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AN

ENCYCLOPAÆDIA

OF

GARDENING;

COMPRISING THE

THEORY AND PRACTICE

OF

HORTICULTURE, FLORICULTURE,

ARBORICULTURE,

AND

LANDSCAPE-GARDENING,

INCLUDING

All the latest Improvements;

A GENERAL HISTORY OF GARDENING IN ALL COUNTRIES;

AND A STATISTICAL VIEW OF ITS PRESENT STATE,

WITH SUGGESTIONS FOR ITS FUTURE PROGRESS, IN THE

BRITISH ISLES.


ILLUSTRATED WITH

MANY HUNDRED ENGRAVINGS ON WOOD BY BRANSTON.

Fifteenth Edition.

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PREFACE.

The term Encyclopædia, applied to a single art, is meant to convey the idea of as complete a treatise on that art as can be composed at the time of its publication. No art has been more extended in its objects, or improved in its practices within the last fifty years than Gardening. During that period numerous books have been written in various departments of the subject; but in no work has the whole Art of Gardening been included. The only books which have any pretensions to completeness are the Gardener's Dictionaries: but though some of these are copious on the culture of plants, and others, in botanical description; yet in none is the subject of design, taste, and the arrangement of gardens, adequately treated of; and scarcely any thing is contained in these books, either on the History or Statistics of Gardening. In the voluminous edition of Miller's Dictionary, by Professor Martyn, though the title announces "the addition of all the modern improvements of landscape-gardening," there is not an article bearing that title throughout the work; nor a single quotation or abridgement from the writings of Wheatley, G. Mason, Price, Repton, or any modern author, on the art of laying out grounds.

The Encyclopædia of Gardening now submitted to the public treats of every branch of the Art, and includes every modern improvement to the present year.

Though this work, like every other of the kind, can only be considered as a compilation from books, yet, on various subjects, especially in what relates to Gardening History and Statistics, it was found advisable to correspond with a number of persons both at home and abroad. The favours of these Correspondents are here thankfully acknowledged; and their farther assistance, as well as that of every Reader willing to correct an error or supply a deficiency, is earnestly entreated, in order to render any future edition of the work as perfect as possible.

Besides modern books, it became necessary to consult some comparatively ancient and scarce works only to be met with in particular collections. Our respectful acknowledgments are, on this
account, due to the Council and Secretary of the Linnæan Society; to the Council and Secretary of the Horticultural Society; to Robert Brown, Esq. the possessor of the Banksian library; and to William Forsyth, Esq., whose collection of British works on Gardening is more than usually complete.

It remains only to mention, as a key to this work, that to save room, the prenoms and other additions to names of persons are not inserted; only contracted titles of the books referred to are given; and the names of gardens or country residences are mentioned, without, in many cases, designating their local situation. By turning to the General Index, the names of persons will be found, with the addition of their prenoms and other titles, where known, at length; and there the abridged titles of books are also given complete, and the names of residences, accompanied by that of the county or country in which they are situated. The botanical nomenclature which has been followed is that of Sweet's *Hortus Suburbanus Londinensis*, with only one or two exceptions; the reasons for which are given where they occur. The systematic names of insects, or other animals, or of minerals, are generally those of Linnaeus: some exceptions are also noted. In various parts of the work etymological and other explanations will be found, which, to one class of readers, may be unnecessary. But it is to be considered that we address ourselves to Practical Gardeners as well as to the Patrons of Gardening; and our opinion is, that to enlighten, and generally to raise the intellectual character of the former, will ultimately be found the most efficient mode of improving them in their profession, and thus rendering them more truly valuable to the latter.

By referring to the Kalendarial Index, those parts of this work which treat of Garden Culture and Management may be consulted monthly, as the operations require to be performed; and by recourse to the General Index, the whole may be consulted in detached portions, as in a Dictionary of Gardening.

Although this second edition forms a less bulky volume than the first, yet it contains considerably more printed matter; besides above a hundred new engravings. These important additions we have been enabled to make by printing all those parts of the work which may be considered as of secondary importance, in a smaller type than that of the general text.

J. C. L.

*Bayswater, April 8, 1824.*
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THE earth, Herder observes, is a star among other stars, and man, an improving animal acclimated in every zone of its diversified surface. The great mass of this star is composed of inorganic matters called minerals, from the decomposing surface of which proceed fixed organic bodies called vegetables, and moving organic bodies called animals. Minerals are said to grow, or undergo change only; vegetables to grow and live; and animals to grow, live, and move. Life and growth imply nourishment; and primitively, vegetables seem to have lived on minerals; and animals, with some exceptions, on vegetables. Man, supereminent, lives on both; and, in consequence of his faculty of improving himself and other beings, has contrived menus of increasing the number, and ameliorating the quality of those he prefers. This constitutes the chief business of private life in the country, and includes the occupations of housewifery, or domestic economy, agriculture, and gardening.

Gardening, the branch to which we here confine ourselves, as compared with agriculture, is the cultivation of a limited spot, by manual labor, for culinary and ornamental products; but relative to the present improved state of the art, may be defined the formation and culture, by manual labor, of a scene more or less extended, for various purposes of utility, ornament and recreation.

Thus gardening, like most other arts, has had its origin in the supply of a primitive want; and, as wants became desires, and desires increased, and became more luxurious and refined, its objects and its province became extended; till from an enclosure of a few square yards, containing, as Lord Walpole has said, "a gooseberry-bush and a cabbage," such as may be seen before the door of a hut on the borders of a common, it has expanded to a park of several miles in circuit, its boundaries lost in forest scenery,—a palace bosomed in wood near its centre; the intermediate space varied by artificial lakes or rivers, plantations, pleasure-grounds, flower-gardens, hot-houses, orchards, and potageries:—producing for the table of the owner and his guests, the fruits, flowers, and culinary vegetables, of every climate of the world!—displaying the finest verdant landscapes to invite him to exercise and recreation, by gliding over velvet turf, or polished gravel walks, sheltered, shady, or open in near scenes; or with horses and chariots along rides and drives "of various view" in distant ones.

From such a variety of products and objects, and so extended a scene of operations, have arisen the different branches of gardening as an art; and from the general use of gardens, and of their products by all ranks, have originated their various kinds, and the different forms which this art has assumed as a trade or business of life. Gardening is practised for private use and enjoyment, in cottage, villa, and mansion gardens;—for public recreation, in umbrageous and verdant promenades, parks, and other scenes, in and near to large towns;—for public instruction, in botanic and experimental gardens;—for public example, in national or royal gardens;—and for the purpose of commerce, in market, orchard, seed, physic, florists', and nursery gardens.

To aid in what relates to designing and laying out gardens, artists or professors have arisen; and the performance of the operative part is the only source of living of a numerous class of serving gardeners, who acquire their art by the regular routine of apprenticeship, and probationary labor for some years as journeymen.
The products of the kitchen-garden form important articles of human food for all ranks of society; and furnish the chief luxuries of the tables of the rich, and a main support of the families of the poor. One of the first objects of a colonist on arriving at a new settlement is to plant a garden, as at once a proof of possession, and a pledge of immediate enjoyment; and indeed the history of the civilisation of mankind bears evidence, that there are few benefits which a cultivated people can bestow on savage tribes, greater than that of distributing among them the seeds of good fruits and oleaceous herbs, and teaching them their culture.

The pleasure attending the pursuit of gardening is conducive to health and repose of mind; and a taste for the enjoyment of gardens is so natural to man, as almost to be universal. Our first most endearing and most sacred associations, Mrs. Hoftland observes, are connected with gardens; our most simple and most refined perceptions of beauty are combined with them; and the very condition of our being compels us to the cares, and rewards us with the pleasures attached to them. Gardening has been the inclination of kings and the choice of philosophers, Sir William Temple has observed; and the Prince de Ligne, after sixty years' experience, affirms, that the love of gardens is the only passion which augments with age: "Je voudrois," he says, "échauffer tout l'univers de mon gout pour les jardins. Il me semble qu'il est impossible, qu'un médecin puisse l'avoir. Il n'est point de vertus que je ne supposer à celui qui aime à parler et à faire des jardins. Pères de famille, inspirez la jardinoanerie à vos enfants." (Mémoires et Lettres, tom. i.)

That which makes the cares of gardening more necessary, or at least more excusable, the former author adds, is, that all men eat fruit that can get it; so that the choice is only, whether one will eat good or ill; and for all things produced in a garden, whether of salads or fruits, a poor man will eat better that has one of his own, than a rich man that has none.

To add to the value and extend the variety of garden productions, new vegetables have been introduced from every quarter of the globe; to diffuse instruction on the subject, numerous books have been written, societies have been established, and premiums held out for rewarding individual merit; and where professors of rural economy exist, gardening may be said to form a part of public instruction.

A varied and voluminous mass of knowledge has thus accumulated on the subject of gardening, which must be more or less necessary for every one who would practise the art with success, or understand when it is well practised for him by others. To combine as far as practicable the whole of this knowledge, and arrange it in a systematic form, adapted both for study and reference, is the object of the present work. The sources from which we have selected, are the modern British authors of decided reputation and merit; sometimes recurring to ancient or continental authors, and occasionally, though rarely, to our own observation and experience; — observation in all the departments of gardening, chiefly in Britain, but partly also on the Continent; and experience during nearly twenty years' practice as an architect of gardens.

With this purpose in view, Gardening is here considered, in

**Part** | **Book**
---|---
I. As to its origin, progress, and present state, | 1. Among the different nations of the world.
 | 2. Under different political and geographical circumstances.
II. As a science founded on - | 1. The study of the vegetable kingdom.
 | 2. The study of the natural agents of vegetable growth and culture.
 | 3. The study of the mechanical agents employed in gardening.
 | 4. The study of the operations of gardening.
III. As an art, comprehending | 1. The practice of horticulture.
 | 2. The practice of floriculture.
 | 3. The practice of arboreulture.
 | 4. The practice of landscape gardening.
IV. Statistically in Britain - | 1. As to its present state.
 | 2. As to its future progress.

A Kalendarial Index to those parts of the work which treat of culture and management, points out the operations as they are to be performed in the order of time and of the season: and

A General Index explains the technical terms of gardening; gives an outline of the culture of every genus of plants, native or introduced in British gardens; and presents an analysis of the whole work in alphabetical order.
PART I.

GARDENING CONSIDERED IN RESPECT TO ITS ORIGIN, PROGRESS, AND PRESENT STATE AMONG DIFFERENT NATIONS, GOVERNMENTS, AND CLIMATES.

1. The history of gardening may be considered chronologically, or in connection with that of the different nations who have successively flourished in different parts of the world; politically, as influenced by the different forms of government which have prevailed; and geographically, as affected by the different climates and natural situations of the globe. The first kind of history is useful as showing what has been done; and what is the relative situation of different countries as to gardens and gardening; and the political and geographical history of this art affords interesting matter of instruction as to its past and future progress.

BOOK I.

HISTORY OF GARDENING AMONG ANCIENT AND MODERN NATIONS.

2. The chronological history of gardening may be divided into three periods; the ages of antiquity, commencing with the earliest accounts and terminating with the foundation of the Roman empire; the ancient ages, including the rise and fall of the Roman empire; and the modern times, continued from thence to the present day.

CHAP. I.

Of the Origin and Progress of Gardening in the earliest ages of Antiquity, or from the 10th century before the vulgar era to the foundation of the Roman Empire.

3. All ancient history begins with fable and tradition; no authentic relation can reach farther back than the organisation of the people who followed the last grand revolution sustained by our globe. Everything which pretends to go farther must be fabulous, and it is only the primeval arts of war and husbandry which can by any means go so far. The traditions collected by Herodotus, Diodorus, Hesiod, and some other authors, when freed from the mythological and mysterious terms in which they are enveloped, seem to carry us back to that general deluge, or derangement of the surface strata of our globe, of which all countries, as well as most traditions, bear evidence. As to gardening, these traditions, like all rude histories, touch chiefly on particulars calculated to excite wonder or surprise in ignorant or rude minds, and accordingly the earliest notices of gardens are confined to fabulous creations of fancy, or the alleged productions of princes and warriors. To the first may be referred the gardens of Paradise and the Hesperides; and to the others the gardens of the Jews, Babylonians, Persians, and Greeks.

SECT. I. Of the fabulous Gardens of Antiquity.

4. The fabulous gardens of antiquity are connected with the religions of those times. These religions have been arranged by philosophers (De Pau's Dissert.) in three divisions; Barbarism, Scythism, and Helenism. To the latter belong the Hebrew, Greek, and Mahomedan species. Each of these has its system of creation, its heaven and its hell, and, what chiefly concerns us, each system has its garden. The garden of the Jewish mythology is for the use of man; that of the Grecian polytheism is appropriated to the Gods; and the Mahomedan paradise is the reward held out to the good in a future state.

5. Gan-eden, or the Jewish Paradise, is supposed to have been situated in Persia, though the inhabitants of Ceylon say it was placed in their country, and according to the Rev. Dr. Buchanan (Researches in India, &c.), still point out Adam's bridge and Abel's tomb. Its description may be considered as exhibiting the ideas of a poet, whose object was to bring together every sort of excellence of which he deemed a garden susceptible; and it is remarkable that in so remote an age (B.C. 1600) his picture should display so much of general nature. Of great extent, watered by a river, and abounding in timber and woodiness, paradise seems to have borne some resemblance to a park and pleasure-gounds in the modern taste; to which indeed its amplified picture by Milton has been thought by Walpole and others to have given rise. When Adam began to transgress in
the garden he was turned out to till the ground, and paradise was afterwards guarded by a miraculous sword, which turned every way to meet trespassers. (See Genesis ii. 3.; Bishop Huet on the Situation of Paradise, 1691, 12mo.; Burnet's Theory of the Earth, book ii. chap. 2.; Sickler's Geschichte der obst cultur, &c. 1801. 1 Band.)

6. The gardens of Hesperides were situated in Africa, near Mount Atlas, or, according to some, near Cyreneaca. They are described by Seylax, a geographer of the sixth century, B. C., as lying in a place eighteen fathoms deep, steep on all sides, and two stadia in diameter, covered with trees of various kinds, planted very close together, and interwoven with one another. Among the fruit-trees were golden apples (supposed to be oranges), pomegranates, mulberries, vines, olives, almonds, and walnuts; and the ornamental trees included the arbutus, myrtle, bay, ivy, and wild olive. This garden contained the golden apples which Juno gave to Jupiter on the day of their nuptials. They were occupied by three celebrated nymphs, daughters of Hesperus, and guarded by a dreadful dragon which never slept. Hercules carried off the apples by stratagem, but they were afterwards returned by Minerva. What finally became of the nymphae of the garden, or of the apples, we are as ignorant as we are of the fate of paradise, or the tree "in the midst thereof," which contained the forbidden fruit, and of which, as Lord Walpole observes, "not a slip or a sucker has been left behind."

7. The promised garden of Mahomet, or the heaven of his religion, is said to abound in unbragious groves, fountains, and Houri, or black-eyed girls: and the enjoyments, which in such scenes on earth last but for a moment, are to be there prolonged for a thousand years.

8. Dr. Sickler's opinion of these gardens is, that Eden and Hesperides allude to, or are derived from, one original tradition. Paradise, he considers as a sort of figurative description of the finest district of Persia; and he traces various resemblances between the apples of Eve and of Juno; the dragon which never slept, and the flaming sword which turned every way. Some very learned and curious speculations on this subject are to be found in the introduction to his Geschichte der obst cultur. With respect to the paradise of Mahomet, it is but of modern date, and may probably have been suggested by the gardens described in "Solomon's Song," and other poems; though some allege that the rural coffee-houses which abound in the suburbs of Constantinople gave the first idea to the prophet.

Sect. II. Jewish Gardens. B. C. 1500.

9. King Solomon's garden is the principal one on record; though many others belonging both to Jewish princes and subjects are mentioned in the Bible. Solomon was at once a botanist, a man of learning, of pleasure, and a king. The area of his garden was quadrangular, and surrounded by a high wall; it contained a variety of plants, curious as objects of natural history, as the hyssop, (a moss, as Hasselquist thinks,) "which springeth out of the wall;" odoriferous and showy flowers, as the rose, and the lily of the valley, the calamus, camphire, spikenard, saffron, and cinnamon; timber-trees, as the cedar, the pine, and the fir; and the richest fruits, as the fig, grape, apple, palm, and pomegranate. (Curtii Sprengel Historia Rei herbatariae, lib. i. c. 1.) It contained water in wells, and in living streams, and, agreeably to eastern practices, aviaries and a seraglio. The seraglio Parkhurst supposes was at once a temple of worship and of pleasure, and he quotes the words of Ezekiel (xiii. 20.) in their literal translation: "I am against, saith the Lord, your luxurious cushions, wherewith ye ensnare souls in the flower-gardens." Ashuè or Venus was the deity who was worshipped by a company of naked females: Dr. Brown (Antiq. of the Jews,) describes the mode of worship; and concludes by lamenting that depravity in man, which converts the beauties of nature into instruments of sin. The situation of Solomon's garden was in all probability near to the palace, as were those of his successors, Ahasuerus and Ahab. (Esther vii. 8.)

10. We know little of the horticulture of the Jews; but like that of the eastern nations in general, it was probably then as it is still in Canaan, directed to the growing of cooling fruits, to allay thirst and moderate heat; aromatic herbs to give a tone to the stomach, and wine to refresh and invigorate the spirits. Hence, while their agricultural produce was wheat, barley, rye, millet, vetches, lentils, and beans, their gardens produced cucumbers, melons, gourds, onions, garlic, anise, cummin, coriander, mustard, and various spices. Their vineyards were sometimes extensive: Solomon had one at Baalhamon which he let out at 1000 pieces of silver per annum. (Cant. viii. 11, 12.)


11. The garden of Alcinous, the Phaeacian king, was situated in an island of that name, by some considered Corfu, in the Ionian sea, and by others, and with more reason, an Asiatic island. It is minutely described by Homer in the Odyssey, and may be compared to the garden of an ordinary farm-house in point of extent and form; but in respect to the variety of fruits, vegetables, and flowers cultivated, was far inferior. It
embraced the front of the palace; contained something less than four acres, surrounded by a hedge, (the first, as Harte remarks, which we read of in history,) and interspersed with three or four sorts of fruit-trees, some beds of culinary vegetables, and some borders of flowers; it contained two fountains or wells, the one for the use of the garden, and the other for the palace.

12. The gardens of Laertes, described in the same work, appear to have been similar to the above in character and extent, use being more studied than beauty; and vicinity to the house or palace, for the immediate access of the queen or housewife, being a greater desideratum than extent, variety of products, or prolonged recreation.

13. The reality of the existence of these gardens is very doubtful. They are by many ranked with those of Adonis (Virg. Georg. ii. 87.), Paradise, Hesperides (Virg. Æn. iv. 484.), and Venus (Ali Bey's Travels, vol. i.), and considered with them as mere creations of the fancy. Sir W. Temple is of opinion that the principal gardens of Ionia may have had some resemblance to those described by Homer, as lying in the barren island of Phaeacia; but that the particular instance stated as belonging to Alcinous is wholly poetical. (Temple's Works. Essay on Gardens.) Gouget rejects altogether the idea of Phaeacia being an European isle, and considers the Phaeacians as a Greek colony in one of the islands of Asia. (Origine de Loiz, &c. tom. iii. 174.)

SECT. IV. Babylonian or Assyrian Gardens. B. C. 2000.

14. The gardens of Cyrus at Babylon (Plin. xix. 4.), or of the kings of Assyria, or, according to Bryant (Anal. of Ancient Mythology, vol. iii. p. 100.), of the chiefs of the ancient people called Semarim, were distinguished by their romantic situations, great extent, and diversity of uses and products, and were reckoned in their days among the wonders of the world.

15. The form of these gardens was square, and, according to Diodorus and Strabo, each side was four hundred feet in length, so that the area of the base was nearly four acres. They were made to rise with terraces constructed in a curious manner above one another, in the form of steps, somewhat like those of the Isola Bella in the Lago Maggiore in Italy, and supported by stone pillars to the height of more than three hundred feet, gradually diminishing upwards till the area of the superior surface, which was flat, was reduced considerably below that of the base. This building was constructed by vast stone beams placed on pillars of stone, (arches not being then invented,) which were again covered with reeds, cemented with bitumen, and next were laid a double row of bricks united by cement. Over these were laid plates of lead, which effectually prevented the moisture from penetrating downwards. Above all was laid a coat of earth, of depth sufficient for plants to grow in it, and the trees here planted were of various kinds, and were ranged in rows on the side of the ascent, as well as on the top, so that at a distance it appeared as an immense pyramid covered with wood. The situation of this extraordinary effort was adjoining or upon the river Euphrates, from which water was supplied by machinery for the fountains and other sources for cooling the air and watering the garden. (Dr. Falconer's Historical View of the Gardens of Antiquity, &c. p. 17.)

16. The prospect from these elevated gardens was grand and delightful. From the upper area was obtained a view not only of the whole city, and the windings of the Euphrates, which washed the base of the superstructure three hundred feet below; but of the cultivated environs of the city and surrounding desert, extending as far as the eye could reach. The different terraces and groves contained fountains, parterres, seats and banquetting-rooms, and combined the minute beauties of flowers and foliage, with masses of shade and extensive prospects;—the retirement of the grove in the midst of civic mirth and din;—and all the splendor and luxury of eastern magnificence in art, with the simple pleasures of verdant and beautiful nature. "This surprising and laborious experiment," G. Mason observes, "was a strain of complaisance in King Nebuchadnezzar to his Median queen, who could never be reconciled to the flat and naked appearance of the province of Babylon, but frequently regretted each rising hill and scattered forest she had formerly delighted in, with all the charms they had presented to her youthful imagination. The King, who thought nothing impossible for his power to execute, nothing to be unattempted for the gratification of his beloved consort, determined to raise woods and terraces even within the precincts of the city, equal to those by which her native country was diversified." (Essay on Design, &c. p. 9.)

17. An elevated situation seems in these countries to have been an essential requisite to a royal garden; probably because the air in such regions is more cool and salubrious,—the security from hostile attack of any sort more certain,—and the prospect always sublime. "When Semiramis came to Chanon, a city of Media," observes Diodorus Siculus (lib. ii. cap. 13.), "she discovered on an elevated plain, a rock of stupendous height, and of considerable extent. Here she formed another paradise, exceeding large, enclosing a rock in the midst of it, on which she erected sumptuous buildings for pleasure, commanding a view both of the plantations and the encampment."
HISTORY OF GARDENING.

Part I.

18. The existence of these gardens, however, is very problematical. Bryant (Ancient Mythology) gives his reasons for disbelieving the very existence of Queen Semiramis, who, Dr. Sickler says, was not a queen, but a (beyachlawferian) concubine. Bryant acknowledges, however, that paradises of great extent, and placed in elevated situations, were with great probability ascribed to the ancient people called Semarin. Quintus Curtius (lib. xv. cap. 5.) calls these gardens "fabulous wonders of the Greeks:" and Herodotus, who describes Babylon, is silent as to their existence. Many consider their description as representing a hill cut into terraces, and planted; and some modern travellers have fancied that they could discover traces of such a work. The value of such conjectures is left to be estimated by the antiquarian; we consider the description of this Babylonian garden as worth preserving for its grandeur and suitableness to the country and climate.


19. The Persian Kings were very fond of gardens, which, Xenophon says, were cultivated for the sake of beauty as well as fruit. "Wherever the Persian king, Cyrus, resides, or whatever place he visits in his dominions, he takes care that the Paradises, shall be filled with every thing, both beautiful and useful, the soil can produce." (Xen. Memorab. lib. v. p. 829.) The younger Cyrus was found by Ly- sander, as Plutarch informs us, in his garden or paradise at Sardis, and on its being praised by the Spartan general, he avowed that he had conceived, disposed and adjusted the whole himself, and planted a considerable number of trees with his own hands. Cyrus had another paradise at Celenze, which was very extensive, and abounded in wild beasts; and we are informed that the same prince "there mustered the Grecian forces to the number of thirteen thousand." (De Cyri Esped. lib. i.)

20. A paradise in the Island of Panchaea, near the coast of Arabia, is described by Diodorus Siculus, as having been in a flourishing state in the time of Alexander's immediate successors, or about B. C. 300. It belonged to a temple of Jupiter Try- philius, and had a copious fountain, which burst at once into a river, was cased with stone near half a mile, and was afterwards used for irrigation. It had the usual accom- paniments of grooves, fruit-trees, thickets, and flowers.

21. The grove of Orontes in Syria, is mentioned by Strabo (lib. xvi.) as being in his time nine miles in circumference. It is described by Gibbon as "composed of laurels and cypress, which formed in the most sultry summers a cool and impenetrable shade. A thousand streams of the purest water issuing from every hill preserved the verdure of the earth, and the temperature of the air; the senses were gratified with harmonious sounds, and aromatic odours; and the peaceful grove was consecrated to health and joy, to luxury and love." (Decline and Fall of the Roman Empire, chap. xiii.)

22. In Persian gardens of a more limited description, according to Pliny and other Ro- man authors, the trees were arranged in straight lines and regular figures; and the margins of the walks covered with tufts of roses, violets, and other odoriferous flowering plants. Among the trees, the terebinthinate sorts, the oriental plane, and, what may appear to us remarkable, the narrow-leaved elm, (now called English, but originally, as Dr. Walker and others consider, from the Holy Land), held conspicuous places. Buildings for repose, banquetting, voluptuous love; fountains for cooling the air, aviaries for choice birds, and towers for the sake of distant prospect, were introduced in the best examples.

Sect. VI. Grecian Gardens. B. C. 300.

23. The Greeks copied the gardening of the Persians, as they did their manners and architecture, as far as the difference of climate and state of society would admit. Xenophon, a Greek philosopher of the fourth century before Christ, admired the gardens of the Persian prince Cyrus, at Sardis; and Diogenes Laertius informs us that Epicurus delighted in the pleasures of the garden, and made choice of one as the spot where he taught his philosophy. Plato also lays the scene of his dialogue of beauty on the unbragious banks of the river Iliusus. In the first eneoglogue of Theocritus, the scene is laid under the shade of a pine-tree, and the beauty of Helen is compared to that of a cypress in a garden. It would appear from this and other circumstances, that the love of terebinthinate trees, so general in Persia, and the beauty of Helen is compared to that of a cypress in a garden. It would appear from this and other circumstances, that the love of terebinthinate trees, so general in Persia, and the beauty of Helen is compared to that of a cypress in a garden. It would appear from this and other circumstances, that the love of terebinthinate trees, so general in Persia, and the beauty of Helen is compared to that of a cypress in a garden. It would appear from this and other circumstances, that the love of terebinthinate trees, so general in Persia, and the beauty of Helen is compared to that of a cypress in a garden. It would appear from this and other circumstances, that the love of terebinthinate trees, so general in Persia, and the beauty of Helen is compared to that of a cypress in a garden.
24. The vale of Tempe, however, as described in the third book of Ælian's various history, and the public gardens of Athens according to Plutarch, prove that their philosophers and great men were alive to the beauties of verdant scenery. The academus or public garden of Athens, Plutarch informs us, was originally a rough uncultivated spot, till planted by the general Cinon, who conveyed streams of water to it, and laid it out in shady groves, with gymasia, or places of exercise, and philosophic walks. Among the trees were the olive, plane, and elm; and the two last sorts had attained to such extraordinary size, that at the siege of Athens by Sylla, in the war with Mithridates, they were selected to be cut down, to supply warlike engines. In the account of these gardens by Pausanias we learn, that they were highly elegant, and decorated with temples, altars, tombs, statues, monuments, and towers; that among the tombs were those of Pirithous, Theseus, Æolipus, and Adrastus; and at the entrance was the first altar dedicated to love.

25. The passages of the Greek writers which relate to gardens have been amply illustrated by the learned German antiquarian Bättinger (Racemationen zur Gartenkunst der Alten); on which it may be remarked, that the qualities chiefly enlarged on are, shade, coolness, freshness, breezes, fragrance, and repose — effects of gardening which are felt and relished at an earlier period of human civilisation than picturesque beauty, or other poetical and comparatively artificial associations with external scenery; for though gardening as a merely useful art may claim priority to every other, yet as an art of imagination, it is one of the last which has been brought to perfection. In fact, its existence as such an art, depends on the previous existence of pastoral poetry and mental cultivation; for what is nature to an uncultivated mind?

Sect. VII. Gardening in the ages of Antiquity, as to Fruits, Culinary Productions, and Flowers.

26. The first vegetable production which attracted man's attention as an article of food, is supposed to have been the fruit of some tree; and the idea of removing such a tree to a spot, and enclosing and cultivating it near his habitation, is thought to be abundantly natural to man, and to have first given rise to gardens. All the writers of antiquity agree in putting the fig at the head of the fruit-trees that were first cultivated. The vine is the next in order, the fruit of which serves not only for food, like that of the fig, but also for drink. Noah the Jewish Bacchus, and Osiris the Bacchus of the Egyptians and Greeks, are alike placed in the very first age of the postdiluvian world. The almond and pomegranate were early cultivated in Canaan (Gen. xliii. 5. 11. and Num. xx. 5.), and it appears by the complaints of the Israelites in the wilderness, that the fig, grape, pomegranate, and melon, were known in Egypt from time immemorial.

27. The first herbage made use of by man, would be the most succulent leaves or stalks which the surface around him afforded; of these every country has some plants which are succulent even in a wild state, as the chenopod. Sea cale, and asparagus, were known to the Greeks from the earliest ages, and still abound in Greece, the former on the sandy plains, and the latter on the sea shores. One of the laws of Solon prohibits women from eating crambe in child-bed. Of the green seeds of herbage plants, the bean and other leguminosee were evidently the first in use, and it is singular that Pythagoras should have forbidden the use of beans to his pupils because they were so much of the nature of flesh; or, in the language of modern chemistry, because they contained so much vegeto-animal matter.

28. The first roots, or rootlike parts of plants made use of, must have been some of the surface bulbs, as the onion, (Numb. xi. 5.) and the edible crocus (C. arveus, Fl. Grec.) of Syria. Underground bulbs and tubers, as the orchis, potato, and earthnut, would be next discovered; and ramose roots, as those of the lucerne in Persia, and arracacha (Leguminosae sp. ?) in Mexico, would be eagerly gnawed wherever they could be got at. Bulbs of culture, as the turnip, would be of much later discovery, and must at first have been found only in temperate climates.

29. The use of plants for preternatural, religious, funereal, medical, and scientific purposes, like every other use, is of the remotest antiquity. Rachel demanded from her sister the mandrakes (Mandragora officinalis, W.) (fig. 1. from the Flora Graeca), whose roots are thought to resemble the human form, which Reuben had brought from the fields; impressed, as she no doubt was, with the idea of the efficacy of that plant against sterility. Bundles of flowers covered the tables of the Greeks, and were worn during repasts, because the plants, of which they consisted, were supposed to possess the virtue of preserving the wearer from the fumes of wine, of refreshing the thinking faculty, preserving the purity of ideas, and the gaiety of the spirits. Altars were strewn with flowers both by Jews and Greeks; they were placed on high places, and under trees, as old clothes are still sacrificed on the trunks of the Planeus in Georgia and Persia. God appeared to Moses in a bush. Jacob was embalmed, in all probability, with aromatic herbs.
Aristotle's materia medica was chiefly plants. Solomon wrote on botany as a philosopher, and appears to have cultivated a general collection, independently of his plants of ornament.

30. Flowers, as decorations, must have been very soon used on account of their brilliant colors and smell. The Greeks, Theophrastus informs us, (Hist. Plant. lib. vi. c. 5.), cultivated roses, gilly-flowers, violets, narcissi, and the iris; and we read in Aristophanes (Acharn. v. 212.), that a market for flowers was held at Athens, where the baskets were very quickly disposed of. From the writings of other authors, we learn that a continual use was made of flowers throughout all Greece. Not only were they then, as now, the ornament of beauty, and of the altars of the gods, but youth crowned themselves with them in the fêtes: priests in religious ceremonies; and guests in convivial meetings. Garlands of flowers were suspended from the gates in times of rejoicing; and, what is still more remarkable, and more remote from our manners, the philosophers themselves wore crowns of flowers, and the warriors ornamented their foreheads with them in days of triumph. These customs existed in every part of the East. There were at Athens, as afterwards at Rome, florists, whose business it was to weave crowns (coronaria) and wreaths of flowers. Some of these crowns and garlands were of one species of flower; others of different species; or of branches of peculiar plants, relating to some symbolic or mythological idea. Hence the term, coronariae, was applied to such plants as were consecrated to those uses, and of which some were cultivated, and others gathered in the fields; but the name was applied to all such as were distinguished by the beauty or fragrance of their flowers. (Curt. Spreng. Hist. R. Herb. lib. i. & ii.; Paschalis de Coronis, lib. x.; Sabina by Bettinger, in N. Mon. Mag. Jan. and Feb. 1819.; Theophrastus by Stackhouse, &c.)

31. The first implement used in cultivating the soil, all antiquarians agree, must have been of the pick kind. A medal of the greatest antiquity, dug up in the island of Syracuse, contained the impression of such an implement (Fig. 2. a). Some of the oldest Egyptian hieroglyphics have similar representations (b); and Eckeburg has figured what may be considered as the primitive spade of China (c). In the beginning of the sixteenth century, when Peru was discovered by the Spaniards, the gardeners of that country had no other spade than a pointed stick, of which the more industrious made use of two at a time. (d) The Chinese implement bears the highest marks of civilisation, since it has a hilt or cross handle, and a tread for the foot; and consequently supposes the use of shoes or sandals by the operator, and an erect position of his body. The Roman spade (tigo), those of Italy (zappa), and of France (bêche), are either flattened or two-clawed picks, which are worked entirely by the arms, and keep the operator constantly bent almost to the ground; or long-handled wooden spatula also worked solely by the arms, but with the body in a more erect position. Both kinds equally suppose a bare-footed operator, like the Grecian and Peruvian gardeners, and those of France and Italy at the present day.
32. It is said that the browsing of a goat gave the first idea of pruning the vine, as chance, which had set fire to a rose-tree, according to Acosta (Histoire Nat. des Indes), gave the first idea of pruning the rose. Theophrastus informs us that fire was applied to the rose-trees in Greece to enrich them, and that without that precaution they would bear no flowers.

33. The origin of the art of grafting has been very unsatisfactorily accounted for by Pliny and Lucretius. The crossing, rubbing, and subsequent growing together of two branches of a crowded tree or thicket, are more likely to have originated the idea; but when this was first noticed, and how grafting came to be used for the amelioration of fruits, will probably ever remain a secret. Macrobius, a Roman author of the fifth century, according to the taste of his time, says, Saturn taught the art to the inhabitants of Latium. It does not appear to have been known to the Persians, or the Greeks, in the time of Homer, or Hesiod; nor, according to Chardin, is it known to the Persians at this day. Grafting was not known in China till very lately; it was shown to a few gardeners by the Missionaries, as it was to the natives of Peru and South America, by the Spaniards. Some, however, infer from a passage in Manlius, that it may have been mentioned in some of Hesiod’s writings, which are lost.

34. The culture of fruits and culinary plants must have been preceded by a considerable degree of civilisation. Moses gave some useful directions to his people on the culture of the vine and olive. For the first three years, they are not to be allowed to ripen any fruit; the produce of the fourth year is for the Lord or his priests; and it is not till the fifth year that it may be eaten by the planter. This must have contributed materially to their strength and establishment in the soil. The fruit-trees in the gardens of Alcinoüs were planted in quincunx; there were hedges for shelter and security, and the pot-herbs and flowers were planted in beds; the whole so contrived as to be irrigated. Melons in Persia were manured with pigeon’s dung, as they are to this day in that country. After being sown, the melon tribe produce a bulk of food sooner than any other plant; hence the value of this plant in seasons of scarcity, and the high price of doves’ dung during the famine in Samaria (2 Kings, vi. 25.), when a cab, not quite three pints of corn measure, cost five pieces of silver.

Chap. II.

Chronological History of Gardening, from the time of the Roman Kings, in the sixth century B.C., to the Decline and Fall of the Empire in the fifth century of our era.

35. Gardening among the Romans we shall consider, 1. As an art of design or taste: 2. In respect to the culture of flowers and plants of ornament: 3. As to its products for the kitchen and the dessert: 4. As to the propagation of timber-trees and hedges; and 5. As a science, and as to the authors it has produced. In general it will be found that the Romans copied their gardening from the Greeks, as the latter did from the Persians, and that gardening like every other art extended with civilisation from east to west.

Sect. I. Roman Gardening as an Art of Design and Taste.

36. The first mention of a garden in the Roman History is that of Tarquinius Superbus, B.C. 534, by Livy and Dionysius Halicarnassus. From what they state, it can only be gathered that it was adjoining to the royal palace, and abounded with flowers, chiefly roses and poppies. The next in the order of time are those of Lucullus, situated near Baiae, in the bay of Naples. They were of a magnificence and expense rivalling that of the eastern monarchs; and procured to this general, the epithet of the Roman Xerxes. They consisted of vast edifices projecting into the sea; of immense artificial elevations; of plains formed where mountains formerly stood; and of vast pieces of water, which it was the fashion of that time to dignify with the pompous titles of Nilus and Eniris. Lucullus had made several expeditions to the eastern part of Asia, and it is probable, he had there contracted a taste for this sort of magnificence. Varro ridicules these works for their amazing sumptuousness; and Cicero makes his friend Atticus hold cheap those magnificent waters, in comparison with the natural stream of the river Fibrenus, where a small island accidentally divided it. (De Legibus, lib. ii.) Lucullus, however, had the merit of introducing the cherry, the peach, and the apricot from the East, a benefit which still remains to mankind. (Plutarch in vita Lucullii; Sallust; and Varro de Re Rustica.)

37. Of the gardens of the Augustan age of Virgil and Horace, generally thought to be that in which taste and elegance were eminently conspicuous, we know but little. In a garden described by the former poet in his Georgics (lib. iv. 121.), he places only
chicory, cucumbers, ivy, acanthus, myrtle, narcissus, and roses. — Both Virgil and Propertius mention the culture of the pine-tree as beloved by Pan, the tutelar deity of gardens; and that the shade of the plane, from the thickness of its foliage, was particularly agreeable, and well adapted for convivial meetings. The myrtle and the bay they describe as in high esteem for their odor; and to such a degree of nicety had they arrived in this particular, that the composition or mixture of odoriferous trees became a point of study; and those trees were planted adjoining each other, whose odors assimilated together. Open groves in hot countries are particularly desirable for their shade, and they seem to have been the only sort of plantation of forest-trees then in use. From Cicero and the elder Pliny, we learn that the quincunx manner of planting them was very generally adopted; and from Martial, that the manner of clipping trees was first introduced by Cneus Matius, a friend of Augustus. Statues and fountains, according to Propertius, came into vogue about the same time, some of them casting out water in the way of jets d'eau, to occasion surprise, as was afterwards much practised in Italy in the dawn of gardening in the sixteenth century.

38. The gardens and pleasure-grounds of Pliny the consul are described at length in his Letters, and delineations of their ichnography have been published by Felibien in 1699, and by Castell in 1728. Some things, which could only be supplied by the imagination, are to be found in both these authors; but on the whole their plans, especially those of Castell, may be considered as conveying a tolerably correct idea of a first-rate Roman villa, as in the Laurentium, and of an extensive country-residence, as in the Tuscum.

39. The Villa Laurentum was a winter residence on the Tiber, between Rome and the sea; the situation is near Paterno, seventeen miles from Rome, and is now called San Lorenzo. The garden was small, and is but slightly described. It was surrounded by hedges of box, and where that had failed, by rosemary. There were platforms and terraces; and figs, vines, and mulberries were the fruit-trees. Pliny seems to have valued this retreat chiefly from its situation relatively to Rome and the surrounding country, which no walls, fortresses, or belt of wood, hid from his view. On this region he expatiates with delight, pointing out all “the beauty of his woods, his rich meadows covered with cattle, the bay of Ostia, the scattered villas upon its shore, and the blue distance of the mountains; his porticoes and seats for different views, and his favorite little cabinet in which they were all united. So great was Pliny’s attention in this particular, that he not only contrived to see some part of this luxurious landscape from every room in his house, but even while he was bathing, and when he reposed himself! for he tells us of a couch which had one view at the head, another at the feet, and another at the back.” (Preface to Malthus’s Introduction to Girdonin’s Essay, &c. p. 20.)

We may add with Eustace and other modern travellers, that the same general appearance of woods and meadows exists here to this day.

40. Pliny’s Tuscum, or Tusculan Villa (fig. 2.), now Frascati, was situated in a natural amphitheatre of the Apennines, whose lofty summits were then, as now, crowned with forests of oak, and their fertile sides richly covered with corn-fields, vineyards, copses, and villas. Pliny’s description of this retreat, though well known, is of importance, as showing what was esteemed good taste in the gardens and grounds of a highly accomplished Roman nobleman and philosopher, towards the end of the first century, under the reign of Trajan, when Rome was still in all her glory, and the mistress of the world in arts and in arms.

41. A general tour of the Tuscan Gardens is given by Malthus and Dr. Falconer. Their extent, Malthus thinks, may have been from three to four acres, and their situation round the house.

Beginning there, the xystus or terrace (5), says the author of the Historical Essay, is described as in the front of the portico, and near to the house; from this descended a lawn covered with acanthus or moss (15), and adorned with figures of animals cut out in box-trees, answering alternately to one another. This lawn was again surrounded by a walk enclosed with tontii evergreens sheared into a variety of forms. Beyond this was a place of exercise (2), of a circular form, ornamented in the middle with box-trees sheared as before into numberless different figures, together with a plantation of shrubs kept low by clipping. The whole was fenced in by a wall covered by box rising in different ranges to the top.

Proceeding from another quarter of the house, there was a small space of ground, shaded by four plane-trees (7), with a fountain in the centre, which, overflowing a marble basin, watered the trees and the verdure beneath them. Opposite to another part of the building was a plantation of trees, in form of a hippocdrome (6), formed of box and plane trees alternately planted, and connected together by ivy. Beyond this were bay-trees, and the ends of the hippocdrome, which were semicircular, were formed of cypresses (5). The internal walks were bordered with rose-trees, and were in a winding direction, which however terminated in a straight path, which again branched into a variety of others, separated from one another by box-hedges; and these, to the great satisfaction of the owner, were sheared into a variety of shapes and letters (10), some expressing the name of the master, others that of the artificer, while here and there small obelisks were placed, intermixed with fruit-trees.

Further on was another walk, ornamented with trees sheared as above described, at the upper end of which was an alcove of white marble shaded by vines, and supported by marble pillars, from the seat of which recess issued several streams of water, intended to appear as if pressed out by the weight of those which reposed upon it, which water was again received in a basin, that was so contrived as to seem always full without over flowing. Corresponding to this was a fountain, or jet d’eau, that threw out water to a considerable height, and which ran off as fast as it was thrown out. An elegant marble summer-
42. The details of the Tusculan Villa are thus given by Castell. (Fig. 3.)

(1) Villa, or house.
(2) Gestatio, or place of exercise for chariots.
(3) Ambulatio, or walk surrounding the terraces.
(4) The slopes, with the forms of beasts cut in box.
(5) The xystus, or terrace, before the porticus, and on the sides of the house.
(6) The hippodrome, or plain so called, on the north side of the house.
(7) Plane trees on the straight bounds of the hippodrome.
(8) Cypress trees on the semicircular bounds of the hippodrome.
(9) The stibadium and other buildings in the garden.
(10) Box cut into names and other forms.
(11) The pratulum, or little meadow in the garden.
(12) The imitation of the natural face of some country in the garden.
(13) The walk, covered with acanthus or moss.
(14) The meadows before the gestatio.
(15) The tops of the hills, covered with aged trees.
(16) The underwood on the declivities of the hills.
(17) Vineyards below the underwood.
(18) Corn-fields.
(19) The river Tiber.
(20) The temple of Ceres, built by Mustius.
(21) The farmery.
(22) Vivarium, or park.
(23) Vinerium, or orchard.
(24) Orchard.
(25) Apiary.
(26) Cochlearium, or snailery.
(27) Glirarium, or place for dormice.
(28) Osier-ground.
(29) Aqueduct.

Villa of the Ancients, p. 31, and Plate Thirteenth.

43. That the style of Pliny's villas gave the tone to the European taste in gardening up to the end of the 17th century is sufficiently obvious. It is almost superfluous to remark,
observes the author of the Historical View, the striking resemblance which Pliny's gardens bear to the French or Dutch taste. The terraces adjoining to the house; the lawn declining from thence; the little flower-garden, with the fountain in the centre; the walks bordered with box, and the trees sheared into whimsical artificial forms; together with the fountains, alcoves, and summer-houses, form a resemblance too striking to bear dispute." In an age," observes Lord Walpole, "when architecture displayed all its grandeur, all its purity, and all its taste, when arose Vespasian's amphitheatre, the temple of Peace, Trajan's forum, Domitian's bath, and Adrian's villa, the ruins and vestiges of which still excite our astonishment and curiosity; a Roman consul, a polished emperor's friend, and a man of elegant literature and taste, delighted in what the mob now scarcely admire in a college-garden. All the ingredients of Pliny's garden correspond exactly with those laid out by London and Wise on Dutch principles; so that nothing is wanting but a parterre to make a garden in the reign of Trajan serve for the description of one in the reign of King William." — The open country round a villa was managed, as the Roman agricultural writers inform us, in the common field system lately prevalent in Britain; there were few or no hedges, or other fences, or rows of trees, but what was not under forest was in waste, with patches of fallow or corn. Thus it appears that the country residence of an ancient Roman, not only as to his garden, as Lord Walpole has observed, but even as to the views and prospects from his house, as Eustace and Malthus hint, bore a very near resemblance to the chateau of a French or German nobleman in the 18th century, and to not a few in France and Italy at the present day. — The same taste as that displayed by Pliny appears to have prevailed till the fall of the Roman empire; and by existing in a faint degree in the gardens of religious houses during the dark ages, as well as in Pliny's writings, has thus been handed down to modern times.

44. The progress of gardening among the Romans was much less than that of architecture. Professor Hirschfield remarks (Theorie des Jardins, tom. i. p. 25.), that as the descriptions of the ancient Roman authors make us better acquainted with their country-houses than with their gardens, and as the former appear more readily submitted to certain rules than the latter, we are apt to bestow on the gardens the reputation which really belongs to the country-houses, and give the one a value which does not belong to the other. The different manner in which the ancients speak of country-houses and of gardens, may lead us to judge which of the two objects had attained the highest degree of perfection. The descriptions of the first are not only more numerous but more detailed. Gardens are only mentioned in a general manner; and the writer rests satisfied with bestowing approbation on their fertility and charms. Every country-house had its gardens in the days of Pliny; and it is not too much, taking this circumstance in connection with the remarks of Columella, to hazard a conjecture that even the Romans themselves considered their gardens less perfect than their houses. Doubtless the Roman authors, so attentive to elevate the glory of their age in every thing concerning the fine arts, would have enlarged more on this subject, if they had been able to produce any thing of importance. To decide as to the perfection which a nation has attained in one of the arts, by their perfection in another, is too hazardous a judgment; the error has been already committed in regard to the music of the ancients, and must not be repeated in judging of their gardens. The Romans appear in general to have turned their attention to every thing which bore the impression of grandeur and magnificence; hence their passion for building baths, circuses, colonnades, statues, reservoirs, and other objects which strike the eye. Besides, this taste was more easily satisfied, and more promptly, than a taste for plantations, which required time and patience. In all probability the greater number contented themselves with the useful products of the soil, and the natural beauty of the views, bestowing the utmost attention to the selection of an elevated site commanding distant scenery. — Cicero (De Legg. iii. 15.) informs us that it was in their country-villas that the Romans chiefly delighted in displaying their magnificence; and in this respect, the coincidence in habits between ourselves and that great people is a proud circumstance.

45. The Roman taste in gardens has been condemned as unnatural; but such criticism we consider as proceeding from much too limited a view of the subject. Because the Roman gardens were considered as scenes of art, and treated as such, it does not follow that the possessors were without a just feeling for natural scenery. Where all around is nature, artificial scenes even of the most formal description will please, and may be approved of by the justest taste, from their novelty, contrast, and other associations. If all England were a scattered forest like ancient Italy, and cultivation were to take place only in the open glades or plains, where would be the beauty of our parks and picturesque grounds? The relative or temporary beauties of art should therefore not be entirely rejected in our admiration of the more permanent and absolute beauties of nature. That the ancient Romans admired natural scenery with as great enthusiasm as the moderns, is evident from the writings of their eminent poets and philosophers; scarcely one of whom has not in some part of his works left us the most beautiful descriptions
of natural scenery, and the most enthusiastic strains of admiration of all that is grand, pleasing, or romantic in landscape; and some of them, as Cicero and Juvenal, have depreciated the efforts of art in attempting to improve nature. "Whoever," says G. Mason, "would properly estimate the attachment to rural picturesque among the heathen nations of old, should not confine their researches to the domains of men, but extend them to the temples and altars, the caves and fountains dedicated to their deities. These, with their concomitant groves, were generally favorite objects of visual pleasure, as well as of veneration." (Essay on Design, p. 24.)

Sect. II. Roman Gardening considered as to the Culture of Flowers and Plants of Ornament.

46. Flowers were rare in Roman gardens under the kings, and during the first ages of the republic. But as luxury began to be introduced, and finally prevailed to a great degree, the passion for flowers became so great that it was found necessary to suppress it by sumptuary laws. The use of crowns of flowers was forbid to such as had not received the right to use them, either by the eminence of their situation, or by the particular permission of the magistrates. Some acts of rigor towards offenders did not hinder their laws from being first eluded, and at last forgotten, till that which was originally a distinction became at last a general ornament. Men the most elevated in dignity did not hesitate to set up that elegance of dress and of ornament which is repugnant to the idea of a war-like people; and Cicero, in his third harangue against Verres, reproaches this prince with having made the tour of Sicily in a litter, seated on roses, having a crown of flowers on his head, and a garland at his back.

47. The Flora, or flower-feasts, were observed on the last four days of April; they were attended with great indecency, but they show that the common people also carried a taste for flowers to excess. (Pliny, xiii. 29.; Tertullian. Opera.)

48. The luxury of flowers under Augustus was carried to the extreme of folly. Heligabalus caused his beds, his apartments, and the porticoes of his palace to be strewed with flowers. Among these, roses were the sort chiefly employed, the taste for that flower being supposed to be introduced from Egypt, where, as Athenaeus informs us, Cleopatra paid a talent for the roses expended at one supper; the floor of the apartment in which the entertainment was given, being strewed with them to the depth of a cubit. This, however, is nothing to what Suetonius relates of Nero, who spent upwards of four millions of sesterces, or above thirty thousand pounds, at one supper, on these flowers. From Horace it appears that roses were cultivated in beds; and from Martial, who mentions roses out of season as one of the greatest luxuries of his time, it would appear that it was then the caprice, as at present, to procure them prematurely, or by retardation. Columella enumerates the rose, the lily, the hyacinth, and the gilly-flower, as flowers which may embellish the kitchen-garden; and he mentions, in particular, a place set apart for the production of late roses. Pliny says, the method by which roses were produced prematurely was, by watering them with warm water when the bud began to appear. From Seneca and Martial it appears probable they were also forwarded by means of speculatio, like certain culinary productions to be afterwards mentioned.

49. Scientific assemblages of plants, or botanic gardens, appear to have been unknown to the Romans, who had formed no regular system of nomenclature for the vegetable kingdom. Pliny informs us that Anthony Castor, one of the first physicians at Rome, had assembled a number of medical plants in his garden, but they were, in all probability, for the purposes of his profession. Between 200 and 300 plants are mentioned in Pliny's History, as used in agriculture, gardens, medicine, for garlands, or other purposes, and these appear to be all that were known or had names in general use. (Pliny, Nat. Hist. lib. xii.—xxvi. inclusive.)

Sect. III. Roman Gardening in respect to its Products for the Kitchen and the Dessert.

50. The term Hortus in the laws of the Decemviri, which are supposed to be as old as the establishment of the Romans as a people, is used to signify both a garden and a country-house, but afterwards the kitchen-garden was distinguished by the appellation Hortus Pinguis. Pliny informs us, that a husbandman called a kitchen-garden a second dessert, or a flitch of bacon, which was always ready to be cut; or a salted, easy to be cooked and light of digestion, and judged there must be a bad housewife (the garden being her charge) in that house where the garden was in bad order.

51. The principal fruits introduced to Italy by the Romans, according to Hirschfield (Theorie des Jardins, vol. i. p. 27.) and Sickler (Geschichte, 1 Band.), are the fig from Syria, the citron from Media, the peach from Persia, the pomegranate from Africa, the apricot from Epirus, apples, pears, and plums from Armenia, and cherries from Pontus. The rarity and beauty of these trees, he observes (Theorie des Jardins, vol. i. p. 27.), joined to the delicious taste of their fruits, must have enchanted the Romans, especially on their first introduction, and rendered ravishing to the sight,
gardens which became insensibly embelished with the many productions which were poured into them from Greece, Asia, and Africa.

52. The fruits cultivated in the Romans, in the summit of their power, are described by Pliny (lib. x.), and with the exception of the orange and pine-apple, gooseberry, current, and raspberry, include almost all those now in culture in Europe.

Of kernel fruits they had, apples, twenty-two sorts at least: sweet apples (melocynthos) for eating, and others for cooking. They had one sort without kernel, the kind of which is excellent for summer and winter fruit, melting and hard; some were called libraria: we have our pears. Of quinces, they had three sorts, one was called drupesmens, from its yellowish flesh; they boiled them with honey, as we make marmalade. Of cherries, they had several kinds, the pear-shaped, and a small kind, probably the same as we gather wild. Of melissos, two sorts, large and smaller. Of stone fruits, they had peaches, four sorts, including nectarines, apricots, almonds. Of plums, they had a multiplicity of sorts, black, yellow, red; called asinit, from its smoothness; another damaunum, which had much juice. Of grapes, and even wild vines, may come from that which we now call preus. Of cherries, they had eight kinds, a red one, a black one, a kind so tender as scarcely to bear any carriage, a hard-deshed (barourio), like our Bigarreau, a small one with bitterish flavor (birel), like our little wild black, also a dwarf one not exceeding three feet high. Of the olive, several sorts.

Of berries they had grapes. They had a multiplicity of those, both thick-skinned (duraznos) and thin-skinned; one vine growing at Rome produced 12 amorphous of juice, 54 gallons.

53. The grape and the olive were cultivated as agricultural products with the greatest attention, for which ample instructions are to be found in all the Roman writers on Geoponics. Some plantations mentioned by Pliny are supposed still to exist, as of olives at Terrini and of vines at Fiesoli. Both these bear marks of the greatest age.

54. The culinary vegetables cultivated by the Romans were chiefly the following:

Of the brassica tribe, several varieties. Cabbages, Calumella says, were esteemed both by slaves and kings. Of mustard, cabbages, the pot, savoy, and pale, several.

Ofseeded roots, the turnip, carrot, parsnip, beet, sweet, skirret, and parsnip.

Of spiny and tender plants, they appear to have had at least sorrel. Of paraprogenital plants, asparagus.

55. The luxury of forcing vegetal productions it would appear had even been attempted by the Romans. Specularia, or plates of the lapis specularis, we are informed by Seneca and Pliny, could be split into thin plates, in length not exceeding five feet (a remarkable circumstance, since few pieces larger than a fifth of these dimensions are now any where to be met with); and we learn from Calumella (lib. xii. cap. 3.), Martial (lib. viii. 14. & 68.), and Pliny (lib. xix. 23.), that by means of these specularia, Tiberius, who was fond of cucumbers, had them in his garden throughout the year. They were grown in boxes or baskets of dung and earth, placed under these plates, and removed to the open air in fine days, and replaced at night. Sir Joseph Banks (Hort. Tr. i. 148.) conjectures, from the epigrams of Martial referred to, that both grapes and peaches were forced; and Daines Barrington supposes that the Romans may not only have had hot-houses, but hot-walls to forward early productions. Flues, Sir Joseph Banks observes (Hort. Tr. i. 147), the Romans were well acquainted with; they did not use open fires in their apartments, as we do, but in the colder countries at least, they always had flues under the floors of their apartments. Lyons found the flues, and the fire-place from whence they received heat, in the Roman villa he has described in Gloucestershire. Similar flues and fire-places were also found in the extensive villa lately discovered on the Blenheim estate in Oxfordshire. In Italy the Romans used flues chiefly for baths or sudatories, and in some of these we have seen in the disinterred Greek city of Pompeii, the walls round the apartment are fluid, or hollow, for the circulation of hot air and smoke.

56. The luxury of ice in cooling liquors was discovered by the Romans at the time when they began to force fruits. Daines Barrington notices this as a remarkable circumstance, and adds, as a singular coincidence, the coeval invention of these arts in England.

Sect. IV. Room Gardening considered in respect to the Propagation and Planting of Timber-trees and Hedges.

57. The Romans propagated tree by the methods now in common use in our nurseries. Fruit-trees were generally grafted and inoculated; fruits, figs, and olives raised by cuttings, layers, or suckers; and forest-trees generally propagated by seeds and suckers.

58. Though forest-trees were reared with great care round houses in the city (Hor. Ep. i. 10. 22.), yet it does not appear clear that they were planted in masses or strips expressly for useful purposes. They were planted in rows in vineyards on which to train the vine; and the sorts generally preferred were the poplar and the elm. Natural forests and copses, then, as now, supplied timber and fuel. Trees which do not stole (arboreus cursoria), were distinguished from such as being cut over spring up again (succiae repullulant): of the former class was the larch, which was most in use as timber. Pliny mentions a beam 190 feet long and 2 feet thick.
59. Willows were cultivated for binding the vines to the trees that supported them; for hedges; and for making baskets (Virg. G. ii. 4. 36.): moist ground was preferred for growing them, Udum salicium.

60. Hedges were of various sorts, but we are not informed what were the plants grown in those used for defence. They surrounded chiefly vineyards and gardens; for agriculture was then, as now, carried on in the common or open field manner.

Sect. V. Roman Gardening as a Science, and as to the Authors it produced.

61. The gardening of the Romans was entirely empirical, and carried on with all the superstitious observations dictated by a religion founded on polytheism. Almost every operation had its god, who was to be invoked or propitiated on all occasions. "I will write for your instruction," says Varro to Fundasis, "three books on husbandry, first invoking the twelve dii consentes." After enumerating the gods which preside over household matters, and the common field operations, he adds, "adoring Venus as the patroness of the garden, and offering my entreaties to Lympha, because culture is drought and misery without water." The elements of agriculture, he says, are the same as those of the world—water, earth, air, and the sun. Agriculture is a necessary and great art, and it is a science which teaches what is to be planted and done in every ground, and what lands yield the greatest profit. It should aim at utility and pleasure, by producing things profitable and agreeable, &c.

62. Lunar days were observed, and also lucky and unlucky days, as described by Hesiod. Some things, Varro observes, are to be done in the fields while the moon is increasing; others on the contrary when she is decreasing, as the cutting of corn and underwood. At the change of the moon pull your beans before daylight; to prevent rats and mice from preying on a vineyard, prune the vines in the night-time: sow vetches before the twenty-fifth day of the moon, &c. "I observe these things," says Agrarius, (one of fifty authors who Varro says had written on husbandry, but whose writings are now lost,) "not only in shearing my sheep, but in cutting my hair, for I might become bald if I did not do this in the wane of the moon."

63. Religion and magic were also called in to the aid of the cultivator. Columella says that husbandsmen who are more religious than ordinary, when they sow turnips, pray that they may grow both for themselves and for their neighbours. If caterpillars attack them, Democritus affirms that a woman going with her hair loose, and bare-footed, three times round each bed will kill them. Women must be rarely admitted where cucumbers or gourds are planted, for commonly green things languish and are checked in their growth by their handling of them.

64. Of vegetable physiology they seem to have been very ignorant. It was a doctrine held by Virgil, Columella, and Pliny, that any scion may be grafted on any stock; and that the scion partaking of the nature of the stock, had its fruit changed in flavor accordingly. Pliny mentions the effect of grafting the vine on the elm, and of drawing a vine shoot through the trunk of a chestnut; but modern experience proves that no faith is to be given to such doctrines, even though some of these authors affirm to have seen what they describe.

65. Equivocal generation was believed in. Some barren trees and shrubs, as the poplar, willow, osier, and broom, were thought to grow spontaneously; others by fortuitous seeds, as the chestnut and oak; some from the roots of other sorts of trees, as the cherry, elm, bay, &c. Notwithstanding the ignorance and inaccuracy which their statements betray, the Romans were aware of all our common, and some of our uncommon practices: they propagated plants as we do; pruned and thinned, watered, forced, and retarded fruits and blossoms, and even made incisions and ringed trees to induce fruitfulness.

66. There is no Roman author exclusively on gardening, but the subject is treated, more or less, by Cato, Varro, Virgil, Pliny, and Columella.

Cato and Varro lived, the former B. C. 150, and the latter B. C. 28; both wrote treatises on rural affairs, De Re Rustica; but, excepting what relates to the vine and the fig, have little on the subject of gardens. Virgil's Georgics appeared in the century preceding the commencement of our era. Virgil was born in Mantua about B. C. 70; but lived much at Rome and Naples. He appears to have taken most of his ideas from Cato and Varro.

Pliny's Natural History was written in the first century of our era. Pliny was born at or near Rome, and lived much at court. The twelfth to the twenty-sixth book inclusive are chiefly on husbandry, gardens, trees, and medical plants. The Rural Economy of Columella is in twelve books, of which the eleventh, on Gardening, is in verse. He was born at Gadis, now Cadiz, in Spain, but passed most of his time in Italy.
Chap. III.

Chronological History of Gardening, in continental Europe from the Time of the Romans to the present Day, or from A. D. 500 to A. D. 1823.

67. The decline of the Roman Empire commenced with the reign of the emperors. The ages, Hirschfield observes, which followed the fall of the republic, the violence committed by several of the emperors, the invasion of the barbarians, and the ferocity introduced by the troubles of the times, extinguished a taste for a country life, in proportion as they destroyed the means of enjoying it. So many injuries falling on the best provinces of the Roman empire, one after another, soon destroyed the country-houses and gardens. Barbarism triumphed over man and the arts, arms again became the reigning occupation, superstition allied itself to warlike inclinations, and spread over Europe a manner of thinking far removed from the noble simplicity of nature. The mixture of so many different nations in Italy did not a little contribute to corrupt the taste; the possessions of the nobles remaining without defence, were soon pillaged and razed, and the earth was only cultivated from necessity. Soon afterwards the first countries were considered those where one convent raised itself beside another. Architecture was only employed in chapels and churches, or on warlike forts and castles. From the establishment of the ecclesiastical government of the Popes in the eighth to the end of the twelfth century, the monks were almost the only class in Europe who occupied themselves in agriculture; many of these, carried away by their zeal, fled from the corruption of the age, and striving to overcome their passions, or indulge their gloomy humor, or, as Herder observes, to substitute one passion for another, retired into solitary deserts, unhealthy valleys, forests, and mountains; there they labored with their own hands, and rendered fertile, lands till then barren from neglect, or in a state of natural rudeness.

68. Thus the arts of culture were preserved by the monks during the dark ages. The sovereigns, in procuring pardon of their sins by bestowing on the monks extensive tracts of country and slaves, recompensed their activity as rural improvers. The monks of St. Basil and St. Benedict, Harte informs us, rendered many tracts fertile in Italy, Spain, and the south of France, which had lain neglected ever since the first incursions of the Goths and Saracens. Others were equally active in Britain in ameliorating the soil. Walker (Essays) informs us that even in the remote island of Iona, an extensive establishment of monks was formed in the sixth century, and that the remains of a corn-mill and mill-dam built by them still exist; and indeed it is not too much to affirm, that without the architectural and rural labors of this class of men, many provinces of Europe which at present nourish thousands of inhabitants would have remained deserts or marshes, the resorts only of wild beasts, and the seminaries of disease; and architecture and gardening, as arts of design, instead of being very generally diffused, would have been lost to the greater part of Europe.

69. At length the dawn of light appeared with the art of printing, Luther, and Hen. VIII. Commerce began to flourish in Italy and Holland, arts of peace began to prevail, and the European part of what was formerly the Roman empire gradually assumed these political divisions which it for the greater part still retains. We shall take a cursory view of the progress of gardening in each of these states, from the dark ages to the present day.

Sect. I. Of the Revival, Progress, and present State of Gardening in Italy.

70. The blessings of peace and of commerce, the remains of ancient grandeur still existing, and the liberty which some cities had acquired through the generosity and splendor of some popes and princes, united with other causes in the revival of the arts in Italy rather than in any other country.

Subsect. 1. Italian Gardening, in respect to Design and Taste.

71. The earliest notice of Italian gardening is in the work of Pierre de Crescent, a senator of Bologna. He composed in the beginning of the fourteenth century a work on agriculture, which he dedicated to Charles II. king of Naples and Sicily. In the eighth book of this work the author treats of gardens of pleasure. These he divides into three classes; those of persons of small fortune: those of persons in easy circumstances; and those of princes and kings. He teaches the mode of constructing and ornamenting each; and of the royal gardens, observes, that they ought to have a menagerie and an aviary; the latter placed among thickets, arbors, and vines. Each of the three classes ought to be decorated with turf, shrubs, and aromatic flowers.

72. Gardening, with the other arts, was revived and patronised by the Medici family in the beginning of the sixteenth century, and the most celebrated gardens of these times, as Roscoe informs us, were those of Lorenzo de Medici, and of the wealthy Bernard Ru-
cellai. They were in the geometric and architectural taste of those of Pliny, and served as models or precedents for other famous gardens which succeeded them till within the last sixty years, when, as Eustace observes, a mixture of the modern or natural-like manner was generally admitted.

73. The taste for distributing statues and urns in gardens is said to have been revived about the beginning of the sixteenth century by Cardinal D'Este, from the accidental circumstance of his having formed a villa on the site of that of the emperor Adrian, near Rome, where finding a number of antiquities, he distributed them over the newly arranged surface. This mode was soon imitated by Francis I. of France, and afterwards by the other countries of Europe. Gardens of plants in pots and vases, began to be introduced about the same time, and were used to decorate apartments, balconies, and roofs of houses as at present.

74. About the end of the sixteenth century, the celebrated Montaigne travelled in Italy, and has left us some accounts of the principal gardens of that age. He chiefly enlarges on their curious hydraulic devices, for which the garden of the Cardinal de Ferrara at Tivoli was remarkable. (Jour. en Ital. tom. ii.)

75. About the beginning of the seventeenth century, L'Adamo, a poem, was written and published at Milan in 1617, by G. B. Andreini, a Florentine. The prints, Warton observes, (Essay on Poets,) that are to represent paradise are full of cleft hedges, square parterres, straight walks, trees uniformly lopt, regular knots and carpets of flowers, groves nodding at groves, marble fountains, and water-works. This may be considered as a poetical assemblage of the component parts of a fine Italian garden in the seventeenth century.

76. After the middle of the seventeenth century, the celebrated Evelyn, the author of Sylva, visited Italy, and has described a number of its principal gardens.

At Genoa he saw the palace of Hieronymo del Negro, "on the terrace or hilly garden, there is a grove of stately trees, among which are sheep, shepherds, and wild beasts, cut very artificially in a grey stone; fountains, rocks, and fish-ponds. Casting your eyes one way, you would imagine yourself in a wilderness and silent country; sideways, in the heart of a great city."

At and near Florence, he says, there are more than a thousand palaces, and country-houses of note. He particularizes those of Boboli at the ducal residence (now the palace Pitti), in the town, which still exist and are kept in tolerable order.

In and near Rome, he mentions those of the Borghese family, and of Cardinal Aldobrandini at Frascati, "surpassing, in my opinion, the most delicious places I ever beheld for its situation, elegance, plentiful waters, groves, ascents, and prospects." He admires several hydraulic conceits, some of which still exist, and also that "of a copper ball, supported by a jet of air issuing from the floor, and continually dancing about."

At Tivoli he visited the palace and gardens of Este, which are mentioned with similar encomiums. Of the palaces and gardens of Lombardy, he observes, "No disgrace in this country to be some generations in finishing their palaces, that, without exhausting themselves by a vast expence at once, they may at last erect a sumptuous pile." "An Italian nobleman," Forsyth remarks, "will live on a crown a day, but spend millions for the benefit of posterity, and the ornament of his country."

At Vignarini, near Vicenza, he found an orangery, "eleven score paces long, full of fruit and blossoms. In the centre of the garden, a magnificent wire cupola, supported by slender brick piers, and richly covered with ivy. — A most inextricable labyrinth." (Memoirs by Bray, vol. i. 75—207.)

77. In the beginning of the eighteenth century Italy was visited by Volkman, a German traveller, whom Hirschfield considers as deserving credit, and a good judge. He represents the Italian gardens as inferior to those of France in point of superb alleys, lofty cleft hedges, and cabinets of verdure; but, he adds, that they please the greater part of travellers from the north of Europe, more than the French gardens, from the greater variety of plants which they contain, and their almost perpetual luxuriance and verdure. Among the fine gardens, he includes those of Venerie, Stupigni, and Vigne de la Reine, near Turin, which do not appear to have been visited by Evelyn. The beauties of most of the gardens near Rome, he considers as depending more on their situations, distant views, classic remains and associations, luxuriant vegetation, and fine climate, than on their design, which, he says, exhibits "all the puerilities of the French taste, without its formal grandeur." (Nachrichten von Italien, 1 ster band.)

78. About the middle of the eighteenth century the English style of gardening began to attract attention in Italy, though partly from the general stagnation of mind, and partly from the abundance of natural beauty already existing, it has never made much progress in that country. "Unfortunately," observes Eustace (Tour, i. 426.), a traveller abundantly partial to Italy, "the modern Romans, like the continental nations in general, are not partial to country residence. They may enjoy the description or commend the representation of rural scenes and occupations in books and pictures; but they feel not the beauties of nature, and cannot relish the calm, the solitary charms of a country life."

The Italians in general, he elsewhere adds (i. 98.), have very little taste in furnishing a house, or in laying out grounds to advantage. — Notwithstanding these remarks, and the known paucity of specimens of landscape gardening in Italy, an Italian author of eminence, Professor Malacarne of Padua, has lately claimed for Charles Imanuel, first Duke of Savoy, the honor of having invented and first displayed an English garden or park in the neighbourhood of Turin; and which park he proves by a letter of Tasso, that poet wished to immortalise "as much as he could," in the well-known stanza of his Jerusalem, which Chaucer copied, and which Warton and Eustace suggest as more
likely to have given the first idea of an English garden, than Milton’s description of Paradise. (New Mon. Mag. for July 1820; Pindemonte su i Giardini Inglese, Verona, 1817.)

79. Of the present state of gardening in Italy, as an art of design, we shall submit a slight sketch, partly from writers of the present century, and partly from our own inspection in 1819. The grand object of an Italian nobleman is to produce a huge pile of architecture, externally splendid, and to collect a gallery of pictures and statues. The furnishing of this pile for domestic use, or even the internal finishing of great part of it, he cares little about; and the park or gardens are inferior objects of attention. The Romans, when at the highest point of power, seem to have had exactly the same taste, as may be gathered from their writings, and seen in the existing ruins of the Villa Adriana, near Tivoli, and many others.

80. Near Turin, the palace and gardens of Venerie still exist, but are only remarkable for extent, and for an old orangery nearly six hundred feet in length. The surface of the park is irregular, and the trees distributed in avenues, alleys, and geometrical figures; the grounds of some of the numerous white villas near the city are romantic, and command extensive prospects; but very few aspire to the character of fine gardens.

81. At Genoa the best garden is that of Sig. di Negro, situated within the city. It is elevated, irregular, and singularly varied; rich in views of the town, the sea, and the mountains; abounds in fruits, botanical riches, shady and open walks, turrets, and caves. There is one large cave in which dinner-parties are frequently given by the proprietor; and once a year, we believe on his birth-day, this grotto is decorated with some hundreds of religious puppets in gilt dresses, accompanied with pictures of saints, sculls, crucifixes, relics, tapers, and lamps. This forms a part of the gardener’s business, who preserves these paraphernalia through the rest of the year in a sort of museum. We mention the circumstance as characteristic of the Italian taste for spectacle, so different from that of the English. The gardens of Hipolito Durazo, and of Grimaldi, are more extensive, but less select than those of S. di Negro. Like them they are singularly varied in surface, and rich in marine views. The whole coast from Savonna to Genoa, and from Genoa to Nervi, is naturally very irregular, and abounds in beautiful gardens, abundantly stocked with orange trees, partly in pots, and in the warmest situations trained against walls, or planted as standards. We visited many of these gardens, and the only general fault seemed to be the want of order and keeping; properties which are essential to the full effect of every style in every country.

82. The gardens of Lombardy are the most luxuriant in vegetation, not only in Italy, but perhaps in Europe. The climate is not so favorable for the perfection of the grape and the orange as that of Naples, nor for the production of large turnips and succulent cabbages as that of Holland; but it possesses a medium of temperature and humidity between the two climates which is perhaps favorable to a greater number of vegetable productions, than any one climate on the face of our globe. There are few princely gardens in this kingdom, but many of moderate size well stocked with trees and plants of ornament, and sometimes neatly kept.

The gardens of the Brenta still retain marks of their ancient celebrity.

The extent and beauty of those of the Isola Bella (fig. 4), have been greatly exaggerated by Eustace, and other travellers. The justest description appears to us to be that of Wilson. “Nothing,” he says, “can be so noble as the conversion of a barren rock, without an inch of earth on its surface, into a paradise of fertility and luxury. This rock, in 1640, produced nothing but mosses and lichens, when Vitaliano Boromeo conceived the idea of turning it into a garden of fruits and flowers. For this purpose, he brought earth from the banks of the lake, and built ten terraces on arches, one above the other, to the top of the island on which the palace is posted. This labor has produced a most singular pyramid of exotics and other plants, which make a fine show, and constitute the chief ornament of this miracle of artificial beauty. The orange and lemon trees are in great luxuriance, and the grove of laurels (L. nobilis) is hardly to be equalled any where in Europe; two of them in particular are said to be the largest known in existence.” (Wilson’s Tours, vol. iii. p. 449.)

At Monza, the royal residence, near Milan, is the finest garden scenery in Italy. The park contains upwards of 3000 acres, of a gently varied fertile surface. It is chiefly laid out in the regular style; but contains also an English garden of considerable extent and beauty. It is well watered, and the walks are not so numerous as to disturb the unity and repose of the scenes. The culinary, flower, botanic, and
fruit gardens, orangeries, and hot-houses, are all good, and as well managed as the penuriousness of the present vice-king will admit. Very fine avenues lead from this residence to Milan. The whole was begun in Beauchamp's time, under the direction of Sig. Villaresi, one of the most scientific gardeners in Italy, and is his direct inheritor.

There are various gardens pointed out to strangers as English, veramente Inglese, near Milan, and also at Verona, Vicenza, Brescia, Porta, &c; and Buanaparte caused a small public garden to be made in the vigno in the villaggio near the lake of Como.” Wilson observes, “it is most delightful to behold the lofty cypresses, and the highly cultivated gardens, with hot-houses of exotic trees, sweeten the air, and ornamental summer-houses, subduing the natural wildness of the situation.” Most of those which we visited were too much ornamented, and too full of walls, seats, arbors, and other ornaments, for that repose with simplicity which, for the new and the English, is essential to an English garden. Art, in most of these gardens, is as much avowed as in the French style; whereas, in the true English garden, though art is employed, yet it is not avowed and ostentatiously displayed; on the contrary, the grand object is to follow the directions of the Italians themselves, and study that the art “che tutto, nulla si scopre.”

83. At Florence, the ducal gardens of Boboli are the most remarkable. They occupy two sides of a conical hill, and part of a bottom, and consist of three parts; a botanic and exotic garden close to the palace Pitti and the celebrated museum; a kitchen-garden, near the hill top; and, a geometric garden which occupies the greater part of the hill. The scene abounds in almost every ingredient of the style in which it is laid out. The ground being very steep, almost all the walks slope considerably; but a few, conducted horizontally, are level, and serve, if the expression be admissible, as resting walks. There are abundance of seats, arbors, vases, planted with agaves and orange-trees; and a prospect tower on the summit, from which, as well as from many other points, are obtained fine views of Florence and the environs. In the lower part or bottom is a handsome basin of water, with an island and fountains in the centre, verged with a marble parapet ornamented with vases of orange-trees, and surrounded by shrub hedges and statues. On the whole, nothing has spared to render these gardens complete of their kind, and the effect is perhaps as perfect as the situation, from its irregularity and steepness, admits of. The public promenade to the Caffino, deserves notice as among the best in Italy. It consists of shady avenues, extending for several miles on a flat surface near the Arno, varied by occasional views of villas and distant scenery.

The trees are chiefly elms and chestnuts. There are numerous private gardens round Florence, but none of them remarkable. The fortuitous scenery of Vallombrosa and other romantic situations, are the grand attractions for strangers. On mount Fiesole and thence to Bologna, are some country-seats with lodges, and winding approaches, which, considering the arid soil, are highly beautiful, and come the nearest to those of England in any of the warmer regions of Italy. The Tuscan, Sigismondi obser

84. The villas of Rome, Forsyth observes, are to this day the “ocelli Italia.” Their cassinos generally stand to advantage in the park, light, gay, airy, and fanciful. In the ancient villas the buildings were low, lax, diffused, and detached. In the modern, they are more compact, more commodious, and rise into several stories. In both, the gardens betray the same taste for the unnatural, the same symmetry of plan, architectural groves, devices cut in box, and tricks performed by the hydraulic organ. (Rem. on Italy, 173.)

A few cardinals, he elsewhere observes, created all the great villas of Rome. Their riches, their taste, their learning, their leisure, their frugality,—all conspired in this single object. While the eminent founder was squandering thousands on a statue, he would allot but one crown for his own dinner. He had no children, no stud, no dogs to keep; he built indeed for his own pleasure, or for the admiration of others; but he embellished his country, he promoted the resort of rich foreigners, and he afforded them a high intellectual treat for a few pence, which never entered into his pocket. This taste generally descends to his heirs, who mark their little reigns by successive additions to the stock. How seldom are great fortunes spent so elegantly in England! How many are absorbed in the table, the field, or the turf! Expenses which centre and end in the rich egotist himself? What English villa is open like the Borghese, as a common drive to the whole metropolis? (Rem. on Italy, 216.)

The Villa Borghese is the most noted in the neighbourhood of Rome. It has a variety of surface formed by two hills and a dell, and a variety of embellishments, cassinos, temples, groves, fountains, mountains, sculptured fountains, a crowd of statues, a lake, an aqueduct, a circus; but it wants the more beautiful variety of an English garden; for here you must walk in right lines, and turn, at right angles, fatigued with the monotony of eternal ax.

85. In many of the villas on the lake of Como,” Wilson observes, “it is most delightful to behold the lofty cypresses, and the highly cultivated gardens, with hot-houses of exotic trees, sweeten the air, and ornamental summer-houses, subduing the natural wildness of the situation.” Most of those which we visited were too much ornamented, and too full of walls, seats, arbors, and other ornaments, for that repose with simplicity which, for the new and the English, is essential to an English garden. Art, in most of these gardens, is as much avowed as in the French style; whereas, in the true English garden, though art is employed, yet it is not avowed and ostentatiously displayed; on the contrary, the grand object is to follow the directions of the Italians themselves, and study that the art “che tutto, nulla si scopre.”
The Villa Panfilii displays the most architectural gardens of any about Rome. Here, as Forsyth observes, laurel porticoes of ilex, green scutheons, and clipt coronets, are seen vegetating over half an acre; theatres of jets d'eau, geometrical terraces, built rocks, and measured cascades. This might not be antiquated; but as far as respects gardens, the description, if faithful, might be tiresome and monotonous. Even Eustache allows that "howsoever Italian gardens may differ in extent and magnificence, their principal features are nearly the same; the same with regard to artificial as well as natural graces. Some ancient remains are to be found in all, and several in most of them. They are all the same every year from spring to summer and the great sights of the ancient scenery. They are in general much neglected, but for that reason the more rural." (Classical Tour, vol. i. chap. 18.)

85. At Frascati, Belvideere, a villa of Prince Borghese, commands most glorious prospects, and is itself a fine object, from the scenic effect of its front and approaches. Behind the palace is an aquatic stream, which flows from Mount Algidus, dashes precipitately down a succession of terraces, and is tormented below into a variety of tricks. The whole court seems alive at the turning of a cock. Water attacks you on every side; it is dictated in your face from invisible holes; it darts up in a constellation of jets d'eau; it returns in misty showers, which present against the sun a beautiful Iris. Water is made to blow the trumpet of a centaur, and the pipe of a cyclops; water plays two organs; makes the birds warble, and the muses tune their reeds; sets Pegasus neighing, and all Parnassus on music. "I remark," says Forsyth, "this magnificent toy as a specimen of Italian hydraulic arts. Its sole object is to surprise strangers, for all the pleasure that its repetitions can impart to the owners is but a faint reflection from the pleasure of others."

86. At Naples the gardens possess the same general character as those of Rome, though, with the exception of Caserta, they are less magnificent. The royal gardens at Portici are chiefly walled cultivated enclosures, abounding in oranges, figs, and grapes, with straight alleys and wooded quadrants entirely for shade. There is one small department, of a few perches, devoted to the English taste; but it is too small to give any idea of that style. There is also a mountain called Monte Lerno, in which, says Starko (Lettera, ii. 193), the present king has placed swings and wooden horses, or hurly-burly's, (such as are to be seen at our fairs), for his own particular amusement, and that of his nobility. The approach to this garden is through the palace court, great part of which is occupied by a barrack by troops. The fifth and stench of this court is incredible; and yet it is overlooked by the windows of the king's dinner-rooms, who sits dinning in the place, as are passed through the palace on the 2d of August 1819. We know no scene to which it could be compared, but that of the court-of some of the large Russian inns in the suburbs of Petersburgh.

The gardens of Prince Leopold at Villa Francia almost adjoin those of the king. They are less extensive, but kept in much better order by a very intelligent German. The orange-groves and trellises in both gardens are particularly fine; and in that of Prince Leopold, there is a tolerable collection of plants. There is in Naples a royal garden, in the geometrical style, combining botany and some specimens of the English manner, which is now enlarging; and has the advantage of an elevated situation and fine marine views.

The Chiaia is a public garden on the quay, used as a promenade. The outline is a parallelogram, the area arranged in three alleys, with intermediate winding walks, fountains, rock-works, basins, statues, arches, and without turf, and oranges, flowers, &c. in pots. It is surrounded by a parapet surmounted by an iron fence, and contains cassinios for gambling, cafes, baths, taverns, &c. The view to the bay, and the breezes thence arising, are delightful. It is justly reckoned one of the finest walking promenades in Italy.

Extensive gardens of pots and boxes are common on the roofs of the palaces, and other houses in Naples. Viewed from the streets they have a singular effect, and from their beauty and fragrance, from the fresh breezes in these elevated regions, and the comparative absence of the stench with which the lower atmosphere of Naples is almost continually charged, they are very agreeable to the possessors.

87. The royal residence of Caserta is about seventeen miles from Naples. The palace, in which, as Forsyth observes, the late king sought grandeur from every dimension, is situated in an immense plain, and is a quadrangle, the front of which is upwards of seven hundred feet long. It was begun in 1752, rooted in 1757, but is notyet, and probably never will be finished. The park extends from the palace to a range of mountains at two miles distance, some of which it includes. It may be said to consist of four parts; open pasture, almost without trees, near the palace; woody scenery, or thick groves and copses, partly near to, but chiefly at a considerable distance from, the palace; mountainous scenery devoted to game and the chase, at the extreme distance; and an English garden on one side, skirting the mountains. There are besides, St. Lucio a large village, a silk-factory, a farm, &c.; all of which are described by different tourists; minutely by Vasi, in his Guide to Naples and its Environs, — and plans of the whole are given by L. Vanvitelli, in his Disegni del Reale Palazzo di Caserta.

The cascade and canal of Caserta constitute its most remarkable feature, and that which renders this park, in our opinion, the most extraordinary in Europe. The water is begun to be collected above thirty miles' distance among the mountains, and after being conducted to a valley about five miles from Caserta, is carried off by it an aqueduct consisting of three tiers of arches, nearly two hundred feet high, and two thousand feet long. The volume of water is four feet wide by three and a half feet deep, and moves, as near as we could estimate, at the rate of one foot in two seconds. Arrived at the back of the mountain Gaveta, cut through it, and having a little above the stream between the base and the summit, forms a cascade of fifty feet directly in front of the palace. The waters are now in a large basin, from which, under ground, tunnels and pipes proceed on two sides, for the purposes of supplying the lakes or rivers in the English garden, the fish-ponds, various gardens, and for irrigation to maintain the turf. From the centre of this basin proceed a series of alternate canals and cascades of uniform breadth, and in a direct line down the slope of the hill, and along the plain to within a furlong or little more of the palace. Here it terminates abruptly, the waters being conveyed away under ground for other purposes. The effect of this series of canals and cascades, viewed from the garden-front of the palace, or from the middle entrance-arch, through that "long obscure portico or arcade which pierces the whole depth of the quadrangle, and acts like the tube of a telescope to the waters," is that of one continued sheet
of smooth or stagnant water resting on a slope; or of a fountain which had suddenly burst forth and threatened to inundate the plain; but for this idea the course of the water is too tame, tranquil, and regular, and it looks more like some artificial imitation of water than water itself. In short the effect is still more unnatural than it is extraordinary; for though jets and fountains are also unnatural, yet they present nothing repugnant to our ideas of the nature of things; but a body of water seemingly resting on a slope, and accommodating itself to the inclination of the surface, is a sight at variance with the laws of gravity. Unquestionably the cascade at the extremity is a grand object of itself; but the other cascades are so trifling, and so numerous, as in perspective, and viewed at a distance, to produce this strange effect of continuity of surface. As a proof that our opinion is correct we refer to the views of Caserta, which are got up by the Neapolitan artists for sale; had these artists been able to avoid the appearance in question, even by some departures from truth, there can be no doubt they would not have hesitated to do so. A bird's-eye view of this canal, in Vanvitelli's work (fig. 5), gives but a very imperfect idea of the reality, as seen from the surface of the ground, and especially from the palace and lower parts of the park.

Forsyth seems to have paid little attention to this water, having been chiefly struck with the palace. Eustace says, "The palace is one of the noblest edifices of the kind in Europe; the gardens extensive, regular, but except a part in the English style, uninteresting. From a reservoir on the mountain Gazzano, the water is precipitated down the declivity to the plain, where, collected in a long straight canal, it loses its rapidity and beauty, and assumes the appearance of an old fashioned stagnant pool." (Tour in Italy, vol. i. p. 602.) Wilson says, the cascade of Caserta might have been made the finest of its kind in the world; but it has been spoiled by a love of formality, which has led the capricious stream drizzling over regular gradations of steps into a long stagnant canal. (Barts, &c. vol. ii. p. 217.)

The English garden of Caserta was formed by Graeffe, a German, author of a Catalogue of Herba-
ceous Plants, who had some time in England. He was sent to the king of Naples about 1769, by Sir Joseph Banks, and has formed and preserved as perfect a specimen of English pleasure-ground as any we have seen on the continent. The verdure of the turf is maintained in summer by a partially concealed system of irrigation; and part of the walks were originally laid with Kensington gravel. Every exotic, which at that time could be furnished by the Hammersmith nursery, was planted, and many of them form now very fine specimens. Among these the Camellias, Banksias, Proteas, Magnolias, Pines, &c. have attained a large size, and ripen their seeds. There is a good kitchen and botanical garden, and extensive hot-houses, chiefly in the English form; but now much out of repair. Indeed this remark will apply to the whole place, excepting the palace. Graeffe laid out the gardens of the Duke de San Gallo, at Naples, and various others. He was not liked by the peasants of St. Lucio, who, taking the advantage of him, when thrown from a cabriole, stabbed him mortally before he could recover himself, in 1816.

88. In Sicily are some gardens of great extent. A few are mentioned by Swinburne; and an account of one belonging to a Sicilian prince, remarkable for its collection of monsters, is given in Brydone's Tour.

SUBSECT. 2. Italian Gardening in respect to the Culture of Flowers and Plants of Ornament.

89. Flowers appear to have been little cultivated by the Italians previously to the 10th century. The introduction of the Christian religion as a national worship, though at present favorable, was at first adverse to the use of flowers. Tertullian and Clement of Alexandria, in the second century, inveighed against their use with all their eloquence: and the rites of religion, then carried on in gloomy vaults, were not, as now, accompanied by bands of music, statues, pictures, and enriched altars decorated with flowers. P. de Crescent in the beginning of the fourteenth century, mentions only the violet, lily, rose, gilly-flower, and iris. Commerce began to flourish in the century which succeeded, and various plants were introduced from the Eastern countries, by the wealthy of Venice and Genoa.
90. The earliest private botanic garden was formed at Padua, by Gaspar de Gabriel, a wealthy Tuscan noble, at considerable expense. It was accomplished in 1525; and though not a public institution, it was open to all the curious. To this garden succeeded, that of Corner at Venice, and Simonetta, at Milan; those of some convents at Rome, and of Pinella, at Naples, with others enumerated by botanical historians. (C. Spreng. Hist. lib. iii.; Haller's Lib. Bot. 21.; Tiraboschi's Stor. del Litt. Ital.; Gessner, Hort. German.; Stephanus de Re Hortense.)

91. The first public botanic garden established in Europe was that of Pisa, begun, according to Deleuze, in 1543, by Cosmo de Medici; and of which Ghini, and Celsalpin, celebrated botanists, were successively the directors. Belon, a French naturalist, who was at Pisa in 1555, was astonished at the beauty of the garden, the quantity of plants it contained, and the care taken to make them prosper. In 1591 the number of new plants was found so far accumulated as to render a larger garden necessary, and that space of ground was fixed on which is the present botanic garden; two borders were destined for ornamental flowers, and a green-house was formed for such as were too tender for the open air. In the beginning of the eighteenth century, a great accession was obtained to the garden by the double flowers of Holland, then introduced in Italy for the first time. (Culze, Hist. Pisani.) The example of Pisa was soon imitated by other cities and universities in Italy and Germany. In 1545, (not 1533, as stated by Adamson—see Deleuze,) the public botanic garden of Padua was agreed on by the senate of Venice. It contained in 1581 four hundred plants cultivated in the open air, besides a number kept in pots to be taken into houses or sheds during winter. The garden of Bologna was next established by Pope Pius the Vth; then that of Florence by the Grand Duke; and afterwards that of Rome. From that time to the present day, the numbers of botanic gardens have been continually increasing, so that there is now one belonging to almost every principal city in Italy; an exertion the more remarkable, as botanic gardens in that country are proportionally more expensive than in England, from the necessity of conveying a stream of water to them, and forming a regular system of irrigation.

92. A taste for flowers and ornamental plants has thus become general in Italy; and at the same time the means of gratification afforded, by the superabundant plants and seeds of these gardens being given away, or sold at very moderate prices to the curious. About this time also the Dutch made regular exchanges of their bulbous roots for the orange-trees of Genoa and Leghorn; and the double night-smelling jessamine was introduced at Pisa from Spain, and so highly prized as to have a centinel placed over it by the governor. (Evelyn.) The use of flowers, it is probable, was never entirely laid aside in Italy as ornaments to female dress; but in the progress of refinement their application in this way became more general, and more select sorts were chosen; they became in demand, both gathered in bouquets, and with the entire plants in pots; they were used as household ornaments both internal and external; and the church, thinking that what pleased man must be pleasing to the gods; or conforming to the taste of the times, and desirous of rendering religion as attractive as possible to the multitude, introduced flowers as decorations of altars and statues, and more especially in their fêtes and processions. Pots and boxes of orange trees, pomegranates, bays, oleanders, myrtles, and other plants, are now let out by the day, for decorating the steps and approaches to altars, or sold for ornamenting roofs, balconies, virandas, courts, yards, passages, halls, staircases, and even shops and warehouses in most of the large towns of Italy. Notwithstanding this there is a recent instance on record of a lady residing in Rome, commencing a law-suit against her neighbour, for filling her court-yard with orange-trees, the smell of the flowers of which was by the other considered as a nuisance.

For the church the white lily (Lilium candidum) is in great demand, with which the Madonna, or Madre di Dio, is decorated as an emblem of her virginity. The tubia (T. intifolia) is much used when in season, being considered as the real Christ, to which the soldiers handed him a sponge of vinegar. In Poland, where the tubia has not been easily procured, we have seen leeks in the flower-stalk used as a substitute. The rose, the stock-gilly-flower, the jessamine, &c. are next in demand, and are used in common with such others as are presented gratis, or offered for sale, as decorations, indiscriminately to the crowd of statues and pictures of saints which decorate the churches, to private houses, and as ornaments of female dress.

On occasions of public rejoicing flowers are also much used in Italy. Favorite princes and generals are received into towns and even villages through triumphal arches decorated with flowers, and the ground is also sometimes strewn with them. The lives of Buonaparte, Murat, and Beauharnois, afford many examples. The Emperor of Austria made a tour of Italy in 1819, and though everywhere disliked, wherever walking on a mine ready to explode, he was in many places so received; and at the famous cascade of Marmora, near Termi, a slight arcade, 200 yards in length, was formed to guide the steps of the imperial visitor to the best point of view. It was covered with intersecting wreaths of flowers and foliage, and the sides ornamented with festoons of box, myrtle, and bay. At Milan, a very gay city, flowers are greatly prized, and in the winter season are procured from the peculiarly warm and ever verdant gardens between Genoa and Nice. A Louis-d'or, we were informed, is sometimes paid for a single nosegay. During the carnival the demand is great throughout Italy.

93. Florists' flowers, especially the bulbous kinds, do not succeed well in the dry warm climate of Italy. Fine varieties of the iaycithum, tulip, ranunculus, auricula, polyanthus, &c. are soon lost there, and obliged to be renewed from more temperate countries. They excel, however, in the culture of the tuberose, which forms an article of commerce
at Genoa, as does the paper narcissus (N. orientalis) at Naples. In roses, jessamine, oleanders, oranges, they also excel; and also in most single flowers not natives of cold climates. Sig. Villaresi, already mentioned, has raised from seeds of the Bengal rose (Rosa indica), impregnated promiscuously with other roses, upwards of fifty distinct varieties, many of which are of great beauty, and very fragrant. In general, flowers and ornamental plants are most in demand, and cultivated to the greatest degree of perfection in Lombardy, of which the flower-markets of Milan and Venice afford most gratifying proofs. Many of the Chinese, New Holland, and some of the Cape trees and shrubs, thrive well, and blossom luxuriantly in the open air in the warmer regions, as in S. di Negro’s garden, at Genoa, and those of Pisa and Caserta. Evelyn says, he saw at Florence, in 1664, a rose grafted on an orange-tree; the same tricks are still passed off with the rose, jessamine, oleander, myrtle, &c. at Genoa, and even in some parts of Lombardy.

94. The taste for flowers and plants of ornament is rather on the decline than otherwise in Italy. Much depends on the taste of the princes in this as in every other matter, and unfortunately those of Italy are at present mere ciphers. The king of Naples knows no pleasures but those of the table, the seraglio, and the chase. For the latter enjoyment, the Pope has kindly given him a dispensation to hunt on Sundays. The Pope is debarréd from pleasure by his office; the grand Duke of Tuscany has some taste for plants, but more for a heavy purse; his relation, the vice-king of Lombardy, is more a priest than a prince; though he has some fondness for succulent exotics, of the common sorts of which, he has a large collection. The king of Sardinia is an old man, and a mere king Dei gratia.

Subsect. 3. Italian Gardening in respect to its Products for the Kitchen and the Dessert.

95. The Italian fruits are nearly those of the Romans, to which they have made but few additions, if we except the orange and the pine-apple. The orange is supposed to have been introduced between the time of Pliny and Palladius; it is the fruit in which they excel, more from climate and soil than science. There are supposed to be nearly a hundred varieties of this fruit in Italy; but in the orange-nurseries at Nervi, it is not easy to make out more than forty or fifty distinct sorts. These have mostly been obtained from seeds. They have not the Mandarine orange, nor some varieties of shaddock (C. decumana), which we possess. The most regular and systematic orange-orchards are at Nervi; and the largest trees around Naples, at Sorenta, Amalfi, &c. The more rare sorts are kept in conservatories at Rome, and the largest house, and best collection, is that of the Borghese. At Florence and Milan, all the sorts required to be housed during winter, but at Hieres and Nice in France, and at Genoa and Nervi, they stand the common winters in the open air.

96. The stone fruits in which they excel are the peach and cherry. There are above twenty varieties of peaches cultivated in the neighbourhood of Rome and Naples; and these fruits, grown on standard trees, as apples and pears are in this country, arrive at a very high degree of perfection. They have few sorts of apricots and nectarines, and not many plums; but their Regina Claudia, or gages, are excellent. Cherries and gooseberries are grown in Italy, especially in Tuscany. The Milan or Morello cherry, is noted for its prolific qualities, and for having a consistency and flavor somewhat resembling the Morello esculenta, or morel.

97. The chief berry of Italy is the grape; their varieties are not so numerous as in France or Spain; and are, for the most part, the result of long growth on one soil and situation. Vineyard grapes are indifferent to eat in most parts of Lombardy, and in the best districts are equalled if not excelled by muscats, sweet-waters, muscadines, and other sorts grown in hot-houses in this country. The grape is the only berry that thrives in Italy. It is not kept lower in France; but elevated on trellises near houses and in gardens (fig. 6.), and trained to long poles or trees in the fields. Collections of gooseberries from Lancashire have been introduced at Leghorn, Genoa, and Monza; and, grown in the shade, they thrive moderately at the gardens of the latter place. The currant, the raspberry, and the strawberry, though natives of the Alps and Apennines, do not thrive in the gardens, but are brought to market from the woods; and so is the black mulberry, which is there cultivated for the leaves, as harder than the white, and which Sigismondi at one time considered as a fruit elsewhere unknown.

98. Kernel-fruits in general, especially pears, are excellent in the north of Italy; but indifferent in the warmer regions. Services in considerable variety abound in Piedmont, and part of Lombardy. The pine-apple is cultivated in a few places in Italy, but with little success, excepting at Florence and Milan. There are a few in the royal gardens at Portici, but weak, yellow-leaved, and covered with insects. The few grown in the Pope’s garden, and in one or two other villas near Rome, are little better. By far the best and greatest quantity are in the vice-royal gardens of Monza. The last king of Sardinia sent his gardener, Brochieri, to England...
to study their culture. He returned, and in 1777 published a tract on them; with a plan of soil for their reception; and in this way they are universally grown in Italy. Such, however, is the cultivation, that every climate, the citrouille, or water-melon. Too little care is bestowed in selecting good fruits for seeds, and in preventing hybridism from the promiscuous intercourse with surrounding sorts of cucumis; and, hence, seeds sent from Italy to this country are liable to be depended on, and generally produce varieties inferior to those of British growth. There are a few sorts of cucumbers, and though there are a great number of gourds and pomponis cultivated, the sorts, or conspicuous varieties of both, are less numerous than in this country. Italian cucumbers are never so succulent as those grown in our humble frames.

The love-apple, egg-plant, and capsicum, are extensively cultivated near Rome and Naples for the kitchen; the fruit of the first attaining a larger size, and exhibiting the most grotesque forms. It is singular, that in Sicily this fruit, when ripe, becomes sour, and so unfit for use, that the inhabitants are supplied with it from Naples.

101. Want of demand for the fruits of the northern climates precludes their production. Were it otherwise, there can be no doubt means would soon be resorted to, to produce them in so great perfection as we do their fruits here; all that is necessary is to imitate our climate by abstracting or excluding heat, and supplying moisture; but luxury in Italy has not yet arrived to the degree adequate to produce this effect.

102. Of culinary vegetables, the Italians began with those left them by the Romans, and they added the potatoe to their number as soon as, or before, we did. They now possess all the sorts known in this country, and use some plants as salads, as the chicory, ox-eye daisy, rucola, or rocket (Brassica eruca, L.), which are little used here. The turnip and carrot tribe, and the cabbage, savoy, and radish, thrive best in the northern parts; but the potato grows well every where, and the Italian autumn is favorable to the growth of the cauliflowers, and broccoli, which are found of large size at Rome, Florence, and Bologna, in the months of September and October; and very large at Milan, all the summer and autumn. The legeruminous tribe thrive everywhere; but in some places the entire pod of the kidney-bean is so dry and hard, as to prevent its use as a substanece. In short, the advantages the Italians have the advantage over the rest of Europe in fruits, that good climate is greatly counterbalanced by the inferiority of their culinary vegetables. Much to remedy the defect might be done by judicious irrigation, which in the south of Italy, and even in Lombardy, is so far necessary as to enter into the arrangement of every kitchen-garden. Shading, barren land, and change of seed will effect much; but the value of good culinary vegetables is not known to the greater part of the wealthy Italians.

103. Horticulture has made little progress in Italy. It is not in Italy, Simond observes, that horticulture is to be studied; though nowhere is more produced from the soil by culture, manure, and water; but forcing or prolonging crops is unknown; every thing is sown at a certain season, and grows up, ripens, and perishes together. The variety is not great; they have only three or four sorts of cabbage, not more of kidney-beans, and one of pea; the red and white beet, salsify, scorzonera, chervile, sorrel, onion, schallot, Jerusalem artichoke, are in many places unknown: but they have the cocoma, or water-melon, everywhere. In Tuscany and Lombardy, it is raised on dung, and then transplanted in the fields, and its sugary icy pulp forms the delight of the Italians during the whole month of August. Though they have walls round some gardens, they are ignorant of the mode of training trees on them. (Agr. Tosc.)

Subsec. 4. Italian Gardening, in respect to the planting of Timber-trees and Hedges.

104. The self-sown forests of the Alps and Apennines are the chief resources of the Italians for timber; and timber-trees are chiefly propagated for parks, public walks, and lining the great roads. The vine is still, in many places, trained on the poplar and elm (fig. 7); but in Tuscany and Lombardy, where the culture is deemed superior, the common maple (A. campestre) and flowering ash (Ormus europaeus) are preferred. (Sigamondi, Agr. Toscan.; Chateauvieux, Lettres, &c. 1812.) The most common tree for every other purpose is the narrow-leaved elm, which lines the road from Rome to Naples, for upwards of twenty miles together. Near Milan, the Lombardy poplar is a great deal used; but a late author, Gautieri (Dello Influsso del Boschi, &c. 1817.) argues in favor of cutting down, rather than planting in the Milanese plains. The finest avenues and public equestrian promenades in Italy are those around Milan and at Monza; the trees are of various sorts, as the tulip-tree, platanus, lime, acacia, melia zederach, various oaks, chestnuts, beeches, &c.; they were planted in Beauharnois' time; and such is the rapidity of vegetation in this climate, that already the tulip-trees produce blossoms, and in seven years more the effect will be complete. The sorts are every where mixed, in order that the failure or defective growth of one species may have a chance of being compensated by the growth of that, or of those adjoining; or that if a malady were to attack one sort of tree, it might not lead to continuous defalcation. Most of those trees were planted by Villaresi, who, before the late political changes, had constantly under his direction not fewer than three thousand men for public and royal improvements.

105. The timber-trees of the native forests of Italy are chiefly oak, chestnut, and beech; the undergrowth are of numerous species, including the arbutus, ilex, and myrtle. This class of forests skirts the Alpine mountains, and covers, in many places, the Apennine hills. In higher regions the larch abounds, and in sheltered dells the silver fir. The
stone and cluster pine are confined to the lower regions, as the hills of Tuscany, the vales of Arno, Tiber, &c.

106. Hedges are in general use in Italy, but are very imperfectly formed and managed. In Lombardy the hawthorn is a good deal used; but in Tuscany, the States of the Church, and those parts of the Neapolitan territory which are hedged, the *rhamnus paliurus* is the prevailing plant, mixed, however, with the pyracantha, pomegranate, myrtle, asparagus retrofractus, and with wild roses, brambles, hazels, reeds, &c. seldom without gaps and holes, open or filled up with dead bushes or reeds. The willow alone often forms a hedge in Lombardy, where the shoots are valuable for tying up the vine.

**Subsect. 5. Italian Gardening, as empirically practised.**

107. Gardens in Italy are common to the rural class of citizens. It is a general remark of travellers, and of acknowledged truth, that the state of cottage gardens indicates the state of the cottagers; and those of Italy confirm the justness of the observation. Almost the only plants grown in them are gourds and Indian corn. In Tuscany and Lombardy some of the cabbage tribe, the kidney-bean, and occasionally the potato are to be seen, but rarely any thing else. The gardens of the farmers are somewhat better, especially in the northern districts, where they often contain patches of hemp, potatoes, parsnips, lettuce, and some flowers and fruit-trees. The gardens of small proprietors are still better stocked; those of wealthy bankers and merchants are generally the best in Italy. The gardens of the convicts are, in general, well cultivated, and rich in fruits and culinary vegetables, with some flowers and evergreens for church decorations. The priests assist in their cultivation, and some of these men are much attached to gardening.

108. For commercial purposes gardening is chiefly practised by market-gardeners, who also grow flowers, act as orchardists, and often make wine. There are hardly any nurseries for trees and shrubs in Italy, if we except those for orange-trees at Nervi, and two small ones for general purposes at Milan. Those who form new gardens are chiefly supplied from France, or from their friends, or from private gardens; most of which last sell whatever they have got to spare.

109. The operative part of gardening in Italy is performed more by labourers than by regular apprentices and journeymen; and thus good practical gardeners are more the result of accident than of design. The great defect of both is the want of a taste for order and neatness. The Italians are particularly unskilful in the management of plants in pots, and especially exotics, which require protection by glass. These are put into houses with upright or slightly declining glass fronts, and opaque roofs; there they remain during a winter of from three to five months; want of light and air renders their leaves yellow and cadaverous; and when they are taken out they are placed in the most exposed parts of the garden, often on parapets, benches, or stages. Here the sudden excess of light soon causes them to lose their leaves, which they have hardly time to regain before the period arrives for replacing them in the conservatory or hot-house. We know of few exceptions to this censure, excepting at Monza, and Caserta, where they are kept in winter, in glass-roofed houses, as in England, and placed out in summer under the shade of poplars or high walls. Dr. Oct. Tazetti, professor of rural economy at Florence, who lectures in a garden in which specimens are displayed of the leading sorts of Italian field and garden-culture, acknowledged the justness of this remark.

110. The artists or professors are of two classes. First, The architects, who adopt the rural branch of their art, (*architetti rustici,* ) and who give plans for parks, chiefly or almost entirely in the geometric style, to be executed under their direction, and that of the head gardener. Secondly, The artist-gardeners, (*artisti giardiniere,* ) who are generally the gardeners, or directors of gardens, of some great establishment, public or private, and who give plans for gardens, chiefly in what is there considered the English manner, and for kitchen-gardens; and as in England, either direct, by occasional visits, or undertake by contract, their execution and future occasional inspection.

**Subsect. 6. Italian Gardening, as a Science, and as to the Authors it has produced.**

111. By the establishment of professorships of botany and botanic gardens, in the sixteenth century, the Italians have materially contributed to the study of the vegetable kingdom, without some knowledge of the physiology of which, the practice of gardening must be entirely empirical. Malpighi is considered the father of vegetable physiology in Italy. It must be confessed, however, that the scientific knowledge of the Italians is chiefly confined to their professors and learned men: the practical gardener is yet too ignorant either to study or understand the subject; too much prejudiced to old opinions to receive new ideas; and, partly from climate, but chiefly from political and religious slavery, too indifferent to wish to be informed. Some exceptions must be made in favor of such gardeners as have been apprenticed in botanic and eminent gardens, or under intelligent Germans, who are here and there to be found superintending the gardens of the nobles.
The bastardising of the eucumis tribe, by proximity, and the striking phenomena of the male and female hemp, have introduced some vague ideas of the sexuality of vegetables; but the use of leaves, by far the most important knowledge which a gardener can possess, seems no where understood by ordinary master-gardeners. Grafting and layering are practiced without any knowledge of the effects of the returning sap, or of the exclusion of air and light. Nothing can be worse than the practice of budding orange-trees at Nervi; to be convinced of which, it is only necessary to compare the plants imported from thence, with those brought from Malta or Paris. The culture of the vine, the olive, and the fig, belongs to the rural economy of the country; that of the vine is abundantly careless, and the practice of the caprification of the fig, though laughed at by the professors, is still followed in various places near Rome and Naples.

112. Religious and lunar observances are still followed by the gardeners in most parts of Italy. With the Romans it was customary before any grand operation of agriculture was undertaken, to consult or invoke the god of that department, as of Flora, Pomona, &c. and to pay attention to the age of the moon and other signs. A good deal of this description of ceremony is still carried on in general economy, by the priests and farmers, and gardening has not yet entirely thrown off the same badge of ignorance and religious slavery. Many gardeners regulate their sowings of kitchen-crops by the moon, others call to the priests to invoke a blessing on large breadths of any main crop; some, on minor occasions, officiate for themselves, and we have seen a poor market-gardener at Savonna muttering a sort of grace to the virgin over a bed of new-sown onions. Father Clarici, a priest who published *Istoria e Culture delle Piante*, &c. so late as 1726, countenances most of these practices, and describes many absurd and foolish ceremonies used for procuring good crops, and destroying insects.

113. Of the Italian authors on gardening, few or none are original. Filippo Re has written a great many books, and may be compared to our Bradley. Silvo Sigismondi, of Milan, has written a work on English gardening, resembling that of Hirschfield, of which it is, in great part, a translation. Clarici is a very copious writer on culinary gardening, and the culture of flowers; and the most approved writer on the orange tribe is Gallesio of Savonna.

Sect. II. Of the Revival, Progress, and present State of Gardening in Holland and Flanders.

114. Gardening was first brought to a high degree of perfection in Holland and the Netherlands. The crusades, in the twelfth century, are generally supposed to have excited a taste for building and gardening in the north of Europe. But from Stephanus and Gesner, it appears that a taste for plants existed among the Dutch, even previously to this period. It is to be regretted that scarcely any materials are to be found from which to compose such a history as this interesting circumstance requires. Harte (*Essays on Agriculture*) conjectures that the necessities arising from the original barrenness of the soil (that of Flanders having been formerly like what Arthur Young describes Norfolk to have been nearly a century ago), together with a certain degree of liberty, the result of the remoteness of the situation from kings and priests, may have contributed to improve their agriculture; and that the wealth acquired by the commercial men of Holland, then the most eminent in the world, enabled them to indulge in country-houses and gardens, and to import foreign plants. To this we may add, that the climate and soil are singularly favorable for horticulture and floriculture, the two departments in which the Dutch are most eminent.

Subsect. 1. Dutch Gardening, as an Art of Design and Taste.

115. The Dutch are generally considered as having a particular taste in gardening, yet their gardens, Hirschfield observes, appear to differ little in design from those of the French. The characteristics of both are symmetry and abundance of ornaments. The only difference to be remarked is, that the gardens of Holland are more confined, more covered with frivolous ornaments, and intersected with still, and often muddy pieces of water. The gardens of Ryswick, Houslaerdyk, and Sorgvliet were, in the beginning of the last century, the most remarkable for geometrical beauty of form, richness in trees and plants, and careful preservation. It is singular, our author observes, that the Dutch are so fond of intersecting their gardens with canals and ditches of stagnant water, which, so far from being agreeable, are muddy and ugly, and fill the air with unwholesome vapours. Yet they carry this taste, which has no doubt originated in the nature of their country, to the East Indies; and the numerous country-houses belonging to the Dutch settlement in Batavia are all furnished with gardens and canals like those in the neighbourhood of Amsterdam; as if to render the unwholesome air of that country still more dangerous. Every field is there crossed by a canal; and houses on eminences are surrounded at great expense by moats and draw-bridges like those of the Hague. Such is the influence of habit, and the love of country; and, therefore, how...
ever at variance with local circumstances, and sometimes even with utility, it cannot be altogether condemned.

116. Grassv slopes and green terraces and walks are more common in Holland than in any other country of the continent, because the climate and soil are favorable for turf; and these verdant slopes and mounds may be said to form, with their oblong canals, the characteristics of the Dutch style of laying out grounds.

117. Hague, the Versailles and Kensington of Holland, and in fact the most magnificent village in Europe, contains two royal palaces with their gardens in the ancient style. Evelyn, in 1641, describes them as “full of ornament, close walks, statues, marbles, grozzos, fountains, and artificial music;” and of the views of the village he says, “beautiful lime-trees are set in rows before every man’s house.” Sir J. E. Smith (Tour on the Continent, vol. I) described them in 1783, the one garden as full of serpentine and the other as full of straight lines. In 1814, these gardens had lost much of their former beauty, partly from age and decay, but principally from neglect. Jacob (Travels in Germany), in the same year, found them formal and crowded with high trees. Neil, in 1817, found in them nothing becoming royalty.

118. At Broeck and Alkmaar the ancient style is still maintained in its purity in the villas gardens. M. Seterveldt’s garden near Utrecht is also most carefully preserved specimen. Here the grand divisions of the garden are made by tall thick hedges of beech, hornbeam, and oak, and the lesser by yew and box. There are avenue walks, and berceau walks, the opening of the bow of flowers in the sides, verdant houses, rustic seats, rustic seats (fig. 8.), canals, ponds, grozzos, fountains, statues, and other devices; “and,” adds the horticultural tourist, “we were struck with this circumstance, that every thing in this garden has its most exact counterpart: if there be a pond, or walk, or statues, or a group of evergreens, on one side; the same may, with confidence, be predicted on the other side of the garden; so that the often quoted couplet of Pope, ‘Groove nods at grove, &c.,’ can no where be better exemplified.” (Hort. Tour, 246.)

119. At Brussels, among other curiosities, Evelyn mentions a hedge of jets d’eau, lozenge-fasion, surrounding a parterre; and “the park within the walls of the city formed with whatever may render it agreeable, melancholy, and country-like.” It contained “a stately heronry, divers springs of water, artificial cascades, walks, grozzos, statues, and root-houses.” This park was considerably enlarged some years ago; the then decayed rustic seats, fountains, and more curious water-works removed, and the whole divided by broad sand paths, and decorated with good statues, seats, fountains, and cafes for refreshment.

120. The modern, or English style of gardening, Sir J. E. Smith informs us, was “quite the fashion” in Holland, in 1783; but neither the surface of the ground, the confined limits of territorial property, nor the general attention to frugality and economy, are favorable to this style. Some attempts, on a small scale, may be seen from the canals, but we know of no extensive parks and pleasure-grounds in this manner.

121. An example of a Flemish garden in the English style (fig. 9.) is given by Kraft; it is of small size, but varied by the disposition of the trees, rustic seats, and raised surfaces; and surrounded, as Dutch and Flemish gardens usually are, by a canal. It was laid out by Charpentier, gardener to the senate of France, in the time of Napoleon.

122. The villa of M. Bertrand of Bruges is thus noticed in the Caledonian Horticultural Tour:

"It has extensive grounds, and is flat, but well varied by art. Where the straight walks cross each other at right angles, the centre of the point of intersection is shaped into an oblong parterre, resembling a basket of flowers, and containing showy geraniums in pots, and gaudy flowers of a more hardy kind planted in the earth.

Some things are in very bad taste. At every resting-place, some kind of conceit is provided for surprising the visitant: if he sit down, it is ten to one but the seat is so contrived as to sink under him; if he approaches, or approach the summer-house, water is squirted from concealed or disguised fountains, and he does not find it easy to escape a wetting. The dial is provided with several gnomons, calculated to show the corresponding hour at the chief capital cities of Europe; and also with a lens so placed, that, bringing sunshine, the priming of a small cannon falls under its focus just as the sun reaches the meridian, when of course the cannon is discharged.

The principal ornament of the place consists in a piece of water, over which a bridge is thrown; at one end of the bridge is an artificial cave fitted up like a lion’s den, the head of a lion cut in stone peeping from the entrance. Above the cave is a pagoda, which forms a summer-house three stories high. At the top is a cistern which is filled by means of a forcing-pump, and which supplies the mischievous fountains already mentioned.

The little insens near the mansion-house are decorated with many small plants of the double pomegranate, sweet bay, laurestinus, and double myrtle, planted in large ornamented flower-pots and in tubs. These plants are all trained with a stem three or four feet high, and with round bushy heads after the manner of pollard willows in English meadows. The appearance produced by a collection of such plants is exceedingly acquired to a more natural mode of training. Eight American ales (Agave Americana), also in huge Dutch flower-pots, finish the decoration of the lawn, and it must be confessed, harmonize very well with the formal evergreens just described. A very good collection of orange-trees in tubs was disposed along the sides of the walks in the flower-garden; two of the myrtle-leaved variety were excellent specimens. All of these were pollarded in the style of the evergreen plants.

The soil of the place, being a mixture of fine vegetable mould, resembling surface peat-earth, with a considerable proportion of white sand, seems naturally congenial to the growth of American shrubs; and,
124. The villa of M. Hopsomere is remarkable for three acres covered with groups of American plants of great size and in the highest degree of luxuriance. An irregular piece of water expands itself among the groups, and forms numerous bays, islets, sinuosities, &c. The surface is generally of turf, but in some places in earth, with edgings of slieath to the walks; the walks are without gravel; and the gardener, as in the other places visited, was wretchedly habitied, without shoes or stockings, and could not read. (Hort. Tour, 1.4.)

125. The seat of Madame Vilain Quatorze (fig. 10.), like most of the others mentioned, and villas in general in this country, is interspersed with water, and the boundary of the demesne, instead of being a wall, hedge, or belt of plantation, is a broad canal, over which of course is seen the adjacent country. The grounds are of considerable extent, and include a farm, pleasure-ground, kitchen and flower garden. A plan of a part of the grounds round the house has been given in the horticultural tour, in which the following objects are indicated:

A hot-house for exotic plants. (a)
An aviary with shrubs for the birds to perch upon. (b)
Gardeiner's room. (c)
Green-house. Entrance by flight of wooden steps. (d)
Stove for exotic plants. (e)
Dry-stove. (f)
Picture-gallery of a considerable height. It has an arched roof, and is lighted from the top. (g)
Dwelling-house. (h)
A large mirror is placed at the end of the passage. Lamps are suspended from the ceilings of the house, gallery, greenhouse, and stoves, at different places. (i)

126. The place of M. Smetz is the finest near Antwerp. It was laid out in 1722 partly in the Dutch and partly in the English taste, and contains at present, scenes of tonsile evergreens, vistas, canals, lakes, secret water-works, caves, tombs, a lawn with a flock of stone sheep, a shepherd and dogs, dwarfs, a drunkard, and other paltry contrivances. There are, however, good span-roofed hot-houses, rustic seats, fine exotic trees, especially the purple beech (which here seeds freely, and comes purple from the seed), catalpa and liquidambar, fine collections of dahlias, asclepias tuberosa, and lilium superbum, in extensive groups; and on the whole "as many natural beauties as can be expected in a flat country, and instances of good taste and judicious management more than counterbalanced by those of the opposite description." (Hort. Tour, 116.)

127. The villa of M. Catsen de Wulfe near Antwerp is remarkable for two elegant curvilinear hot-houses, erected by Messrs. Bailey of London, and glazed with plate glass. Their effect surpasses any thing of the kind on the continent. A rich collection of the choicest exotics has lately been procured from the Hackney nursery.
128. The gardens round Rotterdam are generally many feet below the level of the canal. On the Cingle, a public road which surrounds the city, are, a continued series of garden-houses nearly a mile in extent; these miniature villas (lust hofs) being separated from each other only by wooden partitions, which are generally neatly painted. To these the citizens with their wives retire on Sunday to smoke and talk.co.

(Hort. Tour, &c. 157.)

129. The palace-garden at Haarlem formerly occupied by King Louis, and originally the property of the celebrated banker, Hope, is in no respect remarkable as to design; but pits are grown there better than in most gardens in Holland, and strawberries, ripened within, are successfully forced. The Duke d’Aremberg’s seat near Enghien, like many others in Flanders and Holland, was ruined during the excesses of the French revolution; but the Duke is now restoring it, and has begun with the gardens rather than with the house. Extensive hot-houses are erected and many new fruit-trees planted. The finest part of the garden is the flower-alley, and the state of the celebrated tulip garden is seen from the belvedere before it is entirely planted with the different species of tulips, hyacinths, and narcissus. “This temple is of a heptangular shape, and at the angles on every side are two parallel columns placed about a foot apart. From the large sides proceed as many broad, straight, and long avenues of noble trees, affording rich prospects of this country in all these directions; and from the seven angles, and seen between the columns, proceed an equal number of small and narrow allies, each terminated by some statue, vase, bust, or other ornament. The temple is surrounded by a moat lined with polished marble. The old orange-grove is situated at the end of the avenue. It is one hundred and seventy-five years old, and contains one hundred and eight orange-trees in tubs, many of them, as is the case in different old family-seats of the Netherlands, presents from the kings of Spain 200, 300, and 400 years ago. The trees show straight stems of six or eight feet, and globular heads, from which, according to the age of the trees, pines and blossoms are pinched off as soon as they appear, for culinary and perfumery purposes.

(Hort. Tour, 2d. 372.)

SUBSECT. 2. Dutch gardening, in respect to the Culture of Flowers and Plants of Ornament.

151. The taste for flowers so prevalent in Holland, is thought to have originated with their industry early in the twelfth century, the study of flowers being in some degree necessary, as affording patterns for the ornamental linen and lace manufacturers. Lobel, in his Histoire des Plantes, 1756, states, that the taste for plants existed among the Flemings during the crusades, and under the dukes of Burgundy; that they brought home plants from the Levant, and the two Indies; that exotics were more cultivated there than anywhere else; and that their gardens contained more rare plants than all the rest of Europe besides, till, during the civil wars which desolated this country in the sixteenth century, many of their finest gardens were abandoned or destroyed. Holland, Deleuze observes, had at the end of the seventeenth century, a crowd of distinguished botanists: and was then, as during the century preceding, the country the most devoted to gardening. (Discours sur l’état ancien et moderne de l’Agriculture et de la Botanique dans les Pays Bas, Par Van Hulthem, 1817; Extrait du Discours prononcé, &c., à Gand, par M. Cornelissen, 1817.)

152. The botanical garden of Leyden was begun in 1577, thirty-one years after that of Padua. It was confided to Cluyt, a celebrated botanist, afterwards to Bontius, and in 1592, L’Ecluse, from Frankfort, was appointed professor of botany. In 1599 they constructed a greenhouse, and, in 1633, the catalogue of the garden contained 1104 species. At this time the magistrates, the learned men, and the wealthy citizens were occupied in facilitating the progress of botany, and the introduction of new plants. A ship never left the port of Holland, Deleuze observes, the captain of which was not desired to procure, wherever he put into harbour, seeds and plants. The most distinguished citizens, Verneburg, Favel, Simon de Beaumont, and Rheede, filled their gardens with foreign plants, at great expense, and had a pleasure in communicating those plants to the garden of Leyden. This garden, in Boerhaave’s time, who, when professor of botany there, neglected nothing to augment its riches and reputation, contained (Index alter Plant. 1720) upwards of 6000 plants, species and varieties. Boerhaave here exemplified a principle, which he laid down (Elementa Chemia) for adjusting the slope of the glass of hot-houses, so as to admit the greatest number of the sun’s rays, according to the latitude of the place, &c. These principles were afterwards adopted by Linnaeus at Upsal, and by most of the directors of botanical gardens in Europe. It was in this garden, about the beginning of the eighteenth century, that the geniææ and ficoidæ, and other ornamental exotics were first introduced from the Cape. The garden of Leyden was visited by Sir J. E. Smith in 1786 (Tour, &c. vol. i. p. 11.), who observes, that it had been much enlarged within the last forty years, and was now about as large as the Chelsea garden. In 1814 it appeared rather neglected; many blanks existed in the general collection of hardy plants, and the hot-houses were much out of repair. It contains, however, some curious old specimens of exotics, as Clusius’s palm (Chamerops humilis), twenty feet high, and upwards of 225 years old; a curious ash, and various other trees and shrubs, planted by Clusius. A new garden, in addition to the old one, and a menagerie, are in progress. In this new garden the walks are laid with a mixture of peat-moss and of tanners’ bark reduced to powder. Leyden, Deleuze informs us, was, for more than fifty years, the only city in Holland where there was a botanical garden; but before the middle of the seventeenth century, they were established in all the provinces.

(Hort. Tour, 218.)
134. The garden of Groningen was begun by Henry Munting, a zealous botanist and learned man, who had spent eight years travelling in the different countries of Europe, establishing correspondences between botanists. He spent the greatest part of his fortune in the states of Groningen, thinking so useful an establishment ought to be under the protection of the republic, purchased it, and appointed him professor. The catalogue of this garden, published in 1648, contains about eight thousand plants, without a great many more; 150 of pinks, and 150 of tulips. Henry Munting was succeeded by his son, Abraham, esteemed for his posthumous work, *Phytographia Caroloa.* Both these gardens are still kept up, but without that enthusiastic ardor which distinguished the citizens of Holland, when under more auspicious political circumstances than they are at the present time.

135. The Antwerp garden was formerly one of considerable repute in the Low Countries. In 1579 a catalogue of this garden was given by Dodoneus (*Florum et Coronarium orb., Hist.*) which contained a considerable number of plants, including a great variety of tulips.

136. The garden of Clifford, near Haerlem, of which Linnaeus published the history, was the most celebrated in 1757. Clifford got all the new plants from England, and corresponded with the botanists of every country. Boerhaave gave him the plants of the Leyden garden; Siegesbeck sent him those of Russia; Haller, those of the Alps; and Burman, Roelli, Gronovius, and Miller, sent him portions of the seeds which they received from different parts of the world. This garden had four magnificent hot-houses; one for the plants of the Levant and the south of Europe, one for Africa, one for India, and one for America.

137. The botanical garden of Utrecht was founded in 1630, and contains several palms and other exotics, brought there at that time. It is still kept in tolerable order, but displays no kind of scientific arrangement. (*Hort. Tour, 244.*)

138. The botanic garden of Ghent, established by Buonaparte in 1797, is, in the present day, the richest and best garden of the Netherlands. The area is about three acres; it has a considerable collection of hardy herbaceous plants, arranged after the Linnaean method; a pleasure-ground, in which the trees and shrubs are distributed in natural families, and so as to combine picturesque effect; an excellent rosary, chiefly trained in the tree manner; and a range of hot-houses, in part with glass roofs. In the pleasure-ground the busts of eminent botanists are distributed with good effect; and on the large boxes of palms, and other exotics, are marked the name of the donor, or the year in which the plant or tree was originated, or introduced to the garden. On the whole, it is more complete than any garden we have seen south of the Seine, excepting that of Paris, in 1841.

139. The royal botanic garden of Brussels has a good collection of orange-trees; but in all other respects is of a very inferior description.

140. The private botanic gardens of Van Schenen and Dr. Daaler, at Antwerp, are mentioned with approbation in the *Horticultural Tour.* (p. 121.)

141. The botanic garden of M. Parmentier, mayor of Enghien, is not only the richest in the low countries, but, perhaps, in Europe. In 1817, Neil and his companions considered it as only exceeded in exotics by the collection at Kew, or at Meurs. Loddiges.

142. *Festivals of Flora* are held twice a year, at midsummer and midwinter, by the Agricultural Society of Ghent, and others. The plants are exhibited for three days. "By a pleasing fiction, the plants alone are said to be competitors, and the successful plant is said to be crowned." The reward is an honorary medal. (*Hort. Tour, &c. p. 521.*)

143. Florists' flowers began to be objects of commerce in Holland, about the beginning of the seventeenth century. Double flowers were then first noticed, or brought into repute, which may be said to have created a new era in gardening, and certainly laid the foundation in Holland of a considerable commerce: — the more valuable, as it is totally independent of political or civil changes, and founded on the peculiar qualities of the soil and climate for growing bulbous roots. The florimania, as it is termed by the French, existed in the highest degree among the Dutch, from the beginning to the middle of the seventeenth century. Many noted instances are on record, of the extravagant sums given for flowers possessing certain qualities agreed on by florists as desiderata, and established about this time as canons of beauty. Hirschfeld states, that in the register of the city of Alkmaar, in the year 1637, they sold publicly, for the benefit of the Orphan Hospital, 120 tulips, with their offsets, for 9000 florins; and that one of those flowers, named the Viceroy, was sold for 4203 florins. When we consider the value of money at this remote period, these sums appear enormous, a florin at that time in Holland (*Anderson's History of Commerce*) being the representative of nearly an English bushel of wheat.

144. The commercial flower-gardens or bloomesteries of Haerlem have long been the most celebrated for bulbous-rooted flowers. The name of Van Eden has been noted for upwards of a century; and there are now four gardens occupied by different members of this family, celebrated florists. That of Voorhelm is of equal antiquity and celebrity. Of the gardens of both families, and of several others, accounts will be found in the Horticultural Tour. The most extensive and best managed is said to be that of Schneevoght, lately a partner with Voorhelm.

145. The florimaniasts, Bosc observes, were much more numerous towards the middle of the last century than at this moment (1809). "One does not now hear of twenty thousand florins being given for a tulip; or of a florist depriving himself of his food, in order to increase the number and variety of his anemones, or passing entire days in admiring the colours of a ranunculus, the grandeur of a hyacinth, or trembling, lest the breath of an over-curious admirer should hurt the bloom of an auricula." The general price of choice bulbs now, it is observed in the *Horticultural Tour,* varies from three to ten guineas (a bulb. = ls. 8d.); a few kinds are valued at from ten to twenty guineas; and the most select, new, and consequently rare, varieties, seldom fetch more than from twenty to 50 guineas. Among the most precious at this time are, the Universal Conqueror, Pompe Funicere, and Charbonier Noir, with yellow grounds; Louis XVI. and Toilette Supérieure, with white grounds, and the price of them is one hundred guineas (£8 2s. 6d.) a bulb. (*Hort. Tour, p. 195.*)
146. The Dutch and Flemings are eminent as fruit-gardeners, but, as Harte observes, they are better operators than writers, and having at the same time a good deal of the spirit of *gens de métier*, we have almost nothing to offer in the way of historical information. Those gardens, which Gesner and Stephanus inform us were so richly stocked with flowers early in the sixteenth century, would, no doubt, be equally so with fruits and legumes. One of the earliest books on the horticulture of the Low Countries, is that of Van Osten, published about the end of the seventeenth century. They appear at that time to have had all the fruits, now in common cultivation, in considerable variety, excepting the pine-apple, which Miller informs us was introduced about that time by Le Cour, of Leyden, from the West Indies, although not mentioned by Van Osten or Comelin. It is generally said, that about the same period all the courts in Europe were supplied with early fruits from Holland. Bénard admits (quoted in *Repertory of Arts*, 1802) that this was the case with the court of France, so late as the reign of Louis the Fourteenth. Miller informs us that Le Cour paid great attention to gardening, and especially to the culture of wall-fruits, and that he tried the effects of different kinds of walls and modes of training. Speechly, early in the eighteenth century, made a tour in that country, chiefly to observe the Dutch mode of cultivating the pine and the grape; they forced, he informs us (*Tr. on the Vine*), chiefly in pits and low houses, and produced ripe grapes of the sweet-water kind in March and April. The Low Countries are celebrated for good varieties of the apple and pear. The supplies of these articles sent to the markets of Brussels, Antwerp, and Amsterdam, are equal, if not beyond any thing of the kind to be met with elsewhere in Europe. The climate of Flanders suits these fruits; that of Holland is rather adverse to flavor, from its moisture; but peaches, pines, and melons attain a larger size than in France. Tournay is so much celebrated for its pears, that the Ghent Society, in 1816, offered a prize for "the best explanation of the causes of the superiority in size, beauty, and flavor, of the pears grown at Tournay." (*Hort. Tour*, 338.) Forcing in pits and frames, is carried to great perfection in Holland, and melons and pines are, at the present time, sent to the London and Paris markets, and sold for very moderate prices.

147. The culinary vegetables of Holland are brought to great perfection. All the plants of culture, and especially the cabbage tribe, turnip, onion, carrot, &c. are grown to a large size, and very succulent. Of plants edible in their natural state, as the parsley and other herbs, and the fungi, they have excellent varieties. For leguminous crops the climate is sometimes too moist. Brussels is noted for the greens or sprouts, which bear the name of that town; and Van Mons informs us (*Hort. Trans.* iii. 197.) that they are mentioned in the market regulations of that city so early as 1213. The Caledonian Tourists, in 1817, found the markets of Ghent and Amsterdam better supplied with culinary vegetables than any in Holland. The cauliflower was excellent. The Dutch also excel in asparagus, carrots, and purslane.

148. Forcing-houses have been long in use in Holland, but the date of their introduction we have not been able to learn. It is singular that they are not once mentioned in the early editions of Van Osten, published from 1689 to 1750; but Adanson (*Familles des Plantes, Preface*) writing about the latter period, speaks of the hot-houses of the Dutch in terms which evidently refer to forcing-houses. Orangeries, and botanic houses, we have seen, (132.) were in use so early as 1599. Within the last twenty years the demand for forced productions has greatly diminished in Holland. Summer, or what are called main crops, are now chiefly attempted, both in public and private gardens; but after the annexation of Holland to France, and since its subsequent union with Flanders, the spirit for enjoyments of even this sort, has declined with the means of procuring them.

149. Planting is not very general in Holland. In a country so thickly peopled, and so conveniently situated in respect to marine commerce, it is not likely that much ground would be devoted to merely useful plantations. In the more inland parts of Flanders, there are natural forests and extensivecopes; these have been, and continue to be kept up, and in some cases increased in extent by planting land too poor for cultivation. In Radcliff's Agricultural Survey of that country, some account will be found of their management. We observed, in 1819, some belts and clumps forcing, in the English manner, on some waste lands near Cambray, and that the Duke of Wellington was planting on his estate at Waterloo. Between Aranagoe and Rheenen, a tract of land, several miles in extent, and no better in quality than Bagshot-heath, is planted with Scotch firs, Weymouth pines, beech, and birch; and many hundred acres adjoining have been sown with acorns for cope, and enclosed with thorn hedges.

150. *Avenues*, *hedge-rows*, and *exter-kelts*, are the principal plantations of the Dutch. In these they excel, and the country in consequence resembles a series of gardens.
Avenue trees, chiefly elms and oaks, are trained for eight or ten years in the nursery; repeatedly removed so as to become furnished with numerous fibrous roots, and pruned so as to have clean smooth stems from ten to fifteen feet high. Avenues, being public property, are under the care of proper officers. Judging from the vigorous growth of the trees, and the manner in which they are pruned, these officers seem to understand their business, and to do their duty. In Rotterdam, on the quays, are perhaps the finest trees in Holland; they are narrow-leaved elms, upwards of fifty feet high, with clear stems of twenty-five feet, and upwards, of a century old. At the Hague are remarkably fine limes in the Mall, on the road to Scheveling; and oaks, elms, and beeches, round the palace called the House in the Wood. The hornbeam is a very common plant for the garden-hedges. Every plant in the row or hedge is trained with an upright stem, and the side shoots are shorn so closely, that we often find hedges of six or eight feet high, not more than eighteen inches wide at base, contracted to six inches wide at top. These hedges receive their summer shearing in July, by which time scarlet runners are ready to shoot up from the garden side of their base, which, in the course of two months, cover the hedge with their fresh verdure and brilliant blossoms, and present a good crop in October and the beginning of November. The Dutch have also very excellent field-hedges of birch and willow, as well as of all the usual hedge-plants, and the gardeners are particularly dexterous at cutting, training, and shearing them. The deep moist grounds on the banks of their estuaries are particularly favorable for the growth of the willow, and the hoops of two years' growth from the Dutch willow (a variety of Salix alba, with a brownish bark,) are in great esteem in commerce. Their common basket willows (S. viminalis) are also excellent.

**Subject. 5. Dutch Gardening, as empirically practiced.**

151. *Happily the use of gardens is universal in the Netherlands; and of the Dutch and Flemings it may be truly said in the words of Lord Temple, "that gardening has been the common favorite of public and private men; a pleasure of the greatest, and a care of the meanest, and indeed an employment and a possession, for which no man there has is too high nor too low."* The gardens of the cottagers in these countries are undoubtedly better managed and more productive than those of any other country; no man who has a cottage is without a garden attached; often small, but rendered useful to a poor family by the high degree of culture given to it. Every available particle of matter capable of acting as manure is assiduously collected, and thrown into a neat ridge, cone, or bed, which is turned over frequently; and when sufficiently fermented and ameliorated, applied to the soil. The plants in general cultivation in the cottage-gardens are the cabbage tribe, including Brussels sprouts, the white beet for the leaves and stalks, the parsnip, carrot, yellow and white turnip, potatoe, the pea, bean, and kidney-bean; the apple, pear, and currant, and in some places, the vine trained over the cottage, are the fruits; and double stocks, rockets, wall-flowers, pinks, violets, roses, and honey-suckles, the leading flowers and plants of ornament. It is almost unnecessary to add, that the gardens of the tradesmen, farmers, citizens, private gentlemen, and princes, rise in gradation, in extent, riches, and high keeping.

152. *The principal nurseries, florists' gardens, and market-gardens are in the neighbourhood of Amsterdam, Haerlem, and Antwerp. These gardens formerly supplied trained trees, vines, and all the most valuable plants to Britain, and other parts of Europe; and the florists still continue to monopolise the commerce of bulbous roots. Great part of the fruit-trees sent by London and Wise from their nursery at Brompton Park, in the beginning of the 18th century, were previously imported from Holland; many of them reared in large wicker-baskets, were sent over in that state, and produced fruit the first year after final planting. Justice (Brit. Gard. Dir.) gives credit to the Dutch nurserymen for accuracy and punctuality; he mentions Voerhelms and Van Zompel as tradesmen which he could recommend; and it is remarkable, that the same establishment (Voorein and Schneevooght) is the most eminent at this day. Garden seeds, for which Holland has long been celebrated, are chiefly grown by the market-gardeners and small farmers round Haerlem. Roses are extensively grown in Noordwyck, between Leyden and Haerlem, for the apothecaries, and the dried leaves are sent to Amsterdam and Constantinople. The sorts are, the Dutch 100-leaved and the common cabbage rose. A striking characteristic of Dutch fruit and forest tree nurseries is the length of time the trees are trained in the nursery. They are so often removed there, as to have a large fasciculus of fibrous roots, and the fruit-trees commonly bear for a year or two before they are sold, at least for local planting. Ready-grown hedges and shrubs, of various sizes and shapes, may be purchased, and as they have been transplanted every third year, like the trees, there is little risk of their not succeeding. At Brussels, professor Van Mons has established a fruit-tree nursery, which he calls *Pepiniere de la Fidelite*, in which are grown upwards of 800 new varieties of pear, raised by himself and M. Duquesne of Mons, since 1803, besides new varieties of the other hardy fruit-trees.
Book I.

GARDENING IN FRANCE.

153. The operative gardeners in Holland are for the most part apprenticed, and serve as journeymen before they are employed to undertake the care of gardens where several hands are employed; but so general is horticultural knowledge, that every labourer is considered as capable of cropping and dressing an ordinary tradesman or farmer’s garden. 154. There are few or no artist-gardeners in Holland. Eminent practical gardeners are employed to lay out walled kitchen-gardens; and artists from Paris, generally called in to lay out parks or pleasure-grounds of more than ordinary extent.

Subsect. 6. Dutch Gardening, as a Science, and in respect to the Authors it has produced.

155. Horticulture as a science, has been less cultivated in the Netherlands than in Italy or France. The botanists of the country were not among the first to advance the study of physiology, nor has any of their practical men appeared with the science of a Quinteiny or a Miller. “The patience and riches,” Bosc observes, “which produced so high a degree of florismana in Holland, might have been usefully employed in advancing vegetable physiology; but science owes nothing to the Dutch in this branch.” At the present time, when science is so rapidly and so universally spread, the learned in the Netherlands are unquestionably on a footing with those of other countries; a proof of which may be derived from the remarks of Van Mons, Van Marum, and other Dutch and Flemish correspondents of our Horticultural and Linnaean Societies. The majority of working gardeners may be considered as nearly on a par with those of this country in point of science, and before them in various points of practice.

156. The Dutch and Flemings have few authors on gardening, and the reason may be, the universality of practical knowledge in that country. Commelin and Van Osten are their principal authors. The former published the Hortus Amsterdamus, in 2 vols. folio, in 1697, and subsequently a small work on orange-trees; and Van Osten, who was gardener at Leyden, published his Dutch Gardener about 1710. Various French works on gardening have been printed at the Hague, and other parts of Holland.

Sect. III. Of the Rise, Progress, and present State of Gardening in France.

157. Three eras mark the gardening of France; that of Charlemagne, in the eighth; of Louis XIV., in the middle of the seventeenth; and that of the Revolution, at the end of the eighteenth centuries. The first introduced the best fruits, and spread the use of vineyards and orchards; the second was marked by splendor in design; and the third by increased botanical and scientific knowledge.

Subsect. 1. French Gardening, as an Art of Design and Taste.

158. Though the gardening of Charlemagne in the eighth century was chiefly of the useful kind, yet he is said (see Nigellus) to have had a noble palace at Ingleheim, on the Rhine, supported by a hundred columns of Italian marble. This could hardly be erected, without an accompanying and decorative garden, though the frugal habits of that prince might prevent an extravagant display of design. From the Hortulus of Walafird, published in the beginning of the ninth century, it appears that gardens were in these times made only within the walls of castles and monasteries.

159. Previously to the sixteenth century, any notices of gardening in France chiefly relate to other branches than that under consideration. At the end of this century, Francis the First built the palace of Fontainbleau, and introduced there some traits of the gardening of Italy. Stephens and Liebault published their Maison Rustique about this time; the early editions contain little on the subject of design, farther than directions for forming avenues, arbors, and flower-gardens.

160. In the beginning of the seventeenth century, Hirschfield observes, the gardens of France consisted only of a few trees and flowers, some plots of turf, and pieces of water; the whole, he adds, according to their own accounts, “totally deprived of taste, and completely wild and neglected.”

161. About the middle of the seventeenth century, and in the second year of Louis the Fourteenth’s reign, France was visited by Evelyn, who makes the following remarks on the gardens in and near Paris:

The garden of the Tuileries “is rarely contrived for privacy, shade, or company, by groves, plantations of tall trees, especially that in the middle, being of elms, and another of mulberries. There is a labyrinth of cypress, noble hedges of pomegranates, fountains, fish-ponds, and an aviary. There is an artificial echo, redoubling the words distinctly, and it is never without some fair nymph singing to it. Standing at one of the focuses, which is under a tree, or little cabinet of hedges, the voice seems to descend from the clouds; at another, as if it were under ground. This being at the bottom of the garden, we were let into another, which, being kept with all imaginable accurateness as to the oranger, precious shrubs, and rare fruits, seemed a Paradise.”

St. Germaines en Lay. “By the way I aighted at St. Cleez, where, on an eminence near the river, the archbishop of Paris has a garden, for the house is not very considerable, newly watered, and furnished with statues, fountains, and groves; the walks are very fine; the fountain of Lacoon is in a large square pool throwing the water near forty feet high, and having about it a multitude of statues and basins, and is a surprising object; but nothing is more esteemed than the cascade, falling from the great steps into
the longest and largest walk from the Mount Parnassus, which consists of a groto, or shell house, on the summit of the hill, wherein are divers waterworks, and conveniences to wet the spectators.

Cardinal Richelieu's villa at Rueil. "The house is small, but fairly built in form of a castle, moated round. The offices are towards the road, and over-against them are large vineyards walled in. Though the greatest size of it, the gardens show us that Italy has any exceeding it for varieties of pleasure. The garden nearest the pavilion is a parterre, having in the midst divers statues, perpetually spouting water into an ample basin, with other figures of the same metal; but what most is admirable is the vast enclosure, and a variety of ground in the large garden composed of terraces, whereas some (of perrenial greenes, groves, and walks of great length, so accurately and kept cultivated, that nothing can be more agreeable. On one of these walks, within a square of tall trees, is a basaill of copper, which, managed by the fountaineer, casts water near six square cubits, or itself, the water falling in a groto. This leads to the Citroniere where is a noble conserve of all these rarities; and at the end of it is the arch of Constante, painted on a wall in oil, as large as the real one at Rome, so well done, that even a man skill'd in painting may mistake it for stone and sculpture. The sky and hills, which seem to be between the arches, are the drawers of the grove, and the shadows of the groves, thickening themselves against the wall. At the farther part of this walk is that plentiful, though artificial, cascade, which rolls down a very steep declivity, and over the marble steps and basins, with an astonishning noise and fury; each basin hath a jet of water, which, falling in sheets of transparent glass, is thrown back and lead, from whence it glides silently down a channel, through the middle of a spacious gravel-walk, terminating in a groto. Here are also fountains that cast water to a great height, and large ponds, two of which have islands for harbour of fowls, of which there is store. One of these islands has a receptacle for them, built of vast pieces of rock, set in the highest part, and shaped to receive water out over with moss, ivy, &c. This leads to another grove, with tall trees; in this the fowls lay eggs and breed. We then saw a large and very rare groto of shell-work, in the shape of satyrs, and other wild fancies; in the middle stands a marble table, on which a fountain plays in form of glasses, cups, crosses, fans, crowns, &c. Then the fountaineers represent a shower of rain, from the top, met by small jets from below. At going out, two extravagant musketeers shot us with a stream of water from their musket-barrels. Before this groto is a long pool, into which ran divers spouts of water from leaden escapoy basins. The viewing this Paradise made us late at St. Germaines.

The first building in the garden is that of Gustavus, which true virtuoso made it complete. Speaking as to the style of magnificence then in fashion, which was so great a mixture of the Gothic, as may be seen of what there is remaining of his in the old castle, an irregular piece as built on the old foundation, and having a moat about it. It has yet some spacious and handsome pavilions, and a chapel, and a large state room, finished by the Prince Louis, at this building, by a court, of a lower but more modern design, built by Henry IV. To this belong six terraces, built of brick and stone, descending in cascades, towards the river, cut out of the natural hill, having under them several beautiful pavilions; of which four have windows, and several objects, in the manner of scenes, and other motions by force of water, shown by the light of torches only; amongst these is Orpheus, with his music, and the animals which dance after his harp; in the second, is the king and dolphin (dauphin); in the third is Neptune sounding his Trumpet, his chariot drawn by sea-horses; in the fourth is Minerva, and her chariot, with horses, and other mermaids and happy fishermen, and many other devices. There is also a dry groto to refresh in, all having a fine prospect towards the river, and the goodly country about it, especially the forest. At the bottom is a parterre; the upper terraces half a mile in length, with double declivities, arched and balustrated with stone of vast and royal cost. In the pavilion of the new castle are many fair rooms well painted, and leading into a very noble garden and park, where there is a small-palace, in the midst of which, on one of the sides, is a chapel with a stone cupola, though small, yet of a handsome order of architecture. Out of the park you go into the forest, which, being very large, is stored with deer, wild boars, wolves, and other wild game. The Tennis-court, and Cavallerizzo for the managed horses, are also very observable.

The Count de Liancourt's palace, in the rue de Seine, "is well-built. Towards his study and bed-chamber joins a little garden, which, though very narrow, by the addition of a well-painted perspective, is to appear greatly enlarged; to this there is another part, supported by arches, in which runs a stream of water, rising in the aviary, out of a statue, and seeming to flow for some miles, by being artificially continued in the painting, where it sinks down at the wall. It is a very agreeable deception. At this garden there is a little theatre, made to give place to several figures of men and women, painted on light boards, and cut out, are by a person who stands underneath, made to act as if they were speaking, by guiding them, and reciting words, in different tones, as the parts require, &c.

A pretty garden at Caen, "planted with hedges of alaternus, having at the entrance a screen of an exceeding height, accurately cut in topiary work."

The gardens of the Luxembourg are near an English mile in circumference. "The parterre is, indeed, of the most regular dress, that can be possibly imagined, kept under the care of a man whose profession is it, with the lodgings which front it. The walks are exactly fair, long, and variously descending, and so justly planted with limes, elms, and other trees, that nothing can be more delicious, especially that of the horn-beam hedge; which, being high and stately, butts full on the fountain." (Memoirs, vol. i. 40-52)

And St. Germaines, "between St. Germaines and Sceaux, is a very fine park, where the Loose is environed by a dry moat; the offices undergroun; the gardens are very excellent, with extraordinary long walks, set with elms, and a noble prospect towards the forest, and on the Seine towards Paris. Take it altogether, the meadows are most truly beautiful, the cornfields, orchards, and vineyards, I hardly saw any thing in Italy to exceed it. The iron gates are very magnificent." (Memoirs, p. 259.)

162. The French taste in laying out gardens may be considered as having been settled and confirmed by Le Notre during the reign of Louis XIV. Le Notre's taste and style, Daines Barrington observes, continued in full repute for upwards of a century; and appears to have been in general vogue so late as 1771, fifty years after the introduction of the modern style in England. However remarkable this may appear, it is a fact which does not admit of a doubt; for Millin, the editor of the Journal Encyclopédique, in a critique on the translation of Wheatley's Observations on Modern Gardening, published that year, after the most liberal encomiums on the work, expresses his doubts as to how the modern style would be received in France, where he adds, "Le Notre's school is still followed, and every rich proprietor is anxious that his garden, if it does not resemble, shall at least recall to his mind those of the court, at Versailles, Trianon, Meudon, Sceaux, or Clagny."

163. Le Notre was the most celebrated gardener that probably ever existed. If Le Notre, observes Hirschfield, had been born under any other monarch than Louis the XIV., his taste, would, in all probability, never have spread, or his name been known to posterity. But that age, in which a feeling for the fine arts had begun to awake in men's minds,
together with the personal character of this monarch, was favorable to pomp and brilliancy. The nation and the court wished to be dazzled and enchanted by novelty and singularity; and though there certainly was nothing in Le Notre's manner that had not been before displayed in France and Italy, and with the exception of parterres, even by the Romans, yet the grand scale and sumptuous expense of the plans surpassed every thing before seen in France, and produced precisely the desired end. His long clipt alleys, triumphal arches, richly decorated and highly wrought parterres; his fountains and cascades, with their grotesque and strange ornaments; his groves, full of architecture and gilt trelisses; his profusion of statues and therns; all these wonders springing up in a desert-looking open country, dazzled and enchanted every class of observers. Le Notre was educated an architect, and had attained his fortieth year before he finished his first work in the rural department of his profession, the garden of Vaux le Vicomte, afterwards V. le Villars, and now (1823) Vaux Praslin. The king, enchanted with this decoration, made Le Notre his controller-general of buildings and director of gardens, loaded him with presents, gave him a patent of nobility, and made him Knight of the order of Saint Michael. His principal works are Versailles, which cost nearly 200 millions of francs; Trianon, Meudon, Saint Cloud, Seaux, Chantilly, and the celebrated terrace of Saint Germins. The gardens of the Tuilleries, the Champs Elysées, and many others were either formed by him or improved from his designs. In 1678 he went to Italy, where he furnished the plans of several gardens, particularly those of the villas Pamphili and Ludovisi. England, Sweden, and all Europe adopted his manner. He died in 1700. (Hirschfield, tom. v. 298.)

164. The gardens of Versailles, the grand effort of Le Notre, have been so frequently described, and are so generally known, that we shall only quote one or two opinions concerning them. Hirschfield considers them not as models of taste, but as models of a particular class or character of gardens. Gray the poet was struck with their splendor when filled with company, and when the water-works were in full action. Lord Kaines says they would tempt one to believe that nature was below the notice of a great monarch, and therefore monsters must be created for him as being more astonishing productions. Bradley says, "Versailles is the sum of every thing that has been done in gardening." Agricola, a German author, declares (Phil. Treat. on Agr. Trans. by Bradley,) that the sight of Versailles gave him a foretaste of Paradise. Our opinion coincides with Gray's: "Such symmetry," as Lord Byron observes, "is not for solitude." During the Revolution, it was proposed that the palace and gardens should be sold as national property; but M. Le Roy, the architect, greatly to his honor, stepped forward and represented that the palace might be usefully employed for public purposes, and the garden rendered productive of food for the people. "This satisfied the citizens: a military school was established in the palace; and by planting some of the parterres with apple-trees, and others with potatoes, the garden was saved." Niell was informed, that by calculation the water-works of Versailles, which are not played off often than eight or ten times a-year, cost 200l. per hour. There is an orange-tree here "sémo in 1421," and thirty feet high. (Hort. Tour, 409. et seq.)

165. Le Notre's successor was Dufresnoy, controller of buildings; his taste differed considerably from that of his predecessor, and he is said to have determined on inventing a style different and more picturesque. He preferred unequal surfaces, and sometimes attempted these by art. His style had something of the modern English manner, but his projects were rarely carried into execution. He was accused of being too expensive; but it is more probable that the chief objection to his taste was the continued prevalence of that of his predecessor. However, he constructed, in a style superior to that of Le Notre, the gardens of the Abbé Pajot, near Vincennes, and in the Faubourg Saint Antoine, two other gardens of his own, now known under the names of Moulin, and of Chemincreux. Marly has been erroneously attributed to Dufresnoy, but it was constructed from the plans of the architect Drusé, controller of the works at St. Germins. The garden of Bagnolet is the principal work of Desgodetz, a relation of Le Notre. Chapelle d'Isle and the brothers Mansard, and other architects, at that time constructed several gardens in France, but on the general plan of that of Le Notre. Millin considers Dufresnoy as an artist of much greater genius than Le Notre, and more attached to natural beauties, though less known by his talent for designing gardens than by his comedies.

166. The English style of gardening began to pass into France, after the peace of 1762, and was soon afterwards pursued with the utmost enthusiasm. Hirschfield affirms that they set about destroying the ancient gardens, and replanting them in the English manner, with a warmth more common to the mania of imitation than the genius of invention. Even a part of the gardens of Versailles were removed, as De Lille lament (Les Jardins, 4th edit. p. 40.), to make way for a young plantation à l'Angloise. Dufresnoy, as we have already stated, had been bold enough to depart from the former style, and Gabriel Thouin, in the preface to his Plans Raisonnés des Jardins, &c. (1818)
says, this artist gave the model of natural gardens on a piece of ground which belonged to him in the Faubourg Saint Antoine, already alluded to, and thus fixed the principles of natural (that is, English) gardening in France about the commencement of the last century. Laugier is the first French author who espoused the English style of gardening in his Essai sur l'Architecture, published in 1753; and next in order Prevôt, in his Homme du Goût, published in 1770. About the same time, the first notable example was preparing at Ermenonville, the seat of Viscount Girardin, about ten leagues from Paris. An account of this place was written by Girardin himself in 1775, and published in 1777. It was soon after translated into English by D. Malthus, Esq. and is well known for its eloquent descriptions of romantic and picturesque scenes. Morel observes, in his Théorie des Jardins, published in 1766, that very little had been done previously to 1766: he mentions Ermenonville, as to which he had been consulted, and the Duc d'Aumont's park at Guiscard, and a seat near Château Thierry, chiefly laid out by him. Soon after Morel's work, Delille's celebrated poem, (Les Jardins) made its appearance, and is perhaps a more unexceptionable performance than The English Garden of Mason. The French, indeed, have written much better on gardening and agriculture than they have practised,—a circumstance which may be accounted for, from the general concentration of wealth and talent in the capital, where books are more frequent than examples; and of professional reputation in that country, depending more on what a man has written, than on what he has done. It does not appear that English gardening was ever at all noticed by the court of France.

167. Ermenonville (fig.11,) still in the Girardin family, but now rather neglected, appears to have been laid out in a chaste and picturesque style, and in this respect to have been somewhat different and superior to contemporary English places. The château (a) was placed on an island in the lake, near the village (b). Among other objects in the grounds were Rousseau's cottage (c); his tomb in the Island of Poplars (d); that of the landscape-painter Mahier, who had assisted Girardin in designing the improvements in an adjoining island (e); a garden in ruins (f), and the grand cascade (g). Useless buildings were in a great degree avoided, and the picturesque effect of every object carefully considered, not in exclusion of, but in connection with their utility. There is hardly an exceptionable principle, or even direction referring to landscape-gardening laid down in the course of Girardin's Essay; and in all that relates to the picturesque, it is remarkable how exactly it corresponds with the ideas of Price. Girardin, high in military rank, had previously visited every part of Europe, and paid particular attention to England, and before publishing his work, he had the advantage of consulting those of Wheatley, Shenstone, G. Mason, and Chambers, from the first of which he has occasionally borrowed. He professes, however, that his object is neither to create English gardens, nor Chinese gardens, and less to divide his grounds into pleasure-grounds, parks, or ridings, than to produce interesting landscapes, "paysages intéressans," &c. He received the professional aid of J. M. Morel, the Kent of France, who afterwards published Théorie des Jardins, and probably that of his guest Rousseau, who seems to have composed the advertisement to his book. Magellan, in the Gazette Littéraire de l'Europe for 1778, in giving some account of the last days of Rousseau, who died at Ermenonville, and was buried in the Island of Poplars (d) there, informs us, that Girardin kept a band of musicians, who constantly perambulated the grounds making concerts sometimes in the woods, and at other times on the waters, and in scenes calculated for particular seasons, so as to draw the attention of visitors to them at the proper time. At night they returned to the house, and performed in a room adjoining the hall of company. Madame Girardin and her daughters were clothed in common brown stuff, en amazones, with black hats, while the young men wore "habilements le plus simple et le plus propret à les faire confondre avec les enfants du campagnards," &c.
168. *Watelet's garden*, the *Moulin foli*, the next example of the English style in France, is of a very different description from Ermenonville. Watelet is the author of an *Essai sur les Jardins*, which appeared in 1774. His garden was situated in the suburbs of Paris, on the Seine, and contained about four acres, varied by buildings, groves, temples, and inscriptions, and was, on the whole, more in the Chinese style than in that of Kent or Scheemaecker. The author, who professes to take utility for the basis of his art, seems to have felt something wanting, in this particular, to his temples and altars, and is ridiculed by Hirschfeld (*Théorie des Jardins*, tom. i. p. 168.) for proposing occasionally "*de faire périr autant de temples, et les... que faire une troupe de pamphlétariens, valeur qu'aucun de ces autels n'en séduira, faisant des sacrifices, allant porter des offrandes,*" &c. The Prince de Ligne admired Watelet's garden almost as much as that of Girardin, though in so different a style. After describing it, he says, "*Allez-y, incroyables... Méditez sur les inscriptions que le goût y a dites. Méditez aussi sur le plan de Watelet.*" (*Mémoires de...* tom. iv. p. 149.) The object of such an attempt English gardening in France on a small scale is still more to imitate the garden of Watelet, than the "*paysages intéressans*" of Girardin.

169. Of other English or mixed gardens which existed before the Revolution, the garden of Moureau, the property of the Duke of Orleans, was laid out by Blaikey, a British landscape-gardener resident in France, in a romantic and irregular style. Blaikey also formed some scenes in the Petit Trianon, especially in the lower part of the grounds, now occupied by ruins, water, and a cottage, and in their kind very picturesque. It was here that the queen of Louis XVI. used to entertain her guests habited as a shepherdess; that the citizens used to hold *fêtes champêtres* during the Revolution; and that Napoleon made a residence for Maria Louisa. Having reverted to the Bourbons, it is now comparatively neglected and dilapidated. (*Hort. Tour, 406.*) Bugnet, in the Bois de Bologne, formerly the retreat of Count d'Artois, and the Duke of Orleans's park at Rainey, were laid out, in 1779, in the same taste, and by the same artist. The *Jardin de Marbreux* was planted by the Chevalier Jansin, an Englishman. (*Ed. Encyc. xii. 543.*) De Lile cites the gardens of Beleil, the château of the Prince de Ligne. Montreuil, a garden of the Princess Gremene; Maupertuis, a garden of the Marquis de Montesquieu, with a beautifully varied surface, abundance of wood and water, and a desert after the manner of Moreville. He mentions several others, all of which are figured in *Recueil des Jardins*, 16 cahiers, folio, and most of them described by Hirschfeld (*tom. i. & v.*), who considers Moreville and Ermenonville, as the two best specimens of English gardening in France.

*Mereville*, the seat of M. La Borde, was one of the most considerable in France, and was laid out immediately before the Revolution under the guidance of Robert, a famous landscape-painter. The château stood on a terrace, and commanded a distant prospect over a marsh originally of little interest. But the wall of this terrace was covered with artificial rock-work, a river formed in the marsh with a bridge and cascade. The general surface was raised by earth, and on the right and left of the view from the house were raised considerable hills of earth, the one surmounted by a column 193 feet high, serving as a prospect-tower, and the other by a Doric temple of 17 columns. At the base of one hill was a magnificent grove of trees and rocks, and near the other stables in the character of Gothic ruins. Various buildings were erected in other parts of the grounds; one to the memory of Captain Cook, and another to that of M. Laborde's two sons, who perished in the voyage of La Proueuse. Every hardy exotic tree was planted, and many of them, as the tulip-tree, ailanthus, sophora, &c. grew with great vigor and flowered luxuriantly. Many millions of francs were expended on this place, which for some years past has been falling into decay and has been lately sold in lots.

One of the finest modern parks in France is that of D'Argenson near Vienne. Mathews (*Diary of an Invalid*) considered it superior to any thing of the kind he had seen in France or Italy, and says it reminded him of his native Wye, and its picturesque banks.

170. English gardening during the consulate was little attended to. Malmaison, the residence of Josephine, was laid out avowedly in the English style by Morel, and greatly altered and improved by Blaikie and the English resident gardener, Hudson; and richly stocked with trees and shrubs from London. Since that time little has been done on an extended plan; and one may travel from one extremity of the kingdom to the other, without seeing any scene having the general external appearance of an English park. The works of this kind which are executed, are on a very limited scale, and crowded with walks and ornaments. Most of them may be called fanciful, ingenious, and pretty, but few are simple and grand. (*Dulauire Desc. des Env. de Paris, and Hort. Tour, 357. et seq.*) All that a Frenchman considers necessary to form a *Jardin Anglais*, Blaikie states to us, is crooked walks. Blaikie went to France in 1776, remained there during the Revolution, and has been employed by all parties. The directory employed him to plant the Tuilleries with potatoes, and never paid him for the sets; and the national assembly in 1792, appointed him commissioner for the establishment of a botanic garden at Versailles, but he declined the employment. This venerable artist is still employed in all the eminent cases in France, Holland, and the south of Germany.

171. The French revolution, however favorable to the progress of society, by the emancipation of energies and intellects, and by the general subdivision and distribution of property, has, as was to be expected, been injurious to gardening as an art of design; but if once the nation were politically content, a few years of quiet and prosperity, by enriching some and impoverishing others, would end in grouping property in more unequal masses; and the superfluous wealth of the opulent would be employed as before, under the advantages of much more skill to display, and taste to approve what is beautiful or excellent.
172. With regard to the present state of landscape-gardening in France, the royal gardens, the Tuileries, Versailles, St. Cloud, and the Trianons, are still kept up in a respectable style. Ermenonville is in possession of the son of its creator, who, being friendly to the Buonaparte family, was made a president during the reign of a hundred days, and is consequently at present not in favor at court. The grounds are still shown to strangers, but their effect, and the order in which they are kept, are far inferior to what one is led to expect from the description in the Essai sur la Composition des Paysages, &c. and from what, as we were informed (in 1813, and again in 1819), actually was the case half a century ago. We saw no reason to admire the turf, which Sir J. E. Smith informs us (Tour, &c.) had been, in 1786, about two years under the care of an intelligent Scotch gardener, and who, he says, “assured us, and indeed what we saw confirmed it, that the superior beauty of our British grass-plots to those of other countries is principally owing to management, and not to soil and climate.” The lawns of Girardin, and of the king in the gardens we have enumerated, are, we fear, sad proofs of the fallacy of this gardener’s opinion, and of the unsuitableness of dry arenaceous soils and warm climates for those “velvet lawns” which are at once the greatest beauty and the characteristic of English gardening in England. The finest lawns in and around Paris are watered every summer evening, when it has not rained during the day, e.g. that of the Palais Royal.

173. In the neighbourhood of Paris are various Chinese and English gardens which might be mentioned; what they call Chinese gardens differ from their English or (as G. Thouin calls them,) natural gardens, in being still more frittered down by walks, and ornamented by Chinese-looking ornaments. One of the prettiest town-gardens in France, and which it is but justice to say, is unequalled by any of the kind in Britain, is that of Boursan, in Paris, (Rue Mont Blanc,) about an acre in extent. It is described at length in the Horticultural Tour.

174. Near Lyons is Hermitage, a villa of Guilliard St. Etienne, much spoken of in the guides, and by French tourists. It is of small extent, on the rocky embraeuse banks of the Saone, and thickly set with statues, busts, rustic seats (fig. 12), and every sort of garden ornament, with a museum. It is much too theatrical for a garden, and gives more the idea of whim in the proprietor than of any thing else. A situation of so much natural beauty, required at the utmost, only so much art as was sufficient to mark its appropriation by man.

175. Around Montpellier and Marseilles, there is nothing in the way of landscape gardening worth mentioning.

176. The plan of the residence of General Lomet at Agen (fig. 13) is given by Kraft. (Plans de plus beaux jardins, &c. pl. 17.) It is situated on a hilly spot bordering the river, and contains in a very small space a dwelling-house (a), poultry-yard (b), in the pavilions of which (c, d) are the coach-houses, stables, rooms above for the coachman and stable-boys, and the gardener. There is a green-house (c), cart-shed, and warehouse, let off to townsmen (f), a flower-garden (g), principal entrance and avenue (h, i), temple of Flora (k), Roman temple and lath (l), terrace covered with an arbour (m), a vine plantation trained on an arcade trellis in the Italian manner (o), a terrace for orange-trees with a green-house underneath (o), parterre (p), miniature fields of barley, wheat, beans, &c. (q), kitchen-garden (r), numerous monuments and statues (s, t), an orchard (o), and a lake (u). Kraft says, it contains the greatest variety of picturesque views, but has
rather too many winding walks. It was laid out by the architect, Kleber, who afterwards became the celebrated general of that name, and was murdered by a mameluke in Egypt. Kleber seems to have been fond of rustic buildings, with which this garden abounds in the greatest variety of form and dimensions, from the gardener's house, to that of the bees, and the shelter for peacocks.

177. There is a very pleasing English garden at Vitry, the property of Citizen Wenner, in which as much is made of a small spot as can well be done. It was laid out by Charpentier already mentioned.

178. The garden of the postmaster at Altkirch (fig. 14.), in Alsatis, is described by Kraft as a singularly beautiful spot. Beyond the basin of water is an amphitheatre of shrubs and trees which is intersected by shady walks leading to a mount containing the grandest prospects of the Rhine and the Alps.

179. Public gardens or promenades are numerous and well arranged in France as in most countries on the continent: the demand for these arises from the social habits of the people and the mildness of the climate; and their growth, even in the middle of the cities, as in the Tuileries and Boulevards of Paris, and the street avenues of Bordeaux, Lyons, Marseilles, Montpellier, &c. is not impeded by the smoke of coal. What can be a greater luxury in a city than such a garden as that of the Tuileries situated in its centre,—its open scenes of gaiety and bustle, the distant hum of men heard in the stillness of its thick and shady groves, its lengthened perspectives of trees, vistas, statues, fountains, its coffee and refreshments, its music and dancing on certain occasions,—and finally, that sprinkling of mind thrown over the whole by the scattered stations of those who hire out chairs and periodical literature?

Subsect. 2. French Gardening, in respect to the Culture of Flowers and Plants of Ornament.

180. A taste for flowers was introduced to France from Holland, after that country had established commercial relations with the Levant and the south of Europe. (Deleuze, Recherches, &c.) Charlemagne loved gardens, and was most particular in giving directions to his gardeners. In his Capitulaire de Villis et Curtis, he enumerates the sorts of plants which he desires may be grown in all his gardens. This list, however, excepting the rose and the lily, is entirely medicinal; and these too, were probably used as drugs; for the greatest beauty, in barbarous times, is utility.

181. It was in the thirteenth century that ornamental plants began to be introduced to France as such. The crusades had brought to notice the gardens of the infidels in Egypt and Syria; the Christians invaders could not avoid being struck with their beauty, imitated their plans, and imported their productions into Europe.

182. The sixteenth century, however, had arrived before the culture of flowers was attempted. Botany now began to become a science, independent of medicine. Gardens were constructed, destined for curious and beautiful plants; and the discovery of America, and the passage to the Indies, augmented their number. Travellers collected seeds, which they sent home to their respective countries; great care was bestowed on such as appeared the most ornamental; of some flowers, double varieties were produced, and the colors and size of others, varied by culture, till advancing, by degrees, they at length became an object of luxury, and trade and caprice, fashion and variety, gave incredible prices for some of these productions; for in what, observes Deleuze, will extravagance not intermingle. Henry IV. had a taste for flowers: his gardener, Jean Robin, published a catalogue of plants in 1610, in which the passion flower and crown imperial are mentioned, the former as newly imported, and the latter as rare. In 1635, the varieties of tulips, ranunculuses, and anemones, in the Jardin des Plantes, exceeded that of the species in 1800. Evelyn mentions, in 1644, (Memoirs, I. 52.) a M. Morine, who from an ordinary gardener had become one of the most skilful persons in France, who had a rare collection of shells and flowers, and above 10,000 sorts of tulips alone. This florimania seems to have declined and given way to a taste for exotics, during the reigns of Louis the Fifteenth and Sixteenth, which has ever since continued to prevail.

183. The study of botany began to be cultivated in France at an early period, and has since attained great consideration in that country from the labors of Adanson, the two Jussieu's, Mirbel, Humboldt, and De Candolle. The first botanic garden was formed in 1597, at Montpelier in Henry the Fifth's reign, through the representations of Belon. In the following year it contained 1300 distinct species, the greater part gathered in the neighbourhood.

The garden of Paris (Jardin des Plantes) was founded by Louis the Thirteenth, in 1655, and finished in 1694, after, as La Brosse the first director remarks, 'eighteen years of prosecution, and six of culture.'
The subsequent history and description of this garden, at different epochs, are given by Adanson, Jussieu, and Thouin. It was visited by Sir J. E. Smith, in 1786, who observes that, "it used, in summer, to be the evening walk of literary people, and even of persons of fashion; and was, besides, frequented all day long by students, who, passing at close range, might be seen changing their descriptions; nor is it at all unusual, at Paris, for the fair sex to attend scientific lectures in considerable numbers. The collection of plants is generally reckoned inferior to that of Kew; it contains, however, many plants native to Ireland, mostly in the Levaux, and the Botanic gardens, and which improved since 1756, and now includes departments which may be considered, as far as vegetables are concerned, schools of horticulture, planting, agriculture, medicine, and general economy. It contains some fine old exotics, sugar-canes from which a loaf of sugar was made and presented to the Empress Josephine, a magnificent patrimony of gardens, and a hybrid for which the different volumes of the Annales du Musée, may be seen plans and descriptions of the garden, with the modes of instruction pursued by Professor Thouin. There can be no question of its being the most scientific and best kept garden in Europe, and an admirable hand in the last century in the opinion of the Chevalier Thouin, its director, and the professor of rural economy, has an equal claim to superiority as a scientific gardener.

The botanical garden of the Trianon, according to Deleuze, was established by Louis XV, at the suggestion of the Marquise de Voyer de la Côte. For the district of the king, there were one hundred and forty-six trees, and a general collection of plants, for the use of the garden of the royal family. Here B. de Jussieu disposed, for the first time, the plants in the order of natural families. The botanic department of this garden is at present in a state of neglect.

The Ashlar-garden of Aulnois in the time of Josephine was among the richest in Europe. Various botanical collectors were patronized, some jointly with Lee of Hammersmit. The seeds brought home by the navigator, Baudin, were here first raised and described by Ventenat in the Jardin de la Malmaison, in 1813. In 1815 Bonpland published the first volumes of the UL. rarum cultivées à Malmaison, which ruined him, and compelled him to seek an asylum in America. This garden, though comparatively neglected, contains some fine exotic trees as standards in the open ground, and protected in winter by moveable houses. Among these are Magnolia grandiflora and an orange-tree as large as they grow in Spain. In the hot-houses are many fine exotics, and the original bulb of that splendid plant, Brunsvigia superba, from the Cape of Good Hope. Towards the middle of the 18t, these provincial gardens have suffered from want of funds; and most of them are but indifferently kept up. We could not help being struck with this in viewing the very well contrived new garden at Marseilles, almost the only one of the richest provincial gardens for its size, and the best in order, after that of Paris, appeared to us (in 1819) to be that of Toulon. That of Rouen contains the original plant of the hybrid lilac (Syringa Rotha-magensis), named Varin, after the gardener who, about 1757, raised it from seed.

Herb or physic gardens are more common in France than in Britain. Plants form a much more important part of the Materia Medica of the hospitals and French physicians, than in this country, and their use is very ordinary among the lower orders. The herbarists of Paris occupy a particular lane, where they offer great variety of dried plants for sale.

Subsect. 3. French Gardening, in respect to its horticultural Productions.

184. The hardy fruits of France only exceed those of Britain by the olive, the fig, the jujube, pomegranate, and a few others little cultivated. Nature, Professor Thouin observes, (Essai sur l'Exposition, &c. de l'économie rurale, p. 55.) has only given to France, the acorn, the chestnut, the pear, the wild apple, and some other inferior fruits. Everything else which we have, agreeable or useful, is the product of foreign climates, and we owe them in great part to the Phoenicians, Greeks, Carthaginians, Romans and Saracens. The less ancient acquisitions are those of the crusades, or of accidental travellers. The vine, the peach, the fig, the mulberry, the cherry, and the olive, were doubtless introduced to France by the Romans; the orange by the Italians; and the pine-apple by the Dutch. Apples, pears, and plums, are the fruits recommended for cultivation by Charlemagne, in his Capit. de Villis et Curtis, &c. prepared about the end of the eighth century, and referred to by Montesquieu, as a chef-d'œuvre of prudence, good administration, and economy. The Abbé Schmidt informs us, (Mag. Encycl.) that this monarch, who had domains in every part of France, gave the greatest encouragement to the eradication of forests, and the substitution of orchards and vineyards. He was on terms of intimate friendship with the Saracenic prince, Haroun al Raschid, and by that means procured for France the best sorts of pulse, melons, peaches, figs, and other fruits. He desires that fennel, rosemary, sage, rue, wormwood, and above sixty other pot-herbs and medicinal plants, should be cultivated: one of these which he calls ancyllis (thought to be the house-leek) was to be planted before the gardener's house, probably as being vulnerary.

185. Early in the sixteenth century, it would appear they had at that time all the fruits now in use, excepting the pine-apple. (Olio. de Serres, and Steph. and Lieb.) Some remarks on the state of horticulture at the end of the century are given by Benard (Mém. de la Soc. Agr. du Seine et Oise, 1801.) and L. Deslongchamps. (Bon Jard. 1817-18.) Blaikie (169, 170.) informs us, that about 1779 only three sorts of melons were grown in France, the netted or Maraque, and two large sorts of poor flavor. Blaikie introduced the cantaloupe, which are now the prevailing sorts. The pine-apple has never been successfully cultivated in France, it becomes sickly from exhalation, and produces small fruit as in Italy. (99.) But France excels all other countries in pears and plums, and produces excellent peaches.

186. The ordinary vegetables of France have not been increased from the earliest
period of horticultural history, with the exception of the sea-cale and the potatoe. In salading and legumes they far excel most countries; but in the cabbage tribe, turnips, and potatoes, they are inferior to the moister climates of Holland and Britain.

187. A sort of forcing seems to have commenced in France towards the end of the sixteenth century. Béarnard informs us, that arcades open to the south were first erected in Henry IVth's time, for accelerating the growth of pease at St. Germainens en Laye; and that, in the end of the reign of Louis XIV., Fagon, at the Jardin des Plantes, constructed some hot-houses with glass roofs, which he warmed with stoves and furnaces for the preservation of tender plants; and which gave rise to all the hand-glasses, frames, and hot-houses subsequently erected in France. Melons and early cucumbers had been hitherto grown on beds of dung, and covered at night with loose straw; early salading was raised in pots and boxes exposed to the sun during day, and placed in sheds or arbors during night. But Richard Senior, observing what Fagon had done, built for himself at St. Germainens, and afterwards for Louis XV. at Trianon, hot-houses, in which were seen, for the first time in France, peaches, cherries, plums, strawberries, bearing fruit in the depth of winter. In the Ecole Potagère, written by Combes about the year 1750, are the details relative to these buildings. There is still, however, very little forcing in France, and almost none in the market-gardens. Pease, potatoes, asparagus, kidney-beans, salads, &c., are seldom or never forwarded by other means than by planting in warm situations under south walls, and grapes or peaches are never covered with glass. Melons and seedling plants of different sorts are forwarded by beds of dung, generally without the addition of sashes and frames.

188. French horticulture received a grand accession of theoretical and practical knowledge from the writings of Quintinye. Jean de Quintinye was born at Poitiers in 1626, put to school among the Jesuits, took lessons in law, and afterwards travelled to Italy with Tambonneau. Here his taste for agriculture began, or greatly increased. He applied to its study as a science, and, on his return, Tambonneau committed his gardens to his care. He attracted the attention of the court soon afterwards, and was made director of several of the royal gardens during the reign of Louis XIV. He laid out a jardin potager of thirty acres at Versailles; the inhabitants of which, Neill observes, seem to have imbibed from him a taste for horticulture and botany, the "Confrères de St. Fiacre," (the tutelar saint of horticulturists,) or gardener's lodge, held here, being the oldest in France. (Hort. Tour, 414.) Among other works, Quintinye wrote The complete Gardener, translated by Evelyn, and abridged by London and Wise. He died in 1701. After his death the king always spoke of him with regret, and Switzer says, assured his widow, that the king and she were equally sufferers. Quintinye, in his work on fruit-trees, has developed a system of pruning, which has not yet been surpassed by that of any other author. Before his time the culture of wall, or espalier trees, was little attended to; gardens had been generally surrounded by high hedges, but for these were now substituted walls of masonry, or of earth en pisé. The pruning of peach and pear trees is now well understood in France, and horticulture on the whole is making rapid advances.

Subsec. 4. French Gardening, in respect to the planting of Timber-trees and Hedges.

189. Planting for profit has never been extensively practised in France, owing to the abundance of natural forests in every part of the kingdom. These forests were much neglected till within the last thirty years; but they are now (being mostly national property) under a more regular course of management; their limits defined by fences, and the blanks filled up from the national nurseries. The roads of France being also kept up by government, much attention is paid to lining them with rows of trees. In some places, as in Alsata, the walnut, cherry, apple, pear, and other fruit-trees are used; in other districts the elm, oak, or poplar, are employed; and in the south, we frequently find the mulberry, and sometimes the olive. The resinous tribe are rarely planted but for ornament; the oak, elm, beech, and Spanish chestnut, are the chief sorts used to fill up blanks in the natural forests.

190. The idea of cultivating and naturalising foreign trees in France was first projected by Du Hamel in the time of Louis XV. He procured many seeds from America, raised them in the royal nurseries, and distributed them among his friends. A vast plantation of exotic trees was then made at St. Germainens en Laye by the Mareschal de Noailles. Lamoignon naturalised on his estate at Malsherbes a great number of these trees, and at the age of eighty-four, Deleuze observes, saw every where in France plants of his own introduction.

191. Hedges are not in general use in France; the plants employed in field-hedges, in the northern parts, are the hawthorn, birch, or a mixture of native shrubs, as hazel, briar, laburnum, &c. In Languedoc the most common plant is the wild pomegranate. In ornamental hedges they have attained great perfection; for these the
favorite plants are the yew, the hornbeam, and the box; and for tall hedges, the lime and elm.

Subsect. 5. French Gardening, as empirically practised.

192. The use of gardens is very general in France. Few cottagers are without them, and in the northern districts, they commonly display a considerable degree of neatness, and some fruit-trees and flowers. The southern parts of the country are the least civilized; there the gardens of the laboring class are less attended to, and gourds or melons, and Indian corn, as in Italy, are the chief articles grown. The gardens of the ordinary citizens and private gentlemen in France, are greatly inferior to those of the same class in Holland or Britain; they are seldom walled round, and rarely contain any arrangements for foreign or tender exotics. A green-house, indeed, is a rare sight, and there does not seem to exist the slightest desire for enjoying any vegetable production either earlier or later than their natural seasons. There are few wealthy men in France at present, and consequently few first-rate gardens; the best are in the northern districts, and belong to princes of the blood, bankers, and other opulent citizens. Those of the Dukes of Orleans and Bourbon, of Perigord, Laffite, and De laborde, may be included in this class; though they are far inferior to many citizens’ seats and gardens in England.

193. There are excellent market-gardens in the neighbourhood of Paris, where, by force of manure and daily waterings, the oleraceous tribe are brought to a large size and very succulent quality. Figs, for the market, are grown by a particular class of fruit-growers at Argenteuil; grapes at Fontainbleau, peaches at Montreuil, and cherries at various villages to the east of the city. There are numerous florists who devote themselves exclusively to the culture of flowers, and supply the market with roses, lilies, stocks, and the more common greenhouse plants and orange-trees. The latter are very neatly grafted, and otherwise well managed. In the winter time forced flowers are exposed for sale, and also summer flowers which have been dried in stoves, and preserve their color perfectly. The same thing is done with aromatic herbs, and some pot-herbs, as parsley, chervil, &c.

194. There are few nurseries in France; the best are at Paris, and are chiefly occupied with the culture of fruit-trees and ornamental shrubs. They excel in the culture of the rose, of which they have upwards of 300 sorts, which form, to a small extent, articles of foreign commerce. The two best provincial nurseries are those of Audibert at Tonelle, in Languedoc, and Sedi at Lyons. Valley’s at Rouen is celebrated for orange-trees, and Calvert and Co.’s (Englishmen) at Bonne Nouvelle, near the same place, equally so for roses; Vilmorin is the agricultural seedsmen, Noisette the Lee, and Cels of Mont Rouge the Lodidge of Paris. France long supplied a great part of Europe with fruit-trees, from the celebrated nursery of the fathers of the Chartreux, near the Luxembourg, established in the time of Louis XIV, and including eighty acres. That establishment does not now exist; but Ville Hervé, the son of its former manager, has the care of the collection of fruit-trees and vines in the national garden of the Luxembourg. The extensive collection of grapes in this garden was formed by Chaptal, the celebrated chemist, when minister of the interior, with a view to ascertain the best sorts, and distribute them in the provinces, and the fruit-trees were brought by the elder Hervé from the Chartreux. (Preface to the Catalogue of the Luxembourg Garden, 1814; Cours d’Agriculture, &c. art. Vigne.) When Blaikie went to France in 1776, there was not a nursery for trees and shrubs in the kingdom. About Vitry only a few of such forest-trees were cultivated as were used in avenues, and so few fruit-trees that the sorts were not tailed; the cultivators like the orange nurserymen at Nervi (95) recognising the few sorts by the leaves and bark.

195. The operative gardeners in France are, in general, very ignorant. Few of them have learned their art by regular application, or the customary engagement of apprenticeship. At Paris they are poorly paid, and work much harder than the same class in England. Evelyn, in 1644, informs us, that the work of the royal gardens was all done in the night-time, and finished by six or seven in the morning, in order, no doubt, that nothing offensive might meet the eyes of the great of these times. Happily such a clasm does not now exist between the rich and the poor; but still, partly for the same reason, but principally to avoid the mid-day sun, the great part of the work, in most private gardens, is performed from three to nine o’clock in the morning, and again from six to nine in the evening. The great recommendation of a French gardener is, to be able to construct a garden a bon marché; and the greatest to prune trees a la Montreuil.

196. Of artists in gardening (artistes jardiniers, architectes des jardins,) there are a number in France, chiefly resident in Paris. Blaikie, already mentioned, and Gab. Thiouin, brother to the professor, and author of Plans Raisonnés des Jardins, &c. (1818) may be reckoned the most eminent. Girardin, Morel, and De Lalle may be considered as hav-
ing established the principles of gardening in France, as an art of design and taste; but it does not appear clear that the artists in general have caught their principles.

**Subsect. 6. French Gardening, as a Science, and as to the Authors it has produced.**

197. The science of gardening is well understood in France among the eminent gardeners and professors; perhaps better than in any other country. Quintinye and Du Hamel applied all the physiological knowledge of their day to the treatment of fruit and forest trees; and the theory of grafting, of healing wounds, and of artificial excitements to fruitfulness, was explained in their works. Buffon, Magnal, Parent, and Rosier, Aubert de Petit Thouars, Bosc, and above all Professor Thouin, have brought the whole science of chemistry and of botany to bear on the various parts of gardening and rural economy, which they have treated in various works, but especially in the *Nouveau Cours d'Agriculture*, (14 vols. Svo.) published in 1810.

198. The court and national gardeners have, for the last thirty years, been men eminent for scientific and practical knowledge; who have received a regular education, and rank with other crown officers. It is not there as in England, where the royal situations have always been occupied by more empirical practitioners, recommended by some court favorite, or succeeding by the common chances of life.

199. The great mass of operative gardeners in France, both as masters and labourers, are incomparably more ignorant both of gardening, as a science, and of knowledge in general, than the gardeners of this country; few of them can read; and the reason of this ignorance is, that there is no demand for good master-gardeners. The pupils and apprentices of the *Jardin des Plantes* are mostly sent to manage the provincial botanic gardens, or to the few proprietors who have first-rate gardens. The chief of them are foreigners, who return to Germany or Italy. Indeed, where there is no forcing, and few plants in pots, scientific gardeners are less necessary; the management of fruit-trees in France being reduced to mere routine.

200. The French authors on gardening are very numerous, but Quintinye is their most original and meritorious writer on horticulture, Du Hamel on planting, and Girardin and D'Argenville on landscape-gardening. Their works on flowers are chiefly translations from the Dutch.

**Sect. IV. Of the Rise, Progress, and present State of Gardening in Germany.**

201. The Germanic consideration, as arranged in 1815, includes the empire of Austria, the kingdoms of Prussia, Bavaria, Saxony, Hanover, Wurtemburg, and Denmark, besides various dukedoms and free towns. The materials which we have been able to collect for so extensive a field, are exceedingly scanty; and, indeed, it appears from Hirschfield, that gardening made little progress in Germany till the seventeenth century. At present, the taste for our art there is very considerable, and seems to have received a new stimulus from the recent peace. "Gardens," Madame de Stuël observes, "are almost as beautiful in some parts of Germany as in England; the luxury of gardens always implies a love of the country. In England, simple mansions are often built in the middle of the most magnificent parks; the proprietor neglects his dwelling to attend to the ornaments of nature. This magnificence and simplicity united do not, it is true, exist in the same degree in Germany; yet in spite of the want of wealth, and the pride of feudal dignity, there is everywhere where to be remarked a certain love of the beautiful, which sooner or later must be followed by taste and elegance, of which it is the only real source. Often, in the midst of the superb gardens of the German princes, are placed Selenian harps, close by grottoes, encircled with flowers, that the wind may waft the sound and the perfume together. The imagination of the northern people thus endeavours to create for itself a sort of Italy; and during the brilliant days of a short-lived summer, it sometimes attains the deception it seeks." (Germany, chap. i.)

**Subsect. 1. German Gardening, as an Art of Design and Taste.**

202. The French style of gardening has prevailed in Germany from the earliest period of history or tradition. The German architects, observes Hirschfield in 1777, in making themselves masters of the gardens, as well as of the houses, tended to spread and perpetuate the prejudice. "A singular and deplorable Gallican persuades Germany from the prince to the peasant, which neither irony, patriotism, nor productions which show the force of our natural genius could destroy; 'ainsi font les Français; voilà ce que j'ai vu en France;' these words were sufficient to reduce the German to a mere copyist, and in consequence we had French gardens, as we had Parisian fashions. Our nobles gave the first example of imitation, and executed on their estates little miniatures of Versailles, Marly, and Trianon. But now (1777)," he adds, "the Aurora of judgment and good taste begins to arise in our country, and the recitals of the happy changes made in England in the gardens, has prepared the way for the same revolution in Germany. However, we
cannot complain of the suddenness of that revolution, and that the imitation of the English taste spreads too rapidly; it appears, on the contrary, that we begin to think for ourselves, and reflection proceeds much slower than mere imitation. We may meet perhaps here and there several copies of the British manner, perhaps even of the Chinese style; but we expect to see the Germans inventing and combining for themselves, and producing gardens stamped with the impression of national genius.” (Théorie des Jardins, tom. i. 83.)

204. The climate and circumstances of Germany are less favorable to landscape-gardening than Britain. Meyer, a scientific practical gardener and author, who studied his art in the royal gardens at Paris, and afterwards spent some time in England, viewing the principal country-seats, is of this opinion. (Pom. Franc. 1776.) He considers grounds laid out in the ancient style, as "insipid and monotonous, from their regularity, and only calculated to produce sadness and ennui. If their aspect strikes at the first glance, it fatigues and tires at the second, and certainly is revolting and disgusting at the third." He admires English gardens in England, but states three objections to their introduction in Germany. The inferiority of the pasturage, the expense and want of space, and the necessity and advantage of attending to the culture of legumes and fruits. A mixed style is what he prefers, and what he adopted in the episcopal gardens which he laid out and managed at Wurzburg.

205. Austria. Francis the First, about the middle of the seventeenth century, laid out or greatly enlarged the gardens of Schoenbrunn, after the plans of Steckhoven, a Dutch artist. These gardens occupy a plain and a long ridge or hill near the capital, and are much admired for their extent and simple, though formal grandure. They are inferior to those of Peterhoff and Versailles in respect to fountains, and to those of Sans Souci and Lodoquisi for statues and antiques; but for simple massive grandure, for shade and verdure, and all the more simple beauties of the ancient style, they are, we believe, superior to any gardens now existing in Europe.

The Augarten (eye-garden, or garden of pleasure) is a public promenade in the suburbs of Vienna. It is a circular space of ten acres, surrounded by an elevated broad terrace-walk, commanding extensive views; and the area is planted and subdivided by walks. At the entrance is a magnificent coffee-house. It was formed during the reign of the benevolent emperor Joseph, whose particular wish it was, that it should be open to every class of citizens.

The Prater, or meadow, is an extensive public promenade of a different description, and suited both for promenades en cheval and au pied. It forms part of an island in the Danube, and consists of an artificial grove used as a tea-garden; an avenue as a course for carriages, but chiefly the scattered remains of an ancient forest of oaks and thorns used for walking, and for exhibiting all manner of fêtes. We consider it the most agreeable scene of the kind on the continent. Here, in the summer evenings, all Vienna is assembled; the imperial family mix familiarly with the people, and Francis the Third, unattended, and in the plainest garb, selects his table and rush-bottomed chair, and calls for his coffee and segar, like any other citizen. Economical in his administration, frugal in his personal expenses, and exemplary in his morals, he has nothing to fear from a personal familiarity with his subjects. Both the Prater and the garden were planted with full-grown trees; for Joseph II. as Pezzel, his biographer, informs us, wished to see the effect of all his improvements.

The imperial gardens of Luxemburg are extensive, avowedly English, and display a good deal of our manner; but more, as we have elsewhere observed (Ed. Encyc. art. Landscape G.), in the taste of Brown than of Kent.

206. In Hungary, Hirschfeld, in 1783, says there are only the gardens of Esterhazy, a seat of Prince Esterhazy, worthy of notice, and that they were chiefly indebted to the beauty of the palace for their attractions. Dr. Townsend, in 1798, mentions Count Vetzey as laying out his grounds in the English style, aided by a gardener who had been some time in England. The gardens of Count Esterhazy of Galantha, at Dotis, he considers very fine; and those of the Bishop of Esllau, at Félcho-Tarkan, as romantic. Dr. Bright (Travels, 1815) mentions Kórmond, the property of Prince Balhyani, as containing a very handsome garden in the French taste, with considerable hot-houses and conservatories.” Graaf Brunswick of Marton Vassar, had passed some time in England, and his garden was laid out in the English style. The favorite mansion of Prince
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Esterhazy is Eisenstadt; the palace has lately been improved, and the gardens, which were laid out in 1754 in the French taste, were, in 1814, transforming in the English manner. (Travels in Hungary, 346.)

207. At Dresden, the royal and principal private gardens exhibit nothing remarkable in the way of art. They were formed chiefly during the electorate of Frederick Augustus, King of Poland, and are remarkably confined, and by no means interesting in detail. The situation and environs of Dresden every one feels to be delightful; but there is perhaps no city of the same rank on the continent equally deficient both in ancient and modern gardens. (Ed. Encyc. art. Landscape Gard.)

208. Prussia. Almost all the geometric gardens of Prussia were formed during the propitious reign of Frederick II.

The Thiergarten at Berlin is the most extensive. It is a sort of public park or promenade, on a flat surface, and loose arenaceous soil, intersected by avenues and alleys, pierced by stars and pales d'oeil, varied byobelisks and statues, and accommodated with public coffee-houses, sheds for music and rural fêtes, and open areas for exercising troops. The ancient gardens of Sans Souci at Potsdam are in the mixed style of Switzer, with every appendsapp and ornament and ornament of the French, Italian, and Dutch taste. Various artists, but chiefly Manger, a German architect, and Salzmann, the royal gardener, (each of whom has published a voluminous description of his works there,) were employed in their design and execution; and a detailed topographical history of the whole, accompanied by plans, elevations, and views, has been published by the late celebrated Nicholai of Berlin, at once an author, printer, bookbinder, and bookseller. The gardens consist of, 1. The hill, on the summit of which Sans Souci is placed. The slope in front of this palace is laid out in six terraces, each ten feet high, and its supporting wall covered with glass, for peaches and vines. 2. A hill to the east, devoted to hot-houses, culinary vegetables, and slopes or terraces for fruit-trees. 3. A plain at the bottom of the slope, laid out in Switzer's manner, leading to the new palace; and 4. A reserve of hot-houses, and chiefly large orangeries, and pits for pines to the west, and near the celebrated windmill, of which Frederick could not get possession.

The Sans Souci scenery is more curious and varied, than simple and grand. The hill of glazed terraces crowned by Sans Souci has indeed a singular appearance; but the woods, cabinets, and innumerable statues in the grounds below, are on too small a scale for the effect intended to be produced; and on the whole distract and divide the attention on the first view. Potsdam, with its environs, forms a crowded scene of architectural and gardening efforts; a sort of royal magazine, in which an immense number of expensive articles, pillared scenery, screens of columns, empty palaces, churches, and public buildings, as Eustace and Wilson observe, crowd on our eyes, and distract our attention. Hirschfeld, who does not appear to have been a great admirer of Frederick, and who, as the Prince de Ligne has remarked, was touched with the Anglomania in gardening, says, in 1775, "according to the last news from Prussia, the taste for gardens is not yet perfect in that country. A recent author vaunts a palace champêtre, which presents as many windows as there are days in the year: he praises the high hedges, mountains of periwinkle, regular parterres of flowers, ponds, artificial groetttes, jets d'eau, and designs traced on a plain." (Théorie, &c. tom. v.393.)

209. The principal examples of the English style in Prussia are the royal gardens at the summer residence of Charlottenburg, near Berlin, begun by Frederick the Great, but chiefly laid out during the reign of Frederick William II. They are not extensive, and are situated on a dull sandy flat, washed by the Spree; under which unfavorable circumstances, it would be wonderful if they were very attractive. In one part of these gardens, a Doric mausoleum of great beauty contains the ashes of the much-lamented queen. A dark avenue of Scotch firs leads to a circle of the same tree, 150 feet in diameter. Interior circles are formed of cypresses and weeping-willows; and within these, is a border of white roses and white lilies (Lilium candidum). The form of the mausoleum is oblong, and its end projects from this interior circle, directly opposite the covered avenue. A few steps descend from the entrance to a platform, in which, on a sarcophagus, is a reclining figure of the queen: a stair at one side leads to the door of a vault containing her remains.

210. The garden of the palace of the Heiligense (fig. 15.) is avowedly English, and is in much better taste than that at Charlottenburg. The palace is cased externally with
HISTORY and or, but and, but and, or, these our left the the lead tain considered a tent work, than continually the gardens of Marienlust, near Elsinour, which occupy the same space as those in which Hamlet's father was murdered, and those of the Prince Frederick, near the city, may be considered the Greenwich and Hyde Parks of Copenhagen. Hirschfield mentions Asberg, on the lake Pleon, as one of the finest residences in Denmark in his time, and enumerates nearly a dozen others as seats of great beauty.

Dronningard may be considered as one of the best examples of the English style. It is an extensive park, the late residence of an eminent Danish banker, De Coninck, about sixteen miles from Copenhagen. The grounds are situated on a declivity, which descends to a natural lake of great extent, whose circumjacent shores are verged with rich woody scenery, and country-houses. The soil here approaches more to a clayey loam than is general on the continent; and the climate being cold, the turf is happily of a deep tone of green, and close texture. The oak and beech abound in these grounds, as well as firs, and a number of exotic. Buildings are not too frequent; but there are several, and among them is the residence of the count. One of the family actually retired, on occasion of a matrimonial disappointment, and lived there for several years, till roused and restored to active life by the dangers of his country. There are numbers of small spots of cultivation, or country seats, in which something of the English style has been imitated; but in none of the gardens of the court has it been avowedly introduced.

There are many celebrated gardens in so extensive a country as Germany, that we cannot find room to particularise. The royal gardens of Munich, Stuttgart, and Hanover, the gardens of Baden, Hesse Cassel, Hesse Darmstadt, Saxe Gotha, Weimar, Worlitz, Schweitzingen, and other places, are well deserving notice. Most of them will be found described in Hirschfield's work, or noticed in the Lettres et Pensions of the Prince de Ligne; and the most modern are described in the Almanach du Jardinage, a periodical work, published at Leipsic; or, in the Gardener's Magazine, a quarterly periodical work in the German language. Indeed, there are specimens of English gardening, more or less extensive, in or near the capital towns of every state in Germany; but, by far the greater number are of a very inferior description. From the arid soil and limited extent result bad turf and an air of constraint; and from too many buildings and walks, a distracting bustle and confusion. They are crowded with windind sanded paths continually intersecting each other, little clumps, and useless seats or temples, and very frequently resemble more the attempts of mimics or caricaturists, than imitators of our taste. On the continent, indeed, the defects of the English style are more frequently copied than the beauties; which, we presume, arises from the circumstances of few of those who lay out such gardens, having had a proper idea of the end in view in forming them, viz. a painter-like effect in every case, where it does not interfere with utility, or some other preferable beauty; and, in many cases, an entire allusion to natural scenery. It is difficult for a person of limited education and travel to form a distinct idea of what English gardens really are. The foreigner can seldom divest himself of the idea of a very limited and compact space as requisite for this purpose; the reverse of which is the case with all our best scenes of picturesque beauty. The English gardens in the vicinity of Dresden, Brunswick, Hamburgh, Prague, Toplitz, Leipsic, and other places, have given rise to those remarks, in which even those professedly English in Prussia might be included. There are some exceptions which might be pointed out at Cassel, Stuttgart, (for views of these gardens, see l'Almanach du Jardinage,) Weimar, not unlike Kensington gardens, (see Description du Parc de Weimar, et du Jardin de Tieffurth, Erfurt, 1797,) the park of Fürstenburg near Breslaw, Merpentheim, Worlitz, praised by the Prince de Ligne, and the walk at Munich, laid out by Count Rumford. (Ed. Encyc. art. Landscape Gard.)

The Duke of Baden's gardens at Schweitzingen (fig. 16), between the Rhine and the Mayne, are considered by Kraft as the most delightful in Germany. They cover a surface of about 300 acres, and contain the ancient castle of the Marqueses of Baden. (1.) "The marquisate of Baden," says Kraft, "having progressively and considerably increased by means of a numerous family, wings were obliged to be built on each side, dividing the houses, which formerly (figs. 2, 5) had been much increased. In front and more advanced, is the garden, in the French style, executed on a circular plan. In the middle of the avenue are four grass plots, bordered and enamelled with flowers. In the middle are little basins with fountains, one of which (5) throws the water sixty-seven feet high. On the right and left are plantations of odoriferous shrubs, orange trees, statues, and vases of the finest marble. Farther on are discovered the gardens, called the gardens, situated on the right and left, laid out in different forms, and embellished with a number of figures, vases, statues, the temple of Minerva (4), the temple of Venus (6), and Vesta (7). Higher up is the garden of the large grove, ornamented with numerous figures, (7, 7, 7, 7), altars, tombs, urns, etc. Shady walks lead to the great basin (8), the gates leading to which have groups of figures on the pedestals (9, 9). The Grand Duke reserves the grand basin for the amusement of his family, par des petites navigations. A very magnificent Turkish mosque (10) is erected on the left. Here begins the picturesque garden, with artificial hills, vales, and slopes; many different sorts of trees; a temple of Mercury in ruins (11); and va-
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Gardening is a serious business in Germany, and the German gardener is particularly anxious to have his walks, leading through shrubberies to the right, till you arrive at the nursery-garden (12). From thence, crossing the canal, you arrive at the temple of Apollo (15), built of costly marble. In the garden behind, are rocks with allegorical figures, subterraneous caves and caverns; at one side a family bath of marble (14), aviaries (15), cabinets, pleasure-garden, and basin for aquatic fowls (16 & 17); small buildings, in the form of monuments (18), serving as cabinets of natural history, museums, a laboratory, &c.; a picturesque garden and temple (19); a Roman aqueduct (20), supplied by a water-engine (21), a ruined aqueduct (22); the offices for the administration of the garden, with its appurtenances (23); a large theatre (24); residence of the director-general (25); of the inspectors of the garden (26); of the inspectors of the forest (27); of the huntsmen (28); of the foresters (29). Besides all these things and many more, there is a fruit-garden (30); kitchen-garden (31); private orangery (32); area for greenhouse plants in summer (33); and lofty water-engine for conveying water to the castle (34).

The Ducal gardens of Saxegotha are remarkable for their fine lawns, and for a ruined castle, which was first built complete, and then ruined express, by firing cannon against it.

SUBSECT. 2. German Gardening, in respect to the Culture of Flowers and Plants of Ornament.

215. Floriculture was but little attended to in Germany, previously to the introduction of botanic gardens; but on the establishment of these, plants of ornament were eagerly sought after in most of them: that of Altorf was famous for orange-trees, and that of Copenhagen for bulbous roots.

216. The earliest private botanic garden in Europe, next to those of Italy, is said (Keith's Botany, p. 18.) to have been one formed by William, Landgrave of Hesse, early in the sixteenth century. Since that period more private botanic gardens have been formed in Germany than in any other continental country. At Carlsrouhe, the Prince of Baden Dourlach formed a botanic garden in 1715, in which, in 1737, there were 154 varieties of oranges and lemons. Many might be named from that period to the present: the latest is that of the Prince of Salm-Dyck. It was laid out in 1820, by Blaikie, of St. Germain; and is calculated to contain all the hardy plants which can be procured, arranged in groups, according to the Jussieuian system. The prince is advantageously known, by his works on succulent plants.

217. The first public botanic garden in Germany, according to Deleuze (Annales du Musée, tom. 8.), was established by the Elector of Saxony, at Leipzig, in 1580; this magistrate having undertaken the reform of public instruction throughout his dominions.

Those of Giessen, Altorf, Rintel, Ratibon, Ulm, and Jenna, soon followed. In 1605, Jungerman, a celebrated botanist, obtained one for the university, which the landgrave had just founded at Giessen. After having disposed of it, he went to Altorf, and solicited the same favor for this city. The senate of Nuremberg agreed to his wishes in 1620, although the country was then a prey to the disasters of war. Jungerman,
named Professor, gloried in the prosperity of a university which he looked upon as his work, and in 1635, he published the catalogue of the plants he had collected. Ten years afterwards they constructed a glass-house, and the garden of Altorf (Prof. to the Nuremberg Hospites) was then the most beautiful of Germania, and which Erxleben, Count of Shawenburgh, established in 1621, at Rintel, in Westphalia, also acquired much celebrity. These plant enthusiasts, in an arc of the same University of Jena was founded, the professors of botany, during the summer season, took the students to the country to herbalise. They soon found it would be much more advantageous to collect in one place the plants wished to be acquainted with, and the government constructed a garden in 1629. The direction of it was given to Rolfine, who has left a curious work on plants, containing a history of the principal gardens of Europe of his time.

21. Lepis. Towards the end of the seventeenth century, the garden of Gaspard Boe was celebrated. He introduced many plants, among them the dwarf almond.

22. At Vienna and Frankfort, L'Ecluse prosecuted the study of botany, and enriched the gardens at these places with an immense number of plants. Maximilian II., who occupied the imperial throne from 1564 to 1576, had a magnificent garden to be constructed at Vienna for the plants which he collected, charging his ambassadors at Constantinople and other countries, to bring home plants; and giving the care of the garden to L'Ecluse. Rudolph I., who succeeded Maximilian, also enriched his garden, of which Sweet published a catalogue (Florilegium) in 1612.

The gardens of the princes are of two kinds, in with the palace, in 1743, by the Emperor Francis I. He declared that that establishment should be worthy of the imperial magnificence, and that it should extend the domain of botany, in bringing together vegetables then unknown in Europe. By the advice of Van Swieten, he procured two celebrated florists, the one from Leyden and the other from Delft. The first, Adrian Steckhoven, directed the construction of the hot-houses; and the second Van der Sacht, brought the all the plants which he could collect in the gardens and nurseries of Holland. Thus the first year they were in possession of many curious species; but this was only a step towards the end they had in view. The Emperor proposed to the collected the Jaccquin to go to the Antilles. This botanist departed in 1754, accompanied by Van der Schacht, and two Italian zoologists, employed to procure animals for the menagerie and the museum. These travellers visited Martinique, Grenada, St. Vincent, St. Eustace, St. Christopher, Jamaica, and other islands. In 1755 they sent off their first packages, and in 1756, Van der Schacht arrived with a collection of trees and shrubs almost all in flower condition. The trees were six or six feet high, and many had already borne fruit; they were taken up with balls, and the earth enveloped with leaves of bananas, tied by cords of Hibiscus tiliaceus. Thus packed, one with another, they weighed 100,000 pounds, and the Emperor ordered to water these plants, and be transported to the country of a vessel which had been forwarded from Martinique for Leghorn. From Leghorn the plants were transported on the backs of mules, and placed in the plain ground in the hot-houses built to receive them. The third quantity of the four hundredth plants came to the same height; and there are three more ranges, each about 240 feet long.

An accident in 1750 caused the loss of most of the plants of the great hot-house. Van der Schacht being sick, the person who supplied his place, forgot, during a very cold night, to light the stove. Perceiving it in the morning, he thought to remove the evil making a very large fire in the chimney of the hot-house; but the flames perished many of the trees to perish, whose trunks were of the thickness of the arm. To repair this loss, Joseph II. engaged the naturalists to undertake a new voyage. Professor Mäser was named chief of the expedition, with Dr. Stupiez, for a companion; the gardeners Boe and Brederemy, and the draftsman Mol. They went direct to Philadelphia, visited the United States, Florida, and New Providence, sent home a large collection, and Boe afterwards got charge of the garden of Schoenbrunn.

The hot-houses of Schoenbrunn, Townsend owns (Voyage in Hungary), are the most spacious that have yet been constructed in Europe; the trees of the tropics there develop their branches in full liberty, and bear flowers abundantly. The most rare, the Cocos nucifera, the Cargota venus, the Elaiss guineensis, grow there with vigor. The Corpia umbraculifera extends its large leaves for twelve feet round, and birds of Africa and America there fly from branch to branch among the trees of the country. Jacquin published successively three great works, illustrating the plants of these gardens, viz. Hortus Schoen., Icones plant, rariorum, and Fragmenta Botanica. We found these gardens in 1814 in suitable order; but the edifices requiring renovation. It is difficult for a mere European traveler to form any idea of the grandeur of the palms sending out their immense leaves from the capitals of their column-like trunks.

There are at Vienna two public botanic gardens; the one formed in what was a large gravel-pit extent of land, and the other of smaller extent, attached to the university, and devoted to a small general collection. Considerable compartments in the gardens of Leichtenstein, and Schwartzberg, in Leopoldstadt, are devoted to the culture of ornamental plants systematically arranged.

The botanic garden of Pesth was established in 1812, and enlarged in 1815; it was placed under the direction of the professor Kitaibel, known in the scientific world as the author of Plantae rariorum Hungariae.

219. The botanic garden of Dresden is small; but is rich in exotics lately procured from England, and carefully managed by Traugott Seidel.

The botanic garden of Berlin was established in the time of Frederick I. in 1700, in which the arrangement of the plants is according to their native habitations. It has lately been greatly enlarged under Link and Otto, and consists of Mathiast, Stuttgard, Baden, Hesse, and most others in Germany, by their respective directors and gardeners.

The botanic garden of Königsberg, was enlarged and re-arranged in 1812, and deserves notice for its uncommon size, and number of plants, according to Professor. It was established before 1690. It was rich in hardy plants and trees, to the end of the last century, but is at present rather neglected. Sperlin in 1694, and Pauli in 1655, published catalogues of this garden.

220. The taste for plants in Germany is very considerable among the higher classes; and not only public bodies but private gentlemen, and princes of every degree, spend a much greater proportion of their income, in the encouragement of this branch of gardening, than is done by the wealthy of England. Since the restoration of tranquility, this taste has received a new stimulus by the opportunity afforded of procuring plants from other countries. Among the lower classes, however, a taste for flowers is less popular in Germany than in Italy, Holland, and France; probably owing to their frugal habits, and comparatively sober enjoyments.
In Austria the best varieties of hardy fruit-trees are said (Bright's Travels) to have been introduced from Holland, by Van der Schot, about the middle of the seventeenth century; but many of them must have been in the imperial gardens long before this period, from the connection of Austria with the Netherlands; yet Meyer, in 1776, speaking of fruits, says, that "the age of Schoenbrunn will be for Franconia what that of Louis the Fourteenth was for France." The Rev. J. V. Sickler, in Saxegotha, Counsellor Diel, at Nassau Dietz, and Convent at Raciborin, before he was established, within the last fifty years, fruit-tree nurseries, where all the best Dutch, French, and English varieties may be purchased. Diel and Ranslesben prove the sorts, by fruiting the original specimens in pots in a green-house. Sickler has fruited an impermeable pear, the fruit of which was round, and the surface, and published descriptions of them in Der Teutsche Obst. Gartner; a work of which 48 volumes have already appeared.

In Hanover George II., after establishing an agricultural society, is said to have introduced the best English fruits about 1731. At the Earl ofarend, in the neighbourhood of Dresden, said to be the most northerly in Germany. He introduced fliced walls, and trained the best sorts of English peaches and apricots on them. The whole of his horticultural efforts and his chateau were destroyed by the French army in 1813, for no other reason than his being an Englishman. A public walk and seat at Carlsbad remain to commemorate his taste and public spirit.

At Potsdam the best fruit-trees were introduced by Frederick II., who was passionately fond of them, and cultivated all the best Dutch varieties on walls, espaliers, under glass, and in the open garden. He was particularly fond of pine-apples, of which he grew a great number in pits; and is censured by an English traveller (Burnett), because, on his death-bed, he made enquires after the ripening of one of them, of which he expected to make a last bonne bouche. Potsdam and Schwobber are the only parts of Germany where for many years has been practised to any extent. There are now in the royal gardens of Prussia, excellent fruit trees in the care of the director Linne, who has visited England.

At Weimar, the chief proprietor of the Landes industrie comitit, and author of a work on potatoes, is said to have introduced the finest garden and extensive hot-houses where he raises the finest fruits. The whole, Jacobs observes (Travels, 1819, 232), is kept in order.

In Hungary horticulture has been much neglected, but fruit-tree nurseries were established there by government in 1808, and private gentlemen. Plums, Dr. Bright informs us, are cultivated in order to make damson brandy. The Tokay wine is made from the variety of grape figured and described by Sickler, in his Garden Magazine of 1814, as the Hungarian blue. The soil of the Tokay vineyards is a red brown clay, mixed with sand, incumbent on a clayey slate rock; and it is observed by a Hungarian writer quoted by Dr. Bright, that "in proportion as is soil poor and stony, and the vine feels the effects of the climate and situation, becomes more excellent in quality." Tokay wine is made in the submontane district which extends over a more than twenty miles round the town of that name. The grapes are left on the plants till they become dry and sweet, they are then gathered and put in a cask with a perforated bottom, and allowed to remain till that portion of the juice escapes which is called Tokay essence or sausage. This essence is then put into casks, and preserved in very small quantity. The grapes are then put into a vat and trampled with the bare feet; to the squeezed mass is next added an equal quantity of good wine, which is allowed to stand for twenty-four hours, and is then strained. This juice, without further preparation, becomes the far-famed wine of Tokay, which is difficult to be obtained, and sells in Vienna at the rate of 5fl. per dozen. The Tokay vineyards are chiefly the property of the emperor.
In Denmark, notwithstanding the severity of the climate, they succeed in bringing to a tolerable degree of perfection most of the best sorts of fruits. Glass frames, portable canvas covers, and mats, are used to protect the blossom of the more tender trees against walls; and the harder sorts, as the apple and cherry, are, in spring, before the blossom expands, watered every night, in order at once to protect and retard it by an envelope of ice. This ice is again thawed off before sunrise by copious waterings.

225. The culinary vegetables of Germany are the same as those of Britain; but they are without the greater part of our best varieties. The Brassica tribe and edible roots arrive at greater perfection there than in France. The popular sorts are the field-cabbage and the bohereoles; they are used newly gathered, and boiled and eaten with meat, in broths or soups, and pickled in the form of sour kraut for winter use. The potatoe, kidney-bean, onion, and lettuce, are also in general use; and the first gardens possess all the olaceous and acaceous vegetables grown in France and Holland.

Subsect. 4. German Gardening, as to planting Timber-trees and Hedges.

226. Planting as a matter of profit has been little attended to in Germany from the number and extent of the native forests. In some districts, however, Pomerania for example, barren sandy tracts are sown with acorns and Scotch pine-seeds, chiefly for the sake of fuel and common husbandry timber. Much attention, as Emmerich informs us (Culture of Forests), and as appears by the number of German works on Forstwissenschaft, is in general paid to the management of forests already existing; as far as we have been able to observe, this extends to filling up vacancies by sowing, and occasionally draining and enclosing; thinning and pruning are little attended to in most districts. The oak, the beechn, and the Scotch pine, are the prevailing native trees of Germany.

227. Rows of trees along the public roads are formed and preserved with great care, especially in Prussia. The mulberry is the tree used in some of the warmer districts, and in other places the lime and the elm; the Lombardy poplar is also common near most towns of Germany, especially Berlin, Dresden, and Leipzig. Some attention is everywhere paid to public avenues; and the highways being, as in France, generally kept up by the government, improvements can be executed promptly and with effect. There being, in general, no accompanying hedges, and the trees being trained with naked stems to ten or fifteen feet high, according to the lowness or exposure of the situation, little injury is done to the materials of the road in wet weather. The breeze passes freely between the stems of the trees. The traveller and his horses or cattle are shaded during sunshine, and sheltered during storms; and the man of taste is furnished with a continued frame and foreground to the lateral landscapes.

228. Hedges, though not general in Germany, are used on the Rhine and in Holstein, the plants generally hawthorn, but sometimes hornbeam or a mixture of native shrubs. Hungary is the most backward province in respect to planting and hedges, as well as to every thing else. A hedge there is rare; and there are scarcely any public avenues beyond Presburg. Existing woods are subjected to a sort of management for the sake of the fuel they afford, and for their produce in timber and charcoal for the mines.

Subsect. 5. German Gardening, as empirically practised.

229. The use of gardens is as general in the best districts of Germany as in England; but in Hungary and some parts of Bohemia, Gallicia, and Prussia, many of the lower orders are without them, or if permitted to enclose a few yards of ground near their wooden hovels, they seem too indolent and indifferent, or too much oppressed by the exactions of their landlords, to do so. The cabbage tribe, and chiefly red greens, and the potatoe, are the universal plants of the cottage-gardens of Germany; lettuce, pease, onions, and turnips, with some other sorts, and the common fruit-trees, are introduced in some districts. Flowers are not very general, but the rose, thyme, and mint, are to be seen in many places, and a variety of ornamental plants in the better sort of cottage-gardens.

230. Farmer's gardens, as in most countries, are a little larger than those of the lowest class of cottagers; but inferior in point of order and neatness to that of the man who lives in his own cottage.

231. The gardens of the hereditary families are not, in general, much attended to; their appearance is too frequently that of neglect and disorder. Cabbage, potatoes, apples, and pears, and perhaps a few onions, are the produce expected from them; these are cultivated by a servant, not always a gardener, and who has generally domestic occupations to perform for the family. It will readily be imagined that, in such an extensive country, there are innumerable exceptions; in these, the gardens are better arranged, and the produce of a more varied description. Next to the gardens of the princes or rulers, the best are those of the wealthy bankers and citizens. These are richly stocked with fruit-trees, generally contain hot-houses, and are liberally kept up. Some of them contain collections of exotics. The best private gardens in Denmark belong to this class, and the remark will apply in the vicinity of all towns and cities in proportion to their rank as commercial places.
232. There are very few good gardens in Hungary; that of Prince Estehazy, the greatest proprietor of that country, is extensive, abounds in hot-houses, and contains a very full collection of plants. The prince has an English gardener, whom he sends frequently to this country to collect whatever is new.

233. The German princes and rulers are in general attached to gardens, and have very considerable ones at their principal residences; some of these have been mentioned, and various others might be added. These gardens are under the direction of intelligent men, who, in general, have spent part of their time in botanic gardens; and, in many cases, have studied or practised in Holland, or in the Paris gardens.

234. There are market-gardens near most large towns, but nurseries are much less common. There are extensive gardens of both sorts at Hamburg; but the best fruit-tree nurseries are supposed to be those of Sickler and Diel already mentioned. There is a good nursery at Wurtzburg, in Franconia, established by Meyer; one at Frankfurt on the Oder, and three at Vienna. In most places, the principal market-gardeners propagate a few fruit-trees for sale.

235. The operative part of gardening, in the better classes of gardens, is performed by men, who, agreeably to the general custom in Germany, not only served an apprenticeship, but travelled and worked for a certain time in different parts of the country, or of other countries.

The term of apprenticeship is three years and a half, and for travel three years, unless the apprentice is the son of a master-gardener; in which case, the term for travel is reduced to one year. All apprentices must be able at least to read and write, and are taught to draw, and furnished with written secrets in gardening by their master. During the term of apprenticeship, when that is completed, the youth is initiated into what may be called the free-masonry of gardening, and, being furnished with a pass-word, he proceeds from one town to another, till he can get work. Till this happens, his pass-word, and also a passport from the gardeners' society of the place where he was initiated, procures him, at every Gärtnerei herberge, or gardener's hostelry, lodging and food, and as much money as will supply his wants till he arrives at the next inn of a similar description. In this way he may walk over the whole of the German empire, Denmark, and a part of Holland, at the general expense; the numerous ramifications of the society extending over the whole of this immense tract. Such institutions exist for every trade in Germany, but being disliked by the governments, and being politically considered of an arbitrary and injurious nature, are now on the decline. On his return from probation, the travelled journeyman is entitled to take a master's place; and very commonly he continues travelling till he hears of one. The regular German gardener is a careful, neat-handed, and skilful workman; and, if allowed sufficient time, or assistance, will keep a garden in good order, and produce all the crops required of him in their proper seasons.

236. The artists or architects of gardens, in Germany, are generally the Land baumeister, or those architects who have directed their attention chiefly to country-buildings. Where only a kitchen or flower-garden is to be formed, an approved practical gardener is commonly reckoned sufficient. It occasionally happens, that a nobleman, who wishes to lay out an extensive garden, after fixing on what he considers a good gardener of some education, and capable of taking plans, sends him for a year or two to visit the best gardens of England, Holland, or France. On his return, he is deemed qualified to lay out the garden required; which he does, and afterwards attends to its culture, and acts as a garden-architect (Garten baumeister) to the minor gentry of his neighbourhood.

Subsect. 6. German Gardening, as a Science, and as to the Authors it has produced.

237. The Germans are a scientific people: they are a reading people, and in consequence the science of every art, in so far as developed in books, is more generally known there than in any other country. Some may wish to except Scotland; but, though the Scotch artisan reads a great deal, his local situation and limited intercourse with other nations, subject him to the influence of the particular opinions in which he has been educated: he takes up prejudices at an early period, and with difficulty admits new ideas from books. On the other hand, the Germans of every rank are remarkable for liberality of opinion: all of them travel; and, in the course of seeing other states, they find a variety of practices and opinions, different from those to which they have been accustomed; prejudice gives way; the man is neutralised; becomes moderate in estimating what belongs to himself, and willing to hear and to learn from others.

238. There are horticultural societies and professorships of rural economy in many of the universities; one or two gardeners' magazines, and almanacks of gardening; and some eminent vegetable physiologists are Germans. Even in Hungary, it appears (Bright's Travels), a Geographer, or college of rural economy, has been established by Graf Pestefits at Keszthely, in which gardening, including the culture and management of woods and copses, forms a distinct professorship. The science of France may be, and we believe is, greater than that of Germany in this art, but it is accumulated in the capital; whereas, here it emanates from a great number of points distributed over the country, and is consequently rendered more available by practical men. The minds of the gardeners of France are, from general ignorance, less fitted to receive instruction than those of Germany; their personal habits admit of less time for reading; their climate and soil require less artificial agency. The German gardener is generally a thinking, steady person; the climate, in most places, requires his vigilant attention to culture, and his travels have en-
larged his views. Hence he becomes a more scientific artisan than the Frenchman, and is in more general demand in other countries. Some of the best gardens in Poland, Russia, and Italy, are under the care of Germans.

239. The Germans have produced few original authors on gardening, and none that can be compared to Quintinie or Miller. They have translations of all the best European books; and so vigilant are they in this respect, that even a recent and most useful work on exotic gardening, by Cushing, hardly known in England, has not escaped the Leipsic book-makers. Hirschfield has compiled a number of works, chiefly on landscape-gardening; J. V. Sickler and Counsellor Diel have written extensively on most departments of horticulture, especially on the hardy fruits. (Sulzer’s Theory of the Fine Arts; Ersches Handbuch, &c. 2 Band. 1 Abth.)

SECT. V. Of the Rise, Progress, and present State of Gardening in Switzerland.

240. Extensive gardens are not to be expected in a country of comparative equalisation of property, like Switzerland; but no where are gardens more profitably managed or more neatly kept, than in that country. “Nature,” Hirschfield observes, “has been liberal to the inhabitants of Switzerland, and they have wisely profited from it. Almost all the gardens are theatres of true beauty, without vain ornaments or artificial decorations. Convenience, not magnificence, reigns in the country-houses; and the villas are distinguished more by their romantic and picturesque situations, than by their architecture.” He mentions several gardens near Geneva and Lausanne; Delices is chiefly remarkable because it was inhabited by Voltaire before he purchased Ferney, and La Grange and La Boissier are to this day well known places. Ferney is still eagerly visited by every stranger, but with the château of the Neckar family, that of the Empress Josephine, of Beauharnois, and others, eulogised in the local guides, present nothing in the way of our art particularly deserving of notice; though their situations, looking down on so magnificent a lake, the simplicity of their architecture, and the romantic scenery by which they are surrounded, render them delightful retirements, and such as but few countries can boast. The villa-gardens excel in rustic buildings (fig. 17.) and arbors; and are, for the most part, a mixture of orchards on hilly surfaces, cultivated spots, and rocks. However insignificant such grounds may look on paper (fig. 18.), in the reality they are pleasing and romantic. The public promenades at Berne are most beautiful, and kept with all the care of an English flower-garden. Switzerland has the peculiar advantage of producing a close turf, which in most places, and particularly at Lausanne and Berne, is as verdant as in England. Harte says great part of the Pays de Vaud is like the best part of Berkshire; and indeed every one feels that this is the country most congenial to an Englishman’s taste and feelings.

241. The first botanic garden which appeared in Switzerland was that of the celebrated Conrad Gesner, at Zurich, founded before the middle of the sixteenth century. He had not, Deleuze observes, sufficient fortune to obtain much ground, or to maintain many gardeners; but his activity supplied every thing, and he assembled in a small spot what he had been able to procure by his numerous travels and extensive correspondence. Public gardens were, in the end of this century, established at Geneva, Basel, and Berne, and subsequently in most of the cantons. The first of these gardens at present is that of Geneva, lately enlarged and newly arranged under the direction of that active and highly valued botanist, Decandolle. The garden of Basel is rich in the plants of all the mountainous regions which lie around it, including the Tyrol and Piedmont. A taste for flowers is perhaps more popular in Switzerland than in Germany; for though frugality is not less an object in every branch of rural economy, yet real independence is more gene-
GARDENING IN SWEDEN AND NORWAY.

rul; a poor man here, as Burns used to say, has generally some other estate than that of sin and misery; some little spot that he can call his own, and which he delights to cultivate and ornament. Speaking of Zurich, Simond observes (Tour, &c. 1819, p. 404.), "Haerlem excepted, there is not a town where more attention was ever paid to fine flowers: many new plants, as the Hortensia, Volkameria, &c., are here grown in perfection. The taste for flowers is particularly displayed on the occasion of the birth of a child. When the news is carried about to all the relations and friends of the family; the maid is dressed in her best attire, and carries a huge nosegay of the finest flowers the season affords.

242. Horticulture is carefully practiced in Switzerland; vineyards are formed as far north as Lausanne; and the apple, pear, plum, cherry, and walnut are common on every farm; the three first are in every cottage-garden. The filbert, gooseberry, currant, raspberry, and strawberry are natives; but only the filbert, raspberry, and strawberry are common in the woods and copses. In the sheltered valleys of this country, the apple and the pear are most prolific. Stewed pears is a common dish among the cottagers in autumn; the fruit is also dried, and in winter forms an excellent soup ingredient. The cabbage, the potatoe, the white beet grown for the leaves as spinach, and their foot-stalks as chard, and the kidney-bean for haricots and soups, are the popular vegetables. Particular attention is paid to bees, which are kept in neat rustic sheds (fig. 19.), or the hives carefully thatched with bark or moss.

243. There is little or no forest planting in Switzerland, but hedges of hawthorn are not uncommon. The walnut is there a very common high-road tree in the autumnal months, and furnishes the pauper traveller with the principal part of his food. Poor Italians have been known to travel from Naples and Venice to Geneva on this sort of fare. They begin with Indian corn and grapes, which they steal from the fields, till they arrive at Milan, and the rest of the road they depend on walnuts, filberts, and apples.

Sect. VI. Of the Rise, Progress, and present State of Gardening in Sweden and Norway.

244. Gardening is patronized by the higher classes, and practised round the principal towns of Sweden and Norway. "All the Swedes with whom I have ever met," observes Hirschfield, "whether elevated by birth, or enlightened by education, were estimable friends of beautiful nature and of gardens." Sir J. E. Smith (Lin. Trans., vol. i.) expresses an equally high opinion of this people. Mediocrity of circumstances, a poor court, political liberty, and a varied and comparatively unproductive country, seem to have contributed to give a more thinking turn to the Swedish nobles, than in countries naturally prolific. Their immense public works, canals, harbors, and excellent roads, careful agriculture, extensively worked mines, botanic gardens, literary institutions, and scientific authors are proofs of what we assert.

245. The ancient style of gardening appears to have been introduced to Sweden, at least previously to 1671; for Hermand, who published his Regina Suecia in that year, mentions the gardens of the palace as well as the Vivarium, or park. The gardens, he says, were used for delight and recreation. They lay between the Palatium and Vivarium, and the latter contained some wooden buildings, in which were kept lions, leopards, and bears. This garden and park appear to have been formed by Gustavus Adolphus, about 1620. Charles the Twelfth procured plans from Le Notre, and had the trees and plants sent from Paris. It is remarked by Dr. Walker, as a curious fact, that though the yew-tree is a native of Sweden, those plants of this species sent from Paris, to plant Le Notre's designs, died at Stockholm the first winter.

246. The mixed style is exemplified in Haga, formed on a rocky situation, about the middle of the eighteenth century, by Gustavus III., with the assistance of Masreter. It is the Trianon of Sweden. The approach is a winding walk through rocks and luxuriant verdure. Drottningholm is a royal palace, formed by the same prince on the island of that name. The gardens are in a sort of Anglo-Chinois manner, but as far as art is concerned, in no respect remarkable. Both these gardens are surrounded or intermingled with water, rocks, Scotch pine, spruce fir, and buildings, forming a picturesque assemblage of saxatile and verdant beauty. There are some confined spots laid out in the English taste, chiefly by British merchants in the neighbourhood of Gottenburg, as there are also near Christiana and Tranijem, in Norway; but it may be remarked, that this style is not likely to be generally adopted in either country, because they already possess much greater beauties of the same kind, which it is our aim to create, and with which those created would not bear a comparison.

247. A taste for flowers is not popular in Sweden; if a farmer or cottager has any spare room in his garden, he prefers rearing a few plants of tobacco. But the study of every branch of natural history is in repute among the higher classes and literati; and the co-
HISTORY OF GARDENING. PART I.

The botanic garden of Upsal was founded in 1657, under the auspices of King Charles Gustavus, and by the attention of Olaus Rudbeck. This learned man, seconded by the credit of the Count of Gardie, chancellor of the academy of Upsal, and who had himself a fine botanic garden at Jacobsdalh, obtained funds necessary for the construction of a garden and green-house, and to collect foreign plants; and he augmented its riches by the gift he made of his own garden in 1662. The progress of this establishment may be seen by comparing the three catalogues given by Rudbeck in 1658, 1666, 1685.

The latter enumerates 1870 plants, among which are 650 distinct species of exotics. (Bib. Bankston.) In 1702, the fire which consumed the half of the city of Upsal, reduced the green-house to ashes, and the garden was in a deplorable condition till 1740, when its walls were rebuilt. Two years afterwards the botanical chair and the direction of the garden were given to Linnaeus; and the university, undoubtedly excited by that reformer of natural history, took charge of all the necessary expenses for the acquisition and preservation of plants. Linnaeus, feeling how essential it was to be assisted in all the details of culture, obtained Diderich Nutzel, a clever gardener, who had visited attentively the gardens of Germany, Holland, and England, and who had then the charge of that of Clifford, in Holland. He there constructed new green-houses, intended for plants of different climates; and he solicited successfully the principal botanic gardens of Europe for specimens. Soon after, several of his pupils, whom he had excited with enthusiasm for botany, went across the seas to collect seeds and specimens; and many tropical plants, first grown at Upsal, were sent from thence to the southern countries of Europe.

The description and plan of the garden of Upsal may be seen in the Amoenitates Academicae. (Dissert. 7. t. 1. p. 171.) Linnaeus, in 1748 and 1753, published the catalogue of the plants cultivated there, and since his time, others have appeared, containing the additions which have been made by his successors. In 1850, the large orangery, built by Linnaeus, was found to be considerably out of repair, and was taken down and rebuilt. A magnificent lecture-room and museum was at the same time added. The ceilings of these rooms are supported by columns, which being hollow, are used as flues, and thus afford an elegant and effectual means of heating the air. On the whole, the garden is respectably kept up; and many hardy plants, natives of North America in particular, are found here in greater luxuriance than in France or Germany.

249. In horticulture the Swedes are considered as successful operators; but their short summers are adverse to the culture of many sorts of fruits and culinary vegetables in the open air; and there is not yet sufficient wealth to admit of forcing, or forming artificial climates to any extent. The apple, pear, and plum ripen their fruits in the best districts, especially in warm situations; but where the better varieties are grown, they are always planted against walls, and protected, as in Denmark. The Rubus chamaemorus, or cloudberry (fig. 20.), is very common in Lapland; its fruit is delicious, and sent in immense quantities, in autumn, from all the north of the Gulf of Bothnia, to Stockholm, where it is used for sauces, in soups, and in making vinegar. Dr. Clarke was cured of a bilious fever, chiefly from eating this fruit. There are a few forcing-houses near Gottenburg and Stockholm for peaches and vines; and one or two instances of pines being attempted in pits near the capital and in East Gothland. The borecole, red and green, the rutabaga and potatoe are the popular vegetables; but the best gardens have most of the Dutch and English varieties of the culinary tribe.

250. The towns and cities of Norway. Dr. Clarke informs us (Scandinavia, ch. 17. 1806), were formerly supplied with culinary herbs from England and Holland; but gardening became more general after the publication by Christian Gärter of a manual adapted to Sweden. Now all sorts of vegetables are common round Tronijem. The gardens of the citizens are laid out in the Dutch taste, and full of fruits and flowers. Of these are enumerated, apples, pears, plums, cherries, strawberries, cabbages, cauliflowers, turnips, cucumbers, potatoes, artichokes, lupines, stocks, carnations, pinks, lilies, roses, and many other garden-flowers. In the garden of the minister of Enontekis (fig. 21.), a village situated 287 miles north of Tornea, and perhaps the best garden in Lapland, Dr. Clarke found pease, carrots, spinach, potatoes, turnips, parsley, and a few lettuces. The tops of the potatoes were used boiled, and considered a delicate vegetable.
251. Planting is little wanted in Sweden, for seedling Scotch pines, spruce firs, and birch, rise up in abundance wherever old ones have been cut down. Enclosures in Sweden, as in Switzerland, are most frequently made of stone or of wood. Trees are planted along the roads in several places, and especially near Stockholm. The lime, the birch, and the ash, or trembling poplar, are the species used.

Sect. VII. Of the Rise, Progress, and present State of Gardening in Russia.

252. The history of gardening in Russia is very different from that of any of those countries which have yet come under review. Peter the Great sought, by one giant stride, to raise the character of his nation to a level with that of other countries; and, by extraordinary efforts, introduced excessive refinement amidst excessive barbarism; assembled magnificent piles of architecture in a marsh, and created the most sumptuous palaces and extensive parks and gardens, in the bleak pine and birch forests which surrounded it. As a man of Cronstadt rhymes,

"Built a city in a bog,
And made a Christian of a hog."

Nothing can be more extraordinary in the way of gardening, than these well-known facts, that a century ago there was scarcely such a thing, in any part of Russia, as a garden; and, for the last fifty years, there have been more pine-apples grown in the neighbourhood of Petersburg than in all the other countries of the continent put together.

Subsect. 1. Russian Gardening, as an Art of Design and Taste.

253. Russian gardening, as an art of design, began, like every other art, with Peter the Great. This emperor's first effort was made in 1714, when the garden of the summer-palace, on the banks of the Neva, in Petersburg, was laid out in the Dutch taste. But the grandest and most superb garden, in the geometric manner, is that which he constructed soon afterwards, about thirty wersts from the city, on the shores of the gulf. This imperial residence, as far as respects the gardens, has been justly called the Versailles of Russia; and the Prince de Ligne, an excellent judge, gives the preference to its water-works. The whole was originally designed and laid out by Le Blond, a pupil of Le Notre, and for some time court architect of St. Petersburg. This, with the other suburban palaces and gardens, have been minutely described by Georgi, and more generally by Storch, from whom we select the following outline:

254. Peterhof, in respect to situation, is perhaps unrivalled. About five hundred fathoms from the sea-shore this region has a second cliff, almost perpendicular, near twelve fathoms high. Bordering on this precipice stands the palace, thereby acquiring a certain peculiar prospect over the gardens and the gulf, to the shores of Carelia and St. Petersburg, and to Cronstadt. It was built in the reign of Peter the Great, by the architect Le Blond, but has received, under the succeeding monarchs, such a variety of improvements, that it has become a sort of specimen of the several tastes that prevailed in each of these eras, the influence whereof is visible in the numerous architectural ornaments, which are all highly gilt. The inside is correspondent with the destination of this palace; throughout are perceptible the remains of antiquated splendor, to which is contrasted the better taste of modern times. The gardens are more interesting by their peculiar beauties. The upper parts of them, before the land-side of the palace, are disposed into walks, plantations, and parterres, which acquire additional elegance by a large basin and canal, plentifully furnished with fountains of various designs and forms. The declivity before the back-front of the palace towards the sea has two magnificent cascades, rolling their streams over the terraces into large basins, and beneath which vast sheets of water, we walk as under a vault, without receiving wet, into a beautiful grotto. The whole space in front of this declivity, down to the sea-shore, is one large stately garden in the old-fashioned style, and famous for its jets-d'eau, and artificial water works. Some of them throw up columns of water, a foot and a half in diameter, to a height of two and a half or three fathoms. A pebbled canal, lined with stone, ten fathoms wide, running from the centre of the palace-façade into the gulf of Finland, divides these gardens in two. In a solitary wood stands the summer-house, called Monplaisir, which among other things is remarkable for its elegant kitchen, wherein the Empress Elizabeth occasionally amused herself in dressing her own dinner. In another portion of the gardens, close to the shore of the gulf, stands a neat wooden building, formerly a favorite retreat of Peter the Great, as he could here have a view of
Cronstadt and the fleet. The bath is likewise worthy of observation, situated in the midst of a thicket. We enter a large oval space, enclosed by a low wall, without covering at top, but open to the sky, and adorned with grottoes furnished with vases that all that convenience or luxury can require to that end. In the centre of this area is a large basin, surrounded by a gallery, and provided with steps, rafts, and gondolas: the water is conducted hither by pipes, which fill the last-mentioned basin, the water-works still exist, and the vases are kept in tolerable repair. There is adjoining a small specimen of English gardening, laid out by Meader, once gardener at Alnwick castle in Northumberland, and who is author of _The Planter’s Guide._

255. At Petrovka, near Moscow, is the principal private ancient garden in Russia. The hedges and alleys are chiefly formed of spruce fir, which are shorn, and seem to flourish under the shears. It contains also a labyrinth, and a turf amphitheatre, on which the proprietor, Comte Razumowski, had operas performed by his domestic slaves.

Sophiska, in Podolia, is a magnificent residence of the Countess Potocki, laid out by a Polish architect, Metzel, in the manner of Sweritz. It has a magnificent terrace or promenade, and extensive avenues, conservatories, and gardens.

256. The first attempt at the modern style of gardening in Russia was made by Catherine, about 1778, at Zarskoje-selo, at that time enlarged and re-laid out. The gardener employed was Busch, a German, and father of their present superintendent. The gorgeous magnificence of this residence is well known. “A natural birch forest, on ground somewhat varied, forms the ground-work of the park and gardens. The gate by which they are approached, is an immense arch of artificial rock-work, over which is a lofty Chinese watch-tower. The first group of objects is a Chinese town, through which the approach leads to the palace; a building, which, with its enclosed entrance, court, offices, baths, conservatories, church, theatre, and other appendages, it would seem like exaggeration to describe. The rest of the garden-scenery consists of walks, numerous garden-buildings, columns, statues, &c. with bridges of marble and wood, a large lake, and extensive kitchen-gardens and hot-houses.” The following more detailed description is from the pen of Storch already mentioned.

257. Zarskoje-selo, the famous summer-residence of Catherine the Second, is situated in an open pleasant region, diversified by little hills, meads, and woodlands. The space of the whole domain contains four hundred and twenty thousand square fathoms. This princely seat owes its origin to Catherine the First, and its enlargement and embellishment to Elizabeth; but it is indebted for its completion in elegance and taste, and the greater part of its present magnificence, to the creative reign of Catherine the Second. We are now in a small wood within sight of the palace. On the left we have the park wall, and before us the entrance on the Petersburg side. It consists of two portsals, composed of blocks of sandstone, in the form of rocky fragments, over one of which is a Chinese watch-house. By this passage we enter the grounds of the palace, having thus the right, and a Chinese bridge is left, through which the way leads over a Chinese bridge to the park. Before us lies the road to the little neighbouring town Sophia, which goes through a colossal gate of cast-iron. The court of the palace forms an amphitheatre of buildings opposite the grand parade, closed on each side by an iron palissade.

The gardens are laid out in the English manner: among their curiosities that admit of a description, the following objects may principally be recorded. A small temple containing a collection of antique and modern statues; a solitude for dinner-parties like that in the hermitage; a magnificent bath; a coach-hill, similar to that at Oranienbaum; picturesque ruins; a small town to commemorate the taking of Taurida, &c. Two artificial lakes are connected by a running stream, crossed by an arch and bridge, covered at the top by a roof resting on two rows of marble columns, on the model of the bridge at Stowe. On one of the islands on these lakes stands a Turkish mosque, on another a spacious hall for musical entertainments. In a thick shrubbery is a pyramid, in the form of an Egyptian obelisk. This majestic sanctuary of art and nature, continues Storch, is at the same time a magnificent temple of merit. Formed of the rocky foundations of the earth, here the monuments of great achievements tower towards the skies, by the side of the domestic achievements of the ancients. Marble obelisks remind us of the victory near Kagul, and of the victor Romanoff Zudunalsky. To the Day of Tschehimi, and the hero Orlof Tschesmensky, a marble column on a pedestal of granite is devoted. A grand triumphal arch proclaims the patriotic ardor of Prince Orlof, with which he faced rebellion and the plague in the capital, and quelled them both. The victory in the Morea and the name of Fendor Orlof are handed down to posterity by a rostral column.—Plain and gigantic as the sentiments of the heroes whose memories are perpetuated in these masses of rocks, they stand surrounded by the charms of Nature, who softens her majesty through the veil of artless graces.

258. Paulovsky presents the best specimen of the English style, in the neighbourhood of the Russian capital, or indeed in the empire. It was begun during the reign of Catherine, in 1780, from a design said to have been furnished by the celebrated Brown, from a description sent him by Gould, an Englishman, the gardener of Potemkin, and finished afterwards during the reign of Paul. This place possesses considerable variety of surface, and a varied clothing of wood, the Scotch pine and aspen being natural to these grounds, as well as the birch. Near the palace, there is a profusion of exotics of every description, including a numerous collection of standard roses, which, with some of the American shrubs, require to be protected with straw and mats during winter. The Chevalier Storch has given a very interesting description of these gardens, in his _Briefe iiber Paulovsky,_ &c. 1802.

259. The gardens of Potemkin, a man whose mind, as the Prince de Ligne has observed, contained mines of gold and steppes, and one of the most extravagant encouragers of our art that modern times can boast, were of various kinds, and situated in different parts of the empire. The most extensive gardens of this prince were in the Ukraine; but the most celebrated were those belonging to the palace of Taurida, now an imperial residence in St. Petersburg. The grounds are level, with several winding and straight
part of the building is that of a semicircle, embracing the end of a saloon, nearly 300 feet long. It is lighted by immense windows, between columns, has an opaque ceiling, and is at present heated by common German stoves. It is too gloomy for the growth of plants, but those grown in the glass sheds of the kitchen-garden are carried there, sunk in the ground, and gravel-walks, turf, and every article added, to render an illusion to a romantic scene in the open air as complete as possible. The effect was, after all, it is said, never satisfactory but when illuminated. This palace, the original exterior of which was in a very simple style, and the interior most magnificent, is said to have been the design of Potemkin, but it was entirely re-modelled at his death by Catherine, used as barracks by Paul, and is now very imperfectly restored. (Ed. Encyc. art. Landscape Gardening.)

This winter-garden or conservatory, so much spoken of, is thus described by Storch: "Along one side of the vestibule is the winter-garden, an enormous structure, disposed into a garden, only separated from the grand hall by a colonnade. As, from the size of the roof, it could not be supported without pillars, they are disguised under the form of palm-trees. The heat is maintained by concealed flues placed in the walls and pillars, and even under the earth leaden-pipes are arranged, incessantly filled with boiling water. The walks of this garden meander amidst flowery hedges, and fruit-bearing shrubs, winding over little hills, and producing, at every step, fresh occasions for surprise. The eye of the beholder, when weary of the luxuriant variety of the vegetable world, finds recreation in contemplating some exquisite production of art: here a head, from the chisel of a Grecian sculptor, invites to admiration; there a motley collection of curious fish, in crystal vases, suddenly fixes our attention. We presently quit these objects, in order to go into a grotto of looking-glass, which gives a multiplied reflection of all these wonders, or to indulge our astonishment at the most extraordinary mixture of colors in the faces of an obelisk of mirrors. The genial warmth, the fragrance and brilliant colors of the nobler plants, the voluptuous stillness that prevails in this enchanted spot, lull the fancy into sweet romantic dreams; we imagine ourselves in the blooming groves of Italy; while nature, sunk into a death-like torpor, announces the severity of a northern winter through the windows of the pavilion. In the centre of this bold creation, on a lofty pedestal, stood the statue of Catherine II., surrounded by the emblems of legislation, cut in Carrara marble. It has been thrown out of the building on its being made into barracks."

The gardens at Potemkin's other residences, as well as many imperial and private gardens in Russia, were laid out by Gould, a pupil of Brown. Sir John Carr relates an anecdote on Gould's authority, which was confirmed to us, in 1813, by the present gardener, Call, his successor, and deserves a place here. In one of the prince's journeys to the Ukraine, Gould attended him with several hundred assistants, destined for operators, in laying out the grounds of Potemkin's residence in the Crimea. Wherever the prince halted, if only for a day, his travelling pavilion was erected, and surrounded by a garden in the English taste, composed of trees and shrubs, divided by gravel-walks, and ornamented with seats and statues, all carried forward with the cavalcade. On another occasion, "having accidentally discovered the ruins of a castle of Charles XII. of Sweden, he immediately not only caused it to be repaired, but surrounded by gardens in the English taste." (Carr's Battle, &c.)

260. The most extensive seats laid out in the modern style, in the neighbourhood of Moscow, are those of Gorinka, a seat of Count Alexy Razumovsky (fig. 23.), and Petrowka, a seat of Petrowsky Razumovsky. The former is remarkable for its botanical riches, and an immense extent of glass. The grounds are of great extent, but the surface flat, and the soil a dry sand. A natural forest of birch and wild cherry clothes the park, and harmonises the artificial scenes. The mansion, built by an English artisan, is highly elegant; and the attached conservatories and stoves, and decorated lawn, form a splendid and delightful scene, unequalled in Russia.
261. *Petrouka* contains both an ancient garden, already referred to, and a large extent of ground, laid out in the modern style, and adorned with buildings, from designs by Signor Camporezi. There is some variety of surface, abundance of birch and fir woods, with some oaks and aspens interspersed, and a large piece of water. Among the ornamental buildings is a cotton-manufactory, in actual use as such. The practice of introducing manufactories as garden-buildings, is very general in Russia, and almost peculiar to that country.

262. Among other gardens near Moscow may be mentioned those of Count Alexy Razumowsky, and of Paschow, in Moscow; of Zaritza (fig. 24.), a singular Turkish palace, built by Potemkin for Catherine; of Astankina Count Chéraméto, Feckra, Prince Galitzin, and various others, which would well bear description. In general, extent, exotics, and magnificent artificial decorations are more the object of the modern style in Russia, than scenes merely of picturesque beauty. We think this may be accounted for, partly from the general want of refinement of taste in that country, and partly from its inaptitude for that style. The nobles of Russia, suddenly rendered aware of being distanced in point of civilisation by those of most other European countries, are resolved not merely to imitate, but even to surpass them in the display of wealth. The most obvious marks of distinction, in refined countries, are necessarily first singled out by rude and ambitious minds, and large magnificent houses and gardens are desired, rather than comfortable and elegant apartments, and beautiful or picturesque scenes; since, as every one knows, it is much more easy to display riches than to possess taste; to strike by what is grand, than to charm by what is beautiful.

263. Around Petersburg and Moscow are several public gardens and various private ones, which their owners, with great liberality, convert into places of public entertainment, to which all the people of decent appearance are at liberty to come. The country-seats of the two brothers Nariskin deserve our particular notice, as being frequented on Sundays by great numbers of the higher classes. A friendly invitation, in four different languages, inscribed over the entrance to the grounds, authorises every one, of decent appearance and behaviour, to amuse himself there in whatever way he pleases, without fear of molestation. In several pavilions are musicians, for the benefit of those who choose to dance; in others are chairs and sofas, ready for the reception of any party who wish to recreate themselves by sedate conversation, after roaming about with the great throng; some parties take to the swings, the bowling-green, and other diversions; on the canals and lakes are gondolas, some constructed for rowing, others for sailing; and if this be not enough, refreshments are spread on tables, in particular alcoves, and are handed about by persons in livery. This noble hospitality is by no means unenjoyed; the concourse of persons of all descriptions, from the star and riband, to the plain well-dressed burgher, forms such a party-colored collection, and sometimes groups so humorously contrasted, that for this reason alone it is well worth the pains of partaking once in the amusement. (*Storch's Petersburg*, p. 441.)

264. In the country parts of Russia, hundreds or even thousands of miles may be gone over without meeting with any country-seat worth mentioning. The nearest to Moscow, southwards, which we have seen, is that of Sophiowski, in Podolia, 1000 wersts distant.
SUBSEC. 2. Russian Gardening, in respect to the Culture of Flowers and Plants of Ornament.

265. Dutch flower-roots, would doubtless be introduced in the imperial gardens with the Dutch taste in design; and soon after copied by such of the nobility as could afford to copy in matters of this kind. It was reserved, however, for Catherine the Second to give the first impulse to this taste, by establishing at Petersburgh, the first public botanic garden in 1785, for the use of the academy of sciences. Another was soon after formed for the medical college.

266. The botanic garden of the university of Moscow was founded by the present emperor, in 1801, but was unfortunately destroyed by the French in 1812; at which time the university was burned down. Both, however, are now restored to their original splendor.

267. The first private botanic garden formed in Russia was that of Count Dimidow, begun during Peter the Great's reign. It was chiefly devoted to native plants; but still the hot-houses for exotics occupied more than one acre of ground. Two botanists were sent to travel over the whole of Asiatic Russia. In 1786 a catalogue was published, when the collection amounted to 4363 species or varieties, exclusive of 572 varieties of fruit-trees, 600 varieties of florists' flowers, and 2000 species which had not flowered. "Une seule anecdote," says Deleuze, "will prove how eager Dimidow was to enrich his garden. Being at Rome, in 1773, he found in the garden of the Petits Augustins del corso, the handsomest orange-tree he had ever seen. The monks did not wish to part with it, and he was obliged to employ a good deal of money and influence to overcome their scruples. Having succeeded, he caused the tree, which was planted in the open air, to be taken up with an immense ball, put in a large box, set on a carriage made on purpose, and transported to Moscow." (Annales, &c. tom. ix. 174.)

268. The botanic garden of Gorinka, already mentioned, presents the most extensive private establishment not only in Russia but perhaps in the world. The great extent of glass has been already mentioned. When we saw these hot-houses, in 1814, they were much injured by the French; but the whole garden is now, we understand, completely reinstated. Dr. Fischer, its director, is a well known botanist, and corresponds with most botanical cultivators in Europe. A catalogue of this garden was published by Dr. Redowsky, in 1804. (Bib. Banks.) Its proprietor having lately died, this garden will probably share the fate of many others.

There are other private botanic gardens near Petersburg and Moscow; and good collections of ornamental plants at Pawlowsky and Gatchina, both imperial residences. The Baron Rahl has an extensive range of hot-houses, devoted chiefly to orange-trees and tender plants; and many of the Dutch and German merchants cultivate flowers in the gardens of their summer-residences, on the Strelna road, at Petersburg. Excepting however among the first of the nobility, and the wealthy foreign merchants, ornamental culture of every description is quite unknown in Russia. The taste of the ordinary nobleman is too gross; the peasant is out of the question, and there is no middle class in the empire of the Tzars.

269. The climate of Russia is adverse to floriculture. Dr. Howison remarks (Caled. Mem. iii.), "that there is scarcely any plant, or flowering shrub, which can resist the intense frost and cold of the winter in Britain, to be found out of doors in Russia; and, at times, even the hardy whin-bush is destroyed." He says, the gardener, in the Tauridon palace, Call, showed him "I'llac-trees, laburnums, different varieties of thorn, whin-bushes, &c. growing in large wooden tubs, filled with earth, and which were preserved there all winter, with the intention of being sunk in the borders of the garden, as soon as the weather should grow warm enough to admit of it. In the gardens of the villas and country-houses of the higher classes of Russians and foreigners settled in the country, in the short period of a week from the disappearance of the winter, a beautiful and rich display of shrubs and flowers in full blow, consisting of hydrangeas, various species of geranium and myrtle, wall-flower, carnation, &c. become visible. All these are, in like manner, reared in hot-houses. As their bloom fades, fresh plants are brought from the conservatory to replace them, thus keeping up an artificial garden, as it may be called, during the whole warm season; and when the cold weather begins again, the whole are removed and replaced in the green-house."

SUBSEC. 3. Russian Gardening, in respect to its horticultural Productions.

270. Dutch and German fruits were introduced to Russia with the Dutch and French taste in gardening, by Peter the Great. With the English style, Catherine introduced English gardeners and English fruits. Before this period, the wild pear, the wild cherry, the black currant, the cranberry, and the strawberry must have been almost the only fruits seen in aboriginal Russia; all these may be gathered in the woods. The apple is abundant in the Ukraine, and a century ago, as at present, may have been sent to Moscow for the use of the higher classes. At present, the imperial family, and a few, perhaps six or eight of the first nobility, enjoy almost all the European fruits in tolerable perfection, chiefly by the influence of glass and fire heat. The quantity of pines and grapes grown in the neighbourhood of Petersburg, is indeed an astonishing feature in its
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thus and onions, but and every elsewhere

feature they vandalized, some and

Petersburg enjoyments in man, the room in the century, is nobleman can taste are the wild pear (grouthchy), dried or green, the strawberry, and the cranberry. Of the last, a cooling acid beverage is made by infusion in water.

272. If any culinary vegetables were known in Russia, before the beginning of the last century, it could only have been the dwarf, ragged-leaved brown kale and the mushroom; the potato is but lately introduced, and that only in a few places. Many of the peasants refuse to eat or cultivate this root, from mere prejudice, and from an idea very natural to a people in a state of slavery, that any thing proposed by their lords must be for the lord’s advantage, and not for theirs; thus the first handful of food thrown to untamed animals operates as a scare.

The example of the court, and the number of foreigners employed in the Russian service, civil and military, in their literary institutions, and established as medical or commercial men in the towns, will, no doubt, gradually introduce a variety of culinary plants. The late war may also have had some influence, by giving the, till then, untravelled noble a taste for the comforts of Germany and France; but, unfortunately, the Russians are averse to a country life, and will continue to be so till they acquire a taste for domestic employments and rural recreations. Dr. Horrow in (Mem. of Caled. Hort. Soc. vol. iii. 77.) has given “an account of the most important culinary vegetables cultivated in the interior of the Russian empire.” Of these, the cucumber, melon, yellow turnip, radish, and bulbous celery, were introduced from Germany, and are known but to a few. The remaining sorts mentioned are, the variegated cabbage, introduced from the South Sea Islands; mustard, from Sarpeka, near the Chinese wall; and an onion from Chinese Tartary. These were introduced by Hasenkampf, of the late Russian embassy to China. The English and German court-gardener grow abundance of all our best vegetables, and continue to prolong the season of some of them, as cauliflowers, celery, cabbage, &c. by earthing them in cellars. A succession of salading is kept up in hot-houses, during winter, and even the first crops of all the common oleraceous and acetaceous plants are reared under glass and by fire heat in some of the best gardens. In Storck’s Petersburg (chap. iv.), the dependence of Russia on foreign countries for her culinary vegetables and fruits is amply detailed. In the Crimea, according to Mary Holderness, horse-radish, asparagus, carrot, dock, sorrel, nettles, capers, and mustard, are gathered wild, and used as pot-herbs. Cabbages are cultivated, and they attain a great size: onions, pompions, water-melons, and capsicum, are also grown. (Notes, &c. 152.)

SUBSECT. 4. Russian Gardening, in respect to the Culture of Timber-trees and Hedges.

273. Forest or hedge planting is scarcely known in Russia. There are yet abundance of natural forests for timber and fuel, and in the northern parts where no system of pasturage can take place, enclosures are not now, and probably never will be, of any use. Hedges are in use in the gardens of the capital, and of the city of residence. The time is not yet come for planting the sides of the high-roads, though that would be a grand feature of improvement. In some governments, towards the south, this has been partially done in a few places, by stakes of the silvery-leaved, or Huntingdon willow (Salix alba), but the trembling poplar, birch, and lime, are the proper trees for the northern parts, and the cherry, alder, sycamore, oak, elm, walnut, &c. may be introduced in advancing southwards.

SUBSECT. 5. Russian Gardening, as empirically practised.

274. The very limited use of gardens in this country has already noticed. Few are to be seen attached to the isbas, or log-houses of the boors, and not many to the rich privileged slaves, or the native freedmen of the towns. There is no such thing as a Russian farmer; every proprietor farms the whole of his own estate by means of his slaves and an agent. The greater part of these proprietors have no gardens, or if they have, they are wretched spots, containing a few bocoreles, and but rarely potatoes or legumes. The use of gardens is, therefore, almost entirely confined to the imperial family, the highest class of nobles, and a few foreigners, who have settled in the principal cities.

275. There are nurseries established in different districts by government, especially in Courland and the Ukraine. In the Nitika nursery, in the Crimea, apple, pear, peach, almon, vine, fig, olive, and pomegranate plants are propagated under Stevens, a German, and sold at low prices.
276. The head operative gardeners of Russia are almost all foreigners or sons of foreigners. Sometimes a nobleman sends a slave as an apprentice to a gardener, for his own future use; but generally the assistant labourers are mere Russian boors, slaves of the lord; or other slaves who have obtained permission to travel and work on their own account for a few years. These boors make very tractable labourers; for the Russian is imitative and docile, to a high degree. They require, however, to be excited by interest or fear. The freed slaves on the government estates in the Ukraine, Mary Holderness informs us (Notes on the Crimea, &c. 1821.), dig sitting and smoking.

277. The garden-artists of Russia are the English or German head-gardeners attached to the establishment of the emperor, or of some eminent noble. Gould, Potemkin's gardener, was the Brown of Russia in Catherine's time. This man had a character in some degree analogous to that of his master; he lived in splendor, kept horses and women, and gave occasionally entertainments to the nobility. A few years ago he returned to England, and died at an advanced age in 1816, at Ormskirk in Lancashire, his native town.

A foreigner once established as head-gardener to the emperor, or any of the first nobility in Russia, becomes in some degree a despot, like his master, and unless he commits very gross errors indeed, his conduct is never enquired into, nor does he lose his place but with life, or return home. He is not very literally paid, but he enjoys every comfort of the state of society there affords; lives in a house that would be reckoned a considerable mansion in England, and has abundance of servants, and a carriage and horses, at his command. His country, and its broad cloth, procure him the respect of the nobles, and the dread of the slaves; the former he may render tributary by presents of seeds, and the latter he may kick and beat at pleasure. If at any time he goes too far, a few radishes to the police-bailiffs, or a few peaches, or a melon, to the chevaliers their masters, will restore every thing to harmony.

SUBSEC. 6. Russian Gardening, as a Science, and as to the Authors it has produced.

278. Science of every kind stagnates in Russia. However adroit the foreign gardeners may be, in adapting practices to the climate, it can hardly be expected, in the circumstances in which they are placed, that they should increase the knowledge brought with them. Separated from their friends, surrounded by strangers using a language with which they never become familiar, without the means of procuring new books, and rarely coming in contact with intelligent gardeners or naturalists; much of the knowledge they carried with them, is unavoidably forgotten or neglected. We regret to add, that it has been remarked by various travellers, that even the moral sense of Englishmen, who settle in Russia, becomes in time contaminated by the baneful influence of Russian manners. The want of common honor and honesty which pervades all ranks of the natives in Russia, from the first minister to the meanest slave, is incredible. One wonders at first, how such an immoral state of society can exist; but the refined moral habits of civilised nations, like their refinements in cookery and dress, may all be traced to the simple principle of self-preservation: and as a savage can put up with a homely fare and a coarse garb, so it would appear a barbarous people may hang together by a sort of tattered moral principle.

279. We know of no original Russian author on gardening. There is a poem, On Gardens, by Samboursky, translated into the French language by Masson de Blamont: there is also a poem on glass, by the Russian poet Lomanosow, which, as containing a eulogium on hot-houses, may be considered as belonging to this subject. Some translations have been published in German; and various papers on botanical, physiological, and agricultural subjects, appear from time to time, in the Transactions of the Imperial Economical Society.

SECT. VIII. Of the Rise, Progress, and present State of Gardening in Poland.

280. Gardening, as an art of design, was introduced into Poland by the electoral kings about the end of the seventeenth century, and especially by Stanislaus Augustus, the third elector.

281. In respect to gardens in the geometric style of design, the most ancient royal example is the Jardin Electoral de Saxe. It was never completed, and is now a public garden. Le Jardin Kazinski is another public garden; but by far the most remarkable is that of Lazienki, or the Bath, formed by the last king; on the site of an ancient park, at Ujaszlow, within the suburbs of the city. At the beginning of the reign of Stanislaus, in 1764, it was a marshy wood, planted with alders, with some canals and other stagnated pieces of water, near which was a grotesque edifice, called the Bath, and from which this park takes its name.

The palace of Lazienki (fig. 25), a beautiful piece of Roman architecture, from the designs of Campiter, a German artist, is placed on an island in a considerable piece of water. It consists of a centre and two wings. The centre is placed in the middle of a narrow part of the lake, and the wings are on opposite shores, and joined to the centre by arches with orangeries over. The entrance is by a carriage-portoico, in one of the wings, to which you arrive without seeing the lake; and on entering the orangerie, its first effect is surprising and delightful. On the north shore of this lake is an open amphitheatre of stone with its orchestra on the brink of the water; and near the margin an island of trees, which served as the presen- nium. This theatre was at all times open to the public; and in addition to the ordinary exhibitions, ships and naval engagements were occasionally exhibited. The gaiety which reigned here during the first years of the reign of Stanislaus, the singular effect of the illuminations, the ships, and the resounding of the music.
in the woods, are still recollected by some of the oldest inhabitants of Warsaw, and spoken of with feelings of regret. The grounds were not extensive, nor, excepting near the palace, much ornamented: they consisted of a number of broad green alleys, crossing each other at right angles; of smaller covered paths, leading to open circles of turf for dances and music, and for tents and booths on extraordinary occasions. In several places coffee-rooms and ice-cells were established, and still remain; and there are two pavilions for the king's mistresses; and another, which served as a seraglio, for strangers or visitors of the king: the three being connected with the palace by arbor-like paths, or arcades of trellis work, covered by creepers.

One thing deserves to be remarked as to these gardens, which is, perhaps, not to be found in any others in Europe. Pedestals, as if for placing statues, were ranged in different parts of the grounds, particularly along the broad walk leading from the palace to the amphitheatre. On these pedestals, on extraordinary occasions, selected living figures, male and female, dressed in character, were placed, and taught to maintain certain attitudes, after the manner of the representations called Tableaux, and which are sometimes, though rarely, produced in private circles at Paris and Vienna on days when theatrical amusements are forbidden. It is not to be wondered at that so luxurious a king should have wanted decision of character, lost his honor, kingdom, and, in short, every thing worth having. In 1815 this seat was nearly in the state in which it was left by Stanislaus; but we understand it has since undergone several changes.

282. The principal private garden in the ancient style was that of Villaneuve, the property of Count Stanislaus Potocky, a few miles from the capital, but now modernised. Judging from the excellent views of these gardens, painted by B. Canaletts, and now in the zamok, or castle, in Warsaw, they must have been elegant of the kind. At Cracovie there are the remains of a geometric garden, of a few acres, laid out by Marshal Loudon, when Austrian governor of that city; one of a convent of some extent, and a small public garden. But in the south of Poland, and especially in Gallicia, the only thing remarkable as to design in gardens, is the powerfully walled enclosures of the convents and religious houses, in some of which are venerable orchards, broad grass-walks, mossy trees, and curious sun-dials.

283. English gardening was introduced into Poland by the Princess Isabella Czartoryska, at Pulhawa. This lady, highly accomplished, of great taste, and much good sense, had been a considerable time in England. She carried to Poland a gardener, Savage, and with his assistance, and that of Vogel and Frey, artists of Warsaw, she laid out Pulhawa, between 1780 and 1784, and published in Polish (Mysli Rosne o Sposobie Zakladania Ogradow) a work with plates, on English gardening, in 1801. The situation of Pulhawa, like almost every other with which we are acquainted in Poland or Russia, is flat and sandy; but is somewhat relieved by the Vistula. On the brink of this river, on a wooded bank, stands the house, a plain Grecian building, which with the grounds are described by Burnet, in his view of Poland. (chap. xi.) There are several decorative buildings, and statues (fig. 26.); detached clumps of shrubs are more frequent in these gardens than would be admitted by a good taste in England; but all Poland is a natural forest; and as the grand object of improvement in every country, is to obtain applause by the employment of art and expense, artificial forms, from their rarity, are better calculated for this purpose than such as are more universally beautiful, but so common locally as to want the charm of novelty,—or whose beauties are too refined to be generally understood. Thus clumps in Poland may be as much esteemed as groups are in England, on the same principle, that, in a wild country, butcher-meat is more esteemed than game, because the latter is the common food.

Zamoyski the seat of Count Zamoski, and Villanueve the residence of Count Potocky, are also examples of the modern style. The first are of limited extent, but the latter, near Warsaw, are very extensive, and were laid out chiefly from the designs of Princess Czartoryska.

The gardens of General Benningsen, near Wilna, were in a mixed style, surrounded by oak and pine forests. They were destroyed during the retreat of the French army in 1812.

Thus of Colonel Laschutski, at Pontenavia, on the banks of the Niemen, at Grodno, are not extensive, but contain more romantic and picturesque scenery than any garden we have seen in Poland.

284. The oldest botanical garden in Poland is that of Wilna, founded by Catherine, soon after the dismemberment of that country; the most thriving is that of Cracovie, placed in 1812 under the direction of Professor Oestricher, a zealous botanist. A garden was also begun about 1810, in Warsaw, on the steep banks of the Vistula. Of the original
Warsaw garden, of which a catalogue was published towards the middle of the last century, we could, in 1813, procure no account. Count Benningsen had an excellent botanic garden at his seat near Wilna, which, as already observed, was destroyed and the château burned down in 1812. It was rich in hardy plants. At Pulhawa the Princess Isabella Czartoryska has a considerable collection, and used frequently to send her gardener (Savage), lately deceased, to England to procure the newest exotics.

285. A few flowers are cultivated in some of the wealthier citizens' gardens, around Warsaw, and a few in gardens of the conventual institutions; but in a general point of view, they are as uncommon in Poland as in Russia. In both countries a few may occasionally be seen on market-days, which have been gathered in the fields, and brought in by the peasants; these are purchased by the minor nobles to decorate their rooms, by the monks to display on their altars, or by devotedes to present to the virgin or the image of their patron saint. The floors of the higher classes, in Poland, are often strewn with the leaves of the Acorus calamus, which abounds in the marshes of that country. In some districts, towards Courland, the spray of the spruce fir is used for this purpose; a practice, as Mary Woolstonecraft has remarked, common in Sweden and Norway.

286. The horticulture of Poland is at a very low ebb: excepting in a few of the noblemen’s gardens and those of the richest monasteries, there was till lately no vegetable but the kohl rabi, and no fruit but the apple, pear, and cherry. Towards the sea-coast, and on the borders of Austria, there is greater variety. The potatoe is now in more general use in Poland than in Russia, though a slight prejudice still exists against it, from its having been introduced by the Germans. The cucumber is cultivated in many places for salting, or preserving by barrels and sinking the barrel in their wells. In some places, the common carnation poppy is grown for the seed, which taken when beginning to ripen, and strewed on the floor of milk-porridge, or milk-paste, made from the meal of buckwheat, or Polish millet (Dactylion sanguinale), is reckoned a delicacy. Bees are kept by some of the freed men or minor nobles. The Polish hives and mode of taking the honey, to be afterwards described, are exceedingly simple, and never requiring the death of the insects, seem preferable to any mode of bee-culture yet devised by the bee-masters of other countries. Hirschfield mentions, that the gardens of Prince Casimir Poniatowski, elder brother of the last king, contained at one time 5000 annasans, in a range of hot-houses 600 feet long. In 1813, the only pines grown in Poland, were a few at Pulhawa, and some grown by a German, who rented the hot-houses belonging to the late king’s establishment at Warsaw. Only one or two instances then existed of vines and peaches being grown near the capital, but there were abundance of these and other fruits at Pulhawa and Zamost, and some few at Villaneuve. The Polish noblemen have gained in every kind of knowledge from having been so long a period in the French service; and since the re-establishment of peace, they have set about agricultural and gardening improvements, with a considerable degree of energy.

287. Planting in Poland is but little required for purposes of utility. Some public avenues have been formed near Warsaw and Posen: and the elm, one of the best avenue trees, thrives at both places. There are scarcely any hedges in the country, excepting in gardens and near towns.

288. Original Polish authors on gardening are not to be expected: but translations of various works on rural economy were pointed out to us in the library of the Dominicans, at Grodno; but the only Polish work on gardening, which may be considered as original, we believe to be Mysli Rozone o Sposobie Zabudowania Ogrodów, &c. 1808; or, "Various Thoughts on the Manner of planting Gardens," by Princess Isabella Czartoryska.

Sect. IX. Of the Rise, Progress, and present State of Gardening in Spain and Portugal.

289. The love of gardens, or of rural life, it is alleged by Hirschfield, is far from being general in Spain: not however from lightness of character or bad taste, but from a kind of supineness which cannot be better described than by calling it Spanish. This supineness is the more incomprehensible, as the country, though desert and uncultivated in many places, is yet full of natural charms in others, thus indicating as it were a field of exertions for the hand of man. In many provinces, Puente informs us, one may travel several leagues without seeing a tree, and according to the same author, the environs of Madrid neither present pavilions nor country-houses, and it was not till towards the end of the eighteenth century that they began to repair the roads around the capital, and border them with trees.

290. The Arabs of Spain attended to agriculture, translated and commented on the ancient authors, and though they occupied themselves more particularly in the study of medicine and botany, they did not neglect the culture of gardens. Many of them travelled to their brethren in Asia, to pursue natural history, and bring plants to Europe. Ebn-Alwan has left us a list of plants in the garden of Seville, in the eleventh century,
which are more numerous than those which were cultivated by the Greeks and Romans. The recent substitution of a representative for a despotic government, so happily brought about (1820), can hardly fail of acting as a stimulus to exertion in art, in common with every other.

Subsect. I. Spanish Gardening, as an Art of Design and Taste.

291. The oldest garden in Spain is said to be that of the Moorish palace of Alcazar, near Seville; the greater part of this palace was constructed by Peter the Cruel, between the years 1353 and 1364, who exactly copied the Arabian style of the ancient part of the edifice; and the remainder was erected by Charles V. The outside of the Alcazar is miserable in its appearance, but the first court after entering the gate has a very grand effect; the part looking into that court is purely Arabic in its style, though ascertained to have been constructed since the conquest by the Christians. The courts are ornamented with marble fountains, and are well shaded with corridors, supported by marble pillars. The garden of the Alcazar is said to have been laid out by the Moors, and is preserved in its original state. It contains walks paved with marble, parterres laid out with evergreens, and shaded with orange-trees. In many parts of it there are baths, supplied by marble fountains from an aqueduct, and they have a contrivance for rendering the walks one continued fountain by forcing up small streams of water from minute pipes in the joinings of the slabs, which in this climate produces a most grateful effect. As a specimen of an Arabian garden in its original state, this is an interesting object, and we naturally associate with it recollections gathered from the Eastern writers; especially from the Song of Solomon, in which the descriptions very well agree with this garden; for, in addition to the other circumstances, it is completely walled round, and is secluded from every one, except the inhabitants of one part of the palace. (Jacob’s Travels in the South of Spain.)

292. The remains of a reputed Moorish garden still exists at Grenada, another residence of the Arabian kings. It is situated on the Serra del sol, or mountain of the sun, occupies above twenty acres, is covered with wood cut into quarters by straight and winding walks, and interspersed with fountains; the latter sometimes ostentatiously displayed, and at other times secreted so as to escape notice till they are brought to play on tbe spectator, and raise a laugh at his expense. Sir John Carr mentions that they take a particular delight in playing off these reversed showers which rise from the principal walks and places of repose, against the ladies. Several of these fountains, and many of the walks were formed by Charles V., so that excepting certain venerable cypresses, and the old palace, no other part can with certainty be traced to the days of the Moorish kings.

293. In the beginning of the fifteenth century, soon after the union of Spain under one monarch, Charles V. made considerable improvements, and formed gardens and fountains at different palaces, of which little now remain.

294. In the beginning of the seventeenth century, under the reign of Philip IV. were laid out the finest gardens in Spain. These are the gardens of the Escorial in Madrid, of Ilephonso in its neighbourhood, and of Aranjuez near Toledo. Evelyn in 1667, being anxious to receive some account of them, writes to the Earl of Sandwich, then the English ambassador at Madrid, who answers him in such a way that Evelyn was exceedingly affected with the descriptions, and greatly instructed in many particulars."

The gardens of the Escorial adjoin the palace from which you descend to them by vast terraces and stairs of marble varied by fountains. The garden, or rather park below, is of great extent, and the compartments formed by the intersection of the alleys, are filled with different sorts of fruit-trees. This is the general outline, and for the details of the statues, fountains, trellis-work, basins, &c. we must refer the reader to Thompson’s Description of the Escorial; or the art. Escorial, in the Encyc. Brit.

The garden of Ilephonso is situated around a summer-house, or Chateau de plaisance of that name; and that of the King of Navarre, les jardins de l’Ebre yu Espano, comprise to spread their respective live beauties, and render this garden as magnificent as agreeable. Fountains, jets-d’eau, canals, temples, covered seats, cabinets, bowers, grotoes, labyrinths, pastures, hedges of myrtle and laurel, are so distributed as to produce the best effect. The water is collected in streams from the surrounding mountains, and made to unite in a torrent which precipitates itself into an immense reservoir. Hence, from this abundant source, the fountains are as powerful as numerous, and no species of artificial ornament is omitted that can embellish a garden. The alleys are very long, some of them three fourths of a league. Most of them are kept shorn on the sides forming a thick close surface from the ground to the summits of the trees, and statues are placed at regular distances.

The garden of Ilephonso occupies a ridge, rising to the south, and falling both to the east and to the west. The whole surface is laid out with clipped hedges and straight walks, highly adorned and refreshed with numerous fountains; but in proportion to the distance it becomes more wild, till it terminates in the uncultivated and pathless forest, where the craggy rocks appearing among oaks and pines, present a striking contrast with the works of art. This garden, Townsend observes, is delightful for its walks, which although not extremely beautiful; and if it be true that beauty is founded on utility, this place will always deserve to be admired. In the present day, it is not uncommon to build the mansion in the middle of a field, open and exposed to every wind, without shelter, without a fence, wholly unconnected with the garden. Near it habitations all is wild; and art, if anywhere, appears only at a distance. In all this we can trace no utility, nor will succeeding generations discover beauty. On the contrary in the garden of St. Ilephonso, we find every thing, which in a sultry season is desirable; a free circulation of air, a deep shade, and refreshing vapors to absorb the heat; whilst from its contiguity to the mansion the access to it is easy, and at any time these comforts may be instantly enjoyed; yet without their numerous
fountains, the clipped hedges, and the narrow walks, the circulation would be less rapid, the shade less deep, and the refreshing vapor would be wanting. (Townsend's Travels in Spain, i. 380.)

Of the palace and gardens of Aranjuez, Baretli observes (Tour in 1776, vol. iv.), 'that a poet would say, that Venus and Love had here consulted with Catullus and Petrarch, in order to construct a country-residence worthy ofPsyche, or Elysia, ofLaura, or of some Infanta of Spain.' The park, which is several leagues in circumference, is intersected by alleys, three, and even four miles in length; these alleys are formed of double rows of elms, and are sufficiently wide for four carriages to drive abreast. On each side, between the rows of trees, is a canal kept clear by a continual stream which passes through it. This water has contributed to render the trees of an enormous size and thick verdure from top to bottom. The compartments, or islands, formed by the alleys and the canals, are covered with cypress, and occupied with deer, wild boars, hares, rabbits, pheasants, partridges, and other wild animals and birds, which are regularly fed by certain shepherds or attendants, and have incredibly multiplied. This park, like the garden of Eden, is divided by a river (the Tagus), and what is remarkable and prince-like, it is without surrounding walls, but verges into an open hilly country. The palace is near the centre of the park, on the margin of the river, and both banks are united by a bridge of five arches. In front of the palace is an immense circular lawn, ornamented with four trees in its center, and with the whole, according to Baretli's description, this must have been the finest park in the old style in the world.

295. Of private gardens, a few are mentioned by Townsend, and Sir John Carr, some as belonging to British merchants, and situated round the principal sea-ports, and a few to Spanish nobles in the interior. At the Retiro, near Malaga, a seat of Count Villacasa, and formerly a royal residence, are gardens in the Moorish style, with straight cypress walks, and excellent water-works. The archbishop of Valencia has a country-house and beautiful gardens at Puzol, near the city. The hermitages of Montserrat, near Tarragona, abound in oak, olives, ash, elm, box, myrtle, eglantine, jessamine, rosemary, lavender, thyme, and other aromatic shrubs and plants, tastefully disposed among the rocks and declivities, by the hand of nature, with very little assistance from man.

Granjas, the seat of Don Ramon Fortuny, near Tarragona, appears to be in good taste, combining the ancient style with the cultivation of the orange, fig, vine, olive, and other fruits, and with an accidental mixture of rocks and picturesque scenery. A very interesting engraving of this peculiar and beautiful residence is given by Sir John Carr, in his travels in Spain; the doors of the dining-room, he informs us, open into a small garden, the walls of which are covered with myrtles, jessamines, and roses, and the view is over an orchard of olives, oranges, and pomegranates. In the centre of the garden are grotesque water-works. We are not aware of any attempt to introduce the modern style of landscape-gardening in this country.

296. Gardening in Portugal is very little attended to as an art of taste. Travellers mention a few villas belonging to merchants in the neighbourhood of Lisbon; and, as usual, there are some avenues or public walks near the town. Montserrat, near Cintra, a seat of the late eminent merchant, Beckford, was formed at immense expense by a native of Cornwall for M. de Vismes, and further improved by the former gentleman. It is laid out in the geometric style; abounds in inequalities, stairs, terraces, statues, and orange-trees. Of late, we are informed, it has been much neglected. Repton (Frag. on Lands. Gard. 1815) gives an engraving of a plan which he had sent out to Lisbon, for laying out a small garden in the modern style.

SUBSEC. 2. Spanish and Portuguese Gardening, in respect to the Culture of Flowers and Plants of Ornament.

297. The study of plants is of great antiquity in Spain. This study was introduced by the Arabs; there was a considerable collection of plants at Seville early in the eleventh century; and half the common plants of the country, Harte informs us, have names derived from the Arabic. The succeeding centuries present a blank in this branch of gardening history. According to Deleuze, the taste shown for botany in Spain and Portugal, at the beginning of the sixteenth century, declined with the sciences; and that country where they had been cultivated when the rest of Europe was in a state of barbarism, appeared to sink into apathy, after having shone with the greatest eclat under Charles the Fifth and Emanuel of Portugal.

298. The public garden of Madrid was established in 1753. Ferdinand the Sixth gave its direction to his first physician, Don Joseph Sagnol. He bought the private garden of Don Joseph Queer, who cultivated at home a great number of foreign plants: he named this botanist professor, and added Don Jean Minuart. At the same time, he arranged instructions for travellers going to America, and ordered them to bring home seeds, and to add the indication of the climate, and the nature of the soil where they collected them. They also sent travellers with particular orders to make collections of vegetables. It is from these treasures that the royal garden of Madrid has become the nursery of the plants of Peru, Mexico, and Chili; and from thence they have been sent to other gardens of Europe. The same king, Sir J. E. Smith informs us (Suppt. Encyc. Brit. art. Botany), invited Linnaeus, with the offer of a large pension, to superintend a college formed for the purpose of making new enquiries into the history of nature and the art of agriculture. Linnaeus, as appears by his correspondence, recommended Læfling.

299. A taste for flowers and plants of ornament is not very general in Spain, though odoriferous flowers, as the jessamine, the orange, &c. are said to be in repute with the ladies; and various sorts are grown in the conventual gardens of the priests, for official decorations in churches and oratories.

300. The botanic garden of Coimbra in Portugal was founded in 1773.
301. **Horticulture** has made but little progress in Spain. The earliest of the few Spanish authors who have written on gardens, is Herrera, whose book on rural economy appeared early in the seventeenth century. It contains a treatise on gardens (De las Huertas), in which he distinguishes only two sorts; one for "delight and provision for the house," and the other for supplying the public market. Private gardens, he says, need not be extensive; those for selling vegetables and fruits should be near a town or village, and well supplied with water. He gives directions for cultivating the vine, fig, olive, apple, pear, and the common culinary plants. Of these, the soil and climate are peculiarly favorable to the alliaceous and cucurbitaceous tribes, some sorts of which, as the onion and winter-melon, form articles of foreign commerce.

302. **The fruits of Spain** are more numerous than those of any other European country. Besides all those of Italy, native or acclimated, Spain possesses the date, tamarind, and various fruits of the West Indies. The varieties of the grape, fig, melon, and orange are numerous, and many of them excellent. The pine-apple is little cultivated in Spain; but is grown in a few places, in the southern provinces (Jacob), in the open air.

303. **Culinary herbs and roots** are not much attended to in Spain. Onions and garlic are in universal use; and the sweet potatoe (Convolvulus batatus) is cultivated in various places. The British residents import their potatoes from their native country.

304. **Forcing** is unknown in Spain, but there are hot-houses for plants at Madrid, and at Coimbra and Montserrat in Portugal.

305. **Planting timber-trees or hedges** is scarcely known in either Spain or Portugal.

**Sect. X. Of the Rise, Progress, and present State of Gardening in European Turkey.**

306. Of Turkish gardening, when the country was under the Romans, nothing is known. The Roman taste would pass to Byzantium when the seat of empire was removed there in the fourteenth century by Constantine; but as to its history when the rest of Europe was enveloped in ignorance and superstition, very little is known. The numerous Greek authors on rural matters (Geponici), who wrote between the fourth and fourteenth centuries, do little more than copy Columella and other Latin georgical writers; they mention very few plants as ornamental, and treat chiefly of agriculture, vineyards, and poultry.

307. **The modern taste for gardens** in Turkey is materially influenced by their national character, and the nature of the climate. Gardens of taste are considered places of shade, repose, and luxurious enjoyment; not of active recreation, or a varied display of verdant scenery. "For some miles round Adrianople," Lady M. W. Montague observes, in 1717, "one sees nothing but gardens. The rivers are bordered with fruit-trees, under which the citizens divert themselves in the evenings; not in walking, which is not a Turkish pleasure, but in seating themselves on a carpet spread on the turf, under the thick shade of a tree; there they take coffee, and smoke amidst vocal or instrumental music, groups of dancing females, and other sports."

308. The gardens of the sultan at Constantinople acquired a degree of celebrity through the letters of Lady M. W. Montague, to which, it appears from subsequent authors who have examined them, they are by no means entitled. These gardens were visited by Dr. Pouqueville in 1798, and it is generally allowed that he has described them with as little imagination and as much accuracy as any writer. The grand seignior’s gardener was then a German, a native of Rastadt, by name Jaques, whose salary was 6000 piastres a-year. He conducted Dr. Pouqueville and his companion between the first and second ramparts of the town, which form the natural fortifications of the seraglio on the side to the sea.

The **palace** is, properly speaking, a town within itself, having its walls crowned with battlements, and its bastions and its gates, like an old fortified place. Dr. Clarke says, that the seraglio occupies the whole site of the ancient Byzantium; and Pouqueville, that the present **manege** is placed where there was a hippodrome at the time of the lower empire; so that the destination of the place has not been much altered for the last fifteen hundred years. The first garden they saw was a place enclosed on three sides, with a palisade, the fourth side being formed by the rampart. It was filled with shrubs; such as early roses, heliotropes, and others, distributed in clumps, with several beams, and a great deal of rubbish lying about. At last they arrived at the entrance of the sultan’s garden.

The **gateway to the garden** is of white marble, about fifteen feet high, by four wide, decorated with columns, in a very bad taste. A treillage, twenty-five feet high and fifteen wide, extremely massy, forms a cross, running each way, from one side to the other of the garden, dividing it into four equal divisions. In the centre of the cross, it forms a basin over a small basin of white marble, in which is a jet-d-eau. Jaques ordered some of the men to make it play, but the water did not rise above six feet. It was, indeed, an exhibition much below mediocrity. The four squares formed by this cross, are planted with flowers, and in the middle of each are basins again, with jets-d-eau quite in miniature. That to the left, as we entered, appeased the most singular of them. After the water has risen to the height of about four feet, it divides, like a parasol, and each stream falls upon a shell, upon the circuit of the basin, which again divides it into an innumerable number of still smaller streams, scarcely bigger than threads. We contemplated this chef-d’œuvre for some minutes, and thought it very pretty for amusing children.
The treillage, a work truly German, seems, from its solidity, calculated to brave the injuries of time for a long series of years. It is covered with jessamine, which perfumes the whole garden; and, to say the truth, it has no difficult task to perform, for the enclosure is so small, that there can hardly be said to be sufficient space for the air to circulate freely. To the right, which is the side towards the sea, the treillage leads to the kiosque of the grand seignior, called Jeni-kiosque, the new pavilion. Three circular steps lead up to it, which occupy, in the semicircle they form, the portion of the kiosque that projects into the garden.

A number of cages, with canary-birds, were hanging about; these little creatures sung charmingly, and had been taught to draw water. About fifteen paces from this kiosque, running along the same rampart, is a terrace of about fifty feet in length, and twelve in breadth, adorned with flowers, which has lately been turned into a conservatory.

The largest garden, to which they descended from the terrace, is a hundred and twenty paces long, and fifty broad. At the eastern extremity is a hot-house, where Jacques was cultivating a number of foreign plants and flowers with great care. The hot-house was little better than a shed; under it were a number of benches, rising in a stage one above the other, with the flower-pots ranged upon them. Among the plants, some from Abyssinia and the Cape held a distinguished rank for their superior fragrance. Another garden, or rather a terrace, raised five-and-twenty feet high, which looks down upon the garden just quitted, contained nothing but a red and parched soil, with a few withered plants.

An aviary had been made by order of the Sultana Valide; and this, according to the ideas of the Turks, is the most curious thing upon the terrace. "I quitted this dismal garden," says Dr. Pouqueville, "this kiosque of Hassan Pasha, perfectly free from the chimeras with which my imagination had been previously filled. I had formerly read the letters of Lady Montague, and I seriously believed that I was to find walls incrusted with emeralds and sapphires; parterres enameled with flowers; in short, the voluptuous palace of Armida; but her account is drawn from the sources furnished by her own brilliant imagination."—We quitted the burning garden to visit the harem. The harem of the sultan—the promised paradise. Lady Montague was now about to triumph.

The garden of the harem is a square very ill kept; it is divided from east to west by a terrace. It was here that the feast of tulips was formerly held; but this has been long abolished. According to all appearance it must have been a very poor thing; but the pens of romance-writers can embellish objects the most ordinary, and make them appear of prodigious importance. Some clumps of ilacs and jessamine, some weeping willows hanging over a basin, and some silk-trees, are the only ornaments of this imaginary Eden; and these the women take a pleasure in destroying as soon as the flowers appear, by which their curiosity is excited.

A plan of these gardens is given by Krafft (fig. 27.), from which little can be gathered but that they abound in trees and buildings, and are surrounded by a formidable wall.
been led to entertain of the luxury and magnificence that reigns in the grand seignior's seraglio. (Pouqueville's Travels, translated by H. M. Williams.)

310. Flower-gardening. "When the Turks," observes Deleuze, "by the taking of Constantinople, had given stability to their empire, they devoted themselves particularly to the culture of flowers." Belon, in 1558, speaks with admiration of the gardens which he saw among them. "There are no people," he says, "who delight more to ornament themselves with beautiful flowers, nor who praise them more, than the Turks. They think little of their smell, but delight most in their appearance. They wear several sorts singly in the folds of their turban; and the artisans have often several flowers of different colors before them, in vessels of water. Hence gardening is in as great repute with them as with us; and they grudge no expense in procuring foreign trees and plants, especially such as have fine flowers." Busby, ambassador at Constantinople in 1550, has the same remarks, and adds, that they frequently give flowers in presents; and that, though very avaricious in other things, they do not hesitate to pay dear for them.

311. Of the horticulture of Turkey little is known, or how far the use of gardens is general. "The capital of the Turkish empire," T. Thornton observes (Present State of Turkey, 22.), "though the soil in its immediate vicinity is barren and ungrateful, receives from the neighbouring villages, and from the surrounding coasts of both the seas which it commands, all the culinary herbs and fruits of exquisite flavor which the most fastidious appetite can require. On the shores on both sides of the Bosphorus the ground forms a chain of schistous hills, covered with vineyards and gardens, and beautiful trees and shrubs; and the valleys, which are exceedingly fertile, are in the highest state of cultivation."

Of the botany and gardening of the Morea some account is given by Dr. Pouqueville. (Travels in 1798.) "This country, formerly a part of Greece, is rich in vegetable productions, but at present proportionably poor in cultivation. There is no great variety cultivated in the gardens; the ground in general is ill prepared; the Greeks are unacquainted with the spade, and only use a mattock for turning it. Spinach and artichokes, which will even grow naturally without cultivation, are among the best culinary vegetables. Cabbages and cauliflowers grow to a prodigious size; they have also very good carrots. Beans and French beans are produced in such abundance, that they might become an object of exportation; but the seeds of both are much smaller than ours in France. The lettuces are small; and the celery never will be good while, as at present, they do not earth it up. The tomatoes are very fine, as is the fruit yielded by the melonoga. The melons, water-melons, and gourds, are not to be exceeded in any part of the world. Mint, balm, fennel, parsley, and other herbs, abound in the gardens. The orchards are well furnished with almonds, oranges, lemons, cinetons, peaches, pears, apricots, quinces, cherries, pomegranates, medlars; they have also the arbutus, the service-tree, and the carob-tree; all these might be improved, if more pains were taken in cultivating them." (p. 204.) The account which this author, and also Dr. Holland (Albania and Greece, &c. 1812 and 1815), gives of the plants, the timber, and the fruit-trees, natives of the Morea, is highly interesting; he regrets that he could not occupy himself more with the subject, adding, that a botanist might compose a work worthy of the age in which we live, in undertaking a complete Flora Peloponnesica.

Chap. IV.

Of the Rise, Progress, and present State of Gardening in the British Isles.

312. That gardening was introduced to Britain by the Romans, there can be but little doubt. According to Strabo, writing in the fourth century, "The people of Britain are generally ignorant of the art of cultivating gardens, as well as of other parts of agriculture" (lib. iii. p. 200.); but Tacitus, half a century afterwards (A. D. 79), informs us, that "the soil and climate were very fit for all kinds of fruit-trees, except the vine and the olive; and for all plants and edible vegetables, except a few, which were peculiar to hotter countries." (Vita Agric. cap. xiv.) Afterwards they found different parts of the country not unfit for the vine; and wine was made in England towards the end of the third century, under the Emperor Probus. The remains of Roman villas discovered in different parts of the country may be considered as existing evidence that Roman gardening was established, both as an art of taste, and of vegetable culture, by the generals and other members of the government. Pliny expressly states, that cherries were introduced into Britain about the middle of the first century: they had been brought to Italy by Lucullus only a century before.

313. Modern British gardening seems to have received its first stimulus during the reign of Henry VIII.; a second powerful impulse in the time of Charles II., with the splendid style of Le Notre; again, with the introduction of the modern style during the reign of Geo. II.; next, in the early part of the reign of Geo. III. with the plants of North America, and finally through the establishment of the Horticultural Society during the regency.

314. The outline of gardening history here submitted will be found amply illustrated by the literature and topography of British gardening in Part IV., and indeed by all the other chapters on the statistics of British gardening.
GARDENING IN THE BRITISH ISLES.

Sect. I. British Gardening as an Art of Design and Taste.

315. Of British gardening, as an art of taste, nothing is known for the first thousand years of our era. With the eleventh century commences some notices as to England; with the fifteenth, a few indications as to Scotland; and with the seventeenth century, some hints as to the state of our art in Ireland.


316. Roman landscape-gardening was lost in England when that people abandoned Britain to the Saxons in the beginning of the fifth century; but as it had revivified in France under Charlemaigne, it would probably be re-introduced into England with the Norman Conqueror, in the end of the eleventh century.

317. Henry I. (1100), the third king after William the Conqueror, had, according to Henry of Huntingdon (History, lib. 7.), a park (habitationem ferarum) at Woodstock; and it may not be too much to conjecture, that this park was the same which had surrounded the magnificent Roman villa, whose extensive ruins, occupying nearly six acres, have been recently dug up on the Duke of Marlborough's estates in that neighbourhood. Blenheim, the first residence in Britain, or perhaps in Europe, in respect to general grandeur, may in this view be considered as the most interesting in point of its relation to antiquity.

318. In the time of Henry II. (1154), Fitzstephen, it is observed by Daines Barrington, states, that the citizens of London had gardens to their villas, "large, beautiful, and planted with trees." In De Cerceau's Architecture, published in the time of Henry III., there is scarcely a ground-plan not laid out as a parterre or a labyrinth.

319. During Henry V.'s reign, in the beginning of the fifteenth century, King James I. of Scotland was a prisoner in Windsor castle for several years. In the poem written by that monarch he gives the following account of a royal garden there:—

"Now was there maidie fast by the tours wall
A garden faire, and in the corners set
Ane herbere green, with wandis long and small
Raitit about, and so with trees set
Was all the place, and hawthorn hedges knet,
That lyfe was non, walking there for byre
That myght within scarce any wight espie.

So thich the bewis and the leves grene
Beschuidit all the alleys that there were,
And myddis every herbere might be sene
The sharp grene swete jenepere,
Growing so fair with branches here and there,
That as it semyt to a lyfe without
The bewis spred the herbere all about."

The Quair, by King James I. of Scotland, published by Lord Woodhouselee.

320. Towards the end of the fifteenth century, Leland, in his Itinerary, states, that at "Wresheill Castelle, in Yorkshire, the gardeins within the mote, and the orchardes without, were exceeding fair. And yn the orchardes, were mountes, opere topiaris, written about with degrees like cokil shelles, to com to the top without payn." (Itinerary, &c. p. 60.) Such a mount still exists at the castle inn at Marlborough, not ascended by steps or degrees, but by a winding path. It is covered with ancient yew-trees, no longer opere topiaris. Leland also mentions the gardens at Morli, in Derbyshire, and some others of less note in the northern counties.

321. During the reign of Henry VII., Holingshead informs us, that large parks or circumscribed forests of several miles in circumference were common. Their number in Kent and Essex alone amounted to upwards of a hundred. (p. 304.) The Earl of Northumberland had in Northumberland, Cumberland, and Yorkshire, twenty-one parks, and 5771 head of red and fallow deer. He had also parks in Sussex, and other southern counties. These parks were formed more from necessity than luxury; tenants for land being then not so readily obtained as in later times.

322. During the reign of Henry VIII. the royal gardens of Nonsuch were laid out and planted. "At Nonsuch," says Hentzner, "there were groves ornamented with trellis-work, cabinets of verdure, and walks embowered with trees, with columns and pyramids of marble. Two fountains that do spout water, the one round the other like a pyramid, on which are perched all over, small birds that spout water out of their bills." These gardens are stated, in a survey taken in the year 1650, above a century after Henry's death, to have been cut and divided into several alleys, compartments, and rounds, set about with thorn-hedges. On the north side was a kitchen-garden, very commodious, and surrounded with a wall fourteen feet high. On the west was a wilderness severed from the little park by a hedge, the whole containing ten acres. In the privy-gardens were pyramids, fountains, and basins of marble, one of which is "set round with six lilac-trees, which trees bear no fruit, but only a very pleasant smell." In the privy-gardens were, besides the lilacs, 144 fruit-trees, two yews, and one juniper. In the kitchen-garden were seventy-two fruit-trees and one lime-tree. Lastly, before the palace, was a neat handsome bowling-green, surrounded with a balustrade of freestone. "In this garden," observes Daines Barrington, "we find many such ornaments of old English gardening, as prevailed till the modern taste was introduced by Kent."
Hampton-court was laid out about the middle of this reign, by Cardinal Wolsey. The labyrinth, one of the best which remains in England, occupies only a quarter of an acre, and contains nearly half a mile of winding walks. There is an adjacent stand, on which the gardener places himself, to extricate the adventurous stranger by his directions. Switzer condemns this labyrinth for having only four stops, and gives a plan for one with twenty. Daines Barrington says (ArcaeoLog.), that he got out by keeping close to the hedge.

333. During Elizabeth's reign, Hatfield, Lord Treasurer Burleigh's, Holland-house, and some other old seats were laid out. Of Hatfield, Hentzner says, the "gardens are surrounded by a piece of water, with boats rowing through alleys of well cut trees, and labyrinths made with great labor; there are jets-d'eau and a summer-house, with many pleasant and fair fish-ponds. Statues were very abundant. The Gardener's Labyrinth, published during this reign, contains plates of "knotts and mazes cunningly handled for the beautifying of gardens."

324. During the reign of James I. the gardens of the Theobalds and Greenwich were formed or improved. The garden at Theobalds, Mandelso, a traveller who visited England about 1640, describes as "a large square, having all its walls covered with filerry (trellis-work), and a beautiful jet-d'eau in the centre. The parterre hath many pleasant walks, part of which are planted on the sides with espaliers, and others arched over. Some of the trees are limes and elms, and at the end is a small mount, called the Mount of Venus, which is placed in the midst of a labyrinth, and is upon the whole one of the most beautiful spots in the world." (Voyages de Mandelso, tom. i. p. 598.) Lord Bacon attempted to reform the national taste during this reign, but apparently with little immediate success. He wished still to retain shrorn trees and hedges; but proposed winter, or evergreen gardens, and rude or neglected spots, as specimens of wild nature. "As for the making of knots or figures," says he, "with divers colored earths - they be but toys. I do not like images cut out in juniper or other garden-stuff - they are for children." (Essay on Gardens.) Sir Henry Wotton says, "the garden at Lord Verulam's was one of the best he had seen, either at home or abroad." Lawson's New Orchard was published in 1626; he gives directions also for parterres and labyrinths. A curious idea is given of the taste of these times in what he says of the latter. "Mazes well framed a man's height may, perhaps, make your friend wander in gathering berries, till he cannot recover himself without your help."

325. During the commonwealth a Janua Trilinguis was published at Oxford, in which we are informed, that "gardening is practised for food's sake in a kitchen-garden and orchard, or for pleasure's sake in a green grass-plot and an arbor." As to the formation of the latter, the author adds, "the pleacher (topiarium) prepares a green plat of the more choice flowers and rarer plants, and adorns the garden with pleach-work; that is, with pleasant walks and bowers, &c. to conclude with purling fountains, and water-works." (chap. 32.) We learn also from this comprehensive author (Commenius) the ancient use of parks. "We are told," he says, "the huntsman hunteh wild beasts, whilst he either allureth them into pitsalls, and killeth them, or forceth them into toils; and what he gets alive he puts into a park." (chap. 87.)

326. During the reign of Charles II., landscape-gardening received a grand impulse. This monarch, we are informed by Daines Barrington, sent for Perault and Le Notre; the former declined coming to England, but the latter planted Greenwich and St. James's Parks. Charles planted the semicircle of Hampton Court; the beginning, as Switzer informs us, of a grand design never completed. Lord Capel and the Earl of Essex are mentioned by Switzer as eminent encouragers of gardening during this reign. The latter sent his gardener, Rose, to study the most celebrated beauties of Versailles; and on his return he was appointed royal gardener.

Chatworth (fig. 28), the magnificent seat of the Duke of Devonshire, was laid out in this reign; and it is conjectured, from a design from the same artist. (Beauties of England and Wales. Derbyshire.) Waller the poet formed his residence at Beaconsfield about the same time. The grounds there being very irregular, he has been at considerable labor in reducing the parts near the house and banqueting-room to regular figures, harmonising basin or canal. It is but an oblong piece of land belonging to this amateur, who was undoubtedly a man of taste in his day, that, in the more remote scenes, no appearance of art is discernible, or seems ever to have been intended. Their dry, ragged-edged paths, conducted through the natural woods, form a fine contrast to the artificial scenes at Prior's Park.

Garden-buildings, Daines Barrington conjectures, were first erected in England during this reign by Inigo Jones, at Beckett near Farringdon. There a banqueting-room is placed on a point of land projecting into a lake, and is surrounded with a broad base, or platform, protected by a parapet-wall, and shaded on all sides by projecting caves of the buildings. It consists of one apartment with a cellar below; and the covered platform, or base, is supposed to be for the purpose of angling.

327. Evelyn, the well-known author of Sylva and other gardening books, flourished during this reign. In his memoirs (published by Bray, 1818) are the following remarks on the gardens of England, in respect to taste and style: —

Wotton, in Surrey, 1632, the residence of his father he describes as, for woods and waters, among the most natural and magnificent examples which England afforded "till this late and universal luxury of the whole nation since abounding in such expenses." —

"Gave my brother some directions about his garden, which he was desirous to put into some form, for which he was to remove a mountain overgrown with large trees and thickets, and a moat within ten
yards of the house: "this his brother "succeeded in doing, by digging down the mountain, and flinging it into a rapid stream, which carried away the sand, filled up the moat, and levelled that noble area where now the garden and fountain is."

Groom's-bridge near Tunbridge, "a pretty melancholy place."

1654. Lady Brook's garden at Hackney, "one of the neatest and most celebrated in England."

Caversham, Lord Craven's, Berkshire. "Goodly woods felling by rebels."

Cashiobury (Fig. 28), Lord Essex, Hertfordshire. "No man has been more industrious than this noble
lord (Essex) in planting about his seat, adorned with walks, ponds, and other rural elegancies." — "The gardens are very rare, and cannot be otherwise, having so skilful an artist to govern them as Cooke, who is, as to the mechanical part, not ignorant in mathematics, and pretends to astrology. There is an excellent collection of the choicest fruit... My lord not illiterate beyond the rate of most noblemen of this age."

Wilton, Lord Pembroke's, Wilts. — "The garden, heretofore esteemed the noblest in England, is a large handsome plain, with a grotto and water-works, which might be made much more pleasant were the river that passes through cleansed and raised; for all is effected by mere force," &c.

Hampton Park, Middlesex. — "For many a flat, naked piece of ground, now planted with sweet rows of lime-trees, and the canal for water now near perfected; also the hare-park. In the garden is a rich and noble fountain, with syrens, statues, &c. cast in copper by Fanelli, but no plenty of water. The cradle-walk of holly-hocks in the garden is, for the perplexed twining of the trees, very observable. There is a parterre which they call Paradise, in which is a pretty banquetting-house set over a cave or cellar."

1662. A Citizen's garden. — "One Loader, an anchorsmith in Greenwich, grew so rich as to build a house in the street, with gardens, orangeries, canals, and other magnificence, on a lease. His father was of the same trade, and an anabaptist." Bushnell's Wells at Enstone. — "This Bushnell had been secretary to Lord Verulam. It is an extraordinary solitude. There he had two mummies, and a grot, where he lay in a hammock like an Indian. Here he built a house, the design of which was to be his seat, an ancient seat of the Lees," &c. — Bushnell's gardens and water-works still exist, and are shown as curiosities to strangers.

Ham House, and garden of the Duke of Lauderdale, Middlesex. — "Inferior to few of the best villages of Italy itself, the house furnished like a great prince's; the parterres, flower-gardens, orangeries, groves, avenues, courts, statues, perspectives, fountains, aviaries, and all this at the banks of the sweetest river in the world, must needs be admirable."

Wanted House, Essex, (fig. 30.) — "Sir Josiah Child's prodigous cost in planting walnut-trees about his seat, and making fish-ponds some miles in circuit in Epping-forest, in a barren spot, as oftentimes these..."

suddenly monied men for the most part seat themselves." — In 1622 this magnificent seat was reduced to a mere mass of materials, through the improvidence of Wellesley Long Pole, who became possessed of it by marriage. The house was sold in lots, and the ground let in small portions on building leases.

Sir Henry Capell's orangery and magnificence at Ken, "most beautiful and perfectly well kept. He was contriving very high palisadoes of reeds to shade his oranges during the summer, and painting these reeds in oil."

Althorp, Lord Northampton's, Northamptonshire. — "The iron gate opening into the park of very good work, wrought in flowers, painted in blue, and gilded." Beddington, the seat of the Carews, Surrey, now decaying, "herefore adorned with ample gardens, and the first orange-trees that had been seen in England, planted in the open ground, and secured in winter only by a tabernacle of boards and stoves, &c. standing a hundred and twenty years. Large and goodly trees, and laden with fruit, now in decay, as well as the grotto and fountains. The cabinets and other curiosities in the house and abroad being now fallen to a child under age, and only kept by a servant or two from further dilapidation. The estate and park about it also in decay."

Marlow, in Buckinghamshire. — "Originally a hunting seat, bought by Sir Robert Clayton, who built there a pretty house, and made such alteration by planting, not only an infinite store of the best fruit, but so changed the natural situation of the hills, valleys, and solitary mountains about it, that it rather represented some foreign country which could produce spontaneously pines, firs, cypress, yew, holly, and juniper; they were come to their perfect growth, with walks, &c. among them." Almorie Howards, Surrey. — "Found the garden exactly done to the design and plot I had made, with the crypt through the mountain in the park, 30 perches in length. Such a Fausalippe [alluding to the grot of Palladino at Naples] is no where in England. The canal was now digging, and the vineyard planted." — This crypt was in part remaining in 1816, but stopped up at the further end.

Swallowfield, Lady Clarendon, Berkshire. — "Lady C. skilled in the flowery part, my lord in diligence of planting. Water flagged with calamus, all that can render a country-seat delightful, and a well furnished library in the house." (Mem. by Britt, l. 422.)

928. During the same reign (Charles II.) notes were made on some of the gardens round London by J. Gibson, which have been subsequently published in the Archæologia. (vol. xii.) Many of those mentioned by Evelyn are included, and spoken of in nearly the same terms by Gibson. Terrace-walks, hedges of evergreens, shrub bushes in boxes, and orange and myrtle trees are mentioned as their chief excellencies. The parterre at Hampton Court is said to resemble a set of lace patterns. Evelyn himself is said to have a "pleasant
vill at Deptford, a fine garden for walks and hedges, and a pretty little green-house with an indifferent stock in it. He has four large round philaraen, smooth-clipped, raised on a single stalk from the ground, a fashion now much used. "Part of his garden is very woody and shady for walking; but not being walled, he has little of the best fruits."  

329. During the reign of William and Mary, gardening, Switzer says, arrived at its highest perfection. King William, Daines Barrington informs us, gave vogue to clipt yeaws, with magnificent gates and rails of iron, not unfrequent in Holland, and about this time (see Huetiana) introduced into France, and, in reference to the opaque stone-walls which they supplanted, called there clairs-roysés. The most extensive iron screens of this sort in England, next to those of Hampton Court, were formed by Switzer, at Leeswold, in Flintshire, laid out by that artist in a mixed style, or what is called Bridgeman's first manner. Hampton Court being at this time the actual residence of the royal family, the gardens underwent considerable improvement. An elegant alcove and arched trellis were added at the end of one of the alleys, and four urns placed before the principal part of the house, supposed by Daines Barrington (Archaeologia) to be the first that were thus used in England. Towards the end of this century, vegetable sculptures, and embroidered parterres, were probably in their highest vogue, a conjecture confirmed by the works of Le Blond, James, Switzer, &c. published during this and the following reign. Sir William Temple's Essay on the Gardens of Epicurus appeared about the same time. His picture of a perfect garden, is that of a flat, or gentle declivity of an oblong shape, lying in front of the house, with a descent of steps from a terrace, extending the whole length of the house. This enclosure is to be cultivated as a kitchen-garden and orchard. Such a garden he found at Moor Park, Hertfordshire, laid out by the Countess of Bedford, celebrated by Dr. Donne, "the sweetest place, I think, that I have seen in my life, before or since, at home or abroad." Lord Walpole, in his enthusiasm for the modern style, observes on this description, that any man might form as sweet a garden, who had never been out of Holborn. — It has long since been destroyed, and its place occupied by lawn and trees.  

330. During Queen Anne's reign, the principal alteration mentioned by Daines Barrington, as having taken place in the royal gardens, was that of covering the parterre before the great terrace at Windsor with turf. Switzer mentions, that her Majesty finished the old gardens at Kensington, begun by King William. Wise, who had been apprentice to Rose, and succeeded him as royal gardener, turned the gravel-pits into a shrubbery, with winding walks, with which Addison was so struck, that he compares him to an epic poet, and these improved pits as episodes to the general effect of the garden. Wise and London afterwards turned nurserymen, and designers of gardens, in which last capacity they were nearly in as great demand as was afterwards the celebrated Brown. To London and Wise, as designers, succeeded Bridgeman, who appears to have been a more chaste artist than any of his predecessors. He banished vegetable sculpture, and introduced wild scenes and cultivated fields in Richmond park; but he still clipt his alleys, though he left to their natural growth the central parts of the masses through which they were pierced. Blenheim, Castle Howard, Cranbourne, Bushy Park, Edger, Althorpe, New Park, Bowden, Hackwood, Wrest, and indeed almost all the principal noblemen's seats in the ancient style, were laid out during this, the preceding, and part of the latter reigns, or between the years 1660 and 1713. Blenheim was laid out by Wise in three years; Wansted and Edger were the last of London's designs. (Switzer.)  

331. During the reign of George I. nothing of consequence appears to have been done to the royal gardens; though, near the end of it, Vanbrugh was appointed surveyor of the waters and gardens of the crown, but continued only a year or two in office.  

332. During the reign of George II. Queen Caroline enlarged and planted Kensington Gardens, and formed what is now called the Serpentine River, by uniting a string of detached ponds. This was a bold step, and led the way to subsequent changes of taste. Lord Bathurst informed Daines Barrington, that he was the first who deviated from the straight line in pieces of made water, by following the natural lines of a valley, in widening a brook at Ryskins, near Colebrook; and that Lord Strafford thinking that it was done from poverty or economy, asked him to own fairly, how little more it would have cost him to have made it straight. From Lord Walpole's correspondence (published 1819) we learn that Queen Caroline proposed to shut up St. James's Park, and convert it into a noble garden for the palace of that name. When her Majesty asked Lord Walpole's father what it might probably cost, he answered "only three crowns."  

Canons, the magnificent seat of the Duke of Chandos, is one of the principal places laid out in the ancient style during this reign. We are ignorant of the name of the French artist who gave the design, but the execution was superintended by Dr. Blackwell, a physician and agriculturist of some note. The Duke is mentioned by Miller, as one of the principal encouragers of gardening. As far as we have been able to learn, the last extensive residence laid out in the ancient style, in England, was Exton Park, in Rutlandshire, then the property of the Earl of Gainsborough, the Macenas of his age. It was finished about the year 1720. Kent had already returned from Italy, and been employed as a painter and architect, and he began to display his genius a few years afterwards as a landscape-gardener.
334. The modern style of landscape-gardening was introduced during the early part of the eighteenth century. The origin of this style, and by whom and where it was first exhibited, have given rise to much discussion, and various opinions and assertions.

The continental nations in general assert that we borrowed it from the Chinese; or with Gabriel Thouin and Malacarne, deny us the merit of being the first either to borrow or invent it, by presenting claims of originality (106. and 78.) for their respective countries. Gabriel Thouin asserts (Planis Itinerales, preface, &c.) that the first example was given by Dufresnoy (106.), a Parisian architect, in the Faubourg Saint Antoine, in the beginning of the eighteenth century. The claims of Malacarne of Padua, in behalf of Charles I. Duke of Savoy, about the end of the sixteenth century, have been already adverted to. In as far as France is concerned, we think that Tasso's claim to priority is indisputable. (See Dissertazione su i Giardini Inglese, by Hippolito Pindelemento, Verona, 1817, or a translation of part of it by us in the New Monthly Magazine, Feb. 1820.) Deleuze, the historian of botany and ornamental plants, (Annales du Muséum, 1823), endeavours to prove that that new style of gardening was the result of the necessity of finding room for the great number of ornamental shrubs and trees introduced from America, during the first half of the eighteenth century. Bettinger, in his Raccoltezonzom zur Gartendkunst der Alter, &c. carries us back to the descriptions of the grotto of Calypso by Homer, the vale of Tempe by Allian, and of Vaucluse by Petrarch.

335. British authors are of various opinions as to the origin of the modern style.

The poet Gray (Life and Letters, &c. Letter to Mr. Hove, dated 1765) is of opinion, that "our skill in gardening, or rather, in getting out the spot, is the only taste we can call our own; the only proof of original talent in matters of pleasure. This is no small honor to us; since neither France nor Italy have ever had the least notion of it."

Warton and Lord Walpole, the former in his Essay on Pope, and the latter in his History of Modern Gardening, agree in referring the first taste of it to Milton; and Warton adds, that the Seasons of Thomson may have had a very considerable influence.

George Mason, the author of an Essay on Design in Gardening, which appeared in 1768, is one of the earliest prose writers on the modern style, states, that "were it only classical authorities on which the modern taste had hitherto depended, any considerable improvement in the art, as it now stands, would have been impossible." (Essay on Design, &c. p. 27.) Speaking of the Chinese style he says, "little did Sir William Temple imagine, that in not much more than half a century, the Chinese would become the nominal taste of his country; ... he did not know that his observation, so prudently made, would become the parents of the modern style of gardening." (Essay on Design, &c. p. 50.) Mason argues, that "the modern improvements in gardening may chiefly be attributed" (Essay on Design, &c. p. 50.) to no man could be a more enthusiastic admirer of the classics, a warmer patriot, or a more rigid critic, than this author; and it appears from another part of his work (Dissertation on Ken, p. 105.) that he was well aware, when he wrote the above passage, that the origin of the modern style was generally traced to Kent. That he should derive it from our attempt at the Chinese manner, we consider as a proof of canard and impropriety.

Mason the poet states, in a note to the English Gardens, that "Bacon was the prophet, Milton the herald, of modern gardening; and Addison, Pope, and Kent, the champions of true taste." The efficacy of Bacon's ideas, G. Mason considers to have been the "introduction of classical landscapes," though this did not appear from his day, the object of which seems to be, to banish certain littlenesses and puerilities, and to create more variety, by introducing enclosures of wild scenery, as well as of cultivation. The title of champion, applied to Addison, alludes to his excellent paper in the Spectator, No. 414. "On the causes of the pleasures of the imagination arising from the works of nature, and the superiority over those of art," published in 1712; and when applied to Pope, it refers to his celebrated Guardian, No. 175. published the following year. Betttinger, however, affirms that the bishop of Arranches had thrown out similar ideas, previously to the appearance of the Spectator. (See Huétana, Penéé 51. Beautés naturelles préférables aux beaux de la mode.)"

The Rev. Dr. Alison, author of the Analysis of Beauty, seems to consider the modern style as derived from our taste for the classic descriptions of the poets of antiquity. "In this view," (alluding to the progress of art from the expression of design to the expression of variety and natural beauty,) he adds, "I cannot but think that the modern taste in gardening (or what Mr. Walpole very justly and very emphatically, calls the art of creating landscape,) owes its origin to two circumstances, which may, at first, appear paradoxical, viz. to the accidental circumstances of our taste in natural beauty being founded upon foreign models; and to the different circumstances of the scenery of our own country to that which we were accustomed peculiarly to admire."

Eustace, the Italian tourist, considers Tasso's garden of Armida as more likely to have given rise to the English style than any classical work, or even the Paradise of Milton.

Our own opinion coincides with that of Alison, with but one exception, that examples of wild scenery, with walks, may have been exhibited long before both in Italy and this country. The general progress of ideas in matters of taste and refinement, required the creation of such a style; and the highly-cultivated state of the country, the accounts of Chinese gardens, and the descriptions of the poets, would all conspire to its production.

336. The principles of modern landscape-gardening were unquestionably first laid down by English writers. It is allowed on all sides, that Addison and Pope "prepared for the new art of gardening the firm basis of philosophical principles." Addison's paper on Imagination, was published so early as 1712; and Pope's celebrated Guardian on Verdant Sculpture, in 1713. Pope attacked the verdant sculpture, and formal groves of the ancient style, with the keenest shafts of ridicule; and in his epistle to Lord Burlington, laid down the justest principles of art; the study of nature, of the genius of the place, and never to lose sight of good sense.
337. The first examples of modern landscape-gardening were given by Pope and Addison. In so far as was practicable on a spot of little more than two acres, Pope practised what he wrote; and his well-known garden at Twickenham contained, so early as 1716, some highly picturesque and natural-like scenery; accurately described by various contemporary writers. Only the soil of Pope’s garden now remains. (See Beauties of England and Wales.) Addison had a small retirement at Bilton, near Rugby, laid out in what may be called a rural style, and which still exists, with very little alteration besides that of time.

338. The first artists who practised in the modern style, were Bridgeman and Kent. Bridgeman was the fashionable designer of gardens in the beginning of the 18th century, and may be considered as having succeeded to London and Wise, London having died in 1713. Lord Walpole conjectures Bridgeman to have been “struck and reformed” by the Guardian, No. 173. He banished verdant sculpture, and introduced morsels of a forest appearance in the gardens at Richmond; “but not till other innovators had broke loose from rigid symmetry.” But it was reserved for Kent, the friend of Lord Burlington, says Daines Barrington, to carry Pope’s ideas more extensively into execution. It was reserved for him “to realise the beautiful descriptions of the poets, for which he was peculiarly adapted by being a painter; as the true test of perfection in modern gardening is, that a landscape-painter would choose it for a composition.” Kent, according to Lord Walpole, appeared immediately after Bridgeman began to make innovations on the old style. Among these innovations the capital stroke was the destruction of walls for boundaries, and the introduction of ha-has;—the harmony of the lawn with the park followed. Kent appeared at this moment, and saw that all nature was a garden; “painter enough to taste the charms of landscape, bold and opinionative enough to dare and to dictate, and born with a genius to strike out a great system; from the twilight of imperfect essays, he realised the compositions of the greatest masters in painting.” “Kent,” continues his lordship, “was neither without assistance nor without faults. Pope contributed to form his taste; and the gardens at Carleton House were probably borrowed from the poet’s at Twickenham.”

339. The origin and establishment of the modern style of landscape-gardening in England appears thus to have been effected by Addison, Pope, Bridgeman, and Kent.

The various deviations from rigid uniformity, or more correctly, the various attempts to succeed in the Chinese manner, appear to have taken a new and decisive character under the guidance of Kent, a circumstance, in our opinion, entirely owing to his having the ideas of a painter; for no mere gardener, occupied in his small plot, would ever have dared, or even have attempted pictoresque effect. Picturesque beauty, indeed, we consider to have been but little recognised in this country, excepting by painters, previously to the time of Pope, who was both a painter and a poet. The continued approbation of the modern style, as purified from the Chinese absurdities, originally more or less introduced with it, and continued in many places long after Kent’s time, we consider to be chiefly owing to the circumstance of the study of drawing and landscape-painting having become a part of the general system of education; and thus, as Alison observes, our taste for natural beauty was awakened; “the power of simulating nature, the removal of artificial bounds, and the removal of the articles of acquired expression, led men only more strongly to attend to the natural expression of scenery, and to study the means by which it might be maintained or improved.”

340. The adoption and extension of the modern style in England may next be considered. The means which led to its popularity in Britain, and indeed over the whole of Europe, were the examples of artists and authors, to which it gave rise.

341. The country-seats in which the modern style was first employed are described by Shenstone, G. Mason, and Wheatley, in their works on gardening, and incidentally by some other authors.

Stowe appears to have been the first extensive residence in which the modern style was adopted. Lord Cobham seems to have been occupied in re-modelling the grounds at Stowe, about the same time that Pope was laying out his gardens at Twickenham. His lordship began these improvements in 1714, employing Bridgeman, whose plans and views for altering old Stowe from the most rigid character of the ancient style to a more open and irregular design, are still in existence. Kent was employed a few years afterwards, first to paint the hall, and afterwards in the double capacity of architect and landscape-gardener; and the finest buildings and scenes there are in creation. The character of Stowe is well known; nature has done little; but art has created a number of magnificent buildings, by which it has been attempted to give a sort of emblematic character to scenes of little or no natural expression. The result is unique; but more, as expressed by Pope, “a work to wonder at,” than one to charm the imagination. Thus we do not consider him as the first man who exhibited to his country, if we may judge from the concluding lines of an epitaph to his memory, placed in the garden.—

ET ELEGANTISSIMI HORTORUM CULTU PRIMUM IN AGROS ILLUSTRATO PATRIAM ORNAVIT, 1747.

Windsor, the splendid residence of Bridgeman, is supposed to have been one of the first small places where the new system struck out by Kent was adopted. Southcote, says G. Mason, possessed a genius in many respects well suited to the purpose, but was rather too lavish of his flowery decorations. The extent of the grounds was one hundred and fifty acres, thirty-five of which were ornamented to the highest degree, the whole covered with remaining woods, and the rest in tillage. The decorations consisted in having a broad margin of shrubbery and gravel-walk to almost every fence, but varied by difference of style, views, buildings, &c. It is minutely described in Wheatley’s Observations, as it was intended for men of fashion. Mason thinks the fancy of the strip of narrow, and sometimes offensive, from the impossibility of concealing the fence. To this bordering walk, he thinks it may probably be attributed the introduction of the belt. His remarks refer to the year 1768. In 1803, it had repeatedly changed proprietors, and scarcely a vestige remained to distinguish it from a common farm.

Pains Hill, the creation of the Hon. Charles Hamilton, ninth son of James, sixth earl of Abercorn, is supposed to have been one of the next specimens exhibited of the modern style. Hamilton is said to have studied pictures, with a view to the improvement of grounds. Pains Hill is a small park, surrounded on
three sides by garden and picturesquely scenary. Excepting from the house, there is no distant prospect; but the surface being considerably undulated, the views from the walks across the park have some variety, and are always agreeable. This place is one of the few, described by Wheatley, which is still in perfect preservation.

Hagley seems to have been improved about the same time as Pains Hill, in effecting which, Lord Lyttelton might probably receive some hints from the poet Thomson, who was then his guest. The grounds are much varied, and the distant prospects picturesquely. A very small rill, which passed through the grounds in a sort of dell, was surrounded with shrubs and yews, from which the park-scenery formed a beautiful foreground; thus, in the middle distance to the offscapes, in the centre of the park, "blending the excellencies of the park and the garden." The fine trees, the distant prospects, and the principal buildings, still remain; but the garden-scenery has been long since choked by the growth of the forest-trees; and some years ago the fence was removed, and the whole thrown into the park.

South Lodge comes next in order. Soon after the improvements of Hamilton and Lyttelton, "the great Pitt," G. Mason informs us, turned his mind to the embellishment of rural nature, and exercised his talents over Linlithgow Park. The first grounds which he surrounded with "wild and woody, and is diversified with hill and dale." He entertained the idea (and admirably realised it) of making the interior correspondence with the exterior scenery. "This Temple is placed in Observation. But the singular effort of his genius was a successful imitation of the picturesque appearance of a by-lane, on the very principles Price supposes it might be practicable."

The Leasowes were improved about the same time. It was literally a grazing-farm, with a walk, in imitation of a common field, conducted through the several enclosures. Much taste and ingenuity was displayed in dividing it into an extended area, and confining it by distances of the same sort. But root-houses, seats, urns, and inscriptions, were too frequent for the whole to be classed with a common, or even an improved or ornamented English farm. It was, in fact, intended as an emblematical scene to contain moral poetry, and to typify the essence of a sentimental farm. It was just what it ought to have been. We regret to find that Repton should attack the taste of this amiable man, from a misconception, as we presume, of his intentions, by blaming him for not "surrounding his house with such a quantity of ornamental lawn or park only, as might be consistent with his situation, or the nature of his property." We do not see how the poet or the principle of improvement, of mode of improvement, the Leasowes had never been distinguished from places got up by the common routine of professorship. Shenstone broke his heart through the infamous conduct of a Birmingham attorney, in whose hands he had placed the title-deeds of his estate. The farm is now much neglected, though the paths and walks, and the seat, and the root-houses, still remain.

Clarendon and Ether are well known. Both were laid out by Kent and Clarendon, afterwards enlarged, and the house and kitchen-gardens added by Brown. Walpole and Weatley have celebrated both, and also the House by Witte in his poem "The Enchanted Vale of Nature," 1740. Ether no longer exists; but Clarendon is kept up in tolerable style by Prince Leopold.

Persfield was laid out so late as 1750. It is a small park, with an interesting walk, carried along the brow of a romantic rocky river of the river Wye, perhaps as faultless as the nature of the place admits of. "I cannot recollect," says G. Mason, "that any of the scenes on this side of the Wye are the least adulated by the introduction of any puerile appendage whatever."

342. The artists or professors who established the modern style were, Bridgeman, Kent, Wright, Brown, and Eames.

Of Bridgeman we have been able to procure no information. But when he was employed by a mourning-clothe, to a coach-cover in 1719. He soon afterwards came to London, discovered a genius for painting, was sent to Italy, patronised there by Lord Burlington, returned with his lordship, and lived with him in Burlington House till 1748, when he died at the age of 63 years. On his first return, he was chiefly employed to paint historical subjects and ceilings; and the hall at Stowe is from his hand. At least all that was employed as an architect; and, lastly, he was a landscape-gardener. It is not known where he first exercised his genius as a layer out of grounds; probably at Clarendon and Ether, two of his designs. Both minutely described by Weatley, and, judging from the age of the trees, laid out some time between 1722 and 1725. But it was also employed at Boughton, and that was adopted in his improvements of dead trees to heighten the allusion to natural woods. Mason, the poet, mentions Kent's Eslysian scenes in the highest style of panegyric, and observes in a note, that he praised a landscape-sheltered with each other in his more finished pieces, in the manner described in the 14th and 15th books of his "Observations." According to my own observation, not a spot in England not since been done by the most deservedly admired designers, by Southcotche, Hamilton, Lyttelton, Pitt, Shenstone, Morris, for themselves, and by Wright for others, all that has been written on the subject, even the Gardening Didactic Poem and the Didactic Essay on the Picturesque, have proceeded from Kent. Had Kent never exterminated the bounds of regularity, never actually traversed the way to freedom of manner, would any of these celebrated artists have found it of themselves? Theoretical hints from the highest authorities had evidently long existed without sufficient effect. And had not these great masters actually formed many Kent's examples? or inspired them with the design of executing works or the sub- quent writers on gardening have been enabled to collect materials for precepts, or stores for their imaginations?" (Essay, &c. p. 112.),

Wright seems to have been in some repute at the time of Kent's death. "His birth and education," G. Mason informs us, were above pleasing; he understood drawing, and sketched plans of his designs; but never contracted for work, which might occasion his not being applied to by those who consider nothing so much as having trouble taken off their hands." At Becket, the seat of Lord Barrington, he produced an admirable plan, and small proved to be a landscape-gardener, and was appointed to the design and superintendence of that which has by far the greatest part of his popularity. The fashion of employing him continued, says G. Mason, not only to 1768, but to the time of his death, many years afterwards. Repton has given a list of his principal works, among which Cranbrooke and Copped Heath are the two last new places which he formed, including at Great Dunmow, the management and offices, as well as the grounds. The places he altered are beyond all reckoning. Improvement was the passion of the day; and there was scarcely a country-gentleman who did not, on some occasion or other, consult the royal gardener. Mason, the poet, praises this artist, and Lord Walpole apologises for not praising him. Daines Barrington says, "Kent has been succeeded by Brown, who hath undoubtedly great merit in laying out pleasure-gounds; but I conceive both in Brown, who hath in some of the garden-gardener of old Stowe, than of Poussin or Claude Lorrain. I could wish, there-
fore, that Gainsborough gave the design, and that Brown executed." The works and memory of Brown have been very largely attacked by Knight and Price, and strenuously defended by Repton, who styles him "the great self-taught predecessor." "Brown," observes G. Mason, "always appeared to myself in the light of an egregious mannerist; who, from having acquired a facility in shaping surfaces, grew fond of exhibiting that talent, and exerted it in the design of narrow and left mean alleys, and left the execution of them to his great self-taught predecessor. The incongruity of this plan stuck most of the neighbouring gentlemen, but was defended by the artist himself, under shelter of the epithet 'playful,' totally misapplied." (Essay on Design, p. 130, 2d edit. 1795.)

That Brown must have possessed considerable talents, the extent of his reputation abundantly proves; but it has been inferred with much of that taste for picturesque beauty which distinguished the taste of Kent, Hamilton, and Shenstone, we think will hardly be asserted by any one who has observed attentively such places as are known to be his creations. Whatever be the extent or character of the surface, there is always a narrow and left mean alley, a belt, and a rech or two of a tame river on different levels. This description, in short, will apply to almost every place in Britain laid out from the time (about 1740) when the passion commenced for new-modelling country-seats, to about 1765 or 1770, when it in a great measure ceased. The leading outline of this plan of improvement was easily recollected and easily applied; the great demand produced abundance of artists; and the general appearance of the country so rapidly changed under their operations, that in 1774, Sir William Chambers declared, that if the maids were not checked, in a few years longer there would not be found three trees in a line from the Land's-end to the Tweed. Brown, it is said, never went out of England, but he sent pupils and plans to Scotland and Ireland; and Paulowsky, a seat of the late emperor Paul, near Petersburg, is said to be from his design. Brown, as far as we have learned, could not draw, but had assistants, who made out plans of what he intended. He generally contracted for the execution of the work. He amassed a handsome fortune, and his son Launiecot has sat in several parliaments.

The immediate successor of Brown was his nephew, Holland, who was more employed as an architect than as a landscape-gardener, though he generally directed the details of his works. He was succeeded, for a time, by the former capacity. Holland, we believe, retired from business some years ago. Esaces is the next artist that deserves to be mentioned; of him, however, we know little more than that he is mentioned in terms of respect by G. Mason.

343. The authors who established the modern style are, Addison, Pope, Shenstone, G. Mason, Wheatley, and Mason, the poet.

Addison's Spectators have been already referred to. Pope's Epistle to Lord Burlington has also been noticed, as well as Shenstone's Poems and Thoughts; the latter was published in 1718, the latter in 1749.

G. Mason's Essay on Design in Gardening, from which we have so frequently quoted, was first published in 1768, and afterwards greatly enlarged in 1793. It is more a historical and critical work than a didactic performance. Mason was an excellent classical scholar: he lived much alone, and almost always in London, being connected with the Sun Fire Office.

Wheatley's Observations on Modern Gardening, published in 1776, is the grand fundamental and standard work on English gardening. It is entirely analytical; treating, first, of the materials, then of the scenes, and lastly of the whole. The style is admirable, as the elegant style is admired. His general observations are accompanied by descriptions with which his investigations have been largely copied and amply praised by Alison, in his work on taste. The book was soon translated into the continental languages, and is judiciously praised in the Mercure de France, Journal Encyclopédique, and Wieland's Journal. G. Mason alone dissent from the general opinion, enlarging on the very few faults or peculiarities which are to be found in the book. Wheatley, or Whateley, (for so little is known of this eminent man, that we have never been able to ascertain satisfactorily the orthography of his name,) was proprietor of Nonsuch Park, in Surrey, and was secretary to the Earl of Suffolk. He published only this work, soon after which he died. After his death, some remarks on Shakespeare, from his pen, were published in a small 12mo volume.

The English Garden, a poem by W. Mason, was published in four different books, the first of which appeared in 1792. The exception to the general opinion, in which four great artists are agreed. The precepts for planting are particularly instructive. On the whole, the work may be classed with the Observations of Wheatley; and these two books may be said to exhibit a clear view of the modern style, as first introduced and followed by liberal and cultivated minds; whilst the Dissertation on Ornamental Gardening, by Sir William Chambers, holds up to ridicule the absurd limitations of uncultivated amateurs and professors, who have no other qualifications than those acquired in laboring with the spade under some celebrated artist. Mason was a clergyman, resident in Yorkshire, and died in 1797.

344. The partial corruption of the modern style took place as soon as it became fashionable; though it may be true, that "in all liberal arts, the merit of transcendent genius, not the herd of pretenders, characterises an era," yet in an art like that of laying out grounds, whose productions necessarily have such an influence on the general face of a country, it is impossible to judge otherwise of the actual state of the art, than from the effect which is produced. This effect, about forty years ago, when clumps and belts blotted every horizon, could never be mistaken for that intended by such professors as Kent, or such authors as Wheatley and Mason. The truth is, such was the rage for improvement, that the demand for artists of genuine taste exceeded the regular supply; and, as is usual in such cases, a false article was brought to market, and imposed on the public. A liberal was thus for a time reduced to a mechanic art, and a new character given to modern improvements, which, from consisting in a display of ease, elegance, and nature, according to the situation, became a system of set forms, indiscriminately applied in every case. This system was in fact more formal, and less varied, than the ancient style to which it succeeded, because it had fewer parts. An ancient garden had avenues, alleys, streets, pates-d'oeu, pelotons or platons (square clumps), circular masses, rows, double and single, and strips, all from one material, wood; but the modern style, as now degraded, had only three forms, a clump, a belt, and a single tree. Place the belt in the circumference, and distribute the clumps and single trees within, and all that respects wood in one of these places is finished. The professor required no further examination of the ground than what was necessary to take the levels for forming a piece of
water, which water uniformly assumed one shape and character, and differed no more in different situations, than did the belt or the clump. So entirely mechanical had the art become, that any one might have guessed what would be the plan given by the professor before he was called in; and Price actually gives an instance in which this was done. The activity of this false taste was abated in England before our time; but we have seen in Scotland, between the years 1795 and 1805, we believe, above a hundred of such plans, in part formed by local artists, but chiefly by an English professor, who was in the habit of making annual journeys in the north, taking orders for plans, which he got drawn on his return home, not one of which differed from the rest in any thing but magnitude. These plans were, in general, mounted on linen, which he regularly purchased in pieces of some hundreds of yards at a time, from a celebrated bleachfield adjoining Perth.

345. The monotonous productions of this mechanical style soon brought it into disrepute; and proprietors were ridiculed for expending immense sums in destroying old avenues and woods, and planting in their room young clumps, for no other reason than that it was the fashion to do so.

The first symptoms of disapprobation that were ventured to be uttered against the degradation of the new taste, appear to be contained in an epistolary novel, entitled Village Memoirs, published in 1775, in which the professors of gardening are satirised under the name of Layout. A better taste, however, than that of Layout is acknowledged to exist, which the author states, "Shenstone and nature to have brought us acquainted with." Most of the large gardens are said to be laid out by some general undertaker, "who introduces the same objects at the same distances in all." (p. 143.) The translation of Girardin De la Composition des Paysages, ou des Moyens d'embellir la Nature autour des Habitations, in joignant l'agréable à l'utile, &c. accompanying the English, is an excellent historical preface by Daniel Malthus, Eq. in 1763, must have had considerable influence in purifying the taste of its readers. A poem in Dodsley's collection, entitled, Some Thoughts on Building and Planting, addressed to Sir James Lowther, Bart. published in the same year, and in which the poet recommends, that

"Fashion will not the works direct,
But reason be the architect."

must have had some effect. But the Essay on Prints, and the various picturesque tours of Gilpin, published at different intervals from 1788 to 1796, had the principal influence on persons of taste. The beauties of light and shade, outline, grouping, and other ingredients of picturesque beauty, were never before exhibited to the English public in popular writings. These works were eagerly read, and brought about that general study of drawing and sketching landscape among the then rising generation, which has ever since prevailed; and will do more, perhaps, than any other class of studies, towards forming a taste for the harmony and connection of natural scenery, the only secure antidote to the revival of the distinctness and monotonous which characterise that which we have been condemning.

346. The monotonous style has been ably exposed by Price and Knight. The Essays on the Picturesque, of the former, and the poem of the latter, though verging on the opposite extreme of the evil they wished to remove, have greatly improved the taste of proprietors and patrons.

The object of The Landscape, a didactic poem, is to teach the art of creating scenery more congruous and picturesque than what is met with in that " tiresome and monotonous scene called Pleasure-ground." Price's Essays on the Picturesque, and on the use of studying Pictures, with a view to the improvement of real Landscape, are written with the same intention; but, as might be expected from a prose work, enter on the subject much more at length. In order to discover "whether the present system of improving is founded on any just principles of taste," Price begins by enquiring, "whether there is any standard, to which, in point of grouping and of general composition, works of this sort can be referred; any authority higher than that of the persons who have gained the most general and popular reputation by their works, and whose method of conducting them has had the most extensive influence on the general taste." This standard (which, it will be recollected by the candid reader, is desired only for what relates to grouping and composition, not to utility and convenience, as some have unfairly asserted) Price finds in the productions "of those great artists, who have most diligently studied the beauties of nature, both in their grandest and most general effects, and in their minutest detail; who have observed every variety of form and of color; have been able to select and combine; and then, by the magic of their art, to fix upon the canvass all these various beauties." Price recommends the study of the principles of painting, "not to the exclusion of nature, but as an assistant in the study of her works." He points out and illustrates two kinds of beauty in landscape; the one the picturesque, characterised by roughness, abruptness, and sudden variation; the other beauty in the more general acceptance, characterised by smoothness, undulations, intermixed with a certain degree of roughness and variation, producing intricacy and variety. Such beauty was made choice of by Claude in his landscapes, and such, he thinks, particularly adapted to the embellishment of artificial scenery. These principles are applied by Price, in a very masterly manner, to wood, water, and buildings.

347. The reformation in taste contended for by Price and Knight was, like all other proposals for reform, keenly opposed by professors, by a numerous class of mankind who hate innovation, and with whom "whatever is is right," including perhaps some men of taste, who had no feeling for the picturesque, or had mistaken the object of the book. The first answer to Price's work, was a letter by Repton, in which candor obliges us to state,
that the latter has misrepresented his antagonist's meaning, by confounding the study of pictures with that of the study of the principles of painting. Price published an able answer to this production, which, he informs us, was even more read than the original essays. Two anonymous poems of no merit made their appearance, as satires on The Landscape, and indirectly on the Essays on the Picturesque. The Review of the Landscape, and of an Essay on the Picturesque, &c. by Marshall, was published in 1795. There can scarcely be any thing more violent than this publication. The local critics brought forward all sorts of reasons against the use of the study of pictures, and deny (with truth perhaps as to themselves) the distinct character of the picturesque. Mr. Price they treat as "a mere visionary amateur," and Knight as "a Crab-street poet, who has probably no other garden than the pot of mint before his windows."

The opinion of Professor Dugald Stewart, as given incidentally in his Philosophical Disquisitions on the Beautiful, (Essays, p. 283. 1810. 4to. edit.) is of great value. He says, "As to the application of the knowledge thus acquired from the study of paintings, to the improvement of natural landscape, I have no doubt, that to a superior understanding and judgment, those of Price, whose opinions he often suggests, furnish him hints to improve his planning. As the standard to which the ultimate appeal is to be made, it would infallibly cover the face of the country with a new and systematical species of affectation, not less remote than that of Brown from the style of gardening which he wishes to recommend; let painting be allowed its due praise in quickening the attention of visitors of rural scenery to their farther embellishment; and in holding up a standard, from age to age, to correct the caprices of fashionable innovations; but let our taste for these beauties be chiefly formed on the study of nature herself; nor let us ever forget so far what is due to her indisputable and salutary prerogative, as their crest an enmarchement upon it by laws, which derive the whole of their validity from her own sanction." (p. 287.)

348. To draw a fair conclusion from these different opinions, it is necessary to take the whole of them, and the general scope of the authors into view. From the vein of excellent sense which pervades Wyndham's letter, and particularly the latter part of it, which we have extracted entire, it is impossible to avoid suspecting, either that there is a culpable obscurity in the works referred to, or that Wyndham had not sufficiently, if at all, perused them. We are inclined to believe that there is some truth in both suppositions. We have no hesitation, however, both from a mature study of all the writings of these gentlemen, relating to this subject, as well as a careful inspection of their own productions, in saying, that there is not an opinion in the above extract, to which Price and Knight would not at once assent. Knight's directions, in regard to congruity and utility, are as distinct as can well be expected in a poem. Price never entered on the subject of utility. His works say, "Your object is to produce beautiful landscapes; at least this is one great object of your exertions. But you produce very indifferent ones. The beauty of your scenes is not of so high a kind as that of nature. Examine her productions. To aid you in this examination, consult the opinions of those who have gone before you in the same study. Consult the works of painters, and learn the principles which guided them in their combinations of natural and artificial objects. Group your trees on the principles they do. Connect your masses as they do. In short, apply their principles of painting whenever you intend any imitation of nature, for the study of nature and of painting are the same."

Are we to apply them in every case? Are we to neglect regular beauty and utility? Certainly not, that would be inconsistent with common sense.
349. The taste of the present day in landscape-gardening may be considered as comparatively chastened and refined by so much discussion, so many errors and corrections, and a great many fine examples. It is also more liberal than it was half a century ago; admitting the use of the beauties of every style, even the geometric, as occasion requires; in short, considering beauty as always relative to the state of society; and in gardening, even to the state of the surrounding country. The principal artist of the present period, or that which has intervened since the death of Brown and Eames, was the late H. Repton, Esq. This gentleman, from being an amateur, began his career as professor of landscape-gardening about thirty years ago (1788); and till a sort of decline or inactivity of taste took place ten or twelve years since, he was extensively consulted. Though at first an avowed defender and follower of Brown, he has gradually veered round with the change effected in public opinion by the Essays on the Picturesque, so that now, comparing his earlier works of 1795 and 1805, with his Fragments on Landscape Gardening, published in 1817, he appears much more a disciple of Price than a defender of his "great self-taught predecessor." Repton was a beautiful draftsman, and gave, besides plans and views, his written opinion in a regular form, generally combining the whole in a manuscript volume, which he called the red book of the place. He never, we believe, undertook the execution of his plans; nor has, as far as we are aware, been employed out of English, but Valleyfield, in Perthshire, was visited by his two sons, and arranged from their father's designs. The character of this artist's talent seems to be cultivation rather than genius, and he seems more anxious to follow than to lead, and to gratify the preconceived wishes of his employers, and improve on the fashion of the day, than to strike out grand and original beauties. This, indeed, is perhaps the most useful description of talent both for the professor and his employers. Repton's taste in Gothic architecture, and in terraces, and architectural appendages to mansions, is particularly elegant. His published Observations on this subject are valuable, though we think otherwise of his remarks on landscape-gardening, which he look upon as puerile, wanting depth, often at variance with each other, and abounding too much in affectation and arrogance. On the whole, however, we have no hesitation in asserting, that both by his splendid volumes, and extensive practice among the first classes, he has supported the credit of this country for taste in laying out grounds. Repton was born near Felbrig, in Norfolk, and died at Hare-street, in Essex, in 1817.

350. The principal country-seats which display the modern taste of laying out grounds, will be found arranged in the order of the counties in Part IV. of this work, Book I. and Chapter II.

Subsect. 2. Gardening in Scotland, as an Art of Design and Taste.

351. Gardening was introduced into Scotland by the Romans, and revived by the religious establishments of the dark ages.

352. In the sixth century, is supposed to have been formed, the garden of the abbey of Icolmkill, in the Hebrides. It is thus noticed by Dr. Walker (Essays, vol. ii. p. 5.), from its remains as they appeared in the end of the eighteenth century. "On a plain adjoining the gardens of the abbey, and surrounded by small hills, there are vestiges of a large piece of artificial water, which has consisted of several acres, and been contrived both for pleasure and utility. Its banks have been formed by art into walks, and though now a bog, you may perceive the remains of a broad green terrace passing through the middle of it, which has been raised considerably above the water. At the place where it had been dammed up, and where there are the marks of a sluice, the ruins of a mill are still to be seen, which served the inhabitants of the abbey for grinding the corn. Pleasure-gardens of this kind," adds Dr. Walker, "and a method of dressing grain still unpractised in these remote islands, must, no doubt, have been considered in early times, as matters of very high refinement."

353. In the twelfth century, Chalmers informs us (Caledonia Depicta, vol. i. p. 801.), "David I. had a garden at the base of Edinburgh castle. This king," he adds, "had an opportunity of observing the gardens of England under Henry I. when Norman gardening would, no doubt, be prevalent;" and we may reasonably suppose that he was prompted by his genius to profit from the useful, and to adopt the elegant, in that agreeable art.

354. During the greater part of the fourteenth century, Scotland was in a state of intestine war; but in that succeeding, it is generally believed architecture and gardening were encouraged by the Jameses. James I., as we have seen (319.) admired the gardens of Windsor, in 1420, and having been in love there, and married an English woman, would in all probability imitate them. He is described in the Chronicles of Scotland as "an excellent man, and an accomplished scholar. At his leisure hours he not only indulged himself in music, in reading and writing, in drawing and painting; but when the circumstances of time and place, and the taste and manners of those about him made it proper, he would sometimes instruct them in the art of cultivating kitchen and pleasure
gardens, and of planting and engraving different kinds of fruit-trees.” (Scoticron. lib. xvi. cap. 30.)

355. In the middle of the fifteenth century, James III. is described by Pitcscotte, as “delighting more in music and police (probably from the French polir, to remove, level, or improve; or from a corruption of se polir, to improve one’s self,—levelling and smoothing the grounds about a house, being naturally the first step after it is built), and building, than he did in the government of his realm.” The general residence of this monarch was Stirling Castle; and a piece of waste surface in the vale below is said to have been the site of the royal gardens. Enough remains to justify a conjecture, that at this early period they displayed as much skill as those of any other country. We allude to a platform of earth resembling a table, surrounded by turf seats, or steps rising in gradation, the scene, no doubt, of rural festivities.

356. In the middle of the sixteenth century, the Regent Murray had a garden in the neighbourhood of Edinburgh, which still exists. It contains some venerable pear-trees, a magnificent weeping thorn-tree of great age, and the remains of elm-bowers, which have doubtless in their time sheltered the fair queen of Scots, but the interwoven boghts of which now appear in the shape of fantastically bent trunks, thin of spray and leaves. (Hort. Tour, &c. p. 226.)

357. There are various remains of gardens of the fifteenth and sixteenth centuries in Scotland. At the palace of Falkland is a large square enclosure, on a dull flat; in which there exist only a few stunted ash-trees, though the boundary stone wall is still a formidable fence. The gardens of Holyrood House appear to have been exceedingly confined; the boundary wall only remains, and there are some indications of the rows of trees which stood in the park, which seems to have extended to the base of the adjoining hill, Arthur’s Seat. The palace of Scone, we learn from Adanson, a poet of the seventeenth century, was surrounded by “gardens and orchards, flowers and fruits;” and the park, in which are still some ancient trees, “abounded in the hart and fallow deer.” Generally a few old trees in rows adjoin the other royal residences, and oldest baronial castles; but they give no indications of the extent to which art was carried in their disposition.

358. During the seventeenth century, a few gardens must have been formed in Scotland. About the end of this century, the grounds of the Duke of Hamilton were planted, in all probability by a French artist. The design of Chatelherault, an ornamental appendage to the palace of Hamilton, is named after, and formed in imitation of, the residence of that illustrious family in France, laid out by Le Notre.

359. About the beginning of the eighteenth century, the Earl of Lauderdale is said to have sent plans, sections, and sacks of earth from his domain at Hatton, to London and Wise, in London; and these artists, it is added, formed a plan, and sent down a gardener to superintend its execution. Hatton is still a fine old place; but has long changed its possessor.

360. English artists were called into Scotland during this century. Switzer, Laurence, and Langley mention in their works, that they were frequently called into Scotland to give plans of improvement. Some of these gentlemen resided a considerable time in Edinburgh, as he there published, in 1717, a tract on draining, and other useful and agricultural improvements. The Earls of Stair and Haddoing (who wrote on trees), both great planters, about this time, probably consulted them; as would, perhaps, Fletcher of Saltoun, the proprietors of Duncan’s Castle, Barnton, Summerston Hall, Gogar, and particularly Craigie Hall, a residence laid out with much art and taste, and next in rank, in these respects, to Hatton. New Liston, Dalkeith House, Hopeton House, and various other places near Edinburgh, are also in Switzer’s style. New Liston and Hopeton House, planted, we believe, from 1756 to 1760, were probably the last considerable seats laid out in the new style in Scotland.

361. The modern style was first introduced into Scotland by the celebrated Lord Kames, who, some time between 1740 and 1750, displayed it on his own residence at Blair Drummond. An irregular ridge, leading from the house, was laid out in walks, commanding a view, over the shrubs on the declivity, of portions of distant prospect. One part of this scene was composed entirely of evergreens, and formed an agreeable winter-garden. Lord Kames did not entirely reject the ancient style, either at Blair Drummond, or in his Essay on Gardening and Architecture, published in the Elements of Criticism. In that short but comprehensive essay, he shows an acquaintance with the Chinese style, and the practice of Kent; admits both of absolute and relative beauty as the objects of gardening and architecture, and from this complex destination, accounts for that difference and waving of taste in these arts, “greater than in any art that has but a single destination.” (Vol. ii. p. 431. 4th edit. 1769.)

Lord Kames’s example in Scotland may be compared to that of Hamilton or Shenstone in England; it was not generally followed, because it was not generally understood. That the Elements of Criticism, though long since obsolete as such, tended much to purify the taste of the reading class, there can be no doubt. Every person also admired Blair Drummond; but as every country-gentleman could not bestow sufficient time and attention to gardening to be able to lay out his own place, it became necessary to have recourse to artists; and, as it happened, those who were employed had acquired only that habit of mechanical imitation which copies the most obvious forms, without understanding the true merits of the original. In short, they were itinerant pupils of Brown, or profession in his school, who resided in Scotland; and thus it is, that after commencing in the best taste, Scotland continued, till within the last twenty years, to patronise the very worst.

362. The grounds of Duddington House may be referred to as a contrast to the style of
Blair Drummond, and a proof of what we have asserted in regard to the kind of modern landscape-gardening introduced to Scotland. This seat was laid out about the year 1750. The architect of the house was Sir William Chambers; the name of the rural artist, whose original plans we have examined, was Robertson, nephew to the king’s gardener of that name, sent down from London. We know of no example in any country of so perfect a specimen of Brown’s manner, nor of one in which the effect of the whole, and the details of every particular part, are so consistent, and co-operate so well together in producing a sort of tame, spiritless beauty, of which we cannot give a distinct idea. It does not resemble avowed art, nor yet natural scenery; it seems, indeed, as if nature had commenced the work and changed her plan, determining no longer to add to her productions those luxuriant and seemingly superfluous appendages which produce variety and grace. The trees here, all planted at the same time, and of the same age, seem to grow by rule. The clumps remind us of regularly tufted perukes. The waters of the same river neither dare to sink within, nor to overflow its banks; the clumps keep at a respectful distance; and the serpentine turns of the roads and walks, seem to hint that every movement to be made here, must correspond.

The extent of Duddingston, we suppose, may exceed 300 acres. The house is placed on an eminence in the centre, from which the grounds descend on three sides, and on the remaining side continue on a level till they reach the boundary belt. This belt completely encircles the whole; it is from 50 to 200 feet wide, with a turf drive in the middle. One part near the house is richly varied by shrubs and flowers, and kept as garden-scenery; in the rest the turf is mown, but the ground untouched. A string of wavy canals, on disposal of these seats, and from other open glades or vistas left in the inside of the belt. The outer margin of this plantation is every where kept perfectly entire, so that there is not a single view but what is wholly the property of the owner; unless in one instance, where the summit of Arthur’s Seat, an adjoining hill, is caught by the eye from one part of the belt, over the tops of the trees in its opposite periphery. That this place has, or had in 1788, great beauties, we do not deny; but they are beauties of a peculiar kind, not of general nature—not the beauties of Blair Drummond, or such as a liberal and enlightened mind would desire to render general; but in great part such as Sir William Chambers holds up to ridicule in his Dissertation on Oriental Gardening (see his Introduction, p. 6–11); and Price, in his Essay on the Picturesque. Yet Duddingston may be reckoned the model of all future improvements in Scotland, till within the last twenty years. The same artist laid out Livingston, effected some improvements at Hope- ton House, Dalkeith, Dalhouse, Nithdy, the Whim, Moresoun, various other places near Edinburgh, and some in Ayrshire.

363. No artist of note had hitherto arisen in Scotland in this department of gardening, if we except James Ramsay. This person was employed by Robertson, in Ayrshire, as a mason, but soon displayed a taste for disposing of verdant scenery, and afterwards became a landscape-gardener of considerable repute. He gave ground-plans and drawings in perspective, both of the buildings and verdant scenery. Leith Head, a small place near Edinburgh, is entirely his creation. His style was that of Brown, in his waters and new plantations near the house; but he was less attached to the belt, his clumps were not always regular, and he endeavoured to introduce a portion of third distance into all his views. Ramsay died at Edinburgh in 1794, and this record of his taste is due to his memory.

364. English professors of the modern style have occasionally visited Scotland, and some regularly. From nearly the first introduction of the new style to the present time, annual journeys have been made into Scotland from the county of Durham by the late White, and subsequently by his son. White, senior, we believe, was a pupil of Brown, of much information on country-matters, and generally respected in Scotland. Of his professional talents we have said enough, when we have mentioned their source. Airthie, near Stirling, and Bargany, in Ayrshire, are the principal productions of this family. In what respects the talents of White, junior, differ from those of his father, or whether they differ at all, we are not aware; though we think it highly probable they will partake of the general improvement of the age. We have already mentioned that none of the eminent English artists had ever been in Scotland; but that Valleyfield was laid out from Repton’s designs. Nasmyth, an eminent landscape-painter in Edinburgh, and G. Parkyns, author of Monastic Remains, have occasionally given designs for laying out grounds in Scotland, both in excellent taste.

The country-seats of Scotland are elsewhere described. (Part IV. Book I. Chap. III.)

Subject 3. Gardening in Ireland, as an Art of Design and Taste.

365. Of the ancient state of gardening in Ireland very little is known. A short Essay on the Rise and Progress of Gardening in Ireland, by J. C. Walker, is given in the Transactions of the Royal Irish Academy (vol. xiv. part 3.) from which we shall glean what is available for our purpose.

366. In the time of Queen Elizabeth, Fynnes Morrison, "a minute observer," travelled
through that kingdom. He does not once mention a garden as appertaining either to a castle or a monastery; he only observes, "that the best sorts of flowers and fruits are much rarer in Ireland than in England; which, notwithstanding, is more to be attributed to the inhabitants than to the ayre." In an inedit account of a Tour in 1634, also quoted by Walker (Trans. R. I. A.), Bishop Usher’s palace is said to have a "pretty neat garden.

367. Of remains of ancient gardens in Ireland we may quote a few examples. Some of the largest sculptured evergreens are at Bangor, in the county of Down; and at Thomas-town, in the county of Tipperary, are the remains of a hanging garden, formed on the side of a hill, in one corner of which is a verdant amphitheatre, once the scene of occasional dramatic exhibitions. Blessington gardens, if tradition may be relied on, were laid out during the reign of James II. by an English gentleman, who had left his estate at Byfleet in Sussex, to escape the persecution of Cromwell. In King William’s time, knots of flowers, curious edgings of box, topiary works, grassy slopes, and other characteristics of the Dutch style, came into notice. Rowe and Bullein, Englishmen, who had successively nurseries at Dublin, were in these days the principal rural artists of Ireland; though Switzer and Laurence, as well as Batty Langley, occasionally visited that country.

368. The first attempts to introduce the modern style into Ireland are supposed to have been made by Dr. Delany at Delville near Glassnevin, about the year 1720. Swift has left a poetical description of these scenes. Dr. Delany, Walker says, impressed a vast deal of beauty on a very small spot of ground; softened the obdurate straight line of the Dutch into a curve, melted the terrace into a sloping bank, and opened the walk to catch the incal country. Walsh (History of Dublin, 1820) says, these grounds retain all the stiffness of the old garden. As there existed an intimacy between Pope and Delany, it is supposed the former may have assisted his Irish friend. This example appears to have had the same sort of influence in Ireland, that the gardening of Lord Kames had in Scotland. It gave rise to a demand for artists of the new school; and the market was supplied by such as came in the way. Much less, however, was done in that country, partly from the abundance of picturesque scenery in many districts, and partly from other obvious causes. Mount Shannon, near Limerick, the seat of the late Chancellor Clare, is said to have been laid out from his lordship’s designs, and the recent improvements at Charleville forest, where one of the most comfortable and magnificent castles in Ireland has been executed by Johnson of Dublin, were the joint productions of Lord and Lady Charleville. Walker mentions Marino, Castle-town, Carton, Curraghmore, the retreat of St. Woolstans, and Moyra, as exhibiting the finest garden scenery in Ireland. Powerscourt, and Mucross, near the lakes, are reckoned the most romantic residences, and are little indebted to art. St. Valori, Walker’s own seat, is a beautiful little spot near the well-known village of Bray. Miss Plumeetree mentions Blarney Castle (fig. 31.), as one of the most enchanting spots in the world. There have been delightful shrubberies, which might easily be restored. The castle stands on a rock not very high, and below are fine meadows, with an ample stream flowing through them; there is plenty of wood, and a considerable lake at a short distance from the house, which furnishes excellent trout: in short, nature has left little for art to supply; and yet this charming spot is deserted, abandoned, looking wholly neglected and forlorn. (Residence in Ireland, 1817, 240.)

369. English artists professing the modern style have been but little employed in Ireland, the common practice being to engage a good kitchen-gardener from England, and leave every thing to him. Sutherland was, in 1810, the local artist of greatest repute. A. McLear has since settled in this country, and, from what we know of this artist, we have little doubt he will contribute, in an eminent degree, to establish and extend a better taste than has yet appeared there. W. T. Mackay, curator of the Trinity-college garden, is said to excel in laying out grounds. Though landscape-gardeners from the metropolis have not been called to Ireland, yet it has happily become not an unfrequent practice to employ eminent English architects,—a practice, as far as taste is concerned, certain of being attended with the most salutary effects.

Sect. II. British Gardening, in respect to the Culture of Flowers and Plants of Ornament.

370. Flowers are more or less cultivated wherever gardening is practised; but a particular attention to this department of the art can only take place under circumstances of
ease, and a certain degree of refinement. A taste for fine flowers has existed in Holland and the Netherlands from a very remote period, and was early introduced into England; but when that taste found its way to Scotland and Ireland, is much less certain.

**SUBSEC. 1. Gardening in England, in respect to the Culture of Flowers and the Establishment of Botanic Gardens.**

371. The taste for florists' flowers, in England, is generally supposed to have been brought over from Flanders with our worsted manufactures, during the persecutions of Philip II.; and the cruelties of the Duke of Alva, in 1567, was the occasion of our receiving, through the Flemish weavers, gillyflowers, carnations, and provins roses. But flowers and flowering shrubs were known and prized even in Chaucer's time, as appears from a well-known passage of that poet. An Italian poet published, in 1586, a volume of poems, one of which is *On the Royal Garden*; from this poem it would appear that Queen Elizabeth was attached to the culture of flowers, but few are named either in these poems, or in the description of Theobald's. Parterres seem to have been introduced in the beginning of Queen Elizabeth's reign, and also the tulip, and damask and musk roses. Gerrard, who published his herbal three years before, mentions James Garnet, "a London apothecary, a principal collector and propagator of tulips, for twenty years bringing forth every season new plants of sundry colors not before seen, all which to describe particularly were to roll Sisyphus's stone, or number the sands."

372. One of the earliest notices which we have of a botanic garden in England is that of the Duke of Somerset, at Sion House, in the beginning of this century. It was placed under the superintendence of Dr. Turner, whom Dr. Pulteney considers as the father of English botany. Turner had studied at Bologna and at Pisa, where, as we have already seen (91.), botanic gardens were first formed. After being some years with the Duke of Somerset, he retired from Sion House to Wells, where he had a rich garden, and died there in 1560. About this time existed the botanic gardens of Edward Saintlono, in Somersetshire, James Coel, at Highgate, J. Nasmyth, surgeon to James I., and John de Franqueville, merchant in London. From the care of the latter, Parkinson observes, "is sprung the greatest store that is now flourishing in this kingdom." Gerrard had a fine garden in Holborn, in the middle of the sixteenth century, of which there is a catalogue in the British Museum, dated 1590. This garden was eulogised by Dr. Boyleyn and others his contemporaries. Gerrard mentions Nicholas Lete, a merchant in London, "greatly in love with rare and fair flowers, for which he doth carefully send into Syria, having a servant there, at Aleppo, and in many other countries; for which myself, and the whole land are much bound unto him." The same author also gives due honor to Sir Walter Raleigh, Lord Edward Zouch, the patron of Lobel, who brought plants and seeds from Constantinople, and to Lord Hudson, Lord High Chamberlain of England, who, he says, "is worthy of triple honor for his care in getting, as also for his keeping such rare and curious things from the farthest parts of the world." (*Pulteney's Sketches*, 125.)

373. In the beginning of the seventeenth century, flowers and curious plants appear to have been very generally cultivated. Platt's *Paradise of Flora*, which is the first book that treats expressly on flowers, appeared in 1600. Parkinson published his *Paradisus* in 1629. "A modern florist," observes Dr. Pulteney, "wholly unacquainted with the state of the art at the time Parkinson wrote, would perhaps be surprised to find that his predecessors could enumerate, besides 16 described as distinct species, 120 varieties of the tulip, 60 anemonies, more than 90 of the narcissus tribe, 50 hyacinths, 50 carnations, 20 pink, 30 crocuses, and above 40 of the Iris genus." (*Sketches*, &c. vol. ii. 123.) The laurel, or bay-cherry, was then very rare, and considered as a tender plant, being defended "from the bitterness of the winter by casting a blanket over the top thereof," and the larch-tree was only reared up as a curiosity. Greenhouse-plants were placed in cellars, where they lost their leaves, but those of such as survived shot out again in spring when removed to the open air.

*Flowers were much cultivated in Norwich, from the time of the Flemish weavers settling there. Sir J. E. Smith (Linn. Trans. vol. ii. p. 296) mentions a play called Rhodon and Iris, which was acted at the florists' feast at Norwich, in 1571; a proof that the culture of flowers was in great estimation there at that time; and in 1671 Evelyn mentions Sir Thomas Brown's garden there, as containing a paradise of rarities, and the gardens of all the inhabitants as full of excellent flowers. From Norwich the love of flowers seems to have spread to other manufacturing establishments; and the taste still continues popular, not only there, but among the weavers in Spitalfields, Manchester, Bolton, and most of the commercial towns in Lancashire, and many in Cheshire, Derbyshire, and other adjoining counties. A florists' society is established in almost every town and village in the northern district. These societies have annual shows, as in London and Norwich; and a book, called *The Flower Book*, is published annually in Manchester, containing an account of their transactions, the prizes which have been given, and the new flowers which have been originated.*

*Ham House, the Duke of Lauderdale's, had famous parterres and orangeries at this time. Sir Henry Cole, the well-looked and ornate garden at Kew; and Lady Clarendon, at Swallowfield, who, Evelyn informs us, was well skilled in flowers, had an ample collection at Swallowfield in Berkshire.*

*In the garden of William Coyte, of stubbors, in Essex, the yucca blossomed in 1604, for the first time in England. (Lobel, Hist. Plant.) The place of Royal Herbolist was created by Charles I.; and Parkinson was appointed to fill it.*

Queen
Mary appointed Plunket to be his successor, "a man distinguished for botanical knowledge." Under this botanist's directions, collectors were despatched to the Indies in search of plants.

Tradescant's botanic garden at Lambeth was established previously to 1629. Tradescant was a Dutchman, and gardener to Charles I. In 1656, his son published a catalogue of this garden, and of the museum, which both of them had collected. Weston observes (Catalogue of Authors on Gardening, 30) that the garden having for some years lain waste, on the 1st of May, 1745, William Watson, F. R. S., having visited its site, found many of the exotics remaining, having endured two great frosts in 1729 and 1740. A curious account of the garden is given by Sir W. Watson, in the Philosophical Transactions. (vol. xl.) Tradescant left his museum to E. Ashburnham, who lodged in his house. Mrs. Tradescant contested the will, and on losing the cause drowned herself.

The Chelsea botanic garden seems to have existed about the middle of this century. In 1635, Evelyn visited Watts, their head gardener. "What was very ingenious, was the subterranean heat conveyed by means of a stove under two conservatories, all vaulted with brick, so that he has the door and windows open in the hardest frosts, excluding only the snow." (Memoirs, &c. vol. i. 506.) In Watts's garden was a tulip-tree, and in the hot-house a tea-shrub. (Ray.) The ground occupied by this garden was rented from Sir Hans Sloane, for 5l. a year, and fifty new plants to be presented annually to the Royal Society, till their number amounted to two thousand.

Various private botanic gardens existed at the end of this century. That of the celebrated naturalist Ray, in Essex, Dr. Uvedale's, at Enfield, and especially that of the Duchess of Beaufort, at Badmington, were rich in plants; but that of Sir Hans Sloane, at Chelsea, surpassed them all.

374. A public botanic garden in England was first founded at Oxford, in 1632, nearly a century after that at Padua. This honor was reserved for Henry, Earl of Danby, who gave for this purpose five acres of ground, built green-houses and stoves, and a house for the accommodation of the gardener, endowed the establishment, and placed in it, as a supervisor, Jacob Bobart, a German, from Brunswick, who lived, as Wood tells us, in the garden-house, and died there in 1697. The garden contained at his death above 1600 species. Bobart's descendants are still in Oxford, and known as coach-proprietors.

375. Green-houses and plant-stoves seem to have been introduced or invented about the middle of the seventeenth century. They were formed in the Altorf garden in 1645. Evelyn mentions Loader's orangery in 1662, and the green-house and hot-house at Chelsea are mentioned both by that author and Ray in 1685.

376. During the whole of the eighteenth century, botany was in a flourishing state in England. Previously to this period the number of exotics in the country probably did not exceed 1000 species: during this century above 5000 new species were introduced from foreign countries, besides the discovery of a number of new native plants. Some idea may be formed of the progress of gardening, in respect to ornamental trees and shrubs, from the different editions of Miller's dictionary. In the first edition in 1724, the catalogue of evergreens amounts only to twelve. The Christmas-flower and aconite were then rare, and only to be obtained at Fairchild's at Hoxton: only seven species of geraniums were then known. Every edition of this work contained fresh additions to the botany of the country. In the preface to the eighth and last edition, published in 1768, the number of plants cultivated in England is stated to be more than double those which were known in 1731. Miller was born in 1691; his father was gardener to the Company of Apothecaries, and he succeeded his father in that office in 1729, upon Sir Hans Sloane's liberal donation of near four acres to the Company. He resigned his office a short time before his decease, which took place in 1771, and was succeeded by Forsyth, who was succeeded by Fairbairn, and the last by Anderson the present curator.

377. As great encouragers of botany during this century, Miller mentions in 1724, the Duke of Chandos, Compton Speaker of the House of Commons, Dubois of Mitcham, Compton Bishop of London, Dr. Uvedale of Enfield, Dr. Lloyd of Sheen. Dr. James Sherrard, apothecary, had one of the richest gardens England ever possessed at Eltham. His gardener, Knolton, was a zealous botanist, and afterwards, when in the service of the Earl of Burlington, at Londoensborough, discovered the globe conferta. Dr. Sherrard's brother was consul at Smyrna, and had a fine garden at Sedoikio, near that town, where he collected the plants of Greece and many others. The consul died in 1728, and the apothecary in 1737. Fairchild, Gordon, Lee, and Gray of Fulham, eminent nurserymen, introduced many plants during the first half of the century. The first three corresponded with Linnaeus. Collinson, a great promoter of gardening and botany, had a fine garden at Mill-hill. Richard Warner had a good botanic garden at Warnford Green. The Duke of Argyle, styled a tree-monger by Lord Walpole, had early in this century a garden at Hounslo, richly stocked with exotic trees. A number of other names of patrons, gardeners, and authors, equally deserving mention, are necessarily omitted. Dr., afterwards Sir John Hill, had a botanic garden at Bayswater; he began to publish in 1751, and produced numerous works on plants and flowers, which had considerable influence in rendering popular the system of Linnaeus, and spreading the science of horticulture, and a taste for ornamental plants. In 1775 Drs. Fothergill and Pitcairn sent out Thomas Blaikie (170.) to collect plants in Switzerland, and this indefatigable botanist sent home all those plants mentioned in the Hortus Kewensis, as introduced by the two Doctors.

378. During the latter part of the eighteenth century, Hibbert, of Chalfont, and
Thornton, of Clapham, opulent commercial men, may be mentioned as great encouragers of exotic botany. The collection of Heaths, Banksias, and other Cape and Botany Bay plants, in the Clapham garden, was most extensive; and the flower-garden, one of the best round the metropolis. The Duke of Marlborough, while Marquis of Blandford, formed a collection of exotics at White Knights, surpassed by none in the kingdom. (Historical Account of White Knights, &c. 1820, quarto.) R. A. Salisbury, one of our first botanists, and a real lover of gardening, had a fine garden and rich collection at Chapel Allerton, in Yorkshire. Subsequently, he possessed the garden formed by Collinson at Mill Hill. Choice collections of plants were formed at the Earl of Tankerville's at Walton, the Duke of Northumberland's at Sion House, at the Comte de Vandes' at Bayswater, Vere's at Knightsbridge, and many other places. Lee, Lodgige, Knight, Colville, and several other nurserymen, might be named as greatly promoting a taste for plants and flowers by their well-stocked nurseries and publications. Of these the Heathery, the Botanical Cabinet, and the Genus Protea, are well known and esteemed works. A grand stimulus to the culture of ornamental plants, was given by the publication of Curtis's Botanical Magazine, begun in 1787, and still continued in monthly numbers. Here the most beautiful hardy and tender plants were figured and described, and useful hints as to their culture added. Other works by Sowerby, Edwards, Andrews, &c. of a similar nature, contributed to render very general a knowledge of, and taste for plants, and a desire of gardens and green-houses, to possess these plants in a living state. Maddock's Florists' Directory, which appeared in 1792, revived a taste for florists' flowers, which has since been on the increase.

379. The royal gardens at Kew were begun about the middle of this century, under the auspices of Frederick, Prince of Wales, the father of George III. The exotic department of that garden was established chiefly through the influence of the Marquis of Bute, a great encourager of botany and gardening, who placed it under the care of W. Aiton, who had long been assistant to Miller, of the Chelsea garden. Sir John Hill published the first Hortus Kewensis in 1768, but subsequent editions have been published under the direction of Aiton, the father and son; the last, in five volumes, the joint production of Dr. Dryander and R. Brown, is reckoned a standard work. A compendium in a pocket-volume has been published, which enumerates about 10,000 species. Sir Joseph Banks gave the immense collections of plants and seeds obtained in his voyages to this garden, and this example has been followed by most travellers, so that it is now the richest in England, as far as respects its catalogue, though it is generally believed a greater, or at least, an equal number of species are actually cultivated in the botanical garden of Liverpool.

380. The Cambridge botanic garden was founded about the middle of the eighteenth century by Dr. Walker. It has chiefly become celebrated for the useful catalogue of plants (Hortus Cantabrigiensis) published by Donn, its late curator. The garden is small, and never at any one time could contain all the plants, to the number of 9000, enumerated in that work. But if ever introduced there, that circumstance is supposed to justify their insertion in the catalogue.

381. The nineteenth century has commenced with the most promising appearances as to floriculture and botany. The Linnean and Horticultural Societies of London have been established; and florists' societies are increasing; and some other gardening and botanical associations forming in the counties. The number of plant-collectors sent out is greatly increased; and not only do societies and public bodies go to this expense, but even private persons and nursery-men. The botanical gardens of Liverpool and Hull have been established, and others are in contemplation.

382. The Liverpool garden owes its origin to the celebrated W. Roscoe. It was begun in 1803, and a catalogue published in 1808 by Shepherd, the curator, containing above 6000 species.

SUBSECTION 2. Gardening in Scotland, in respect to the Culture of Flowers and the Establishment of Botanic Gardens.

383. A taste for florists' flowers, it is conjectured, was first introduced into Scotland by the French weavers, who took refuge in that country in the seventeenth century, and were established in a row of houses, called Picardy-row, in the suburbs of Edinburgh. It seems to have spread with the apprentices of these men to Dunfermline, Glasgow, Paisley, and other places; for in Scotland, as in England, it may be remarked, that wherever the silk, linen, or cotton manufactures, are carried on by manual labor, the operators are found to possess a taste for, and to occupy part of their leisure time in the culture of flowers.

384. The original botanic garden of Edinburgh took its rise about the year 1680, from the following circumstances: "Patrick Murray, Baron of Livingston, a pupil of Dr., afterwards Sir Andrew Balfour, in natural history, formed a collection of 1000 plants at Livingston; but soon afterwards dying abroad, Dr. Balfour had his collection trans-
ferred to Edinburgh, and there uniting it with his own, founded the botanic garden. It had no fixed support for some time; but at length the city of Edinburgh allotted a piece of ground near the College-church, for a public garden, and appointed a salary for its support out of the revenues of the University." (Walker's Essays, 358.) In 1767, the garden was removed to a more eligible situation, considerably enlarged, and a very magnificent range of hot-houses erected under the direction of Dr. John Hope, who first taught the Linnean system in Scotland. This garden, in general arrangement, and in the order in which it is kept, is inferior to none in the kingdom, though at Kew and Liverpool, the collection of plants is necessarily much greater. The collection in 1812, amounted to upwards of 4000 species, among which are some rare acclimated exotic trees, which have attained a great size. This garden was again removed, in 1822, to a situation including sixteen acres, where it is established with extensive hot-houses, and other desiderata, in a very superior style.

385. In the early part of the eighteenth century, this taste was introduced to the higher classes by James Justice, F. R. S., who had travelled on the continent, and spared no expense in procuring all the best sorts of florists' flowers from Holland, and many curious plants from London. Such was his passion for gardening, that he spent the greater part of his fortune at Crichton, near Edinburgh, where he had the finest garden, and the only pine-stove in Scotland, and the largest collection of auriculae, as he informs us, in Europe. In 1755, he published The Scots Gardener's Director, esteemed an original work, and containing full directions, from his own experience, for the culture of choice flowers. About the end of this century, florists' societies which had existed before, but declined with the decline of gardeners' lodges, were revived in Edinburgh; and there are now several in Glasgow, Paisley, and other parts of the country. Those at Paisley are considered remarkable for the skill and intelligence of their members, and the fine pinks and other flowers produced at their shows. (Gen. Rep. of Scot. App. to chap. 2.) The Edinburgh Florists' Society gave rise to the Caledonian Horticultural Society, which was established in 1809, and has greatly promoted this and other branches of gardening in Scotland.

386. In the middle of the eighteenth century, the Marquis of Bute had a rich botanic garden in the island from which he takes his title. Towards the end, a sale botanic garden was formed at Forfar, by Mr. George Donn, a well-known botanist; and another at Monkwood, in Ayrshire, by Mr. James Smith, which contains about 3500 species, chiefly indigenous. At Dalbeth, near Glasgow, T. Hopkirk, a wealthy commercialist, also maintained a respectable assemblage of natives.

387. The nineteenth century will probably witness a great degree of progress in botany and floriculture in Scotland. Notwithstanding the example of Justice in 1750, and the opening of the new botanic garden, with a tolerable collection in 1782, a taste for collections of plants can hardly be said to have existed among the higher classes in Scotland, previously to the present century. Flowers, either gathered, or in pots, were rarely purchased by the inhabitants of the capital, and not at all by those of any of the provincial towns. One, or at most, two green-houses might be said to have supplied all the wants of Edinburgh, till within the last twenty years, and the demand, though increased, is still of a very limited description among the middling classes. A very complete botanic garden has been lately formed at Glasgow, and W. J. Hooker, F. R. S., a distinguished botanist, appointed professor. A new stimulus to the introduction and culture of rare plants will be given by a periodical work, commenced by Dr. Hooker, and devoted to the description of such new plants as flower in Scotland; for variety is useful in many things. Such flowers and exotics as were cultivated in the gardens of country-gentlemen were, till within the last thirty years, grown in the borders of the kitchen-garden, or in the forcing-houses; but it has now become customary to have flower-gardens and hot-houses expressly for plants, as in England. (See Part IV. Book I. Chap. III.)

Subsect. 3. Gardening in Ireland, in respect to Floriculture and Botany.

388. Botany and flower-gardening have been much neglected in Ireland. Parterres, it would appear, (J. C. Walker's Hist.) came into notice during the reign of King William. Dr. Caleb Thirlkeld was among the first of the few who formed private botanic gardens for their own use, and Sir Arthur Rawdon almost the only individual who displayed wealth and taste in collecting exotics. Upon visiting the splendid collection of Sir Hans Sloane, at Chelsea, Sir Arthur, delighted with the exotics there, sent James Harlow, a skillful gardener, to Jamaica, who returned with a ship almost laden with plants, in a vegetating state. For these a hot-house was built at Moyra, in the beginning of Charles the Second's reign, supposed to be the first erection of that kind in Ireland.

389. In 1712, a small collection of plants was cultivated in the garden of the Dublin Medical College.

390. The botanic garden of Trinity College was established in 1786, and though small, yet, as Neill observes, contains a richer and more varied collection than perhaps is to be found anywhere else within the same compass. There is also a botanic garden at Cork.
391. *The botanical garden of the Dublin Society* was established in 1790, chiefly through the exertions of Dr. Walker Wade. It contains upwards of thirty acres, delightfully situated, and very ingeniously arranged.

392. There are a few private collections in Ireland; and one of the best flower-gardens is that of Lord Downes, at Merville, near Dublin; but, in general, it may be stated, that ornamental culture of every kind is in its infancy in that country. Something will probably be effected by the Dublin Horticultural Society, established in 1816.

Sect. III. British Gardening, in respect to its horticultural Productions

393. The knowledge of culinary vegetables and cultivated fruits was first introduced to this country by the Romans; and it is highly probable that the more useful sorts of the former, as the brassica, and onion tribe, always remained in use among the civilised parts of the inhabitants, since *kale and leeks* are mentioned in some of the oldest records, and the Saxon month April was called *Sprout Kale*.

394. The native fruits of the British isles, and which, till the 13th or 14th century, must have been the only sorts known to the common people, are the following: small purple plums, sloes, wild currants, brambles and raspberries, wood strawberies, cranberries, black-berries, red-berries, heather-berries, elder-berries, roan-berries, haws, holly-berries, hips, hazel-nuts, acorns, and beech-mast. The wild apple or crab, and wild cherry, though now naturalised, would probably not be found wild, or be very rare in the early times of which we now speak. The native roots and leaves would be earth-nut, and any other roots not remarkably acid and bitter; and chenopodium, sorrel, dock, and such leaves as are naturally rather succulent and mild in flavor.

395. The more delicate fruits and legumes, introduced by the Romans, would, in all probability, be lost after their retirement from the island, and we may trace with more certainty the origin of what we now possess to the ecclesiastical establishments of the dark ages, and during the reign in England of the Norman line, and the Plantagenets. It may in general be asserted, that most of our best fruits, particularly apples and pears, were brought into the island by ecclesiastics in the days of monastic splendor and luxury, during the 12th, 19th, 14th, and 15th centuries. Gardens and orchards (*horti et ponaria*) are frequently mentioned in the earliest chartularies extant; and of the orchards many traces still remain in different parts of the country, in the form, not only of enclosure-walls and prepared fruit-tree borders, but of venerable pear-trees, some of them still abundantly fruitful, and others in the last stage of decay. Of the state of horticulture previous to the beginning of the 16th century, however, no distinct record exists. About that time it began to be cultivated in England, and at more recent periods in Scotland and Ireland.


396. The earliest notice of English horticulture which we have met with, is in Gale's *History of Ely, and William of Malmsbury*, and belongs to the twelfth century. Brithnod, the first abbot of Ely, in 1107, is celebrated for his skill in gardening, and for the excellent gardens and orchards which he made near that monastery. "He laid out very extensive gardens and orchards, which he filled with a great variety of herbs, shrubs, and fruit-trees. In a few years the trees which he planted and ingrafted, appeared at a distance like a wood, loaded with the most excellent fruits in great abundance, and added much to the commodiousness and beauty of the place." (Gale's *Hist. of Ely*, 2. c. ii.) William of Malmsbury speaks of the abundance of vineyards and orchards in the vale of Gloucester. At Edmondsbury, a vineyard was planted for the use of the monks of that place, in 1140.

397. In the thirteenth century (A. D. 1294), the monks of Dunstable were at much expense in repairing the walls about the garden and herbyary of their priory; and the herbyary mentioned in Chaucer's *Nonne's Priest's Tale*, appears to have been well stored with medical herbs, shrubs, &c. Paris, in describing the backwardness of the seasons in 1297, says, that "apples were scarce, pears still scarcer; but that cherries, plums, figs, and all kinds of fruits included in shells, were almost quite destroyed." (Henry's *Hist.* b. iv. chap. 5. sect. 1.)

398. Previously to the sixteenth century, it is generally said, that some of our most common pot-herbs, such as cabbages, were chiefly imported from the Netherlands, their culture not being properly understood in this country. "It was not," says Hume, "till the end of the reign of Henry VIII. that any salads, carrots, turnips, or other edible roots, were produced in England. The little of these vegetables that was used, was formerly imported from Holland and Flanders. Queen Catherine, when she wanted a salad, was obliged to despatch a messenger thither on purpose." (Hist. of Eng. anno 1547.) Fuller, in 1660, speaking of the gardens of Surrey, says, "Gardening was first brought into England for profit about seventy years ago; before which we fetched most of our cherries from Holland, apples from France, and hardly had a mess of ræth-ripe peas, but from Holland, which were dainties for ladies; they came so far and cost so dear. Since gar-
GARDENING or, and he strawberries but peres wallnuts, grene progress. day. melons &c. says (Itinerary, &c.), that at Morle in Derbyshire, there is as much pleasure of orchards of great variety of fruit, as in any place of Lancashire. The castle of Thornbury, in Gloucestershire, had an orchard of four acres, and there were others at Wreschill on the Ouse.

400. Books on horticulture appeared towards the middle of the sixteenth century. The first treatise of husbandry was a translation from the French, by Bishop Grosshead, in 1500. In 1521, appeared Arnold's Chronicles, in which is a chapter on "The craft of graftying, and plantyinge, and alteringye of fruits, as well in colours as in taste." The first author who treats expressely on gardening is Tusser, whose Five Hundred Points of good Husbandrie, &c. with divers approved Lessons on Hopps and Gardening, &c. was first published in 1517.

Thomas Tusser, (Sir J. Banks in Hort. Trans. i. 150.) who had received a liberal education at Eton school, and at Trinity-Hall, Cambridge, lived many years as a farmer in Suffolk and Norfolk; he afterwards removed to London, where he published the first edition of his work, and died in 1550. In his fourth edition, in 1578, he first introduced the subject of gardening, and has given us not only a list of the fruits, but also of all the plants then cultivated in our gardens, either for pleasure or profit, under the following heads:—

Scots and herbes for the kychen, herbes and rootes for sallets and sawce, herbes and roots to boyle or to butter, strewing herbs of all sorts, herbs, branches, and flowers for windowes and pots, herbs to still in summer, necessarie herbs to grow in the gardens for physick, not reherst before.—This list consists of more than 150 species.

Of fruites he enumerates, apple-trees of all sorts, apricoches, bar-berilles, bolesse black and white, cherries red and black, chestnuts, cornet plums (probably the Common cherry); damisens white and black, fillert red and white, gooseberries, grapes white and red; grene or grass-plums, herttil berries (maccoluma vestibulare), medlars or merles, mulberry, peaches, peaches white, red, and yellow fleshed (called also the orange-peach); pears of all sorts, pear plums, black and yellow, quince trees; raspes, raisons (probably currants), small nuts; strawberries red and white; service trees, wardeens white and red; wallnuts, wheat plums. Other fruits perhaps might have been added, as the aj; that fruit having been introduced previous to 1534, by Cardinal Pole. The orange and pomegranate, which Evelyn, in 1700, says, had stood at Beddington 120 years; and the melon, which, according to Lobel, was introduced before 1570, so that on the whole, we had all the fundamental varieties of our present fruits in the middle of the sixteenth century. The pineapple is the only exception, which was not introduced till 1600.

401. The fertility of the soil of England was depreciated by some in Tusser's time, probably from seeing the superior productions brought from Holland and France. Dr. Boleyn, a contemporary, defends it, saying, "we had apples, pears, plums, cherries, and hops of our own growth, before the importation of these articles into England by the London and Kentish gardeners, but that the cultivation of them had been greatly neglected. He refers as a proof of the natural fertility of the land to the great crop of sea-pease (Pisum maritimum), which grew on the beach between Orford and Aldborough, and which saved the poor in the dearth of 1555. Oldys soon afterwards, speaking of Gerard's fine garden and alluding to the alleged depreciation of our soil and climate, says "from whence it would appear, that our ground could produce other fruits besides hips and haws, acorns and pig-nuts." At this time, observes Dr. Pulteney (Sketches, &c. 118.), "kitchen garden wares were imported from Holland, and fruits from France."

402. During the reign of Elizabeth, horticulture appears to have been in a state of progress. Various works on this branch then appeared, by Didymus Mountain, Hyll, Mascal, Scott, Googe, &c.; these, for the most part, are translations from the Roman and modern continental authors. Mascal is said to have introduced some good varieties of the apple.

403. Charles I. seems to have patronised gardening. His kitchen-gardener was Tradescant, a Dutchman, and he appointed the celebrated Parkinson his herbalist. In 1629, appeared the first edition of this man's great work, in folio, entitled, "Paradisi in sole Paradisus terrestris; or, a Garden of all sorts of pleasant Flowers, with a Kitchen Garden of all manner of Herbs and Roots, and an Orchard of all sort of Fruit-bearing Trees, &c." This, as Neill observes (Ed. Euege. art. Hort.), may be considered as the first general book of English gardening possessing the character of originality. For the culture of melons, he recommends an open hot-bed on a sloping bank, covering the melons occasionally with straw,—the method practised in the north of France at this day. Cauliflowers, celery, and finochio, were then great rarities. Virginia potatoes (our common sort) were then rare; but Canada potatoes (our Jerusalem artichoke) were
in common use. The variety of fruits described, or at least mentioned, appears very great. Of apples there are 58 sorts; of pears, 64; plums, 61; peaches, 21; nectarines, 5; apricots, 6; cherries, no fewer than 36; grape-vines, 23; figs, 3; with quinces, medlars, almonds, walnuts, filberts, and the common small fruits.

404. *Cromwell* was a great promoter of agriculture and the useful branches of gardening, and his soldiers introduced all the best improvements wherever they went. He gave a pension of 100l. a-year to Hartlib, a Lithuanian, who had studied husbandry in Flanders, and published *A Letter to Dr. Beati, concerning the Defects and Remedies of English Husbandry*, and the *Legacy*, both useful works. He was an author, says Harte, who preferred the faulty sublime, to the faulty mediocrity. He recommended the adoption in England of the two secrets of Flemish husbandry, that of letting farms on improving leases, and cultivating green crops.

405. *Charles II.* being restored to the throne, introduced French gardening, and his gardener, Rose, Daines Barrington informs us, "planted such famous dwarfs at Hampton Court, Carlton, and Marlborough gardens, that London, who was Rose's apprentice, in his *Retired Gardener*, published 1667, challenges all Europe to produce the like." Waller, the poet, in allusion to the two last gardens, describes the mall of St. James's park, as:

"All with a border of rich fruit-trees crown'd."

When Quintinye came to England to visit Evelyn, Charles II. offered him a pension to stay and superintend the royal gardens here; but this, says Switzer (*Pref. to Iconographia rustica*), he declined, and returned to serve his own master. Daines Barrington conjectures that Charles II. had the first hot and ice houses ever built in this country, as at the installation dinner given at Windsor, on the 23d of April, 1667, there were cherries, strawberries, and ice-creams. These fruits, however, had been long, as Switzer states, raised by dung-heat by the London gardeners, and the use of ices must have long before been introduced from the continent.

406. *Evelyn* was a distinguished patron of horticulture. On returning from his travels, in 1658 he published his *French Gardener*, and from that time to his death in 1706 continued one of the greatest promoters of our art. In 1664, he published his *Pomona*, and *Calendarium Hortense*; the latter, the first work of the kind which had appeared in this country. In 1658, his translation of Quintinye's work on orange-trees, and his *Complete Gardener* appeared; and his *Acetaria*, in 1669, was his last work on this branch of gardening. Evelyn is universally allowed to have been one of the warmest friends to improvements in gardening and planting that has ever appeared. He is eulogised by Wotton, in his *Reflections on Ancient and Modern Learning*, as having done more than all former ages, and by Switzer, in his historical preface to *Iconographia rustica*, as being the first that taught gardening to speak proper English. In his *Memoirs* by Bray, are the following horticultural notices.

1661. *Lady Brook's at Hackney*: "vines planted in strawberry borders, staked at ten feet distance. I saw the famous queen-pine brought from Barbadoes, and presented to his majesty." Evelyn had seen one four years before, and he afterwards saw the first king-pine presented at the Banqueting-house, and tasted of it. At Kensington Palace is a picture, in which Charles II. is receiving a pine-apple from his gardener, Rose, who is presenting it on his knees.

1665. *At Sir William Temple's at East Sheen*, the most remarkable things "are his orangeries and gardens, where the wall fruit-trees are most exquisitely nailed and trained, far better than I have noted any where else." Sir William has some judicious remarks on the soils and situations of gardens, in his *Essay* written in 1668. He was long ambassador at the Hague, and had the honor, as he informs us, and as Switzer confirms, of introducing some of our best peaches, apricots, cherries, and grapes.

1678. *At Ken Garden* (*Memoirs*, vol. ii. p. 17). "Sir Henry Capel has the choicest plantation of fruit in England, as he is the most industrious and most understanding in it." Daines Barrington (*Archeologia*, viii. 122.) considers Lord Capel to have been the first person of consequence in England, who was at much expense in his gardens, having brought over with him many new fruits from France.

407. *During the eighteenth century*, the progress of horticulture, as of every other department of gardening was rapid. This will appear from the great number of excellent authors who appeared during this period, as Millar, Lawrence, Bradley, Switzer, in the first half; and Hitt, Abercrombie, Marshal, M'Phail, and others in the latter part of the period. Switzer was an artist-gardener and a seedsman, and laid out many excellent kitchen and fruit gardens, and built some hot-walls and forcing-houses.

408. *Forcing-houses and pine-stoves* appear to have been introduced in the early part of the eighteenth century; but forcing by hot beds and dung placed behind walls of boards were, according to Switzer (*Fruit Gardener*) and Lord Bacon, in use for an unknown length of time.

409. *The pine-apple* was first successfully cultivated by Sir Matthew Decker, at Richmond, in 1719. Warner, of Rotherhithe, excelled in the culture of the vine, and raised from seed the red, or Warner's Hambrough, a variety which still continues to be much esteemed.

410. *In the last year of the seventeenth century*, appeared a curious work, entitled, *Fruit-walls improved by inclining them to the Horizon*, by N. Facio de Doulier, F. R. S.
This work incurred the censure of the practical authors of the day; but founded on correct mathematical principles, it attracted the attention of the learned, and of some noblemen. Among the latter was the Duke of Rutland, and the failure of the trial of one of these walls, led to the earliest example which we have been able to discover of forcing grapes in England. This, Lawrence and Switzer agree, was successfully accomplished at Belvoir Castle, in 1705. Switzer published the first plans of forcing-houses, with directions for forcing generally, in his *Fruit Gardener*, in 1717.

411. *The nineteenth century has commenced by extraordinary efforts in horticulture.* The culture of exotic fruits and forcing has been greatly extended, and while in the middle of the eighteenth century scarcely a forcing-house was met with, excepting near the metropolis; there is now hardly a garden in the most remote county, or a citizen's potager, without one or more of them. The public markets, especially those of the metropolis, are amply supplied with forced productions, and far better pines, grapes, and melons are grown in Britain than in any other part of the world.

412. *The London Horticultural Society,* established in 1805, has made astonishing exertions in procuring and disseminating fruits, culinary vegetables, and horticultural knowledge, and has succeeded in rendering the subject popular among the higher classes, and in stimulating to powerful exertion the commercial and serving gardeners. A great and lasting benefit conferred on gardening by this society is the publicity and illustration which they have given by their transactions to the physiological discoveries of Knight, who has unquestionably thrown more light on the nature of vegetation than any other man, at least in this country.

**SUBJECT 2. Gardening in Scotland, in respect to its horticultural Productions.**

413. *The earliest Scottish horticulturists.* Chalmers remarks, were the abbots; and their orchards are still apparent to the eyes of antiquaries, while their gardens can now be traced only in the chartularies. A number of examples of gardens and orchards are mentioned in writings of the twelfth and thirteenth centuries: and even at this day, Mr. Neil observes, "several excellent kinds of fruits, chiefly apples and pears, are to be found existing in gardens, near old abbeys and monasteries. That such fruits were introduced by ecclesiastics cannot admit of a doubt. The Arbroath oslin, which seems nearly allied to the burr knot apple of England, may be taken as an instance; that apple having been long known all round the abbey of Aberbrothwick, in Forfarshire; and tradition uniformly ascribing its introduction to the monks.—The great care bestowed on the culture of fruits, and of some culinary herbs, by the clergy and nobility, could not fail to excite, in some degree, the curiosity and the attention of the inhabitants in general; and it may, perhaps, be said that the first impulse has scarcely spent its force; for it is thus but comparatively a short time (four or five centuries) since the cultivation of apples, pears, cherries, gooseberries, and currants, and many of the common kitchen-vegetables, were introduced into this country."  


414. *About the beginning of the eighteenth century,* the best garden in Scotland was that of J. Justice, at Crichton, near Edinburgh. From the year 1760 to 1785, that of Moredun claimed the priority. Moredun garden was managed by William Kyle, author of a work on forcing peaches and vines; and Dr. Duncan informs us, that the late Baron Moncrieff, its proprietor, "used to boast, that from his own garden, within a few miles of Edinburgh, he could, by the aid of glass, coals, and a good gardener, match any country in Europe, in peaches, grapes, pines, and every other fine fruit, excepting apples and pears;" these he acknowledged were grown better in the open air in England, and the north of France. (*Discourse to Caled. Hort. Soc.* 1814.) It is observed, in another of Dr. Duncan's discourses to this society, that in 1817, on the 10th of June, a bunch of Hamburg grapes was presented, weighing four pounds, the berries beautiful and large. "In June, it is added, such grapes could not be obtained at any price, either in France, Spain, or Italy." These facts are decisive proofs of the perfection to which horticulture has attained in Scotland, in spite of many disadvantages of soil, climate, and pecuniary circumstances.

415. *The Scotch authors* on this department of gardening are not numerous. The first was Reid in the beginning, and the best, Justice, about the middle of the eighteenth century. In the nineteenth century, Nicol's works appeared, and a variety of other writers in the memoirs of the Caledonian Horticultural Society.

416. *The nineteenth century promises greatly to increase the reputation of Scotland for gardeners and gardening,* not only from the general improvement in consequence of the increase of wealth and refinement among the employers and patrons of the art; but from the stimulus of the Caledonian Horticultural Society, which, by well devised competitive exhibitions and premiums, has excited a most laudable emulation among practical gardeners of every class.
Subsect. 3. Gardening in Ireland, in respect to its horticultural Productions.

417. As far as respects hardy fruits and culinary vegetables, the gardens of the principal proprietors in Ireland may be considered as approaching to those of Scotland or England; as they are generally managed by gardeners of these countries; but, in respect to exotic productions, Irish gardens are far behind those of the sister kingdoms. Indeed, it is only within the last fifteen years that it has become the practice to build hot-houses of any description in that country; and the number of these is still very limited. The first forcing-house was erected in the Blessington gardens. The gardens of the minor nobility and gentry of Ireland are poor in horticultural productions; many content themselves with cabbages and potatoes, and perhaps a few pears, onions, and apples.

Sect. IV. British Gardening, in respect to the planting of Timber-trees and Hedges.

418. The British Isles were well stocked with timber when comparatively unpopulated with men. As population increased, culture extended itself, and forests were encroached on or eradicated, to make room for the plough or the scythe. History, as far as it goes, bears witness to this state of things in England, Scotland, and Ireland.

Subsect. 1. Gardening in England, in respect to the planting of Timber-trees and Hedges.

419. The woods of England were so numerous and extensive when Domesday-book was compiled, as to be valued, not by the quantity of timber, but by the number of swine which the acorns and mast could maintain. Four hundred years after this, in the time of Edward IV., an eminent writer says, that England was then a well timbered country.

420. Till the beginning of the seventeenth century, the subject of planting for timber and fuel, seems not to have attracted much attention as an important part of the rural economy of England. Sir John Norden, in his Surveyor’s Dialogue, published in 1607, notices the subject; as had been done before by Benose, in 1538, and Fitzherbert, in 1559. In 1612 was published, Of planting and preserving of Timber and Fuel, an old Thrift newly reviced, by R. C.; and in the following year, Directions for planting of Timber and Fire Wood, by Arthur Standish. Planting for timber and copse is noticed in Googe’s Husbandry, published in 1614, and is the express subject of Manwood’s Treatise on Forests, and their Original and Beginning, published in 1615; and of Rathbone’s Surveyor, in 1616. It is singular that so many books on this subject should have been published so near together at so early a period. The reason seems to be, as professor Martyn has observed, that a material attack was made on the forest-trees in the 27th year of the reign of Henry VIII., when that monarch seized on the church-lands; and from this time the consumption of oak-timber was continually increasing, not only in consequence of the extension of commerce, and of great additions to the royal navy, but because it was made more use of in building houses. This alarmed both government and individuals. Holinshead, who lived in the reign of Elizabeth, says, that in times past men were contented to live in houses built of sallow, willow, &c.; so that the use of oak was, in a manner, dedicated wholly unto churches, religious houses, princes’ palaces, navigation, &c.; but now nothing but oak is any where regarded.

In the reign of James I., it appears that there was great store of timber, more than proportioned to the demand. For on a survey of the royal forests, &c. in 1608, we find that a great part of what was then intended to be sold, remained a considerable time undisposed of.

During the civil war, in the time of Charles I., and all the time of the interregnum, the royal forests, as well as the woods of the nobility and gentry, suffered so much, that many extensive forests had, in a few years, hardly any memorial left of their existence but their names. This loss would not have operated so severely, had the principal nobility and gentry been as solicitous to plant with judgment, as to cut down their woods.

The publication of Evelyn’s Sylva, in 1664, raised a great spirit of planting, and created a new era in this as in other branches of gardening. In his dedication to Charles II., in 1663, he observes, that he need not acquaint the king with many millions of timber-trees have been planted in his dominions, at the instigation, and by the sole direction of that work. The government at that time, alarmed by the devastation which had been committed during the civil war, gave great attention to the increase and preservation of timber in the royal forests.

421. Tree-nurseries were established during the seventeenth century. Young trees, the early authors inform us, were procured from the natural forests and copses, where they were self-sown; but about the beginning of the seventeenth century, public nursery-gardens were formed, originally for fruit-trees; but towards the end, nurserymen, as we learn from Switzer and Cooke, began to raise forest-trees and hedge-plants from seeds. The first nursery we hear of was that of Corbett, at Twickenham, mentioned by Ben Jonson, and the next of consequence that of London and Wise, at Brompton Park, already mentioned, and still continued as a nursery.

422. During the eighteenth century, especially in the latter part, planting proceeded rapidly. The Society of Arts, &c. established in 1758, have greatly contributed, by their honorary and pecuniary rewards, to restore the spirit for planting. The republication of Evelyn’s Sylva, in a splendid manner, by Dr. Hunter, and subsequently of
different works by Kennedy, Young, the Bishop of Llandaff, Marshall, Pontey, and others, has doubtless contributed to that desirable end; and the result is, that many thousand acres of waste lands have been planted with timber-trees, independently of demesne-plantations, and such as have been made for shelter or effect.

423. The nineteenth century has commenced with a much more scientific mode of planting and managing trees than formerly existed. Excellent modes of pruning have been pointed out and practised by Pontey, which will render future plantations much more valuable than where this operation and thinning have been so generally neglected as hitherto.

424. At what time hedges were introduced into England is uncertain. They would probably be first exhibited in the gardens of the Roman governors, and afterwards re-appear in those of the monks. From these examples, from the Roman authors on husbandry, or more probably from the suggestion of travellers who had seen them abroad, they would be introduced in rural economy. Marshal conjectures, that clearing out patches in the woods for aration, and leaving strips of bushes between them, may have given the first idea of a hedge, and this supposition is rendered more plausible, from the circumstance of some of the oldest hedges occupying so much space, and consisting of a variety of plants. However originated, they did not come into general use in laying out farms till after the Flemish husbandry was introduced in Norfolk about the end of the seventeenth century. (Kent's Hints, &c.) So rapidly have they increased since that period, that at the end of the eighteenth century they had entirely changed the face of the country. In the time of George I. almost every tract of country in England might have been said to consist of four distinct parts or kinds of scenery: 1. The houses of the proprietors, and their parks and gardens, and the adjoining village, containing their farmers and labourers; 2. The common field or intercommunable lands in aration; 3. The common pasture, or waste untouched by the plough; and, 4. The scattered or circumscribing forest containing a mass of timber or copse. But at present these fundamental features are mixed and variously grouped, and the general face of the country presents one continual scene of garden-like woodiness, interspersed with buildings and cultivated fields, unequalled in the world.

The oldest enclosures in England are in Kent and Essex, and seem to have been formed of hawthorn, sloe, crab, hazel, dogwood, &c. taken from the copses, and planted promiscuously; but now almost all field or fenc-hedges are formed of single or double rows of hawthorn, with or without trees, planted at regular distances to shoot up for timber.

Subsect. 2. Gardening in Scotland, in respect to the planting of Timber-trees and Hedges.

425. Scotland in ancient times was clothed with extensive tracts of wood. (Graham, in Gen. Rep. of Scot. vol. ii.) By various operations carried on by the land of Nature and of man, this clothing has been in a great measure destroyed. The attempts to restore it by planting timber, however, appear to be of recent origin. Dr. Walker seems to be of opinion, that the elder (Sambucus nigra) was the first barren tree planted in Scotland; and that the plane or sycamore was the next. The wood of the former was in much request for making arrows. "A few chestnuts and beeches," he adds, "were first planted in gardens, not long before the middle of the seventeenth century, some of which have remained to our times." Notwithstanding this high authority, however, there seems to be good reason to conclude, that some trees which still exist were planted before the Reformation; they appear to have been introduced by the monks, being found for the most part in ecclesiastical establishments. Such are the Spanish chestnuts, the most of which are still in a thriving condition in the island of Inchmahome, in the lake of Monteith, in Perthshire, where there was a priory built by David I. Some of these chestnut-trees measure within a few inches of eighteen feet in circumference, at six feet from the ground. They are probably three hundred years old, or upwards. There are planted oaks at Buchanan, which are apparently of the same age.

426. The father of planting in Scotland, according to Dr. Walker, was Thomas, Earl of Haddington, having begun to plant Binning-wood, which is now of great extent and value, in 1705. But it is stated on an authority almost approaching to certainty, that the fine timber in the lawn at Callender House, in Stirlingshire, was planted by the Earl of Linlithgow and Callender, who had accompanied Charles II. in his exile, upon his return from the continent after the Restoration. This timber is remarkable, not only for its size, but for its quantity. Planting for timber became very general in Scotland between the years 1730 and 1760, by the exertions and example of Archibald, Duke of Argyle, the Duke of Athol, the Earls of Bute, Loudon, Hyndford, and Panmure, Sir James Nasmyth, Sir Archibald Grant, Fletcher of Selltoun, and others. It is well ascertained that Sir Archibald Grant began to plant in 1719.

427. A great stimulus to planting in Scotland was given by the Essays of Dr. Anderson, published in 1784, in which the value of the larch-tree and the progress it had made at Dunkeld, since planted there in 1741. were pointed out. The examples and
writings of Lord Kames also contributed to bring this, and every description of rural improvement into repute; but the high price of timber during the war produced the most sensible effect as to planting.

428. The two first tree-nurseries in Scotland were established at Edinburgh, about the beginning of the eighteenth century, by Malcolm, at the Water Gate, and Gordon, at the Fountain Bridge. To these succeeded a considerable one by Anderson and Leslie, about 1770. Leslie contributed to render the larch popular, and was the first nurseryman who ventured to erect a greenhouse. Since this period, tree-nurseries are nearly as common in Scotland as in England.

429. Hedges were introduced to Scotland by some officers in Cromwell's army about the middle of the seventeenth century. The first were planted at Inch Buckling Brae, in East Lothian, and at the head of Loch Tay, in Perthshire. The former hedge was in existence in 1804, and then consisted of a single row of old hawthorns. They are now general in all the low and tolerably fertile and sheltered parts of the country; contributing with the plantations to ameliorate the climate, and greatly to improve the scenery.

SUBSECT. 3. Gardening in Ireland, in respect to the planting of Timber-trees and Hedges.

430. Trees appear to have covered Ireland in former times. "Though in every part of Ireland, in which I have been," observes A. Young, in 1777, (Tour, vol. ii. 2d edit.) "one hundred contiguous acres are not to be found without evident signs that they were once wood, at least very well wooded; yet now the greatest part of the kingdom exhibits a naked, bleak, dreary view, for want of wood, which has been destroyed for a century past with the most careless prodigality, and still continues to be cut and wasted. The woods yet remaining are what in England would be called copses. The gentlemen in that country are much too apt to think they have got timber, when in fact they have got nothing but fine large copse-wood." Shaw Mason, in a Statistical Survey of Ireland, lately published, says there were natural woods in some places in James II.'s time; but he produces very few instances, of artificial plantations of full growth, and none of older date than the middle of the seventeenth century, when it appears, that through the instigation of Blythe and other officers in Cromwell's army, some gentlemen began to plant and improve. The late Lord Chief Baron Foster was the greatest planter when A. Young visited Ireland, and his lordship informed the tourist that the great spirit for this sort of improvement began about 1749 and 1750.

431. Hedges, as fences, were probably, as in Scotland, introduced by the officers of Cromwell's army.

SECT. V. British Gardening, as empirically practised.

432. The use of gardens, is perhaps more general in England and Scotland than in any other country, if we except Holland. The laborious journeyman-mechanic, whose residence, in large cities, is often in the air, rather than on the earth, decorates his garret-window with a garden of pots. The debtor deprived of personal liberty, and the pauper in the work-house, divested of all property in external things, and without any fixed object on which to place their affections, sometimes resort to this symbol of territorial appropriation and enjoyment. So natural it is for all to fancy they have an inherent right in the soil; and so necessary to happiness to exercise the affections, by having some object on which to place them.

433. Almost every cottage in England has its appendant garden, larger or smaller, and slovenly or neatly managed, according to circumstances. In the best districts of England, the principal oleraceous vegetables, some salads, herbs, flowers, and fruits are cultivated; and in the remote parts of Scotland, at least potatoes and borecoles are planted. Tradesmen and operative manufacturers, who have a permanent interest in their cottages, have generally the best cottage-gardens; and many of them, especially at Norwich, Manchester, and Paisley, excel in the culture of florists' flowers.

434. The gardens of farmers are larger, but seldom better managed than those of the common cottagers, and not often so well as those of the operative manufacturers in England. They are best managed in Kept and in East Lothian.

435. The gardens and grounds of citizens, who have country-houses, may be, in size, from an eighth of an acre to a hundred acres or upwards. Such a latitude, it may easily be conceived, admits of great variety of kitchen-gardens, hot-houses, flower-gardens, and pleasure-grounds. They are, in general, the best managed gardens in Britain, and constitute the principal scenery, and the greatest ornament of the neighbourhood of every large town. Those round the Metropolis, Liverpool, and Edinburgh are pre-eminent.

436. The gardens of independent gentlemen of middling fortune vary considerably in dimension. Few of the kitchen-gardens are under an acre, the flower-garden may contain a fourth or a third of an acre, and the pleasure-ground from three to ten or
twelve acres. The lawn or park varies from thirty or forty to three or four hundred acres. The whole is in general respectively kept up, though there are many exceptions arising from want of taste, of income, or engagements in other pursuits on the part of the proprietor; or restricted means, slovenliness, and want of taste and skill in the head gardener. These gardens abound in every part of every district of Britain, in proportion to the agricultural population.

437. The first-rate gardens of Britain belong chiefly to the extensive land-holders; but in part also to wealthy commercial men. The kitchen-gardens of this class may include from three to twelve acres, the flower-garden from two to ten acres, the pleasure-ground from twenty to one hundred acres, and the park from five hundred to five thousand acres. Excepting in the cases of minority, absence of the family, or pecuniary embarrassments, these gardens are kept up in good style. They are managed by intelligent head gardeners, with assistants for the different departments, and apprentices and journeymen as operatives. A few of such residences are to be found in almost every county of England, in most of those in Scotland, and occasionally in Ireland.

438. The royal gardens of England cannot be greatly commended; they are in no respect adequate to the dignity of the kingly office. That at Kew has been already mentioned as containing a good collection of plants; but neither this nor any of the other royal gardens are at all kept in order as they ought to be, not on account of want of skill in the royal gardeners, but for want of support from their employers.

439. Gardens for public recreation are not very common in Britain; but of late a considerable specimen has been formed at London in the Regent's Park, an extensive equestrian promenade, and one at Edinburgh on the Calton Hill, of singular variety of prospect. There are also squares and other walks, and equestrian promenades, in the metropolis, and other large towns; but in respect to this class of gardens, they are much less in use in Britain than on the continent, for Britons are comparatively domestic and solitary animals.

440. Of gardens for public instruction, there are botanic gardens attached to the principal universities and experimental gardens belonging to the London and Edinburgh horticultural societies.

441. Commercial gardens are very numerous in Britain, arising from the number, magnitude, and wealth of her cities being much greater in proportion to the territorial extent of the country than in any other kingdom. In general, they have been originated by head gardeners, who have given up private servitude.

442. Market-gardens and orchards are numerous, especially round the metropolis, and their productions are unequalled, or at least not surpassed by any gardens in the world, public or private. Forcing is carried on extensively in these gardens, and the pine cultivated in abundance, and to great perfection. Their produce is daily exposed in different markets and shops; so that every citizen of London may, throughout the year, purchase the same luxuries as the king or as the most wealthy proprietors have furnished from their own gardens, and obtain for a few shillings what the wealth of Creesus could not procure in any other country! a striking proof of what commerce will effect for the industrious. Some gardens are devoted to the raising of garden-seeds for the seed-merchants, and others, to the growing of herbs and flowers for the chemist or distiller.

443. There are florists' gardens, where plants are forced so as to furnish roses and other flowers of summer in mid-winter. The tradesman's wife may thus at pleasure procure a drawing-room garden equal to that of her sovereign, and superior to that of all the kings and nobles on the rest of the globe.

444. Of nursery-gardens for stocking and forming new gardens and plantations, and repairing or increasing the stock of old ones, there are a number in which a very considerable capital is embarked. These have greatly increased with the increasing spirit for planting, and other branches of gardening. The principal are near the metropolis; but they are to be found in most districts, originated in almost every case by head gardeners, whose capital consists of the savings made during their servitude.

445. The operative part of gardening is carried on by labourers, apprentices, journeymen, and masters.

The labourers are women for weeding, gathering some descriptions of crops, and other light works: and men for assisting in the heavier operations in extraordinary seasons. The permanent substantial operatives are the apprentices and journeymen; the former are indentured generally for three years, at the expiration of which they become journeymen, and after a few years' practice in that capacity, in different gardens, they are considered qualified for being masters, or taking the charge of villa, private, or first-rate gardens according to their capacity, education, and assiduity, and the class of gardens in which they have studied and practised. Formerly there were lodges, or societies of gardeners, and a sort of mystic institution and pass-word kept up, like those of the German gardeners and masons; but within the last fifty years this has been in most places given up. The use of books, and the general progress of society, render such institutions useless in point of knowledge and hospitality, and injurious politically, or in respect to the market-value of labor. (Preston's History of Masonry.)
The head gardeners of this country are universally allowed to be the most intelligent and trust-worthy part of the operatives of any branch of rural economy, and the most faithful and ingenious of those who constitute the serving establishment of a country residence. Those of Scotland are by many preferred, chiefly, perhaps, from their having been better educated in their youth, and more accustomed to frugality and labor. Scotland, Neil observes, "has long been famous for producing professional gardeners; perhaps more so than any other country, unless we except Holland, about a century ago. At present, not only Great Britain, but Poland and Russia are supplied from Scotland; and the numbers of an inferior class to be found in every part of England and Ireland, is quite astonishing." (Gen. Rep. &c. chap. ii.) Lord Gardenstone (Travelling Memorandum, 1790) says, that in every country in Europe, he found gardeners more sober, industrious, and intelligent than other men of a like condition in Society.

446. The use of gardens in Ireland is of a very limited description, and the gardens there, of all the classes, are greatly inferior to the corresponding classes in Britain. A few exceptions may be made in favor of the Dublin botanic gardens, and those of one or two wealthy citizens and extensive proprietors; but the cottage-gardens, in many districts, contain nothing besides potatoes; and potatoes are the chief ingredients in the gardens of private gentlemen. Parnel, Wakefield, and Curwen, have ably shown that till wheaten bread and meat take place of these roots, no great improvement can be expected among the lower classes of Ireland.

447. The artists or architects of gardens, in Britain, are of three classes. First, head gardeners who have laid out the whole, or part of a residence, under some professor, and who commence artist or ground workmen, as this class is generally denominated, as a source of independence. Such was Hitt, Brown, &c. Secondly, architects who have devoted themselves chiefly to country-buildings, and thus acquiring some knowledge of country-matters, and the effects of scenery, combine with building, the laying out of grounds, depending for the execution of their ideas on the practical knowledge of the gardener, pro tempore. This class are commonly called ground-architects. Such was Kent. Thirdly, artists who have been educated and apprenticed, or otherwise brought up entirely, or chiefly for that profession. These are often called landscape-gardeners, but the term is obviously of too limited application, as it refers only to one branch of the art. Such was Bridgeman, Eames, &c.

Sect. VI. British Gardening, as a Science, and as to the Authors it has produced.

448. Those superstitious observances attendant on a rude state of society, retained their ground in British gardening till the end of the seventeenth century. Meager, Mascal, Worlidge, and the authors who preceded them, regulate the performance of horticultural operations by the age of the moon. Turnips or onions, according to these authors, sown when the moon is full, will not bulb but send up flower-stalks; and fruit-trees, planted or grafted at that season, will have their period of bearing greatly retarded. A weak tree is to be pruned in the increase, and a strong tree in the wane of the moon. Quintinnye seems to have been the first to oppose this doctrine in France, and through Evelyn's translation of his Complete Gardener, he seems to have overruled it also in England. "I solemnly declare," he says, "that after a diligent observation of the moon's changes for thirty years together, and an enquiry whether they had any influence in gardening, the affirmative of which has been so long established among us, I perceived that it was no weightier than old wives' tales, and that it had been advanced by unexperienced gardeners. I have, therefore, followed what appeared most reasonable, and rejected what was otherwise; in short, graft in what time of the moon you please, if your graft be good, and grafted on a proper stock, provided you do it like an artist, you will be sure to succeed. In the same manner sow what sorts of grain you please, and plant as you please, in any quarter of the moon, I'll answer for your success, the first and last day of the moon being equally favorable."

Quintinnye not only removed ancient prejudices, but introduced more rational principles of pruning than had before been offered. Switzer says, he first made it known that a transplanted tree could not grow till it made fresh fibres, and that therefore the old ones, when dried up, might be cut off.

449. The influence of Bacon's writings produced the decline and fall of astrology, in the beginning of the eighteenth century. A different mode of studying the sciences was adopted. Vegetable physiology and chemistry, the first a new science, and the latter degraded under the name of alchemy, began to be studied, and the influence of this dawn of intellectual day was felt even in agriculture and gardening.

450. The practice of forcing fruits and flowers, which became general about the middle of the century, led gardeners to reflect on the science of their art, by bringing more effectually into notice the specific influence of light, heat, air, water, and other agents of vegetation. The elementary botanical works published about the same time, by diffusing the doctrines of Linnaeus, co-operated; as did the various horticultural writers of this century, especially Miller, Bradley, and Hill, and subsequently Home, Anderson, and others.

451. The increasing culture of exotics, Doctor Pulteney observes, "from the beginning of the eighteenth century, and the greater diffusion of taste for the elegancies and luxuries of the stove and green-house, naturally tended to raise up a spirit of improve-
ment and real science in the art of culture. To preserve far-fetched varieties, it became necessary to scrutinize into the true principles of the art, which ultimately must depend on the knowledge of the climate of such plant, and the soil in which it flourishes in that climate. Under the influence of such men as Sloane, the Sherrards, and other great encouragers of science, gardeners acquired botanical knowledge, and were excited to greater exertion in their art."

452. The increased zeal for planting, and more careful attendance to the pruning of trees, tended to throw light on the subject of vegetable wounds, and their analogy with those of animals, as to the modes of healing, though the French laugh at our ignorance on this subject (Cours d'Agr. art. Plais.) at the close of the eighteenth century.

453. But the science of horticulture received its greatest improvement from Knight, the enlightened president of the Horticultural Society. The first of this philosopher's writings will be found in the Philosophical Transactions for 1795, entitled Observations on the Grafting of Trees. In the same Transactions for 1801 and 1803, are contained his ingenious papers on the fecundation of fruits, and on the sap of trees. Subsequent volumes contain other important papers; and a great number in which science and art are combined, in a manner tending directly to enlighten and instruct the practical gardener, will be found in the Transactions of the Horticultural Society. Through the influence of this author and that society, over which he is so worthy to preside, we see commenced an important era in the horticulture of this country, an era rendered peculiarly valuable, as transferring the discoveries of science immediately to art, and rendering them available by practitioners. How great may be its influence, on the comforts and luxuries of the table, it is impossible to foresee. The introduction and distribution of better sorts of the common hardy fruits and culinary plants, will tend immediately to the benefit of the humbler classes of society; and by increasing a little the size, and encouraging the culture, both ornamental and useful, of cottage-gardens, the attachment of this class to their homes, and consequently their interest in the country, will be increased. Even agriculture will derive advantages, of which, as an example, may be adduced the result of pinching off the blossoms of the potatoe, which, by leaving more nourishment for the root, will increase the produce (according to Knight's estimate) at least one ton per acre. (Hort. Tr. i. 190. Treatise on the Apple and Pear.)

454. Gardening, as an art of design and taste, may be said to have been conducted mechanically, and copied from precedents, like civil architecture, till the middle of the eighteenth century; but at this time the writings of Addison, Pope, Shenstone, and G. Mason appeared; and in these, and especially in the Observations on Modern Gardening, by Wheatley, are laid down unalterable principles for the imitation of nature in the arrangement of gardening scenery. The science of this department of the art may therefore be considered as completely ascertained; but it will probably be long before it be appropriated by gardeners, and applied in the exercise of the art as a trade. A somewhat better education in youth, and more leisure for reading in the periods usually devoted to constant bodily labor, will effect this change; and its influence on the beauty of the scenery of country-residences, and on the face of the country at large, would be such as cannot be contemplated without a feeling of enthusiastic admiration. If this taste were once duly valued and paid for by those whose wealth enables them to employ first-rate gardeners, it would soon be produced. But the taste of our nobility does not, in general, take this turn, otherwise many of them would display a very different style of scenery around their mansions.

455. Britain has produced more original authors on gardening than any other country. It may be sufficient here to mention, in the horticultural department, Justice, Miller, and Abercrombie. In ornamental gardening, Parkinson and Madocks; in planting, Evelyn and Nicol; and in landscape-gardening, G. Mason and Wheatley.

CHAP. V.

Of the present State of Gardening in Ultra-European Countries.

456. The gardens of the old continents are either original, or borrowed from modern Europe. With the exception of China, the gardens of every other country in Asia, Africa, and America, may be comprised under two heads. The aboriginal gardens displaying little design or culture, excepting in the gardens of rulers or chiefs; and the gardens of European settlers displaying something of the design and culture of their respective countries. Thus the gardening of the interior of Asia, like the manners of the inhabitants, is the same, or nearly the same, now, that it was 3000 years ago; that of North America is British; and that of almost all the commercial cities in the world, ex-
cepting those of China, is European, and generally either Dutch, French, or English. We shall notice slightly, 1st, The aboriginal gardening of modern Persia and India; 2d, Of China; 3d, The state of gardening in North America; and 4th, In the British colonies and other settlements abroad.


457. The outlines of a Jewish garden, nearly 3000 years ago, coincide with the gardens formed in the same countries at the present day. Maundrel in the fourteenth century, Russel in the seventeenth, Chardin in the eighteenth, and Morier in the nineteenth centuries, enumerate the same trees and plants mentioned by Moses, Diodorus, and Herodotus, without any additions. The same elevation of site for the palace (fig. 33.) the same terraces in front of it; and the same walls and towers surrounding the whole for security, still prevail as in the time of Solomon and his successors. Maundrel describes the garden of the Emir Facardine, at Beroot, as a large quadrangular spot of ground divided into sixteen lesser squares, four in a row, with walks between them, and planted with citron-trees. Each of the lesser squares was bordered with stone, and in the stone-work were troughs, very artificially contrived for conveying the water all over the garden, there being little outlets cut at every tree, for the stream as it passed by to flow out and water it. On the east side were two terrace-walks, rising one above the other, each having an ascent to it of twelve steps. At the north end they led into booths and summer-houses, and other apartments very delightful. (Travels from Aleppo to Jerusalem, p. 40.)

458. The gardens of Damascus are described by Egmont and Heyman as perfect paradieses, being watered with copious streams from Lebanon; and in the Account of the Ruins of Balheek, the streams are said to be derived from Lebanon and Anti-Lebanus, and the shades of the palms and elms are described as exquisite in that burning climate. The time of the singing of birds is mentioned in Solomon's Song as a season of great pleasure, and then as now, they no doubt constituted a material article in fine gardens. Russel observes, that "in Syria there are abundance of nightingales, which not only afford much pleasure by their songs in the gardens, but are also kept tame in the houses, and let out at a small rate to divert such as choose it in the spring, so that no entertainments are made in this season without a concert of these birds." (Natural Hist. of Aleppo, p. 71.)

459. The gardens of the Persians, observes Sir John Chardin, in 1732, "consist commonly of a grand alley or straight avenue in the centre planted with planes (the zinzar, or chenar of the east), which divides the garden into two parts. There is a basin of water in the middle, proportionate to the garden, and two other lesser ones on the two sides. The space between them is sown with a mixture of flowers in natural confusion, and planted with fruit-trees and roses, and this is the whole of the plan and execution. They know nothing of parterres and cabinets of verdure, labyrinths, terraces, and such other ornaments of our gardens. The reason of which is, that the Persians do not walk in their gardens as we do, but content themselves with having the view of them, and breathing the fresh air. For this purpose they seat themselves in some part of the garden as soon as they come into it, and remain there till they go out." According to the same author, the most eastern part of Persia, Hyrcania, is one entire and continued parterre from September to the end of April. "All the country is covered with flowers, and this is also the best season for fruits, since in the other months they cannot support the heat and unhealthy state of the air. Towards Media and the northern frontiers of Arabia, the fields produce of themselves tulips, anemones, single ranunculus of the most beautiful red, and crown imperials. In other places, as around Isphahan, jonquils are wild and flower all the winter. In the season of narcissus,
seven or eight sorts spring up among lilies (*Lilium*), lily of the valley, violets of all colors, gilly-flowers, and jessamines, all of an odor and beauty far surpassing those of Europe. But nothing can be more beautiful than the peach-trees, so completely covered with flowers as to obstruct the view through their branches." Morier mentions the garden of Azar Gerib, in Isphahan, as extending a mile in length, and being formed on a declivity divided into twelve terraces, supported by walls, each terrace divided into a great number of squares. This garden is devoted to the culture of the most esteemed Persian fruits. The neighbourhood of Bushire was formerly famous for its gardens; but Morier informs us, "that in the whole territory of Bushire at this day, there are only a few cotton-bushes (*Acacia Julibrissin*); here and there date-trees; now and then a konar-tree (a palm), with water-melons, beringauts (gourds), and cucumbers." These date-trees, the towers, and the presence of camel-drivers, gave this town, when Morier saw it, a truly Persian appearance. (Fig. 32.)

460. *The gardens of Kerim Khan* are thus described by Morier: "An immense wall of the nearest construction encloses a square tract of land, which is laid out into walks shaded by cypress and cheur (*Platania*), and watered by a variety of marble canals, and small artificial cascades. Over the entrance, which is a lofty and arched passage, is built a pleasure-house. In the centre of the garden is another of the principal pleasure-houses. There is a basin in the middle of the principal room, where a fountain plays and refreshes the air, &c. The whole soil of this garden is artificial, having been exca

461. *The gardens of the chief of India, now or lately existing, are of the same general character as those of Persia.* "In the gardens belonging to the Mahomedan princes, which in some parts of India were made at a very great expense, a separate piece of ground was usually allotted for each kind of plant, the whole being divided into square plots, separated by walks. Thus one plot was filled with rose-trees, another with pomegranates, &c. The gardens of this sort, most celebrated in India, were those of Bengal and Delhi. The former, belonging to Tippoo, were made by him and his father, Hyder Ali. As Bengalore is very much elevated above the sea, it enjoys a temperate climate; and in the royal gardens there were seen not only the trees of the country, but also the cypress, vine, apple, pear, and peach; both the latter produced fruit. Strawberries were likewise raised, and oaks and pine-trees, brought from the Cape of Good Hope, flourished. Some magnificent palaces and walled gardens (Fig. 33.) are mentioned by Morier and other oriental travellers; but all agree in representing their interior in a state of neglect.

462. *The gardens of Kalmor*, near Delhi, which were made in the beginning of the seventeenth century by the Emperor Shaw Jehan, are said to have cost 1,000,000£ sterling, and were about a mile in circumference. They were surrounded by a high brick wall; but the whole are now in ruins." (Edin. Encyc. art. India, p. 87.)

463. Of the royal gardens of Shaw Lecom, near Lahore, a city of Hindostan, some account is given in the Journal of the Royal Institution for July, 1820. "They differ," says the writer, "from the indigeneous royal gardens generally found in India, in belonging to the class of hanging-gardens." Their length is about 500 yards, and their breadth about 140. They consist of three terraces watered by a stream brought upwards of sixty miles, and irrigating the country through which it passes. The only thing worthy of notice is the use of this water in cascades for cooling the air. There are large trees, including the apple, pear, and mango, a border and island of flowers, among
which the narcissus abounds. Captain Benj. Blake, who describes these gardens, in making excursions in the neighbourhood, "stumbled, as it were, upon a most magnifi-
cent mausoleum, round which was a walled garden of orange and pomegranate trees."

464. The gardens of the islands of Japan partake of the same general character as those of Persia and Hindostan. According to Kämpfer, they display little of taste in design, but are full of the finest flowers and fruits. "Such," he says, "is the beauty of the flowers which ornament the hills, the fields, and the forests, that the country may even dispute the preference in this point with Persia. They transplant the most beautiful of their wild flowers into the gardens, where they improve them by culture. Colors are the grand beauties desired both in plants and trees. Chestnut-trees, lemons, oranges, citrons and peaches, apricots and plums, abound. The sloe, or wild plum, is cultivated on account of its flowers, which by culture acquire the size of a double rose, and are so abundant that they cover the whole tree with a snowy surface speckled with blood. These are the finest of their ornaments, they are planted in preference around their temples: and they are also cultivated in pots or boxes for private houses, as oranges are in Europe. They plant the summits of the mountains, and both sides of the public roads, with long rows of fir-trees and cypress, which are common in the country. They even ornament sandy places and deserts by plantations; and there exists a law in this island, that no one can cut down a tree without permission of the magistrate of the place, and even when he obtains permission, must replace it immediately by another."

465. The gardens of the different African seaports on the Mediterranean, such as Tangier, Algier, Tunis, Tripoli, &c. have the same general character as those of Persia; but inferior in proportion to the degraded state of society in these comparatively barbarous places. The author of a Ten Years' residence in Tripoli confirms the remarks of Chardin and Kämpfer, as to the carelessness with which art lends her aid to nature. "In their gardens the Moors form no walks; only an irregular path is left, which you trace by the side of white marble channels for irrigation. Their form is generally square, and they are enclosed by a wall, within which is planted a corresponding line of palm-trees. The whole is a mixture of beauty and desolation." (Narratives, &c. p. 52.)

466. The aboriginal horticulture of these countries consists chiefly in the culture of the native fruits, the variety of which is greater than that indigenous to any other country. The peach, the mango, all the palm tribe, and, in short, every fruit-tree cultivated in Persia and India by the natives, is raised from seed, the art of grafting or laying being unknown. Water is the grand desideratum of every description of culture in this country. Without it nothing can be done either in agriculture or gardening. It is brought from immense distances at great expense, and by very curious contrivances. One mode practised in Persia consists in forming subterranean channels at a considerable depth from the surface, by means of circular openings at certain distances, through which the excavated material is drawn up (fig. 34.); and the channels so formed, are known only to those who are acquainted with the country. These conduits are described by Polybius, a Greek author, who wrote in the second century before Christ; and Morier (Journey to Persia) found the description perfectly applicable in 1814. Doves' dung is in great request in Persia and Syria, for the culture of melons. Large pigeon-houses (fig. 35.) are built in many places, expressly to collect it. The melon is now, as it was

2500 years ago, one of the necessaries of life, and when the prophet Isaiah meant to convey an idea of the miseries of a famine, he foretold that a cab of doves' dung would be sold for a shekel of silver. The whole province of Syria was formerly famous for its horticultural productions, of which the bunch of grapes brought to Moses by his
spies (Mamb. xiii. 23.) is a proof; but it has been in a constant state of neglect since it came into the hands of the Turks, "who, of all nations," as Montesquieu observes, "are the most proper to enjoy large tracts of land with insignificance."

467. Trees and bushes appear to have been held in superstitious veneration in these countries as early as the time of Moses, of which the story of the burning bush may be adduced as a proof. There are many other instances mentioned in the Jewish writings, of attachment to trees, and especially to the oak and plane. Morier, Johnson, and Sir William Ouseley (Embassy, &c. vol. i.), describe the Persians as often worshipping under old trees in preference to their religious buildings. The chevar, or plane, is greatly preferred. On these trees the devotees sacrifice their old clothes by hanging them to their branches, and the trunks of favorite trees are commonly found studded with rusty nails and tatters. (Sir William Ouseley, App. 1819.) Groves of trees are equally revered in India, and are commonly found near the native temples and burial-places of the princes.

Sect. II. Chinese Gardening.

468. We know little of the gardening of China, notwithstanding all that has been written and asserted on the subject. It does not appear perfectly clear to us, that the difference between the gardens of Persia and India, and those of China, is so great as has been very generally asserted and believed. It is evident, that the Chinese study irregularity and imitate nature, in attempting to form rocks; but whether this imitation is carried to that extent in wood, water, and ground, and conducted on principles so refined as those given as Chinese by Sir William Chambers, appears very doubtful. With all this, it must be confessed, there is a distinctive difference between the Chinese style and every other, though to trace the line of demarcation does not appear practicable in the present state of our information on the subject.

469. One of the earliest accounts of Chinese gardens was given by Pere le Comte, who, as well as Du Halde, had resided in the country as a missionary. "The Chinese," observes Le Comte (Lettre vi.), "appear still more to neglect their gardens than their houses. They would consider it as a want of sense to occupy their grounds only in parterres, in cultivating flowers, and in forming alleys and thickets. The Chinese, who value order so little in their gardens, still consider them as sources of pleasure, and bestow some expense in their formation. They form grottoes, raise little hills, procure pieces of rocks, which they join together with the intention of imitating nature. If they can, besides these things, find enough of water to water their cabbages and legumes, they consider, that as to that material they have nothing more to desire, and content themselves with a well or a pond." Olof Toreen, a Swede, who visited China early in the eighteenth century, and has published an account of his travels, states, "that in the Chinese gardens are neither seen trees artificially cultivated, nor alleys, nor figured parterres of flowers; but a general confusion of the productions of verdant nature." (Voyage to Osbek, the East Indies and China, 8vo. 1761.)

470. The imperial gardens of China are described in the Lettres Edifiantes et Curieuses, &c. in a letter dated Pekin, 1743. It was translated by Spence, under the fictitious title of Sir Harry Beaumont, whom Lord Walpole describes as having "both taste and zeal for the present style;" and was published in Dodson's collection in 1761. These gardens are described to be of vast extent, containing 200 palaces, besides garden-buildings, mock towns, villages, all painted and varnished, artificial hills, valleys, lakes, and canals; serpentine bridges, covered by colonnades and resting-places, with a farm and fields, where his imperial majesty is accustomed to patronise rural industry, by putting his hand to the plough, or, as it has been otherwise expressed, "by playing at agriculture once a-year." Views of these gardens, taken by native artists for the Chinese missionaries, were sent to Paris about the middle of the eighteenth century, and engravings from them were published by permission of the court in 1788, in a work entitled Recueil des Plans des Jardins Chinois. We have examined the plan of the imperial gardens (fig. 36.) with the utmost care, but confess we can see nothing but a mass of buildings generally forming squares or courts, backed by peaked hills, and interspersed with pieces of water, sometimes evidently artificial, and at other times seemingly natural. The first jet-d'eau ever seen in China was formed in the imperial gardens by Pere Benoit, who went to Pekin as astronomer. The emperor was transported with it, and instead of astronomer, made the revered father the fountainier.

471. But the national taste of the Chinese in gardening must have had something characteristic in it, even to general observers; and this character seems to have been obscurely known in Europe from the verbal accounts of Chinese merchants or travellers, in the beginning of the seventeenth century. A proof of this is to be found in Sir William Temple's Essay, written about the middle of the seventeenth century. He informs us, that though he recommends regularity in gardens, yet, for any thing he
knows, there may be more beauty in such as are wholly irregular. "Something of this sort," he says, "I have seen in some places, but heard more of it from others, who have lived much among the Chinese." Referring to their studied irregularity, he adds, "When they find this sort of beauty in perfection, so as to hit the eye, they say it is sharaquivdi, an expression signifying fine or admirable." It appears from this passage, that the Chinese style had not only been known, but imitated in England, nearly a century previous to the publication of the Jesuit's Letters, and, at least, sixty years before Kent's time. Sir William Temple retired to East Sheen in 1680, and died in the year 1700.

472. Sir William Chambers's account of the Chinese style has given rise to much discussion. This author, afterwards surveyor-general, resided some time at Canton, and after returning to England, gave a detailed account of Chinese gardening; first in the appendix to his Designs of Chinese Buildings, &c. in 1757, and subsequently at greater length in his Dissertation on Oriental Gardening, in 1772, and commended, as G. Mason observes, by so good a judge as Gray. Sir William Chambers avows that his information is not derived entirely from personal examination, but chiefly from the conversation of a Chinese painter; and it has been very reasonably conjectured, that he has drawn, in some cases, on his own imagination, in order to enhance the reader's opinion of Chinese taste, with the laudable end of improving that of his own country. In his essay of 1757, which was published in French as well as English, and was soon translated, as Hirschfield informs us, into German, he says, "the Chinese taste in laying out gardens is good, and what we have for some time past been aiming at in England." With the exception of their formal and continual display of garden-buildings, and their attempts of raising characters, not only picturesque and pleasing, but also of horror, surprise, and enchantment, Sir William's directions, especially in his second work, will apply to the most improved conceptions of planting, and forming pieces of water, in the modern style; or, in other words, for creating scenery such as will always resemble, and often might be mistaken for that of nature. But whatever may be the merits of the Chinese in this art, it may reasonably be conjectured, that their taste for picturesque beauty is not so exactly conformable to European ideas on that subject as Sir William would lead us to believe. Their decorative scenes are carried to such an extreme, so encumbered with deceptions, and what we would not hesitate to consider puerilities, and there appears throughout so little reference to utility, that the more mature and chastened taste of Europeans cannot sympathise with them. Chinese taste is, indeed, altogether peculiar; it is undoubtedly perfectly natural to that people, and therefore not to be subjected to European criticism.

473. Lord Walpole's opinion of the Chinese gardens is that they "are as whimsically irregular as European gardens were formerly uniform and unvaried; nature in them is as much avoided as in those of our ancestors." In allusion to those of the emperor's palace, described in the Lettres Edifiantes, he says, "this pretty gaudy scene is the work
of caprice and whim; and when we reflect on their buildings, presents no image but that of unsubstantial tawdriness."

474. Lord Macartney's remarks on these gardens show, that at least picturesque scenes are seen from them. "The view," he says, "from one of the imperial gardens might be compared to that from the terrace at Lowther Castle." This view is altogether wild and romantic, and bounded by high uncultivated mountains, with no other buildings than one or two native cottages. In what degree of estimation such a view is there held does not, however, appear; it would be too much to conclude that, because it existed in that situation, it had been created or left on purpose, or was considered as eminently beautiful or desirable. "It is our excellence," observes his lordship, "to improve nature; that of a Chinese gardener to conquer her: his aim is to change every thing from what he found it. A waste he adorns with trees; a desert he waters with a river or a lake; and on a smooth flat are raised hills, hollowed out valleys, and placed all sorts of buildings."

475. The description of the gardens of Woo-yuen in Ellis's Journal of the late Embassy to China, 1818, is as follows: "We stopped opposite the gardens of Woo-yuen, which, after a little hesitation on the part of the mandarins, we were allowed to visit. Although now much neglected, they were interesting as a specimen of Chinese gardening. The Chinese are certainly good imitators of nature, and their piles of rocks are not liable to the same ridicule as some modern Gothic ruins in England; indeed they are works of art on so great a scale, that they may well bear a rivalry with the original: the buildings are spread over the ground without any attention to effect being produced by their exterior, unconnected with the scenery; the object seems to be to furnish pretexts for excursions within the enclosure, which is so disposed as to appear more extensive than it really is. Much labor has been expended upon the walks, which, in places, resemble mosaic work. These gardens were a favorite resort of Kien-long, whose dining-room and study were shown to us; in the latter was a black marble slab, with a poem inscribed upon it, composed by his majesty, in praise of the garden. The characters were particularly well executed. The trees in the garden were chiefly the olea fragrans and some planes."

(Vol. i. p. 493.)

476. The villa of Puanke-qua, belonging to one of the principal Hong merchants of Canton, is interesting as a specimen of Chinese taste in laying out grounds; the great object is to produce as much variety as possible within a small space." (Vol. ii. p. 186.)

477. The Fatee gardens at Canton, belonging to rich individuals, and the resort of the fashionable, "consist of straight walks lined with flower-pots, containing the curious and beautiful plants of the country." (Vol. ii. p. 186.)

478. A plan of a Chinese garden and dwelling, executed at forty-five leagues from the city of Pekin, was taken by Stornberg, a gardener, who was several years in that country, and is given by Kraft in his Plans, (Plans, &c., partie 2. pl. 95.) If this plan (fig. 37.) is really correct, it seems to countenance the idea of the modern style being taken from that of the Chinese. The house of the mandarin, its proprietor, contains an entrance under a triumphal arch (a), barracks or offices (b), fountains (c), entrance-gate for dignified persons (d), vases of odors (e), officers' dwellings (f), residences of those in waiting (g), fountains (h), residence of the proprietor (i), apartments for mandarin ladies (k), triumphal arch (l), bagnio and room for sports (m), a pa-
vilion on a rock (r), building for the practice of archery (o), green-house (p), pleasure-house (q), and a rock under which the river passes and forms a waterfall (r). (Kraft, p. 70.)

479. Horticulture in China is generally considered to be in an advanced state; but, we have no evidence that the Chinese are acquainted with its scientific principles, and especially with the physiology of plants. The climate and soil of so immense a tract as China, are necessarily various; and equally so, in consequence, the vegetable productions. Besides the fruits peculiar to the country, many of which are unknown to the rest of the world, it produces the greater part of those of Europe; but, excepting the oranges and pomegranates, they are much inferior. The orange was introduced to Europe from China, and the pine-apple to China from South America, by the Portuguese in the sixteenth century.

The Chinese are supposed to have a number of culinary vegetables peculiar to themselves. They are said to cultivate edible plants, even in the beds of their rivers and lakes, and among others, the pi-tsi or water chestnut (Scirpus; tuberosus, Rox.), which yields tubers of a farinaceous quality and agreeable taste. The convolvulus reptans (Lour.) grown in ditches, amaranthus polygamus, and tristis, Sinapis Pekinensis, and some others used as pot-herbs. They have also a particular variety of brassica, used both as a salad and in a boiled state. (Abel’s Journal.) Le Comte, Du Halde, Eckeburg, and others, praise the manner in which the Chinese cultivate culinary vegetables, which, they say, are abundant in their gardens, and form the chief part of the nourishment of the lower orders. They add, however, that the greater part of their fruits do not equal ours; either because the Chinese are ignorant of the art of improving them, or because they do not give themselves the trouble. Their grand object is to cultivate corn and rice; and they are ignorant of botany. One of the authors of these remarks, Captain Eckeberg, has published, in the transactions of the academy of sciences of Stockholm, a treatise on the rural economy of this people; and Count Lasteyrie has collected what is known on the same subject. The British works, published after different embassies, contain accounts of their modes of propagation, by inarching and local radication; of their dwarfing forest-trees, producing double-flowers, monstrous unions, and various other exertions, in the way of conquering nature. It is a singular fact, that with all this practical skill, the Chinese do not appear to be very busily occupied, otherwise than cultivating their rice. The Pekin Gazette, an official publication in which all notices relative to any variation or change in their practices are made public; and to the circumstance of “potatoes and cabbages having been cultivated in the neighbourhood of Macao for upwards of half a century, and although highly profitable and productive, yet the number of growing them has not reached Canton, perhaps has not even extended five miles.” It is impossible, this writer observes, to establish any distinction between the agriculture and horticulture of the Chinese merely from the plan of cultivation, the same ground being alternately cropped with grain and culinary esculents.

The cultivation of flowers and plants of ornament seems very general in China. The beautiful varieties of camellia, azalea, rosa, chrysanthemum, and of various other genera, are well known natives of that country.

480. Hot-houses are not unknown in China. Watthen (Journal of a voyage to China, &c. 1814.) describes the villa (fig. 38.) of Pon-qua-qua, a retired merchant and mandarin, as containing a green-house (a), an aviary (b), a banqueting room open on one side; a garden with the walks bordered with porcelain pots of orange-trees and camellias; and an immense Banyan-tree (Ficus Benghalensis).

Sect. III. Gardening in Anglo-North America, or the United States and British Provinces.

481. The use of gardens in North America is very general, though chiefly confined to horticultural or useful productions. B. McMahon, in his American Kalendar, says, “America has not yet made that rapid progress in gardening, ornamental planting, and fanciful rural designs, which might naturally be expected from an intelligent, happy, and independent people, possessed so universally of landed property, unoppressed by taxation or tithes, and blest with consequent comfort and affluence.” (Pref.)

McMahon is a seedman in Philadelphia, and “has connected with the seed-trade a botanical, agricultural, and horticultural book-store.” His work is the first of the kind which has appeared in America, and includes every department to be found in our calendars. Ample instructions are given for growing the pine, vine, melon, and other delicate fruits, and also for the forcing departments both of the flower and kitchen gardens; but we cannot get from the work any thing as to the extent of American practice in these particulars. From this, and the few other American books on gardening, we submit what we have been able to glean, as to the state of horticulture, botanical gardening, and timber-trees.
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The middle states of America, he says, "possess a climate eminently favorable to the production of the finer liquor and table apples; and the limits of that district of country which produces apples of the due degree of excellence are for both purposes the Mohawk river in New York, and for both purposes the James river in Virginia. Apples grow well in other places, but that exquisite flavor for which the Newton pippin and Exopus Spitzenberg are so much admired, and which has given such high reputation to the cyder from the Hudson river, is not always produced even there, and can only be retained with the care here described. Cold and heat, are equally necessary to the production of a fine apple, and neither must predominate in too great a degree. Some European cyder fruits have recovered their reputation by being transplanted to the more genial climate of America, where the growth of trees compared with Europe is as five to three."

The peach is a native of South America; in North America, Coxe says, it is subject to a malady, which no remedy can cure, nor cultivation avert. This is a worm which destroys the roots and trunk of the tree. The only palliative is fresh soil. (Preface, p. 11.)

Plums and cherries are natives of the United States, and wood-cuts are given in Coxe's work of the principal sorts of these fruits commonly cultivated, and which are chiefly those well known in Britain.

The vine, Dr. Dean observes (New-England Georigcal Dictionary, in loco Massachusetts, 1797), "may, without doubt, be cultivated in every latitude of the North American states. They are wild in the neighborhood of Boston." He has known a good wine made from the juice of wild purple grapes; and seen excellent eating grapes produced in the American gardens, without any extraordinary culture.

The greater part of states, and particularly New England in the common way of planting, but is not so large nor so early as when raised on dung.

Culinary vegetables, Kingdom states (America, &c. 1820), grow in the same perfection as in England, except the cauliflower and some species of beans. Water-melons, musk-melons, squashes, sweet potatoes, cucumbers, &c. arrive at great perfection.

Those who wish to grow sugar must go south of 32°; cotton, south of 36°; and for corn the best latitude is from 36° to 41°. This is the work after a settlement is to plant a peach and apple orchard, planting the trees alternately. The peach, being short-lived, is soon removed, and its place covered by the branches of the apple-trees. (Kingdom, 5.)

The seeds of pumpkins are scattered in the field, when planting the corn, and no further trouble is necessary than throwing them into the waggons when ripe. They weigh from thirty to forty pounds each; and cattle and hogs are fond of them. In Maryland, Virginia, and the neighbouring provinces of the United States, peaches are propagated invariably from the stone. The fruit is used for feeding hogs, and distilled for brandy. In Virginia, the prickly pear abounds in the woods, and is reckoned a cooling, grateful fruit. (History of Hort. Trees, vol. ii.)

In Lower Canada, the fruit is neither remarkable for goodness nor cheapness, except strawberries and raspberries, which are very abundant. Apples and pears are sent from Montreal to Quebec, and sell for about the same price as in England. Oranges and lemons are imported from England, and are sometimes very excellent. Gooseberries, plums, and melons are plentiful; but currants, cherries, walnuts, and filberts are scarce. (Kingdom, 91.)

Upper Canada is very fertile. At Montreal are extensive orchards. Here the sugar-maple is abundant, and pierced for sugar when the sap begins to rise. A tree twenty inches in diameter will yield five pounds of sugar usually, and sometimes more for thirty years. Pot and pear-trees are made from the fellied trees. Beech yields at the rate of 219 lbs. for 1000 lbs. of ashos, and most other trees less. Sun-flowers are abundant, but oil is not extracted from them as in the United States. (Kingdom, 82.) A great variety of fruit-trees may be had at the nursery-gardens at Montreal. The apples from thence are considered superior to any other. The peach-trees are introduced into the orchards from York to Amherstburg. Cherries, walnuts, chestnuts, hickery, hazel, and filbert nuts grow wild; as do gooseberries, strawberries, blueberries, cranberries, and black currants.

483. Botanic gardening. — America is rich in botany, especially in trees. Dr. Hosack, in the preface to his Hortus Elginensis, observes, "that, although much has been done by the governments of Great Britain, France, Spain, Sweden, and Germany, in the investigation of the vegetable productions of America; although much has been accomplished by the labors of Catesby, Kalm, Wangenheim, Schoepf, Walter, and the Michaux; and by our countrymen, Clayton, the Bartrams, Calden, Muhlenburg, Marshall, Cutler, and the learned P. Barton of Pennsylvania, much yet remains to be done in this western part of the globe."

There were in America, at an early period, men who recommended the necessity of instituting botanic gardens, as Lieutenant-Governor Calden and Dr. Middleton of New York, in 1769; and, upon the revival of the medical school in Columbia college, in 1792, a professor of botany was appointed, and Dr. Mitchell was appointed professor. Dr. Hosack succeeded Dr. Mitchell, and the result was, first, the latter professor's establishing a botanical garden at his own expense, and afterwards government purchasing it of him for the benefit of the medical schools of New York, and it is now known as the New York Botanic Garden.

484. The botanic garden of New York contains twenty acres; the first catalogue was published in 1806, and the second, in 1811, containing nearly 4000 species. (Statement &c. as to the Elgin Botanical Garden, by Dr. Hosack, New York, 1811.)

485. The first American Flora appeared in 1816, by F. Pursh, a German botanist, who spent nearly twelve years beyond the Atlantic in botanic travel, and in the management of two botanic gardens, the last that of Elgin. From the preface to this work we are enabled to give the names of the principal botanic gardens in the United States. In British America there are none. The first gardens Pursh saw were the old established gardens of M. Marshall, author of a small treatise on the forest-trees of North America. These were rather on the decline. The botanic garden of J. and W. Bartram on the banks of the Delaware, near Philadelphia, was founded by their father under the patronage of Dr. Fothergill. W. Bartram is author of travels in North and South Carolina.
and of an introduction to botany. The garden of W. Hamilton, Esq. of Woodlands, is one of the best in America; that of Elgin has been already mentioned.

486. Forest-trees. — Michaux's work on the trees of America is the fruit of two voyages, in 1802 and 1806. The number of trees which in America grow above thirty feet high, which he has seen and describes, is one hundred and thirty-seven, of which eighty-five are employed in the arts. In France there are only thirty-seven which rise to that height, of which eighteen serve to form timber-plantations, and of these seven only are employed in civil and marine constructions. Michaux acknowledges his obligations to W. Hamilton, "an enlightened amateur of the sciences and arts," who pleases himself in uniting at his magnificent residence at Woodlands, near Philadelphia, not only all the useful vegetables of the United States, but those of every country of the world, which may offer any interest in the arts or in medicine. (Introduction, 16.) From the Transactions of the Society of Agriculture of New York, we learn, that hawthorn hedges and other live fences are generally adopted in the cultivated districts; but the time is not yet arrived for forming timber-plantations.

SECT. IV. Gardening in Spanish North America, or Mexico.

487. The gardening of the Mexicans is described by the Abbé Clavigero, in his History of Mexico. According to this author, when the Mexicans were brought into subjection to the Calhuan and Tepanec nations, and confined to the miserable little islands on the lake, they ceased for some years to cultivate the land, because they had none until necessity and industry together taught them to form moveable fields and gardens, which floated on the waters of the lake. The mode of forming these of wicker-work, water-plants, and mud, may be easily conceived. The boat or basis is commonly eight perches long by three broad. They first cultivated the maize and useful plants only, but afterwards "there were among them gardens of flowers and odoriferous plants, which were employed in the worship of the gods, and served for the recreation of the nobles." At present they cultivate flowers, and every sort of garden-herbs upon them, all of which thrive surprisingly. In the largest gardens there is commonly a little tree, and even a little hut to shelter the cultivator, and defend him from rain or the sun. When the owner of a garden wishes to change his situation, to remove from a disagreeable neighbour, or come nearer to his own family, he gets into his little vessel, and by his own strength alone, if the garden is small, or with aid, if it be large, he tows it after him, and conducts it where he pleases with the little tree and hut on it. That part of the lake where the gardens are, is a place of infinite recreation, where the senses receive the highest possible gratification. The Mexicans were extremely well skilled in the cultivation of kitchen and other gardens, in which they planted, with great regularity and taste, fruit-trees, and medicinal plants and flowers. The last of these were much in demand, bunches of flowers being presented to persons of rank, kings, lords, and ambassadors, and also used in temples and private oratories.

488. The royal gardens of Mexico and Tezcuco, and those of the Lords of Iztapalapan and Huantepec, have been much celebrated. One, belonging to the Lord of Iztapalapan was laid out in four squares, and planted with great variety of trees, through which a number of roads and paths led, some formed by fruit-bearing trees, and others by espaliers of flowering shrubs and aromatic plants. It was watered by canals, and had in the centre a fish-pond four hundred yards in diameter, where innumerable water-fowl resorted. Hernandez says, this garden contained many foreign trees. The garden of Huantepec was six miles in circumference, watered by a river, planted with numerous species of trees and plants beautifully disposed, along with pleasure-houses. Many foreign plants were cultivated, and every kind of medicinal plant belonging to that clime, for the use of the hospital which they founded there. Cortez, in a letter to Charles V. in 1522, told him that this garden was the most extensive, the most beautiful, and most delightful which had ever been beheld. Bernard Dias and other authors concur in the same opinion. The Mexicans paid great attention to the preservation of woods, which supplied them with timber and fuel. (History of Mexico, i. 379.)

489. A conventual garden at Mexico is described by Humboldt (Voyage, &c. liv. iii. chap. 8.), in 1803, as one of the finest he had ever seen. The convent was a very picturesque building, and in the garden were immense groves of orange-trees, peaches, apples, cherries, and other fruit-trees of Europe.

490. The royal botanic garden, in the promenade (cours) of the vice-king's palace, Humboldt describes as small, but extremely rich in vegetables, rare, or interesting for industry and commerce.

491. The floating gardens, or chinampas, mentioned by the Abbé Clavigero, he says still exist. They are of two sorts; the one mobile and blown here and there by the winds, and the others fixed and united to the shore. The former alone merit the appellation of floating, and they are diminishing day by day. He assigns to them the same origin as the Abbé Clavigero; but thinks it probable that nature also may have suggested the first idea,
and gives instances of small pieces of surface netted with roots and covered with plants being detached from the marshy shores of other American lakes, and floating about in the water. The bean, pea, apple, artichoke, cauliflowers, and a great variety of other culinary plants are cultivated on them. In the ninth chapter of Humboldt's work will be found an ample account of the useful plants of Mexico. It is singular, that the potatoe, which one would have imagined should have been introduced from the southern continent to Mexico, should have been first carried there from Old Spain. It is not, Humboldt says, a native of Peru, nor to be found between latitudes 12° and 50°. In Chili it has been cultivated for a long series of ages, where there is a wild sort with bitter roots.

Sect. V. Gardening in South America.

492. Gardening appears to be little known in South America, excepting in the European colonies. It is the country, however, of some of our most valuable culinary productions, as the potato; of the most exquisite fruits, as the pine-apple and Cheremoyas; and of many of our most beautiful flowers, as the dahlia. There is a species of Chili pine (Araucaria), which is considered the largest tree in the world: it has an erect stem, and the seeds are a farinaceous food, and as large as chestnuts. This tree, it is thought, may yet be acclimated, and clothe our northern mountains. The whole of South America is rich in vegetable productions, many of which are unknown in Europe; but there are now a number of collectors in that country, for the purposes of botany and horticulture.

Sect. VI. Gardening in the British Colonies, and in other Foreign Settlements of European Nations.

493. Gardening cannot be displayed to much advantage in distant and precarious territorial appendages, where the object is most frequently to acquire the means of returning to garden at home. In permanent settlements, however, such as the Cape of Good Hope, Van Diemen's Land, &c. gardening will be resorted to as an art of necessity.

494. The gardening of any colony will always resemble that of the parent country. It is evident, that wherever a people establish themselves, they will also establish, in part, their arts or manners. All colonists carry with them the seeds of the useful vegetables, which they have been accustomed to cultivate; and subsequently they attempt to introduce the more delicate or luxurious fruits and flowers.

495. The European governments have established colonial botanic gardens wherever their utility has been made apparent; and in this, as well as in the ornamental part of gardening, it is but fair to state, that the French and Dutch have been before England in point of time, as well as in point of excellence. The Dutch had a fine government garden at the Cape of Good Hope, and another at Batavia in the middle of the seventeenth century. The French had a garden in Cayenne, in 1630. The first colonial botanic garden established by the English, was that of Jamaica, about 1780. It must also be confessed, that our botanic gardens have hitherto been less useful to horticulture than the government or residence-gardens, and the botanical gardens of the Dutch; because in these last, useful plants are the principal objects; whereas in ours, number of species is, or seems to be, most attended to. Horticulture, in civilised countries, may be deemed sufficiently protected and encouraged by its own immediate contributions to the wants and desires of mankind; but in barbarous countries every art requires protection at the first establishment of a colony. Perhaps there is no way in which man in a civilised state can promote the progress of rude society more, than by introducing new and useful fruits and herbs. The numerous vegetables now used in the domestic economy of civilised society have been collected from various and opposite parts of the globe. Where would be the enjoyments of a European table, if they depended on our native herbs and fruits? Europe in this respect is under great obligations to Persia and Egypt; and these countries, and many others of Asia, Africa, and America, are now in their turn receiving great benefits from the colonies of Europeans who settle on them.

496. As examples of the use of gardening in colonisation, we may refer to the Cape of Good Hope, which possesses at present all the best culinary productions and fruits of Europe and Asia. Till 1660, that the Dutch established a colony there, it had no other fruits than the chestnut, a nut like the wild almond, and what is called the wild plum; and no culinary plants but a sort of vetch. The first shipment of convicts was landed at Sidney Cove in 1789, and since that period, every horticultural product of Britain has been introduced there, and cultivated with one or two exceptions, in the greatest perfection.

497. The influence of gardening comforts, together with instruction, on uncivilised countries, both as to society and climate, and finally on the whole globe itself, cannot be foreseen. The now trackless deserts of arid sand in Africa, may be destined at some future age to be watered and cultivated by the superfluous population of the other quarters of the world. The evaporation and coolness produced by a surface cultivated chiefly by irriri-
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In every agitation, the whole temperature. J. mangostan, climate, tropical year have been in desert. Also an awning, Town-houses of here.

The native products of these islands are various and excellent, and have been greatly increased by fruits and spices, introduced from the East Indies and other places. Among these it may be sufficient to mention the pineapple, bread-fruit, mangostan, durian and cinnamon. There is a large botanic garden at St. Vincents, and others at Trinidad and Martinique, supported by their respective governments. There was formerly one of seventy acres in Jamaica, of which some particulars deserve here to be recorded. "The botanic garden of Jamaica was originally begun by J. Hinton, Esq., and afterwards bought by government, and enlarged as to contain seventy acres. One of the objects of its establishment was to preserve, without artificial means, the production of various climates. Such a project could only be executed in a tropical latitude, where the various elevations of the ground would regulate the required temperature. The site chosen for this purpose is about seven miles from Kingston, on the side of the Liguanea mountain, the summit of which is 3600 feet above the level of the sea. Here, ascending from the base, are found the productions of the various countries of the earth; every change of situation represents a change of latitude, and the whole surface of the mountain may be clothed with the appropriate vegetation of every climate, from the pole to the equator. By means of this noble and useful establishment, the vegetable productions of various climes have been naturalised to the soil, and the plantations of Jamaica have been enriched with many valuable trees, shrubs, and plants, which were heretofore unknown in the island; of these may be mentioned cinnamon, mangostan, mangoes, sago, bread-fruit, star-apple, camphor, gum-arabic, asafetida, &c. introduced from a French ship captured in 1782." (Edwards's Jamaica, 1881.) In the year 1812, the whole was sold by the House of Assembly, for the small sum of 4000£. to an apothecary in Kingston. It is impossible to avoid regretting such a circumstance. Some account of the garden of St. Vincents will be found in the Transactions of the Society of Arts. Pine-apple plants, and also ripe fruits, are frequently sent from the West Indies to Europe, and arrive commonly in a fit state for planting and the dessert.

500. East Indies. Bengal, the province longest under British subjection, resembles Egypt, in consisting of one immense plain of fertile soil, watered by the Ganges, which overflows it annually. Calcutta, the capital, has been subject to the English since 1765, but it does not appear that much has been yet done by the East India Company, in the way of gardening.

* In the park at Barrackpore, about sixteen miles from the capital, are the unfinished arches of a house begun by the Marquis of Wellesley, but discontinued by the frugality of the Court of Directors. There is also a magnificent garden, not far distant, which contains a botanic garden, and has been formed by the British in most of the East Indian settlements. We may cite, as an example, Dr. M'Kinnon's cottage (fig. 39.), in the neighbourhood of Madras. It is thatched with palm-leaves. Town-houses and large country-houses are generally flat-roofed; and the roof shaded by an awning, serves as a banqueting-place. The botanic garden of Calcutta was founded in 1790, it is beautifully situated on the west bank of the river, and gives to one of its bendings, the name of Garden-reach. Above the garden there is an extensive plantation of teak, a tree not native of this part of India, but which thrives well here. This garden was under the direction of Dr. Roxburgh, well known as the author of a work on the plants of Coromandel. Maria Graham (Letters from India) describes it as rich in palms, mimosa, and parasitic plants, and as neatly kept. Seeds from this garden are sent annually to Kew and other European gardens; as well as to various British settlements in the East, as Ceylon, &c.

The orchard of Bengal is what chiefly contributes to attach the peasant to his native soil. He feels a superstitious veneration for the trees planted by his ancestors, and derives comfort and profit from their fruit. Orchards of mango-trees diversify every part of this immense country; the palmira abounds in Bengal in the plains, and the various sorts which are not remote from the tropic. The date-tree grows everywhere, but especially in Bahar. Plantations of the areca, or Betel-palm, are common in the central parts of the country.

The cultivated vegetables of Europe have all been introduced into India. Potatoes grown there are deemed equal, if not superior, in quality to those of England. Asparagus, cauliflower, pease, and other esculent plants, are raised, but they are comparatively tasteless.

The desert of Europeans in Calcutta, is distinguished by a vast profusion of most beautiful fruits, procured at a very moderate expense, such as pine-apples, plantains, mangoes, pomeloes or shadoocks, melons of all sorts, oranges, custard-apples, guavas, peaches, and an endless variety of other orchard-fruits. Forest-trees do not naturally abound in Bengal; the tea-tree (Fretia grandis) is the oak of the East, and grows in abundance in the hilly kingdoms of Birman and Begum, whence Calcutta is supplied for the purposes of naval architecture. Whether it shall be found worth while to cultivate this tree in Bengal, appears very doubtful. The bamboo is the timber used in the general economy of the country. Hedges of native armed plants are occasionally used round gardens, orchards, and small enclosures.
501. Ceylon. All the productions of Hindostan are said to thrive here. General Macdowal, with the assistance of Dr. Roxburgh of Calcutta, made a valuable collection of exotics, which he left at Calombo in 1804. He introduced peaches, grafted and trained on espaliers, which bore at three years old. Gardeners, in hot climates, Cordiner observes (Account of Ceylon, vol. ii. p. 387.), are much perplexed by the trees which are deciduous in Europe, retaining their leaves all the year. Apples and asparagus succeeded well in this climate. The country is rich in botany, and abounds in palm-trees and plantains. Cordiner describes the cinnamon-groves as delightful. "Nothing can exceed the luxury of riding through them in the cool hours of the morning, when the air is cool and the sweetness of the spring blended with the glow of summer. Every plant in the garden is at all times clothed with fresh and lively green, and when the cinnamon laurels put forth their flame-colored leaves and delicate blossoms the scenery is exquisitely beautiful. The fragrance, however, is not so powerful as strangers are apt to imagine. The cinnamon-bark affords no scent when the trees are growing in tranquillity, and it is only in a few places that the air is perfumed with the delicious odor of other shrubs, the greater proportion of the flowers and blossoms of India being entirely destitute of that quality. Gentle undulations in the ground, and clumps of majestic trees, add to the picturesque appearance of the scene; and a person cannot move twenty yards into a grove without meeting a hundred species of beautiful plants and flowers springing up spontaneously. Several roads for carriages make winding circuits in the woods, and numerous intersecting foot-paths penetrate the deepest thickets. In sauntering amidst these groves, a botanist or a simple lover of nature may experience the most sublime delight which the vegetable creation is capable of affording, and the zoologist will not be less gratified by the variety, the number, and the strangeness of many of the animal kingdom." The Cingalese, as we have noticed (§), lay claim to the situation of paradise, and one of the animals peculiar to the country, the *Loris Ceylonicus*, Fischeri (fig. 40.), has been considered by some philosophers as aboriginal man. (Cordiner's Ceylon, vol. ii. p. 421.) The agriculture and gardening of the native Cingalese may be considered as one art, the objects of culture being edible roots, as the yam and grains, and spices, as the rice and pepper. Ample details are given by Dr. Davy in his Account, &c. of Ceylon.

502. Cape of Good Hope. A very fine garden was formed here by the Dutch about the middle of the seventeenth century, which is described in Lachman's Travels of the Jesuits (vol. i. let. 37.), and thus noticed by Sir William Temple. "It contained nineteen acres, was of an oblong figure, very large extent, and divided into four quarters, by long and cross walks, ranged with all sorts of orange-trees, lemons, limes, and citrons; each of these four quarters is planted with the trees, fruits, flowers, and plants, that are native and proper to each of the four parts of the world; so as in this one inclosure are to be found the several gardens of Europe, Asia, Africa, and America. There could not be, in my mind, a greater thought of a gardener, nor a nobler idea of a garden, nor better suited or chosen for the climate." Father de Premare says, "it is one of the most beautiful spectacles in the world;" and indeed it is not easy for a mere European traveller to conceive the magnificence of palm-trees and plantains in their native climates. Whether this garden still exists, we have not been able to learn, but as it doubtless contributed to introduce the horticultural productions of Europe to this part of the globe, it deserves to be remembered with gratitude to its founders.

The only indigenous fruits of the Cape, as already observed (496.), are the chestnut, and two stone fruits. Those that have been introduced into the colony are the grape, apple, cherry, plum, peach, nectarine, apricot, fig, orange, lemon, citron, pomegranate, almond, mulberry, guava, melon, and in short all the fruits esteemed by Europeans. No grapes of Europe are considered preferable to those of this colony. The colony of Capetown consists chiefly of vine-growers. They are of French extraction, possess farms of about 150 English acres, and the culture of the grape, with an elegant garden, generally occupies the whole. The lands are surrounded and divided by oak and quince hedges; and the vines, cultivated as in France and Germany, have the appearance of plantations of raspberries. The Cape-market is richly supplied from these gardens. Between Table Bay and False Bay, are the two farms producing the Constantia wine. Here most of the above fruits thrive; but gooseberries, currents, plums, and cherries do not succeed at all. The ornamental plants of the Cape are well known; to them we are indebted for almost all our heaths, ixias, Diosmae, pelargoniums, and many other genera. (Kingdom's British Colonies, p. 81.)

503. New South Wales. There are two colonies established in this extensive territory and its adjoining islands; the one at Sidney, in 1788, and the other at Van Diemen's Land some years afterwards. The botanical riches of New South Wales, and the singular aspect of the native plants, are well known. There are gardeners and botanists esta-
blished in and near Sidney, who collect seeds for England, and other parts of Europe; and it is in contemplation to establish a government botanic garden there, which will doubtless be of essential service in collecting and preserving native plants. The climate and soil of both settlements are favorable for horticulture. Potatoes, cabbages, carrots, parsnips, turnips, and every species of vegetable known in England, are produced in this colony. The cauliflower and broccoli, and the pea, arrive to greater perfection than in Europe; but the bean and potato degenerate. The climate is too hot for the bean, and the potato is only grown to advantage on new lands.

New South Wales is famed for the goodness and variety of its fruits; peaches, apricots, nectarines, oranges, grapes, pears, plums, figs, pomegranates, raspberries, strawberries, and melons of all sorts, attain the highest degree of maturity in the open air; and even the pine-apple may be produced merely by the aid of the common glass frame. The climate of Port Jackson, however, is not altogether congenial to the growth of the apple, currant, and gooseberry, although the whole of these fruits are produced there, and the apple in particular in very great abundance; but it is decidedly inferior to the apple of Britain. In Van Diemen's Land these fruits arrive at the greatest perfection; and as the climate of the country to the westward of the Blue Mountains is equally cold, they will, without doubt, attain there an equal degree of excellence. Of all the fruits which are thus enumerated, as being produced in the colony, the peach is the most abundant and the most useful. The different varieties which have been already introduced succeed one another in uninterrupted succession from the middle of November to the latter end of March, thus filling up an interval of more than four months, and affording a wholesome and nutritious article of food during one-third of the year. The tree thrives in all soils and situations, and its growth is so rapid, that if you plant a stone, it will, in three years afterwards, bear an abundant crop. The fruit is the food of hogs, and when thrown into heaps, and allowed to undergo a proper degree of fermentation, is found to fatten them very rapidly. Cyder is also made from it; and the lees also fatten hogs. (Kingdom's British Colonies, p. 594.)

504. Van Diemen's Land. This settlement does not contain either such a variety or abundance of fruit as the parent colony. The greater coldness of the climate sufficiently accounts for the former deficiency, and the recency of its establishment for the latter. The orange, citron, guava, loquat, pomegranate, and other fruits, which attain the greatest perfection at Port Jackson, cannot be produced here without having recourse to artificial means; while others, as the peach, nectarine, grape, &c. only arrive at a very inferior degree of maturity. On the other hand, the apple, currant, and gooseberry, and indeed all those fruits for which the climate of New South Wales is too warm, are raised here without difficulty. (Kingdom's British Colonies, p. 300.)

505. Cayenne. The French have a botanic garden, and several fine private gardens in the fertile colony of Cayenne. A very interesting account of this colony and its productions, natural and artificial, will be found in the Maison Rustique de Cayenne, published by Prefontaine in 1763.

506. Malta. There is a small botanic garden on this island, supported by the government; and a late governor, Sir A. Balls, is said (Letters from Malta, 1817) to have established public gardens at every village for the employment of the poor, and the dissemination of useful seeds and plants among the farmers. No success attended this measure, from mismanagement, as it is said, in the curators. Great part of Malta was originally little better than a bare limestone-rock; but this rock is full of cracks or vertical fissures, which are filled with calcareous soil washed down from the surface. This is dug up by the inhabitants, and re-spread over the surface; and by means of irrigation and careful culture, the cotton-plant is grown as an article of general economy. In the more fertile part of the island, the orange-tribe are grown, and the Maltese, or red-fleshed orange, being a variety in much esteem, there is some demand for young trees as articles of foreign commerce. These trees are more scientifically trained and inoculated than those of Genoa.

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BOOK II.

GARDENING CONSIDERED AS TO ITS PROGRESS AND PRESENT STATE UNDER DIFFERENT POLITICAL AND GEOGRAPHICAL CIRCUMSTANCES.

507. Every art must be affected by the government under which it is exercised, either directly by its laws and institutions, or indirectly by the state of society as modified by their influence. Gardening and agriculture differ from other arts in being still more affected by climates than by governments; the influence of the latter is temporary or accidental, while that of the former is absolute and unchangeable.

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CHAP. I.

Gardening as affected by different Forms of Government, Religions, and States of Society.

508. All governments may be reduced to two classes; the primitive, or those where the people are governed by the will or laws of one or a few persons independently of the
people; and the rational, or those where they are governed by laws formed by a congre-
gated assemblage of their own body. The former are calculated for rude and ignorant
ages, when man, in a state of infancy, is governed by a king, as children are ruled by
their parents; the latter, for more enlightened times, when a people, like children
arrived at manhood, are capable of thinking for themselves and acting in concert.

509. Society is either fixed or free. In a fixed state, property is hereditary, and one
part of the people are perfectly independent, and the other dependent; in a free state,
men may belong to either class, according to their talents and the chances of life. In
the former case, a man's condition in society depends on chance; in the latter on chance
and skill combined.

Sect. I. Gardening as affected by different Forms of Government and Religion.

510. Gardening as an art furnishing a part of the necessaries of life, may be practised
under any form of government; and wherever there is some liberty and security of
property, its productions of necessity and comfort will ensure its use. Wherever
civilised man has a house, he will always have an accompanying spot for roots and
legumes; and wherever he enjoys a farm, he will desire orchards or vineyards for
fruits or wine, and copse-woods and forest-trees for fuel and timber: shelter, shade,
and ornament will follow in due time. Under paternal forms of government, the taste
of the monarch will generally be indiscriminately followed by such of his subjects as
can indulge in it; and thus fashion will assume the province of reason. Such a
government must be favorable or unfavorable to the arts, according to the taste of its
chief. Monarchs generally love splendor more than elegance or use; and in gardening
are less likely to render its useful productions common among their subjects, than to
increase the luxurious enjoyments of a few wealthy courtiers. This was exemplified in
Louis XIV., who set the fashion not only in France but in Europe; but never, in all
probability, added a foot of ground to the garden of a single cottager, or placed an
additional cabbage or potatoe on his table. Under republican governments, the first
tendency of public feeling is to economy, and consequently to discourage those arts, or
branches of arts, which minister to luxury. Gardening, under such circumstances,
will be practised as a useful art, rather than one of design and taste; and more for its
substantial benefits and scientific objects, than for its extraordinary productions and
peculiar gratifications. In the beginning of the French revolution, we find the com-
pilers of the Encyclopaedia (see the vol. sur l’Aratoire et Jardinage) holding light the
productions of forcing-houses, and the taste for double flowers. In America, the same
simplicity of taste prevails, and also in Switzerland.

511. Gardening in all its branches will be most advantageously displayed where the
people are free. The final tendency of every free government or society is to conglome-
rate property in irregular masses, as nature has distributed all her properties; and this
irregularity is the most favorable for gardening both as a necessary, convenient, and
elegant art. A republican or representative government and a commercial people may
be reckoned a case highly favorable to the arts, of which Holland, Genoa, and Venice,
formerly, and this country, at present, may be adduced as examples. Under mixed
governments, where there is a representative body, and a first or executive magistrate, his
taste will naturally have considerable influence on that of the people, as in Charles the
Second's time in England; unless, as sometimes happens, the king or executive officer's
taste is behind that of the people, in which case if the people be free and enlightened, the
arts of design and taste will, as they ought, become a republic, governed by its own
laws. This last state has in some degree taken place in England since the accession of
the Brunswick line, a fine illustration of which is given by Eustace (Tour, i. 608.), in
comparing the taste exhibited in the royal palaces built or altered by this race, with that
displayed in the residences of private English gentlemen since the revolution.

512. The religion of a people is calculated to have some effect on their gardening. Those
religions whose offices are accompanied by splendor and show, and which have numerous
fetes and spectacles, will be favorable to the culture of flowers and plants of ornament;
and those which forbid, at certain seasons, the use of animal food, will in some degree
encourage the production of fruits and culinary vegetables. Where those alternating
days of rest, of such antiquity in society and so conducive to the comfort of the
laboring classes, (Graham's Sabbath, Pref.) are to be spent wholly or partly in recreative
enjoyments, encouragement will be given to public gardens of different kinds; but
where they are to be spent in a devotion founded in fear, and consequently gloomy and
austere in its offices, such a religion cannot be said to encourage gardening. The
religions of Italy and Scotland afford examples of each of these cases.

Sect. II. Gardening as affected by different States of Society.

513. In mixed states of society, where property is in few hands, and the population
consists chiefly of lords of the soil and of slaves, the immensely rich may accomplish
great designs, which shall astonish by their magnificence; but taste among such a people is not likely to be refined; works of art are only prized as marks of wealth; their merit is not understood, and therefore, declining in interest after the first burst of surprise, they are soon viewed with indifference, and afterwards neglected or destroyed. Gardening, in such circumstances, is not likely to be improved in any of its branches, nor the use of gardens rendered general among any part of the population. Russia and Poland may be referred to as examples.

514. In free states of society, where commerce is a leading pursuit, and property is irregularly distributed among all classes; where there are wealthy, rich, and thriving citizens, and where the comforts of life are known and relished by every class, gardening is likely to prosper in all its branches. The first-rate gardens of the wealthy will be an example to the rich, act as a premium to operative gardeners and artists, and encourage commercial gardens. The fine gardens displayed by the wealthy commercialist will act as a stimulus to the independent gentleman, too apt to be stationary in his improvements. The retiring tradesman will aspire to the same excellence as the merchant, and stimulate him in his turn. Cottage-gardens will be found real ornaments to the country, and supply useful food and agreeable fruits to the laboring class of society, who, as they become more enlightened, will prefer employing their leisure hours in this way, rather than in grosser pleasures or habits. This was formerly the state of Holland, and is, in some degree, at present, that of Britain.

515. In free states of society, where agriculture is chiefly followed, where property continues much divided, and mankind, as will always be the case under such circumstances, are sober and rational, the useful branches of gardening will be generally practised and much improved. Wholesome culinary vegetables will be enjoyed by all classes, and agreeable fruits by most of the inhabitants. Switzerland may be referred to as an example.

516. Times of peace and commercial prosperity, under any government or state of society, will be more favorable than their opposites. The long and flourishing peace of the two first empires, Sir W. Temple observes, gave earlier rise and growth to learning and civilisation, and all the consequences of them, in magnificence and elegance of building and gardening; whereas Greece and Rome were almost perpetually engaged in quarrels and wars, either abroad or at home, and so were busy in actions done under the sun, rather than those under the shade.

517. In mixed states of society, where a part of the population are privileged orders or hereditary proprietors, and the rest partly free and partly dependent, gardening is likely to be encouraged, more especially as an art of design. The proprietor of an entailed territory may be said to enjoy a sort of tangible immortality; for by establishing in his person and estate a sort of local and corporeal connection between his ancestry and posterity, he sees neither beginning nor ending to his life and property. Such a being is anxious to distinguish his little reign by some permanent improvement; and those which are most likely to answer his purpose will be building or gardening. However distant the expected benefits of his efforts, they are sure to be enjoyed; and even if he exceeds his income, and contracts debts which he cannot pay, he knows that the labor and property of others, which he has embodied on his estate, will remain for its benefit, and that posterity will give him credit for zeal and ambition. But partial rights of this sort are much more injurious than beneficial to society, by giving the privileged party a legal title to contract debts which he is not able to pay. They are remains of those feudal or primitive institutions which, as mankind become enlightened, will be swept away, with various other antiquated customs and absurdities, till man at last, whatever may be the circumstances of fortune or family under which he may be ushered into society, will be left to sink or rise in wealth and respect, according to his personal merits. Though the nobility of Britain have fewer exclusive privileges than those on the continent, yet there are not wanting instances of these privileges being abused; and as an example of a man creating sumptuous gardens and forming fine collections of plants, without being able to pay for them, or liable to be put to personal inconvenience on that account, we may refer to George, the third duke of Marlborough.

Chap. II.

Gardening as affected by different Climates, Habits of Life, and Manners.

518. All gardening is relative to climate and purpose. It is obvious that gardening, in so far as respects the culture of plants, must differ in different climates, some of which will be found favorable for fruits, others for flowers, for culinary vegetables, and for timber-trees. Considered as an art of design, and as furnishing agreeable views, and
scenes for exercise or recreation, it will be found to vary, not only with the climate, but with the surface of the country, and the habits and manners of society.


519. The gardening of every country must vary according to the climate; and the practice of the art in one country cannot be applied to any other, unless that other greatly resemble the former in climate. "Useful hints," Nell observes, "may no doubt be occasionally drawn from observing the modes in other countries. But it is scarcely necessary to remark, that in warm climates the practice must differ very widely from that which obtains in the temperate or the cold. In the former, the plants which require to be fostered in our stoves, either grow spontaneously, or are cultivated in the open fields, while the greater part of our common pot-herbs refuse to flourish in sultry regions. Again, the far northern countries of Europe, Sweden, Norway, and Russia, possess peculiarities of climate: snow covers the soil throughout the winter, and the summers are uninterruptedly bright and warm. Even in Britain, such is the difference of climate between the favored countries of the south-west of England, and that part of the island which lies to the north of the Cheviot Hills, that the same rules cannot be applied to both, without very considerable modification. The horticulture of the north of France, of Belgium, Holland, and Denmamk, may, in general, be considered as approaching to that of South Britain; and these countries may frequently afford mutual lessons to each other, each availing itself of the other's discoveries, and adopting its improvements."

520. The finest climate for fruits, according to Sir William Temple, is that of Assyria, Media, and Persia. "Those noble fruits, the citron, the orange, and the lemon, are the native product of those noble regions, and though they have been from thence transplanted and propagated in many parts of Europe, yet they have not arrived at such perfection in beauty, taste, or virtue, as in their native soil and climate." "The reason of it can be no other than that of an excellent and proper soil being there extended under the best climate for the production of all sorts of the best fruits; which seems to be from about twenty-five to about thirty-five degrees of latitude. Now the regions under this climate in the present Persian empire (which comprehends most of the other two, called ancienly Assyria and Media,) are composed of many provinces, full of great and fertile plains, bounded by high mountains, especially to the north; watered naturally with many rivers, and those, by art and labor, divided into many more and smaller streams, which all conspire to form a country, in all circumstances, the most proper and agreeable for the production of the best and noblest fruits. Whereas, if we survey the regions of the western world, lying in the same latitude, between twenty-five and thirty-five degrees, we shall find them extend either over the Mediterranean sea, the ocean, or the sandy barren countries of Africa; and that no part of the continent of Europe lies so southward as thirty-five degrees; which may serve to discover the true reason why the fruits of the east have been always observed, and agreed to transcend those of the west. "Persia," Chardin observes, "is the first country of the world for beautiful and superb flowers, properly so called." The same observation will apply to the whole of India; but it is to be observed, that the flowers of these and other hot and dry countries are less odoriferous than in such as are temperate, and have a comparatively moist atmosphere. Moisture is favorable for conveying all odors, or, at least, for strengthening their impression on the olfactory nerves.

521. The most suitable climate for culinary or herbaceous vegetables is one temperate and moist; and in this respect Holland, England, and the more temperate parts of France and Flanders are before the rest of Europe. Sir William Temple, who lived much in Holland and the adjoining countries, says gardening, in his time, was there in the greatest perfection. The second country in Europe for culinary gardening and flowers, appears to us to be Lombardy; and considering that it is highly favorable for fruits, it may, as already observed, be considered the most propitious country in Europe for horticulture and ornamental gardening. There appear to be also corresponding situations in America, China, and New Holland, especially in the latter country which may one day become a second America. Wherever the fruit of the gooseberry and strawberry, and the bulb of the turnip and the head of the cabbage attain a good size, there the climate may be considered highly favorable to the growth of kitchen-crops, most kernel-fruits of Europe, and florists' flowers; but a warmer and drier climate is required for the richer stone-fruits, and most of those of the torrid zone.

522. The most suitable climate for timber-trees, when durability is an object, is a dry and rather elevated region. The resinous tribe produces the best timber in cold mountainous regions in every part of the globe. The oak, the chestnut, and the mahogany, delight in strong soils and moderate temperatures, such as skirt the bottoms of mountains. In general, no species of timber is found to be durable which has been produced in low, moist, warm situations.
523. Climates highly favorable for the productions of gardening, are often unfavorable to the progress of the art. In Persia and some parts of America, where the finest peaches are produced, the art of grafting is unknown or not practised; and, in general, in the hot countries, where melons, gourds, and other rapid-growing annuals so readily produce their fruit, the culture of culinary leaves and legumes is neglected. In the West India islands and great part of America, the gourd serves the purposes of the cabbage, turnip, lettuce, and spinach, and with garlic, onions, and yams, constitutes their principal culinary crops. Chardin, after enumerating the natural products of Persia, says, "we are not to conclude from thence that they have the finest gardens in the world; on the contrary, by a very general rule, there, where nature has been most abundant and liberal in her productions, art is proportionately rude and unknown; for, nature having gardened so well, almost nothing is left for art."

524. Climates and soils comparatively unfavorable for fruits and plants, are naturally conducive to skill in gardening. A very variable and unsettled climate, Neill observes (Gen. Report of Scotland, ch. ix.), tends to call into action all the powers of the mind, and to produce habits of increasing attention; and where a gardener is able to raise tolerable crops, both of the more tender fruits and vegetables, in climates and situations adverse to the production of either, he has doubtless more real merit in accomplishing his object, even though the articles should be somewhat inferior in quality, than he who, in a propitious soil and climate, raises them to the utmost perfection. Yet the merits of such a gardener are often overlooked, and the master, through ignorance or indifference, or a niggardly penuriousness of approbation, receives that as an effort of mechanical routine, which is due to a rare union of science, skill, and indefatigable attention.

525. The climate and country of England, Sir W. Temple considers as highly favorable for gardening. "Perhaps few countries," he says, "are before us in the number of our plants, and I believe none equals us in a variety of fruits, which may be justly called good, and from the earliest cherry and strawberry to the last apples and pears, may furnish every day of the circling year. For the taste and perfection of what we esteem the best, I may truly say that the French, who have eaten my peaches and grapes at Siene, in no very ill year, have generally concluded, that the last are as good as any they have eaten in France on this side Fontainbleau: and the first as good as any they have ate in Gascony; I mean those which come from the stone, and are properly called peaches, not those which are hard, and are termed pavies; for these cannot grow in too warm a climate, nor ever be good in a cold, and are better at Madrid than in Gascony itself. Italians have agreed, my white figs to be as good as any of that sort in Italy, which is the earlier kind of white fig there; for in the latter kind and the blue, we cannot come near the warm climates, no more than in the Frontignan or Muscat grape. My orange-trees are as large as any I saw when I was young in France, except those of Fontainbleau, or what I have since seen in the Low Countries, except some very old ones of the Prince of Orange's; as laden with flowers as can well be, as full of fruit as I suffer or desire them, and as well tasted as are commonly brought over, except the best sorts of Seville and Portugal. And thus much I could not but say in defence of our climate, which is so much and so generally decried abroad.—The truth is, our climate wants no heat to produce excellent fruits; and the default of it is only the short season of our heats and summers, by which many of the latter are left behind, and imperfect with us. But all such as are ripe before the end of August are, for aught I know, as good with us as any where else. This makes me esteem the true regions of gardens in England to be the compass of ten miles about London; where the incidental warmth of air, from the fires and steams of so vast a town, makes fruits, as well as corn, a great deal forwarder than in Hampshire or Wiltshire, though more southward by a full degree."

Sect. II. Influence of Climate and Manners on Gardening, as an Art of Design and Taste.

526. Taste in gardening depends jointly on the state of society, and on climate. Since the introduction of the modern or natural style of gardening into Britain, it has been a common practice to condemn indiscriminately every other taste as unnatural and absurd. If by unnatural, an allusion is made to the verdant scenery of uncultivated nature, we allow that this is the case; but we would ask, if for that reason, it follows that ancient gardens were not as natural and reasonable in their day, as any of the manners and customs of those times? Gardening, as a liberal art, is destined to create scenes, in which both beauty and use are combined; admitting, therefore, that both styles are alike convenient, to say that the modern only is beautiful, is to say that there is only one sort of beauty adapted to gardening; or that there is no beauty but that of the picturesque; or that all former ages, and every country, excepting Britain, is in a state of barbarism with respect to this art. If we take the term natural in a more extensive sense, and apply it to the climate, situation, condition, and manners of a people; and if we allow these to be natural, why may not their gardening be natural, as well as their particular customs and dress? The gardening we now condemn so unreservedly,
has subsisted, as we have seen, from the earliest ages in warm climates; and still prevails there, as well as in more temperate countries, whose inhabitants are not altogether ignorant of the modern style. It may, therefore, be said to have grown up with mankind, and at all events must be perfectly suited to the wants and wishes of the inhabitants of such countries.

527. The fitness and beauty of any style must depend on the purposes to which it is applied, and the kind of rural beauty already prevalent in the country of its adoption.

The gardens of the east, we have every reason to believe, were used more as arbors or conservatories in this country, than as places of exercise and active enjoyment. The object was repose, indolent recreation, sedentary or luxurious enjoyment, to breathe the fresh air, shaded from a tropical sun; to inhale the odor of flowers; to listen to the murmur of breezes or fountains; to the singing of birds; or to observe the minute beauties of the surrounding foliage, were, and still continue to be, the ordinary class of beauties desired in an eastern garden. A higher and much voluptuous kind, consisted in using it as a banqueting-place, bath, or seraglio, as is still the case in Turkey and Persia; in feasting the eyes with the sight of dancing beauties; in ravishing the ears with concerts of vocal or instrumental music, and in firing every sense with wine. Exercise was incompatible with that languor of body, which is attendant on a warm climate and a distant prospect; and want of security from wild beasts, and that privacy which selfishness or jealousy might dictate. "The Persians," Chardin observes, "do not walk in gardens so much as we do, but content themselves with a bare prospect, and breathing the fresh air. For this reason, they set themselves down in some part of the garden at their first coming in, and never move from their seats till they are going out of it." (Travels, ch. vi.) "Nothing surprises the people of the East Indies so much as to see Europeans take pleasure in exercise. They are astonished to see people walk who might sit still." (Kinderley's Letters from the East Indies, p. 182.) This to add to this, that the natural surface of warm countries is generally so parched and barren an aspect, that one would scarcely think it capable of producing anything but the very few plants which still have vigour enough to resist the extreme heats. (Rusell, Observations on these parts.) But what is common to every exertion of man, a desire of obtaining applause for the employment of wealth and skill, we shall include every object sought in an eastern garden. An eastern garden, therefore, appears to have been a collection of all those beauties found scattered about in general nature, in order to adapt them to the use and enjoyment of man.

528. The plan of an eastern garden was well calculated to attain the ends in view. Moderate extent and immediate connection with the house, are necessary and obvious ingredients in their design. The square form was adopted for the enclosure as the simplest; the trees ranged in rows, to afford continuity of shade; and the walks laid out parallel between them, to admit uninterrupted progress; that walk parallel to, and close under the house, as a raised platform or terrace, to give elevation and dignity to the house, to give the master a commanding view of the garden, and to serve as a connecting link between art and comparative nature. By leaving open plots or squares of turf in the areas, formed by intersecting rows of trees, a free circulation of air would be facilitated; and the same object, as Pliny informs us, is promoted by the quinconx, which admits the breeze from every quarter of the compass more readily than any other disposition. A picturesque or natural arrangement would have stagnated the air, and defeated one of the grand purposes in view. The same reasons would guide them in their choice of spreading broad-leaved trees; and to thicken their boughs, or deprive them of such branches were too low, or tended to destroy the balance of the tree, the pruning-knife would be occasionally applied. Water in every form suggests the idea of cooling; but agitated in cascades, fountains, or jets-d'eau, it is used to the best advantage, and the mist of the atmosphere is moderated in proportion to the evaporation which takes place. In still ponds or basins it has another property, that of reflecting the objects about it. Buildings, as arbors, aviaries, covered seats, banqueting-houses, baths, and grottoes, would become requisites for their respective uses, and would abound in proportion to the wealth or rank of the owner. Fruit-trees would be introduced in appropriate situations for the sake of their fruit, and a choice of odoriferous flowers and shrubs would fringe the margin of the walks, to admit of a more easy inspection of their beauties, and nearer contact of their odors with the olfactory nerves; they would also be disposed in greater profusion, in curious knots or parterres near to the house, or front of the sitting-places or banqueting-rooms. In time, even artificial objects of value, as dials, statuaries, vases, and urns, would be added, in order to create as much variety and interest in a small spot as was consistent with its utility. Such we have found to be the general arrangement of eastern gardens; and as there seems no more obvious way of obtaining the wants of those to whom they belonged, we may pronounce it to be perfectly reasonable and natural.

529. As to the more extensive paradises or parks in which wild beasts were admitted, and even whole regiments exercised, we have but few authentic particulars respecting them. Those of Assyria must be regarded as royal extravagances, calculated to excite astonishment and admiration at their magnitude, and the art and expense employed in their construction; and if any reliance is to be placed in the account given by the ancient authors of the hanging gardens of Babylon, their design will be found singularly to unite this object with the minor beauties of the confined garden; to combine the splendor of magnificence with the delights of the justest feelings of nature. They were situated over, or according to some, adjoining to King Nebuchadnezzar's palace, or on a platform raised
by lofty pillars, on the banks of the Euphrates, in the middle of the city of Babylon. They are said to have contained groves, fountains, and, in short, every object which we have mentioned, as appertaining to the more ordinary description of eastern gardens. Their object was to gratify his Median queen, by that sort of verdant scenery and distant prospect, to which she had been accustomed in the more romantic country of her birth. The height, then, would give that commanding prospect of the water and shipping of the Euphrates, and the city, as well as the gardens within and without its walls, which she particularly desired. The air in that elevated region would be more cool than below; the noise and bustle of the city would cease to be offensive; the whole would be more exposed to breezes and winds; and the mind, deriving so much enjoyment in so singular and elevated a situation, must have experienced emotions at once sublime and romantic. But a faint idea of these gardens will be excited, by imagining the quadrangle of Somerset House crowned with a portion of Kensington gardens; or of the summer garden of Petersburgh placed over the Kremlin in Moscow.

530. How and with what propriety the eastern style came afterwards to be adopted in Greece, Italy, France, and finally in England, is our next enquiry. The principle or instinct of imitation, would be the first cause why the more distant nations, whether colonies from the east, or returning travellers or conquerors, adopted this parent style. This is so obvious, as to require no comment beyond what will be furnished by individual enquiry into our earliest tastes, habits, and predilections in dress, amusements, furniture, and other matters of common life. The next principle is that of use or fitness, which would vary in application, proportionally to the distance and different circumstances of the imitating country. Thus it would not exactly apply in Greece or Italy, where the climate was more temperate, active exercise more congenial, and the habits of the wealthy, for a long time at least, comparatively frugal. Add to this, that verdant landscapes, shade, breezes, hills, waterfalls, and lakes, with their accompaniments of odors, murmurs, singing birds, reflections of objects, were more liberally distributed over the face of general nature. The more active character of man in such countries would, in time, also appropriate to their use from this natural abundance, a greater variety of fruits and legumes.

531. The eastern style assumed a variation in its character under the Romans. The necessarily different culture required for perfecting fruits and culinary vegetables in a different climate, would give rise to the orchard and kitchen-garden. This would simplify the objects of the ornamental garden, which would thus exhibit less a collection of natural beauties, than the display of art, the convenience of taking exercise, here a pleasure rather than a fatigue, and the gratifications of shade, cool breezes, and aromatic odors. A prospect of the surrounding country was desired, because it was beautiful; and where, from various circumstances, it was interrupted by the garden or its boundary fence, mounds or hills of earth were raised, and, in time, prospect-towers appended to the houses. Greater extent would be required for more athletic recreations, and would be indulged in also by the wealth and pride of the owner for obvious reasons. Abridgment of labor would suggest the use of the sheers, rather than the more tardy pruning knife in thickening a row of trees. A row of low trees so thickened, would suggest the idea of a row of clipt shrubs. Hence at first hedges; and subsequently, when art and expense had exhausted every beauty, and when the taste had become tired of repetition, verdant sculpture would be invented, as affording novel, curious, and fantastic beauty, bordering, as do all extremes, upon absurdity. A more extended and absolute appropriation of territory, than what we may suppose to have taken place in the comparatively rude countries of the east, would lead to agricultural pursuits, and these again would give rise to the various arrangements of a Roman country-residence which we know to have existed, and which it would be superfluous to describe. Various other circumstances might be added; but enough has been stated to show that the gardening of the Romans was perfectly natural to them, under the circumstances in which they were placed; it suited their wants, and produced scenes which they found to be beautiful, and was therefore in the justest taste. To have imitated the scenery of nature, or studied picturesque beauty in a garden, would have been merely adding a drop to the ocean of beauties which surrounded them. Expense incurred for this purpose could never have procured applause to the owner, since the more like nature the production, the less would it excite notice. All that was left for man to do, therefore, was to create those beauties of art, convenience, and magnificence, which mark out his dwelling-place, and gratify his pride and taste by their contrast with surrounding nature.

532. The gardening of the Romans was copied in France and Britain, with little variation beyond those dictated by necessity and the difference of climate. It was found to be perfectly beautiful and agreeable; and would have continued to prevail, had Britain continued in similar circumstances to those in which she was at the time of its introduction. But such has been the progress of improvement in this country, that the general face of nature became as it were an ancient garden, and every estate was laid out, bounded, and
subdivided, by stripes of wood, rows of trees, canals, ponds, walls, and hedges. The credit or distinction to be obtained here, by continuing to employ the ancient style, could be no greater than what the Romans would have obtained by imitating nature. In their case all the country was one scene of uncultivated, in ours it was one scene of cultivated, beauty. In this state of things the modern style was adopted, not solely from a wish to imitate the gardening of the Chinese, or a high degree of refinement in taste, but from the steady operation of the same motives which produced and continued the ancient style,—a desire of distinction.

533. The modern style of gardening is unsuitable to countries not generally under cultivation. The English style cannot long please in such countries as Sweden, Poland, and America, otherwise than from its novelty, or as giving rise to certain associations with the people, whose name it bears. What delight or distinction can be produced by the English style in Poland, for example, where the whole country is one forest, and the cultivated spots only so many open glades, with the most irregular and picturesque sylvan boundaries? But let a proprietor there dispose of the scenery around his residence in the Roman or French manner; let him display a fruit or kitchen garden bounded by high stone walls; a farm subdivided by clipped hedges and ditches; and a pleasure-ground of avenues, stars, circles, fountains, statues, temples, and prospect-towers, and he will gratify every spectator. The view of so much art, industry, and magnificence, amid so much wild and rude scenery, awake so many social ideas of comfort and happiness, and so much admiration at the wealth and skill employed, that a mind of the greatest refinement and the justest taste would feel the highest sensation of pleasure, and approve as much of such a country residence in the wilds of Poland or America, as he would of the most natural and picturesque residence of England, amid its highly artificial scenery. Such is the dreariness of the public roads in Poland, Sweden, and Lapland, that the stranger-traveller hails as marks of civilization (fig. 41.) what in cultivated countries would fill his mind with horror.

534. The modern style is not an improvement on the ancient manner, but the substitute of one style for another. Part of the prevailing antipathy to the ancient style proceeds from a generally entertained idea, that the modern is an improvement on it, in the same way as a modern plough is an improvement on the clumsy implements of our ancestors; but the truth is, the two styles are as essentially and entirely different in principle, as painting and architecture, the one being an imitative, and the other an inventive art. The more the ancient style is improved and perfected, the more it will differ from the modern style; and neither improvement nor neglect of the modern style will ever bring it a step nearer the ancient manner.

Landscaping agrees with ancient gardening in no other circumstance than as employing the same materials. It is an imitative art, like painting or poetry, and is governed by the same laws. The ancient style is an inventive and mixed art, like architecture, and governed by the same principles. The beauties which architecture and geometric gardening aimed at, were those of art and utility, in which art was every where awoved. The modern style of gardening, and the arts of poetry and painting, imitate nature; and, in doing so, the art employed is studiously concealed. Those arts, therefore, can never be compared, whose means are so different; and to say that landscape-gardening is an improvement on geometric gardening, is a similar misapplication of language, as to say that a lawn is an improvement of a corn-field, because it is substituted in its place. It is absurd, therefore, to despise the ancient style, because it has not the same beauties as the modern, to which it never aspired. It has beauties of a different kind, equally perfect in their manner as those of the modern style, and equally desirable under certain circumstances. The question therefore is not, whether we shall admit occasional specimens of obsolete gardening, for the sake of antiquity, but whether we shall admit specimens of a different style, from that in general use, but equally perfect in its kind. (Ed. Ence. art. Landscape Gardening.)

535. An enlightened mind will derive pleasure from every style. "When I perceive a man," observes Sir W. Bridges, "incapable of deriving pleasure from more than one style of composition, and dogmatising on its exclusive merit, I pity his weakness and despise his presumption. When he narrows his curiosity, either to what is old or what is new; when he confines his praise, either to the dead or to the living, though in both cases he is ridiculous, perhaps his folly is more evinced in the last." (Censura Literaria, vol. viii. p. 214.) It is the privilege of the man, who has opened to his mind by observation and study all the springs of pleasant association, to delight by turns in the rudeness of solitary woods, in the cheerfulness of spreading plains, in the decorations of refined art, in the magnificence of luxuriant wealth, in the activity of crowded ports, the industry of cities, the pomp of spectacles, the pageantry of festivals. (Ed. Rev. 1806.)

536. We may therefore conclude that gardening, as an art of design, must be considered relatively to the climate and situation of the country, and habits and manners of the
people, where it is employed; and that the ancient and modern styles, viewed in this light, are each perfectly natural, and equally meritíng adoption, according to relative circumstances; less than from any positive beauty or advantages of either manner. We are consequently of opinion, that the ancient style, divested of some ingredients which relate to warm climates, and purified from the extravagances of extremes in decoration, would be in much better taste in some situations in the Highlands of Scotland, and the south of Ireland, than the modern style; and that this style cannot, for a long series of years, afford any other satisfaction in many parts of other countries than what arises from the temporary interest of novelty and accidental association. It may never be altogether lost sight of in subsequent arrangements; but whenever the influence of fashion has subsided, the beauties of the ancient style will be desired, as fulfilling better the objects in view, till landed property, in these countries, becomes enclosed, subdivided, and cultivated, as it is in England.

SECT. III. Of the Climate of Britain, in respect to Gardening.

537. Britain, France, Holland, and the north of Italy, are unquestionably the best countries of Europe for European gardening; and of these, the best parts are such as combine hills and plains, rocks, rivers, and prospects.

538. The preference of Britain, as to government and civilisation, and its equality at least as to soil and surface, will not be disputed. As to climate, Charles II. in reply to some who were reviling it, said, he thought "that was the best climate where he could be abroad in the air with pleasure, or at least without trouble and inconvenience, the most days of the year, and the most hours of the day;" and this he thought could be done in England more than in any other country he knew of in Europe.

539. Gravel and turf. There are, says Sir William Temple, "besides the temper of our climate, two things particular to us, that contribute much to the beauty and elegance of our gardens which are, the gravel of our walks, and the fineness and almost perpetual greenness of our turf. The first is not known anywhere else, which leaves all their dry walks, in other countries, very unpleasant and uneasy. The other cannot be found in France or in Holland as we have it, the soil not admitting that fineness of blade in Holland, nor the sun that greenness in France, during most of the summer; nor indeed is it to be found but in the finest of our soils."

540. Neatness and greenness, says Lord Walpole, "are so essential in my opinion to the country, that in France, where I see nothing but chalk and dirty peasants, I seem in a terrestrial purgatory, that is neither in town nor country. The face of England is so beautiful that I do not believe Tempe or Arcadia were half so rural; for both lying in hot climates, must have wanted the moss of our lawns." (Letters, ed. 1796.)

541. That which prevents the gardening of Britain from attaining to a much higher degree of perfection as an art of taste, is not any natural deficiencies in our climate or soil, nor the want of means to make the most of them, but the want of taste in the proprietors; for after all that has been done and written, there appear to be few who have a just relish for that sort of beauty in pleasure-grounds which is properly called picturesque, or such as a painter might introduce in a picture. We do not allude to any objects or arrangements which would interfere with utility; but to such a disposition of forms as painters call grouping, connection, harmony, and, above all, to that general result which is called unity of expression or character.

PART II.

GARDENING CONSIDERED AS A SCIENCE.

542. Knowledge, in the infancy of every art, is necessarily confined to particulars, but after long observation and experience, the mind begins to generalise facts, and this is the first step towards the foundation of theory, or science; which is nothing more than the substitution of rational principles of action, for habits founded on custom or prejudice. A number of generalised facts accumulated, the next process of the mind is to classify or systematize them; this is the highest effort in the progress of knowledge; and that art will be the most perfectly understood as a science, in which the greatest number of facts, or in other words, the most extensive range of experience and observation, is generalised and arranged in a connected system.

543. Unfortified by the light of science, the practical man has no other assurance for the success of the future, than the experience of the past, and no resource for unforeseen events but ordinary expedients; he resorts to general rules and precepts, which direct what is to be done every where, and on every occasion, instead of applying to principles
for particular instructions, adapted to peculiar cases, or singular purposes. Industry may be baffled, and hope defeated, by a thousand contingencies from causes incident to every process of art or operation of nature. By these the mere routine-practitioner is deranged, or thrown off his guard; whilst the man of science refers events to their true causes, suggests the adaptation of measures to meet every case; and knowing the laws of nature to be immutable, he operates on her materials with confidence in the result.

Science alone, however, without practical experience, will not ensure success, and may at first end in disappointment. But "where theoretical knowledge and practical skill," as D. Stewart observes, "are happily combined in the same person, the intellectual power of man appears in its full perfection, and fits him equally to conduct with a masterly hand the details of ordinary business, and to contend successfully with the untried difficulties of new and hazardous situations." (Elements of the Philosophy of the Human Mind, p. 292. 2d. edit.)

544. The science of every art must necessarily depend on the end or object for which that art is practised; on the nature of the materials employed to procure or attain those ends; and on the name of the agents made use of by human skill to operate on those materials. The object of the art of gardening is twofold: that of cultivating vegetables for use or ornament in domestic or general economy; and that of forming arrangements of external scenery, beautiful as such, and suitable for personal recreation. The first object, therefore, to be ascertained on this subject, should be the wants, desires, and taste of that society for which the gardening is intended; the second, the study of the vegetable kingdom; the third, the study of the natural agents of garden-culture; the fourth, that of the artificial agents of garden-culture; and the fifth, that of the operations of garden-culture. All the operations of territorial cultivation are either mechanical or chemical; and must therefore depend on the laws which govern the common materials of our globe. Those laws, or the manner and circumstances in which these materials operate on each other, constitute the limit of human science; for any attempt to go farther and discover first causes, inevitably ends in disappointment.

The first branch of the science of gardening, or the study of society and taste, may be considered as ascertained by every individual, from his own observation and experience; that is, from the circumstance of his being himself a specimen of the society for the time being. This branch, therefore, does not require farther consideration in a work like the present.

The second and third branches, in which gardening is considered as a science of chemical agencies, are important subjects of study, and admit of much improvement; though unquestionably considerable progress has been made within the last fifty years, since the study of vegetable physiology and chemistry have become more general; and since these arts have been enriched by the discoveries of Mirbel, Keyser, Knight, Le Naitre, Chaplet, and Davy; and applied to agriculture and horticulture by Davy and Knight, in England, and Du Hamel, Thouin, and others, in France.

The fourth and fifth branches, in which gardening is considered as a science of mechanical operations, may be said to have partaken of the general progress of the age, and to have adopted various improvements made in architecture and engineering, in so far as they were found applicable to either its useful or agreeable destinations. Here, however, there is still great room for advancement, especially in the construction of hot-houses, and the formation of walled gardens.

The last branch, in which gardening is considered as a science of design and taste, is founded on principles common to other arts, as to architecture and landscape-painting, whose ends are similar; and here, though its science has long been as much neglected as in the other branches, yet now it may be considered to be fully ascertained and fixed by Alison, Cowley, and Price; and applied by Wheatley and Price, in England, and Girardin and De Lâse, in France.

545. To know the science of any one art perfectly, would require a knowledge of all the others which bear relation to it, or serve in any way to explain the nature and influence of its operations and arrangements. But this is more than can be expected from men in general (Aubert, in his Cours de Physiologie, Paris, 1816, gives a table of twenty sciences as related to Botany alone); what cannot be hoped for from practical men; and what would require in a systematic view of gardening like the present, treatises on most of the other arts. It is preferable, in our opinion, to draw from other branches of knowledge, the explanations which they afford of particular operations or phenomena, that come into notice in discussing what we have laid down as leading principles of gardening. Thus, in place of treating of chemistry, we have merely drawn from that science what belongs to the study of vegetables, soils, and manures, &c.; instead of a treatise on the mechanical powers, we have merely given an explanation of the principles on which each class of implements and machines operates; and in place of treating of architecture and painting, we have merely discussed the subject of design and composition in these arts; the first as applicable to buildings and artificial dispositions of ground, and the second as directing the formation of real scenery.

BOOK I.

THE STUDY OF THE VEGETABLE KINGDOM.

546. Organised bodies are divided into two orders; those endowed with sentiment, or a consciousness of their existence, and those deprived of that sensibility. The study of
the former is designated zoology; that of the latter, botany or phytology. In the latter science, modern botanists have introduced the following subdivisions: 1. Systematic botany; in which plants are studied apart, as distinct beings, and considered in respect to their resemblances, differences, nomenclature, and classification. 2. Vegetable anatomy and physiology; or the study of plants as living beings, in which is considered the form of their organs, and their mode of nourishment and of multiplying themselves. 3. Botanical geography; in which plants are considered relatively to climate, surface, soil, country, habitation, &c. 4. Applied botany; in which vegetables are considered with respect to the wants of man and other animals; and which includes the study of the medical and economical properties of plants; the means by which man procures such as he wants, either by searching for them in a wild state or by cultivation. This last department of the science may be considered as including agriculture and gardening; but these are parts of it so vast and important as to form separate branches of study. Conformably to this view of the subject, we have here considered the study of plants as to history, glossology, phytography, taxonomy, anatomy, chemistry, physiology, pathology, geogrophy, and culture.

CHAP. I.

Origin, Progress, and present State of the Study of Plants.

547. The study of plants may be regarded as coeval with the creation of man, because they are in a great measure indispensable to the support of animal life. The first stage in the progress of this study would be that in which the attention of the human mind was directed to the discrimination of spontaneous vegetables, as fit for food. A second stage, that in which men began to direct their attention to useful vegetables, as capable of furnishing, by means of cultivation, an increased supply proportioned to the wants of population. Then it was that agriculture, in the proper sense of the word, would commence in society. A third stage was that in which plants began to be regarded as furnishing not only necessities, but comforts; and from this period, whenever it happened, may be dated the origin of horticulture. A fourth stage was that in which plants began to be considered as furnishing, not merely comforts, but luxuries. Odors and beautiful flowers would be prized; and hence the origin of horticulture.

In taking a rapid view of the progress of the study of plants among the ancients and moderns, we pass over the fabulous history of the Greeks, and commence with Solomon, who appears to have written a treatise on vegetables somewhere about the year B. C. 1004. This work is lost; and the next name in order is Thales, in B. C. 604. To him succeeded the celebrated Pythagoras, about B. C. 530, who is believed to have prohibited his disciples the use of leeks, on account of a supposed identity of origin between leeks and human flesh. He is also said to have written a treatise on onions. Anaxagoras, another Greek philosopher of this period, maintained that the seeds of all vegetables are lodged in the atmosphere; from whence they descend, along with the rain, to the earth, where they connect with the soil, and spring up into plants. Empedocles is said to have attributed sexes, desires, and passions to plants; and Democritus wrote a treatise on their smells. Hippocrates, about the year B. C. 406, introduced a new and enlightened system of medical study, a subject intimately connected with that of plants; and his contemporary, Crates, wrote a book on botany, of which some fragments lately existed in the imperial library at Vienna. Aristotle, about B. C. 350, wrote a scientific work on plants, which, though also lost, is quoted by contemporaries, and has thus obtained for its author the title of father of natural history, as well as prince of metaphysicians. His Discourses on Sophocles, about B. C. 280, was written on plants; he described 500 species, and endeavours to account for the phenomena of vegetation.

Soon after Theophrastus, the Greek empire began to decline, and with it the study of plants. Botany, with the other arts and sciences, migrated to Italy, in which it made some progress, as we may see by the writings of Pliny, Virgil, and other geographical authors of the Augustan age. Those Roman writers, however, that can be considered strictly botanical, are only Dioscorides and Pliny. The work of the former, a body of materia medica; that of the latter, Rousseau considers as a body of receipts. Nothing is known of the state of botany during the dark ages.

On the revival of the arts in the beginning of the fifteenth century, one of the first fruits it produced was the introduction of figures from wooden cuts, by Brunsfelsius of Mayence, in Germany. His Histora Plantarum, published in the beginning of the sixteenth century, excited the emulation of other botanists; and plans at Augsburg, Cordus, Fussellius, Dorenceu, and Chloanis. Matthioli was the first Italian, Delachamp and Baulin the first Frenchmen, and Turner and Gerarde the first Englishmen who caught the flame.

But though prints had been introduced, method was wanting, without which all study of natural history must be of the most imperfect and limited kind. Gesner, a native of Zurich, in Switzerland, made the first attempt at arranging plants into classes, orders, and genera, about the middle of the sixteenth century. Cesalpinus, a native of Tuscany, presented a similar arrangement at the same time: growing any thing of that of Gesner: a common occurrence in the history of inventions, and a proof that the general state of botanical science rendered such an invention necessary. After this period the study of botany proceeded with rapid strides; and herbariums and copper-plates of plants were invented by Columbus of Naples.

Botanic gardens were established about the middle of the sixteenth century, first in Italy (90), in 1558, and afterwards in France (583), Germany (216), and England (372), before the completion of the sixteenth century. This circumstantial contributed, in an astonishing degree, to the progress of the study of plants, and procured the patronage of the wealthy.

Botany declined or was stationary, for the greatest part of the sixteenth century; but revived, owing, as it is thought, to a new direction given to the spirit of philosophical enquiry, by the illustrious Bacon. This wonderful philosopher explored and developed the true foundations of human knowledge, with a sagacity and penetration unparalleled in the history of mankind. He dared to disengage himself from the fetters of academical authority, condemned the visionary speculations of the schools, and recommended the substitution of analytical and inductive investigation, proclaiming truth to be but the image of nature.
The structure of plants, and the phenomena of vegetable life, began to attract attention in the seventeenth century, 300 years after it had been first attempted by Theophrastus. Malpighi, an Italian, and Grew, an Englishman, carried on this study at the same time, unknown to each other; the result of their investigations were communicated to the scientific world, towards the end of the seventeenth century, removing in great part the veil which had hitherto enveloped the phenomena of vegetation. The plan which these philosophers pursued, was that of experiment recommended by Bacon; the result may be mentioned as the first fruits of his philosophy.

548. About the end of the seventeenth and beginning of the eighteenth century, different methods or systems for arranging and naming plants were produced by Herman and Boerhaave, of Leyden; Rivinus and others, in Germany; Tournefort and Magnol, in France; and Morrison and Ray, in England. Of these systems and nomenclatures, that of Tournefort was the most generally followed, of which we may give, as an instance, the first six editions of Miller's Gardener's and Botanist's Dictionary. Tournefort's system depended chiefly on the corolla; but when the plants of America began to be introduced, to them it was found impracticable in its application. All the other methods were in different degrees defective, and it was not till the appearance of Linnaeus that this perplexity was removed.

549. Linnaeus founded what is called the sexual system, deducing his rules of method from incontrovertible principles; establishing, in his Philosophica Botanica, laws of generic and specific distinction, and rules of legitimate definition. This simplicity of system, perspicuity of arrangement, and precision of language, has elevated botany to the high rank it now holds in the scale of human science; allured to the study of plants men of the most distinguished abilities; and excited that ardor for botanical investigation which characterises the present age. This new system, as founded on the sexes of plants, naturally led Linnaeus to the study of the structure and phenomena of vegetables, and this effected at last a close and intimate union between systematic and physiological botany. The propriety and advantage of this union are evident, since a thorough knowledge of plants involves both studies. The doctrines of Linnaeus soon procured followers in every country; but the most distinguished of his immediate disciples, were Kalm, Hasselquist, Læfing, and Koening, all of whom travelled in pursuit of new plants, under the auspices of their great master. Of his more remote disciples, may be named as most distinguished, Gmelin, Oeder, Hedwig, Gartner, Lamareck, and Sir James Edward Smith, the founder and president of the Linnean Society of London, and proprietor of the whole of the Linnean Herbarium; from whose meritorious labors, botany has derived and is still deriving important advantages.

The study of physiological botany, however, was less attended to than that of methodical arrangement by Linnaeus and his immediate disciples; and indeed, it would have been too much to have expected an equal progress in both, by him who had made so astonishing an improvement in the one department. To the names of Grew and Malpighi, in physiological botany, may be added, in addition to that of Linnaeus, Hales, Bonnet, Du Hamel, Hedwig, Spallanzani, and especially Priestley. This philosopher first brought the aid of pneumatic chemistry to this study, which, under the direction of such men as Ingenhouse, Schebier, and Sassaure, has done more to illustrate the phenomena of vegetation, than all the other means of investigation put together. If we add to these the ingenious hints and speculations of Darwin, in his Botanic Garden, and in Physiologia; the masterly experiments of Knight, given in the Philosophical Transactions; the vegetable physiology of Mirbel and Keyser; with the philosophical and systematic view of the whole subject, by Keith, in his Introduction to Vegetable Physiology; we may assert with the latter writer, that our knowledge of the physiology of vegetables, may now be regarded as resting upon the foundation of a body of the most incontrovertible facts, and assuming a degree of importance inferior only to that of the physiology of animals." Such may be considered the present state of physiological botany.

550. The chief improvement which has been made in the systematic department since the days of Linnaeus, consists in the approximations that have been made to a method of arrangement, founded on a more extended view of the relations of plants than is taken in the Linnean, or artificial system. By this system, which is designated natural, as founded on the whole of the natural properties of the plant, the vegetable kingdom is thrown into groups, and whoever knows any one plant in that group, will have some general idea of the appearance and qualities of the whole. The use of such a classification for such as already know plants individually, is therefore obviously great, though for discovering the names of particular species, it is in its present state less convenient than the Linnean system, for owing to the small number of plants which are yet known to botanists, the groups or classes of the natural method are far from being perfect.

551. The first scheme for a natural method of arranging plants was communicated to the public by Linneus in his Fragments of a Natural Method, published in 1738. The next person who successfully traced the affinities of plants, was B. Jussieu, of Paris. In 1759, he displayed his method in the arrangement of the plants in the royal gardens of Triannon, near Paris. Afterwards, Michael Adamson, a pupil of Jussieu, who had travelled through part of Africa, examined all the published systems, and paid the greatest attention to the natural affinities of vegetables, published a very learned and useful work, Familles des Plantes, in 1763. But it is to A. L. Jussieu, of the National Institute, nephew of the elder Jussieu, that the science of natural affinities owes most; and his Genera Plantarum, published in 1789, is considered the most learned botanical work that has appeared since the Species Plantarum of Linneus, and the most useful to those who study the philosophy
of botanical arrangement." Ventenat has lately published a commentary on the writings of A. L. Jussieu; and this author himself is now publishing a Species Plantarum, arranged according to his method. Professor Decandolle, of Geneva, considered one of the first French botanists, is also a follower of this system, in which he has made some improvements (Theorie de la Botanique, 1817); and he also is occupied with a Species Plantarum, arranged according to his own improvements.

552. Botanical geography, or the knowledge of the places where plants grow (habitationes plantarum), and the causes which influence their distribution over the globe, was totally neglected by the ancients. Clusius is the only botanist who before the eighteenth century took any pains to indicate the native countries of plants. Bauhin and Tournefort often neglected it. Linnaeus is the first who gave the idea of indicating it in general works on botany, and his Floras of Sweden and Lapland are models of their kind in this respect. Since this period many excellent Floras have appeared, among which the Flora Britannica, by Sir J. E. Smith, and the Flora Francaise, by Professor Decandolle, may be mentioned as examples. The first grand effort at generalising the subject, was made by Humboldt, in his Essai sur la Geographie des Plants, &c. 1811. This essay is rich in facts, and filled, like all the works of this philosopher, with new and ingenious views of nature. In a subsequent work, De Distributione Plantarum, 1815, he has more especially examined the influence of elevation of surface on vegetation. Professor Decandolle, has also given some views relatively to the subject, in his Flora Francaise, and R. Brown, one of the first botanists in this country, in Remarks on the Botany of Terra Australis, and on the Plants of Congo. On the whole, however, this branch of botany, the most important for agriculture and gardening, and without some knowledge of which, naturalisation, and even culture, must go on by mere hazard, may be regarded as still in its infancy.

553. With respect to applied botany, its history would involve that of medicine, agriculture, gardening, and other mixed and mechanical arts. Plants, it may be observed, have in every age but the present, formed the chief articles of the materia medica of all countries. At present the mineral kingdom is chiefly resorted to by the practitioners of the healing art in Europe; but plants retain their ground in other countries; and fashion, which enters into every thing, may change, after exercising a certain degree of influence. The universal use of the vegetable kingdom in the dietetics of every country; in the arts of clothing, architecture, and, in short, in almost every branch of industry, need not be enlarged on.

554. Fossil botany, as studied from the impressions of plants found in the secondary strata of the earth, has only lately begun to attract attention; but the essays of Schlotthheim, Knor, Martin, Faujas de St. Fond, and Parkinson's Essay on Organic Remains, deserve to be mentioned.

Chap. II.

Glossology, or the Names of the Parts of Plants.

555. All the arts and sciences require to express, with brevity and perspicuity, a crowd of ideas unused in common language, and unknown to the greater part of men. Whence that multitude of terms, or technical turns, given to ordinary words which the public turn often into ridicule, because they do not feel the use of them, but which all those are obliged to make use of, who apply themselves to any study whatever. Botany having to describe an immense number of beings, and each of these beings having a great variety of organs, requires a great variety of terms. Nearly all botanists are agreed as to these terms; and in order that they may be universally understood and remain unchanged in meaning, they are taken from a dead or fixed language.

556. A plant in flower, surveyed externally, may be perceived to be composed of a variety of obvious parts, such as the root, the stem, the branch, the leaf, the flower, the fruit, and perhaps the seed; and other parts less obvious, as buds, prickles, tendrils, hairs, glands, &c. These, with their modifications, and all the relative circumstances which enter into the botanical description of a plant, form the subject of glossology, the details of which, involving the definition of some hundreds of terms, are here omitted; because to those conversant with them it would be of little use, and those who have them still to learn will find it more convenient to have recourse to some elementary work, where most of them are illustrated by figures. (See Smith's Introduction to Botany, Grammar of Botany, and similar works.)
Chap. III.

Phytography, or the Nomenclature and Description of Plants.

557. The whole vegetable kingdom is divided into classes, orders, genera, species, and varieties. A class is distinguished by some character which is common to many plants; an order is distinguished by having some character limited to a few plants belonging to a class; a still more limited coincidence constitutes a genus; and each individual of a genus, which continues unchanged when raised from seed, is called a species. A variety is formed by an accidental deviation from the specific character, and easily returns by seed to the particular species from which it arose.

558. Before botany became a regular science, plants were named as individual beings, without regard to any relation which they had to one another. But from the great number of names to be retained on the memory, and the obvious affinities existing among certain individuals or natural families, some method was soon found necessary, and it was then deemed requisite to give such composite names as might recall to mind something of the individuals to which they were applied. Thus we have *Anagallis flore caruleo*, *Mesplius oculata pyrifolia*, &c. But in the end the length of these phrases became inconvenient; and Linnaeus, struck with this inconvenience, proposed that the names of plants should henceforth consist of two words only, the one the generic or family name, and the other the specific or individual name.

559. The names of classes and orders were originally primitive, or without meaning, as the Grasses of Tragus, *Poppies* of Bauhin, &c.; and afterwards so compounded as to be long and complex, as the *Polyplostemonopetale*, *Eufthionmacrastemones*, &c. of Wachendorff. Linnaeus decided, that the names of classes and orders should consist of a single word, and that word not simple or primitive, but expressive of a certain character or characters, found in all the plants which compose it.

560. In applying the names to plants, three rules are laid down by botanists: 1st, That the languages chosen should be fixed and universal, as the Greek and Latin; 2d, That these languages should be used according to the general laws of grammar, and compound words always composed from the same language, and not of entire words, &c.; 3d, That the first who discovers a being, and enregisters it in the catalogue of nature, has the right of giving it a name; and that that name ought to be received and admitted by naturalists, unless it belong to a being already existing, or transgress the rules of nomenclature. Every one that discovers a new plant may not be able to enregister it according to these laws, and in that case has no right to give it his name; but the botanist who enregisters it, and who is in truth the discoverer, may give it the name of the finder, if he chooses. We shall notice this subject in the order of names of classes and orders, of genera, of species, of varieties and sub-varieties, descriptions of plants, dried plants or herbariums, and methods of study.

Sect. I. Names of Classes and Orders.

561. The names of the classes and orders of Linnaeus and Jussieu, being exclusively used at the present time, we shall pass over those of the earlier botanists.

562. The names of the Linnean classes and orders are, as far as practicable, expressive of some common character belonging to all the plants which compose them, and consist only of one word for the class, and another for the order, both compounded from the Greek. There are exceptions, however, to the first rule in several of the classes of the sexual system, as in *Icosandria*, *Monodia*, *Diecia*, which contain plants that have not the circumstances expressed in the title. Richard (Nouv. Elem. de Bot. 1819) has given some new names, which he proposes to substitute for the least perfect of those fixed on by Linnaeus, but they are not likely to be generally received, at least in this country.

563. The names of natural orders may be taken from such genera as may serve to recall the general relations of each tribe or order. The name of the order and generic name, however, are at no time to be precisely the same; from the manifest impropriety and confusion of arranging a thing under itself. Thus in the natural method of Linnaeus, the order *Palmae* has no genus of that name. In the method of Jussieu, the name of an order is composed from the name of one of the most characteristic genera of that order, as *Rosaeae*, a natural order of dicotyledonous plants, containing the well known genus *Rosa*, &c.; and while the name of an order is terminated by two syllables, that of a sub-order is terminated by one only; as *Rosaceae*, *Rosa*; *Ranunculaceae*, *Ranunculus*.

Sect. II. Names of Genera.

564. Names from the Greek or Latin are exclusively admitted by modern botanists, all others being esteemed barbarous. Without this rule we should be overwhelmed, not only
with a torrent of uncouth and unmanageable words, but we should be puzzled where to fix our choice, as the same plant may have fifty different original denominations in different parts of the world, and we might happen to choose one by which it is least known. There are however some exceptions, such as 

Acaia, Alisma, which are of Celtic origin, and Årvo, Alehemilla, derived from the Arabic.

565. Such names as indicate some striking peculiarity in the genus are to be preferred: as Glycyrrhiza, a sweet root, for the liquorice; Amaranthus, without decay, for an everlasting flower; Helianthus, a sun-flower; Lithospermum, a stony seed; Eriocaula, a flower with a singularly woolly base or cup; Origanum, an ornamental mountain plant; Hemerocallis, beauty of a day; Arenaria, a plant that inhabits sandy places; and Gypsophila, one that loves a chalky soil. Such as mark the botanical character of the genus, when they can be obtained for a nondescript plant, are peculiarly desirable; as Ceratopotamus, from the branched horn-like petals; Lasiospatulum, from the very singularly woolly corolla; Calceolaria, from the shoe-like figure of the same part; Conchiun, from the exact resemblance of its fruit to a bivalve shell.

566. To dedicate certain plants to the honor of distinguished persons has been customary in all ages. Thus Euphorbia commemorates the physician of Juba a Moorish prince, and Gentiana immortals a king of Illyria. The scientific botanists of modern times have adopted the same mode of preserving the memory of benefactors to their science; and though the honor may have been sometimes extended too far, that is no argument for its total abrogation. Some uncouth names thus unavoidably deform our botanical books; but this is often effaced by the merits of their owners, and it is allowable to model them into grace as much as possible. Thus the elegant Tournefort made Gnidella, from Gundelsheimer; which induced Sir J. E. Smith to choose Goodenia, for his friend Dr. Goodenough, though it has, when too late, been suggested that Goodenovia might have been preferable. Some difficulty has arisen respecting French botanists on account of the additional names by which their grandeur, or at least their vanity, was displayed during the existence of the monarchy. Hence Pittonia was applied to the plant consecrated to Pitton de Tournefort; but Linnaeus preferred the name by which alone he was known out of his country, or in learned language, and called the same genus Tournefortia.

567. A fanciful analogy between botanists and the plants named after them has been made by Linnaeus in the Critica Botanica. Thus Bauhinia, after the two distinguished brothers John and Gaspard Bauhin, has a two-lobed or twin leaf. Scheuchzeria, a grassy Alpine plant, commemorates the two Scheuchzers, one of whom excelled in the knowledge of Alpine productions, the other in that of grasses. Dorstenia, with its obsolete flowers, devoid of all beauty, alludes to the antiquated and uncouth book of Dorstenius. Hernandia, an American plant, the most beautiful of all trees in its foliage, but furnished with trifling blossoms, bears the name of a botanist highly favored by fortune, and allowed an ample salary for the purpose of investigating the natural history of the Western world, but whose labors have not answered the expense. On the contrary, Magnolia, with its noble leaves and flowers, and Didenia, with its beautiful blossoms and fruit, serve to immortalize two of the most meritorious among botanists. Linnea, a depressed abject Lapland plant, long overlooked, flowering at an early age, was named by Gronovius after its prototype Linnaeus.

Sect. III. Names of Species.

568. Specific names should be formed on similar principles to the generic ones; but some exceptions are allowed, not only without inconvenience, but with great advantage. Such as express the essential specific character are unexceptionable, as Banksia serrata, integrifolia, dentata, &c.; but perhaps those which express something equally certain, but not comprehended in that character, are still more useful, as conveying additional information, like Ixora alta and cocicina, Seleranthus annuus and perennis, Alantis fragans, Saxifraga cerna, &c.; for which reason it is often useful, that vernacular names should not be mere translations of the Latin ones. Comparative appellations are well, as Banksia ericifolia, Andromeda salicifolia, Saxifraga bryoides, Milium cimicinum, Elymus Hystris, Pedicularis Sceptrum. Names which express the local situations of different species are excellent, such as Metapnypinus arvense, pratensis, nemorosum and sylvaticum, Carex arenaria, alpina and sylvatica, as well as aquatica, maritima, rupestris, alpina, nivalis, used for many plants. But names derived from particular countries or districts are liable to much exception, few plants being sufficiently local to justify their use. Thus Ligusticum cornubium is found not only in Cornwall, but in Portugal, Italy, and Greece; Schwenkia americana grows in Guinea as well as in South America. Such therefore, though suffered to remain on the authority of Linnaeus, will seldom or never be imitated by any judicious writer, unless Trollius europaeus and asiaticus may justify our naming the third species of that genus, lately brought from America, americanus. The use of a plant is often commodiously ex-
pressing in its specific name, as *Brassica oleracea*, *Papaver somniferum*, *Inocarpus edulis*; so is likewise its time of flowering, as *Primula veris*, *Leucojum vernum*, *estivum*, and *autumnale*, and *Helleborus hyemalis*.

569. When a plant has been erroneously made a distinct genus, the name so applied to it may be retained for a specific appellation, as *Lathyrus Phylgatea*, and *Bartsia Gynandra*; which may also be practised when a plant has been celebrated, either in botanical, medical, or any other history, by a particular name, as *Origamum Dictamnus*, *Artemisia Dracunculus*, *Laurus Cinnamomum*, *Selium Carefola*, *Curca Papaya*. In either case the specific name stands as a substantive, retaining its own gender and termination, and must begin with a capital letter.

570. A specific name is occasionally adapted to some historical fact belonging to the plants or to the person whose name it bears, as *Linnæa borealis*, from the great botanist of the north; *Mararea exoticar*, after one of his favorite pupils, a foreigner; *Brownilla donnissa et elata*, from a botanist of humble origin and character, who afterwards became a lofty bishop. In like manner *Buffyonia tennifolia*, is well known to be a satire on the *slender* botanical pretensions of the great French zoologist.

571. Names sanctioned by general use are for the most part held sacred among botanists. The study of natural history is, from the multitude of objects with which it is conversant, necessarily so encumbered with names, that students require every possible assistance to facilitate the attainment of those names, and have a just right to complain of every needless impediment. The names established throughout the works of Linnaeus, are become current coin, nor can they be altered without great inconvenience. Those who alter names, often for the worse, according to arbitrary rules of their own, or in order to aim at consequence, which they cannot otherwise attain, are best treated with silent neglect. When, however, solid discoveries and improvements are made in the science; when species or genera have been confounded by Linnaeus himself, and new ones require to be separated from them, the latter must necessarily receive appropriate apppellations; as also when a totally wrong and absurd name has by mistake been given, as *Begonia capensis*. In such cases names must give place to things, and alterations proceeding from such causes must be submitted to. (Smith’s Introduction, ch. 22.)

**Sect. IV. Names of Varieties and Subvarieties.**

572. The names which botanists give to varieties are of the simplest description; they always convey an idea of the variation which has taken place, and are used in addition to the specific name. Thus we have *Caltha palustris*, the species, and *palustris flor*; *pleno*, the double-flowered *caltha*, &c. As a series of species are commonly numbered 1, 2, 3, &c. so the varieties of a species, are generally, for distinction sake, designated by the letters of the Greek alphabet, thus: *Brassica oleracea*, the species; *α. Capitata*, the first species; *β. Rubra*, the second species; *γ. Sabellica*; *δ. Sabellicca*, &c.

573. Subvarieties of plants are accidental modifications of varieties of a very temporary and fluctuating nature. They are generally produced by culture, and are more especially known in garden-fruits, culinary vegetables, and what are called florists’ flowers. The differences among subvarieties are generally so slight, or so difficult to define, as not to admit of the application of scientific names. Botanists, therefore, pay no attention to them; but gardeners, to whom they are of considerable importance, have found it necessary in some way or other to distinguish them, and they generally apply the name of the person or place, by whom or where, they were originated. Thus *Pyrus malus* is the crab or apple, *P. malus var. domestica*, the cultivated apple. *Pyrus malus var. domestica subvar. Downton pippin*, apple raised from seed at Downton. *P. in v. d. subvar. Kirk’s fame*, &c. *Brassica oleracea var. capitata*, common white cabbage. *B. o. var. c. subvar. Battersea early common cabbage*, an early variety raised at Battersea. *Dianthus caryophyllus* is the clove pink. *B. c. var. flore pleno* is the carnation. *Dian. cary var. fl. pl. subvar. Hogg’s seedling*, a variety of carnation raised by Hogg. *D. c. fl. pl. subvar. Lady Jane Grey*, a variety of carnation named after Lady Jane Grey. A refinement on this sort of nomenclature consists in adding the name of the person who originated the subvariety, to the name of the person or place after whom or which it was named; thus, *Hogg’s Lady Jane Grey*, Duncan’s Cheshire hero, &c. “To raise a fine new variety of any florist’s flower, to name it after some great personage, and with that name to couple your own, is the greatest honor, says Emmerton (Treatise on the Auricula), which a florist can aspire to.”

574. Names of subvarieties which indicate something of their properties are to be preferred, as Black July-grape, June-eating-apple, &c.; or such as indicate the place or time or where they were originated or abroad, as D.splitext onion, Claremont nupitals primrose, or the Afflicted queen carnation. Such names convey ideas which may prove useful as to the qualities of the variety; thus the first and second names convey some idea of the time of ripening; the third, some idea of the soil and climate in which the plant thrives; the fourth and fifth, the date, and consequently the age of the variety.
Sect. V. Descriptions of Plants.

575. Plants are described by the use of language alone, or by language and figures, models, or dried plants conjointly. The description of plants may be either abridged or complete. The shortest mode of abridgment is that employed in botanical catalogues, as in those of Donn or of Sweet. A complete description, according to Decandolle, ought to proceed in the following order:

1. The admitted name.
2. The characteristic phrase.
3. The synonyms.
4. The description, comprehending the organs, beginning with the root.
5. The history, that is, the country, data
6. Application, which includes the culture or the uses.
7. Critical or incidental observations.

576. Descriptions are, in general, written in Latin, the names in the nominative, and followed by epithets which mark their modifications, and which are not united by a verb, unless that becomes necessary to explain any circumstance which is not provided for in the ordinary form of the terms. Doubts as to the received ideas on the plant described, or any other miscellaneous matters, are to be placed under the last article.

577. Collections of botanical descriptions may be of different sorts, as

1. Monographs, or descriptions of one genus, tribe, or class, as Lindley's Monographia Boraeana.
2. Floras, or an enumeration of the plants of any one district or country, as Smith's Flora Britannica.
3. Gardens, or an enumeration, descriptive or nominal, of the plants cultivated in any one garden, as Aiton's Hortus Kewensis.
4. General works, in which all known plants are described, as Willdenow's Species Plantarum, and Persoon's Synopsis Species Plantarum.

All these classes of books may be with or without plates or figures; and these again, may be of part of the whole plant, and colored or plain, &c. Some botanists have substituted dried specimens for figures, which is approved of in cases of difficult tribes or genera; as in the grasses, ferns, geraniaceae, ericaceae, &c.

578. Collections of descriptions of plants in what are called gardens or catalogues, form one of the most useful kinds of botanical books for the practical gardener. The most complete of these hitherto published is the Hortus Suburbannus Londinensis of R. Sweet; but this, as well as all other works of the kind, admit of being rendered much more descriptive by a more extensive use of abbreviated terms, and even by the use of pictorial signs. (fig. 42.) Sweet's Hortus gives the Linnean and natural class and order, systematic and English name, authority, habitation in the garden, time of flowering, year of introduction, and reference to engraved figures; but there might be added on the same page, the height of the plant, color of the flower, time of ripening the seed or fruit, soil, mode of propagation, and the natural habitation of such as are natives. Instead of the usual mark (n) for a ligneous plant, pictorial types might be introduced to indicate whether it was a tree or shrub, deciduous or ever-green, spiny topt, a palm, climbing, twining or trailing, &c.; and instead of the common sign for a perennial (t), biennial (d), or annual (o), something of the natural character of the plant might be similarly indicated. A single line of a catalogue formed on this principle would expand into a long paragraph of ideas in the mind of the botanist or gardener, and might easily be rendered a Species Plantarum, by introducing short specific characters in single lines on the page opposite the catalogue lines, as in Galpine's Compendium of the British Flora. It might farther, by subjoining notes to all the useful or remarkable species at the bottom of every page, be rendered a history of plants, including their uses in the arts and manufactures, and their culture in agriculture or gardening. Such an Encyclopedia of Plants, with other improvements, we, with competent assistance, have sometime since commenced, and hope soon to submit to the public.
FORMATION and preserving Herbariums.

579. Dried plants far surpass either drawings or descriptions in giving complete ideas of their appearance. When plants are well dried, the original forms and positions of even their minutest parts, though not their colors, may at any time be restored by immersion in hot water. By this means the productions of the most distant and various countries, such as no garden could possibly supply, are brought together at once under our eyes, at any season of the year.

580. The mode or state in which plants are preserved, is generally desiccation, accompanied by pressing. Some persons, Sir J. E. Smith observes, recommend the preservation of specimens in weak spirits of wine, and this mode is by far the most eligible for such as are very juicy; but it totally destroys their colors, and often renders their parts less fit for examination, than by the process of drying. It is, besides, incommmodious for frequent study, and a very expensive and bulky way of making an herbarium.

581. The greater part of plants dry with facility between the leaves of books, or other paper, the smoother the better. If there be plenty of paper, they often dry best without shifting; but if the specimens are crowded, they must be taken out frequently, and the paper dried before they are replaced. The great point to be attended to is, that the process should meet with no check. Several vegetables are so tenacious of their vital principle, that they will grow between papers; the consequence of which is, a destruction of their proper habit and colors. It is necessary to destroy the life of such, either by immersion in boiling water, or by the application of a hot iron, such as is used for linens, after which they are easily dried. The practice of applying such an iron, as some persons do, with great labor and perseverance, till the plants are quite dry, and all their parts incorporated into a smooth flat mass is not approved of. This renders them unfit for subsequent examination, and destroys their natural habit, the most important thing to be preserved. Even in spreading plants between papers, we should refrain from that precise and artificial disposition of their branches, leaves, and other parts, which takes away from their natural aspect, except for the purpose of displaying the internal parts of some one or two of their flowers, for ready observation. The most approved method of pressing is by a box or frame, with a bottom of cloth or leather, like a square sieve. In this, coarse sand or small shot may be placed, in any quantity. Very little pressing is required in drying specimens; what is found necessary should be applied equally to every part of the bundle under the operation, and this can only be done by the use of an equalising press of granulated matter, of compressed air, or of a bag of water.

Dried specimens are kept in herbariums in various ways: sometimes loose between leaves of paper; at other times wholly gummed or glued to paper, but most generally attached by one or more transverse slips of paper, glued on one end and pinned at the other, so that such specimens can readily be taken out, examined, and replaced. On account of the aptitude of the leaves and other parts of dried plants to drop off, we glue them entirely, and such seems to be the method adopted by Linnaeus, and recommended by Sir J. E. Smith. "Dried specimens," the professor observes, "are best preserved by being fastened, with weak carpenter's glue, to paper, so that they may be turned over without danger. Thick slips of paper are to be used to bind them more firmly down. A half sheet, of a convenient folden size, should be allotted to each species, and all the species of a genus may be placed in one or more whole sheets or folios. On the outside of the latter should be written the name of the genus, while the name of each species, with its peculiarity, its growth, times of gathering, the finder's name, and any other concise piece of information, may be inscribed on its appropriate paper. This is the plan of the Linnaean herbarium."

In arranging dried specimens, the most simple and obvious guide is that of the order of their flowering, or that in which they are gathered, and this may be adopted during the summer season; but afterwards they ought to be put into some scientific method, either natural or artificial. They may be kept in a cabinet, consisting of a collection of drawers for each order; and the relative as well as absolute size of these drawers, will depend on the proposed extent of the collection, as whether of British plants only, of hardy plants only, or of all plants introduced to this country. In the chapter on vegetable geography will be found data for the size of the drawers under every case. The fungi cannot in general be dried so as to retain the habit and character of the vegetating plant; but this defect is supplied by models, of which excellent collections are prepared for sale by the Sowerby family, well known for their botanical works.

The perfect preservation of an herbarium is much impeded by the attacks of insects. A little beetle, called Piusius far, is more especially the pest of collectors, laying its eggs in the gourds or receptacles of flowers, as well as on the more solid parts, which are speedily devoured by the maggots when hatched, and by their devastations, paper and plants are alike involved in ruin. The most bitter and acrid tribes, as euphorbia, gentiana, prunus, the synngenes, class, and especially willows, are preferred by these vermin. The last mentioned only can scarcely be thoroughly dried before it is devoured. Ferns are scarcely ever attacked, and grasses but seldom. To remedy this inconvenience, a solution of corrosive sublimate of mercury in rectified spirits of wine, about two drams to a pint, with a little camphor, will be found perfectly efficacious. It is easily applied with a carpenter's brush, when the specimens are perfectly dry, in a thin film. And if they are not too tender, it is best done before they are pasted, as the spirit extracts a yellow dye from many plants, and stains the paper. A few drops of this solution should be mixed with the glue used for pasting. This application not only destroys or keeps off all vermin, but it greatly revives the colors of most plants, giving the collection a more lasting and pleasing air. After several years' experience, no inconvenience has been found from it whatever, nor can any dried plants be long preserved without it.

The herbarium is best kept in a dry room without a constant fire. Linnaeus had a stone building for his museum, remote from his dwelling-house, into which neither fire nor candle was ever admitted, yet nothing was more free from his collection from the injuries of dampness, or other causes of decay. (Smith's Introduction, ch. 24.)
SCIENCE OF GARDENING. Part II.

Sect. VII. Of Methods of Study.

582. There are two methods of acquiring botanical knowledge, analogous to those by which languages are acquired. The first is the natural method, which begins with the great and obvious classes of vegetables, and distinguishes trees, grasses, &c.; next individuals among these; and afterwards their parts or organs. This knowledge is acquired insensibly, as one acquires his mother-tongue. The second is the artificial method, and begins with the parts of plants, as the leaves, roots, &c., ascending to nomenclature and classification, and is acquired by particular study, aided by books or instructors, as one acquires a dead or foreign language. This method is the fittest for such as wish to attain a thorough knowledge of plants, so as to be able to describe them; the other mode is easier, and the best suited for cultivators, whose object does not go beyond that of understanding their descriptions, and studying their physiology, history, and application.

An easy and expeditious mode for gardeners to know plants and study the vegetable kingdom is as follows:

Begin by acquiring the names of a great number of individuals. Supposing the plants growing in a named collection, or that you have any person to tell you their names, then take any old book, and begin at any point (in preference the beginning) of the collection, border, or field, and taking a leaf from the plant whose name you wish to know, put it between the two first leaves of the book, writing the name with a pencil, if you are gathering from a named collection, or if not, merely write a number, and get the name inserted by your instructor afterwards. Gather, say a dozen the first day, carry the book in your pocket, and fix these names in your memory, associated with the form and color of the leaves, by repeatedly turning to them during the moments of leisure of one day. Then, the second day, proceed to the plants, and endeavour to apply the names to the leaves or to the plants, &c. Attach the leaves by two transverse wires, or by any simple process, so as the first set may not fall out when you are collecting a second. Having fixed the first fascicle in your memory, form a second, which you may increase according to your capacity of remembering. Proceed as before during the second day; and the beginning of the third day, begin at your first station, and recall to memory the names acquired during both the first and second day. In this way go on till you have acquired the names of the great majority of the plants in the garden or neighbourhood where you are situated. Nothing is more easily remembered than a word when it is associated with some visible object, such as a leaf or a plant; and the more names of plants we know, the more easy does it become to aid our stock of them. A person who knows only ten plants will require a greater effort of memory to recollect two more, than one who knows a thousand will to remember an additional two hundred. That gardener must have little desire to learn who cannot, in two or three weeks, acquire the names of a thousand plants, if already arranged. If to be collected in the fields, it is not easy getting a thousand leaves or specimens together; but, in general, every gardener requires to charge his memory with the names and ideas or images, of between five hundred and one thousand plants; as being those in general cultivation as agricultural plants, forest-trees, and field-shrubs, horticultural plants or ornamentals, and those requiring eradication as weeds. To acquire the glossology, cut a leaf or other part from the plants indicated in any elementary work on botany which you may possess, as affording examples of each term. You will not be able to get at all the examples; but if you get at one tenth of them, it will prepare you for the next step, which is—To acquire a knowledge of the classes and orders. This is easily done by selecting the blossoms of plants, whose class, &c. is designated in a catalogue. Begin with class I, order I. On looking at any proper catalogue, such as Sweet’s or Donn’s, you will find that there are but few plants in this class, and only one British example which flowers in May. Unless you take that month, therefore, or enjoy the advantages of inspecting hot-house plants, you can do nothing with this class. Proceed to the next order, and so on, examining as many flowers as possible in each class and order, in connection with the descriptions, as given in the elementary guide, in order you may be perfectly familiar with all the classes, and the whole or the greater number of the orders.

Study the descriptions of plants, with the plants before you. For this purpose, procure any good Species Plantarum or Flora, in Latin, if you know a little of that language. See also the Hortus Europaeus, Species Plantarum of the British, as Withering’s Arrangement of British Plants, Murray’s British Flora, or Miller’s Dictionary, in which last are short descriptions both in English and Latin. Persevere in this practice, collecting an hortariam, and writing the complete description of each specimen under it, till all the parts of plants are familiar to you. When that is the case, you will be able, on a plant’s being presented to you which you never saw before, to discover (that is, if it be in flower) first its class and order, and next, by the aid of proper books, its generic and specific names; and this, as far as respects the names of plants, is to attain the object in view.

But to know the name of an object is not to know its nature; therefore having stored up a great many names in your memory, and become familiarised with the plants by which you are surrounded, and with the art of discovering the names of such as may be brought to you, by the Linnean method; the next thing is to study plants according to the natural affinities by which they are grouped to their natural orders, and observing the properties common to each order. Then proceed to study their anatomy, chemistry, and physiology; and lastly, their history and application. For these purposes Smith’s Introduction to Botany, Keith’s Vegetable Physiology, and Millen’s Descriptions of the Species Plantarum of the British, as well as Sowerby’s Exotic and English Botany, or Curtis’s Magazine, are eminently useful for the first department, but they can only come into the hands of a few. Those who understand French will find the elementary works of Decandolle, Richard, and Girardin, of a superior description. The Elements of Decandolle and Sprengel, lately translated, is also a valuable work.

CHAP. IV.

Taxonomy, or the Classification of Plants.

583. Without some arrangement, the mind of man would be unequal to the task of acquiring even an imperfect knowledge of the various objects of nature. Accordingly, in every science, attempts have been made to classify the different objects that it embraces, and these attempts have been founded on various principles. Some have adopted arti-
584. Two kinds of methods have been adopted in arranging vegetables; the natural and the artificial. A natural method is that which, in its distribution, retains all the classes or groups obviously alike; that is, such into which no plants enter that are not connected by numerous relations, or that can be disjoined without doing a manifest violence to nature. An artificial method is that whose classes are not natural, but because they collect together several genera of plants which are not connected by numerous relations, although they agree in the characteristic mark or marks, assigned to that particular class or assemblage to which they belong. An artificial method is easier than the natural, as in the latter it is nature, in the former the writer, who prescribes the rules and orders to be observed in distribution. Hence, likewise, as nature is ever uniform, there can be only one natural method: whereas artificial methods may be multiplied almost ad infinitum, according to the several different relations under which bodies are viewed.

585. The object of both methods is to promote our knowledge of the vegetable kingdom: the natural method, by generalising facts and ideas; and the artificial method, by facilitating the knowledge of plants as individual objects. The merits of the former method consist in the perfection with which plants are grouped together in natural families or orders, and these families grouped among themselves; the merits of the latter consist in the perfection with which plants are arranged according to certain marks by which their names may be discovered. Plants arranged according to the natural method may be compared to words arranged according to their roots or derivations; arranged according to an artificial method, they may be compared to words in a dictionary. Linnaeus has given the most beautiful artificial system that has ever been bestowed by genius on mankind; and Jussieu has, with unrivalled ability, exhibited the natural affinities of the vegetable kingdom. The following Tables exhibit an outline of both methods:—

586. According to the LINNAEAN Method all Vegetables are furnished with Flowers, which are either

<table>
<thead>
<tr>
<th>Classes</th>
<th>Examples</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Monandria</td>
<td>Ginger, turmeric.</td>
</tr>
<tr>
<td>2. Dianthria</td>
<td>Jessamine, privet, olive.</td>
</tr>
<tr>
<td>3. Triandria</td>
<td>Valerian, iris, grasses.</td>
</tr>
<tr>
<td>4. Tetrandria</td>
<td>Scabious, teasel, holly.</td>
</tr>
<tr>
<td>5. Pentandria</td>
<td>Bell-flower, bind-weed, mullein, thorn-apple.</td>
</tr>
<tr>
<td>7. Heptandria</td>
<td>Horse-chestnut.</td>
</tr>
<tr>
<td>8. Octandria</td>
<td>Indian-cress, heath.</td>
</tr>
<tr>
<td>10. Decandria</td>
<td>Fraxinella, rue, lychnis.</td>
</tr>
<tr>
<td>11. Dodecanandria</td>
<td>Purslane, house-leeke.</td>
</tr>
<tr>
<td>12. Icosanandria</td>
<td>Peach, modlar, apple, rose, cinquefoil.</td>
</tr>
<tr>
<td>17. Dianadelphia</td>
<td>Fumitory, milk-wort.</td>
</tr>
<tr>
<td>18. Polyadelphia</td>
<td>Orange, chocolate-root.</td>
</tr>
<tr>
<td>19. Syngenesia</td>
<td>Compound flowers, as dandelion, thistle, tansey.</td>
</tr>
<tr>
<td>20. Gynandria</td>
<td>Orchis, ladies'-slipper, birth-wort.</td>
</tr>
<tr>
<td>22. Dioecia</td>
<td>Willow, hop, juniper.</td>
</tr>
<tr>
<td>23. Polygymnias</td>
<td>White hellebore, pellitory, orach, fig.</td>
</tr>
<tr>
<td>24. Cryptogamia</td>
<td>Ferns, mosses, mushrooms, flags.</td>
</tr>
</tbody>
</table>

Stamina and pointal in the same flower, Male and female organs distinct.
Stamina not united either above or below, Generally of equal length.

| In Number | One, | Two, | Three, | Four, | Five, | Six, | Seven, | Eight, | Nine, | Ten, | Twelve, Many, frequently twenty, attached to the calyx, | Many, generally upwards of twenty, not attached to the calyx, |

Or unequal length, Two long, and two short, Four long, and two short, Stamina united, by the filaments, one body, into two bodies, into many bodies, by the anthers or tops, into a cylinder, Male organs (stamina) attached to, and standing upon the female (pistilum), 

Stamina and pointal in different flowers, on the same plant, on different plants, along with hermaphrodite flowers, or he concealed from view, and cannot be distinctly described.
587. According to the Method of Jussieu all Vegetables are furnished with Seeds, which are either

| Pistils numerous, and stamens opposite: | 1. - - 8. |
| Pistils solitary, or adhering together, placenta central: | 2. - - 12. |
| Pistils free, or more or less adhering together, always inserted in the calyx: Stamens adhering to corolla, which is not attached to the calyx: | 3. - - 16. |
| Calyx and corolla forming only a single envelop: | 4. - - 20. |
| In which the fructification is visible: | 5. Calyciflora, 36. |
| In which the fructification is concealed: | 6. Corolliflora, 16. |

Classified. | Orders.
--- | ---
Thalami form with distinct petals: | Carniflora, Papaveracea, &c.
Dicotyledonae, having the calyx and corolla distinct: | Caryophyllaceae, Linaceae, &c.
Acotyledones: vegetable beings composed of a single tissue unprovided with vessels, and of which the embryo is without cotyledons: | Simaroubae, Ochiaceae.

The names of the classes are of very little consequence in this method, and the number of orders is not to be considered as fixed. That part of a system so new and so comprehensive necessarily admits of much improvement by the progress of the time. The order is too arbitrary, dividing than by uniting. The names of the orders indicate at the same time examples of each, as Ranunculaceae, Ranunculus, &c.

Sect. I. The Hortus Britannicus arranged according to the Linnaean System.

558. The plants grown in Britain, whether native or exotic, are thus arranged according to the Linnaean system. The genera, of which there are species natives of the country, are here marked (*), for the sake of those who may wish to arrange a herbarium or growing collection of indigenous plants according to this method. The authorities followed are, Sweet's Hort. Suburb. Lond. 1818, and Smith's Comp. Flora Brit. 1816.

Class I. Monandria. Stamens 1. Containing only two Orders.

1. Monogynia. Style 1. Containing of the natural order of Jussieu, Canon, the genera Canna, Maranta, Thalia, Phyllura, of the artificial order of Persoon, Alpinia, Helenium, Zingiber, Elettaria, Costus, Kambferia, Amomum, Curcuma, Globba; of James, Philodram; of Guajava, Lepia; of Nymphaea, Boronia; of Chenopodium, Polichlux; *Salicornia; of Naiades, *Hippeastrum. 30 Gen. 62 Sp.


Class II. Bisandria. Stamens 2. Orders 5.

1. Monogynia. This, the most natural and numerous order, comprehends the elegant and fragrant Jasminum, the Jasmine, Lilac, Olive, &c.; also Verbenas, and a few labiate flowers with naked seeds, as Salvia, Rosea, &c., natural allies of the fourth class; but having only two stamens, they are necessarily ranged here in the artificial system. It contains of Jasminum, Nectarium, Jasminium; of Olea; *Ligustrum, Ola, Notolea, Chimonanthus, Linocera, Ornus, Syring; of Dianthus, Catalpa; of Tithonias, Fumaria; of Oenothera, Lamia; *Circaea, of Scopolia, *Veronica, Gratiosa, Schwenka, Callistephus; Acanthus, Escaramus, Jussieu, Eratosthenes; of Leguminosae, *Pimpinella, *Uricaria; of Verbena, Galpin; Glahea, Stachycharpha; of Lobelia, *Lygosum, Astethoman, Calina, Ziziphora, Hedefora, Monarda, Romanisias, *Salvia, Collinsonia; of Dipsacus, Murina; of Rosaceae, Acema. 36 Gen. 576 Sp.

2. Digynia, consists only of Geraniaceae, *Anthemis, a genus which, having but two stamens, is separated from its natural family in the third class. 1 Gen. 2 Sp.


1. Monogynia. Fabriaceae is placed here because most of its species have three stamens. Here also we find the sword-leaved plants, Iris, Gladiolus, *Ixia, &c., also Crocus, and numerous grass-like plants, Schoenus, Cyperus, Scirpus, &c.


2. Digynia. This important order consists of the true Grasses. Their habit is more easily perceived than defined; their value, as furnishing herbage for cattle, and grain for man, is sufficiently obvious. No poisonous plant is found among them, except the Lolium temulentum, said to be intoxicating and pernicious in bread. Their genera are not easily defined. Linnaeus, Jussieu, and most botanists, pay regard to the
number of flowers in each spikelet; but in Arundo this is of no moment. Magnificent and valuable works on this family have been published by the comestible and the non-comestible, by Dr. Hort. The Fl. Græca also is rich in this department, especially the last part of it, where Ficaria is noticed. Much is to be expected from scientific agriculturists; but nature so absolutely, in general, accommodates each grass to its season, that nothing is so constantly to be expected as to overcome their habits, insomuch that few grasses can be generally cultivated. Of the Compositae, the Trichodorus, Scrophularia, Agrimonia, Kniphofia, Potentilla, Tennis, Tritecum, Securidaca, Hylotelephium, Echinops, Caryophyllum, Gynura, Feyritzia, Unica, Zizyphus, Erythrina, Cercis, Orchis, Pennisetum, Meridian, Hopia, Staipa, Pharaonius, Alchorneae, Hevea, Krambe, Hisbome, Heranium of Cephospermum, Chepromedon, Bit, Salvia, Icaena, Acanthophyllum, Euphorbia, Oenothera, Balsamina, Chebula, Festuca, Cynodon, Cephalanthus, Lonicera, Alzina, Lythrum, in general, forms the eleventh or twelfth part of the fourth of the fruitation. -- It contains of Restitieus, Eriocarpaceae, and Portulacaceae, of which the latter is the remark of Linnaeus, who detected the cause of a dreadful disease which affected the roots of Linum, in their eating young leaves of Cicuta virosa, under water. -- It contains of Cyanus, Hydrocharideae, Sparganiaceae, Barnacle, Biurepium, Echinops, Hesperisplanta, Tendylidae, Clarkia, Arctida, Ducaea, Vanca, Ammi, Aminum, comminum, Amaubam, Pericymium, Crambe, Cache, Cyperus, Persicaria, to Dr. Mann, every part of its Stipule, Scelina, Knautia, of Alliaria, Plantago, Rupiae, and Spermacoce. -- incredible. -- It contains of Caryophylles, and of Hopea, to Dr. Hort, its 50 absolute florets. -- It contains of Restitieus, Eriocarpaceae, and Portulacaceae, of which the latter is the remark of Linnaeus, who detected the cause of a dreadful disease which affected the roots of Linum, in their eating young leaves of Cicuta virosa, under water. -- It contains of Cyanus, Hydrocharideae, Sparganiaceae, Barnacle, Biurepium, Echinops, Hesperisplanta, Tendylidae, Clarkia, Arctida, Ducaea, Vanca, Ammi, Aminum, comminum, Amaubam, Pericymium, Crambe, Cache, Cyperus, Persicaria, to Dr. Mann, every part of its Stipule, Scelina, Knautia, of Alliaria, Plantago, Rupiae, and Spermacoce. -- incredible. -- It contains of Caryophylles, and of Hopea, to Dr. Hort, its 50 absolute florets. -- It contains of Restitieus, Eriocarpaceae, and Portulacaceae, 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and Spermacoce. -- incredible. -- It contains of Caryophylles, and of Hopea, to Dr. Hort, its 50 absolute florets.
Class VIII. Orchidaceae. Stamen 8, Orders 4.

1. Monocots. A rather various and rich order, consisting of the well-known Trigonia, or Nasturtium, whose original Leaves are characteristic of the order, and includes a great many species, including many having curious flowers. —It contains of Geraniaceae; Trigonaceae; and others. Orders 3.

2. Dicots. With only a few small, but known; among them are Gelsemium, Americano, and Mock-orange. The former belongs to Chickweed, and the latter to Cregypogon.

3. Trianthema. With only a few small, but known; among them are Gelsemium, Americano, and Mock-orange. The former belongs to Chickweed, and the latter to Cregypogon.

Class IX. Eucalyptus. Stamen 3, Orders 5.

1. Monocots. A rather various and rich order, consisting of the well-known Trigonia, or Nasturtium, whose original Leaves are characteristic of the order, and includes a great many species, including many having curious flowers. —It contains of Geraniaceae; Trigonaceae; and others. Orders 3.

2. Dicots. With only a few small, but known; among them are Gelsemium, Americano, and Mock-orange. The former belongs to Chickweed, and the latter to Cregypogon.

Class X. Deciduous. Stamen 10, Orders 5.

1. Monocots. A rather various and rich order, consisting of the well-known Trigonia, or Nasturtium, whose original Leaves are characteristic of the order, and includes a great many species, including many having curious flowers. —It contains of Geraniaceae; Trigonaceae; and others. Orders 3.

2. Dicots. With only a few small, but known; among them are Gelsemium, Americano, and Mock-orange. The former belongs to Chickweed, and the latter to Cregypogon.

Class XI. Dicotyledon. Stamen 12 to 19, Orders 6.

1. Monocots. A rather various and rich order, consisting of the well-known Trigonia, or Nasturtium, whose original Leaves are characteristic of the order, and includes a great many species, including many having curious flowers. —It contains of Geraniaceae; Trigonaceae; and others. Orders 3.

2. Dicots. With only a few small, but known; among them are Gelsemium, Americano, and Mock-orange. The former belongs to Chickweed, and the latter to Cregypogon.
2. Angiospermae. Seeds in a capsule, and generally very manynumerous, are the most characteristic of this division. They have a dissoluble ambiguity with some families in Peperidaceae Monogyniae. Some species of Solanum L., such as S. radicans, and Antirrhinum Linnaeus, in which the irregular corolla becomes regular, and the four united are sometimes changed into equal ones; does not do this, as has been asserted, on the action of any extraneous pollen upon the stamens of the parent plant, but is due to the nature of the pollen being abortive.

No method of arrangement, natural or artificial, could accurately be applied to these families. Hence, it is impossible for the interference must be expected in every system. — It contains, for instance, Mantellia, Cymboria, Nemoria, Cylindrocoma, Solanea, Stigma species, Melaleuca, and even to the number of species, to the Polyommata Monogyniae. Its fruit, moreover, is a capsule of one or two carpels, and its two or more separate sections, of which its species are fatal and very poisonous, whereas scarcely any plant has as many members belonging to it as it has. Sir J. E. Smith has good reasons concerning the disease commonly known in America, attributed by Linnaeus to the seeds of Ro- bertya Euphorbiaceae.

The cruciferous plants are vulgarly called mustard, and sometimes of an alkaline nature. The cruciferous plant, which is generally obtainable in very small quantities by di- stillation, is, like the violet, capable of forming in a very high quality. Hence the vast extent of water in which cabbage, and sometimes even the root of this tribe, have been boiled.

It contains Cruciferae, Helophyta, Cardamine, Arabis, Macropondium, Turritis, Barbagoe, *Nasturtium*, *Ebenaceor*, Eriostemon, Euphorbia, Foeniculum, Matthiola, Hisperis, Senecio, and *Caricieae*. It is known that Linnaeus to the seeds of the Robertya Euphorbiaceae.


V. Dicotyledones. Contains of Geraniaceae, Vincetoxicum. 2 Gen. 4 Sp.

X. Dicotyledones. Contains of Geraniaceae, Monocotyledoneae. 1 Gen. 6 S.

XI. Dicotyledones. Contains of Geraniaceae, Monocotyledoneae. 1 Gen. 6 S.

1. Bauhiniae. Contains of Bauhinia, Adansonia, and of the following, without the character of the preceding sec- tions (d) Legumen with scarcely more than one seed; as Pericaria. (b) Silesia downy, without the character of the preceding sec-
3. Polygynia. Trifollets. Florists of the disk in the preceding: perfect or imperfect; those of the margin, of the radulae have the rudiments of pistils in the visible flowers. This order is in: Convolvulaceae.; of Convolvulaceae, than in some of the flowers of the other classes. — It contains of Cucurbitae, an important and useful family of vegetables, and; as Epidendrum, Affaceae., Callianthus, Berckheys, Didelis, Gentes, Ga- nienia, Cryptostemma, Arctocoles, Sphaerozene.; of Cura- diaceae., Diandria.; Monandria.; of Cura- diaceae., Diandria.; Monandria.; of Cypripedium, Polyandria, Melastomodendron, Calapta, Callisten, Arcotes, Otispermum, Othonia, Hippia, Gymnostylis, Ficaria, Ficaria, Menispernum, Parthenium, Pycnonia, Frasera., 120 p.

bodies like eggs are found in them at that period. But these
some flowers are the signs by which the
and destined to produce a brood of maggots, to feed on the
decaying flesh, and to form a dead body for the future, relative to
carps and their inhabiting polyps, led to the
strange anathological hypothesis that these insects formed the
Juvenile stage of Munchausen, and other
have thought Jupe were composed of the say of
corpses which were converted into these polyps, and that the
philosophical as the former, and unsupported by any semblance of
taupe, in the same manner as we learn the names and their origin.
and, in many cases explained their parts of fructification.
In
they propagate their species in the same manner as any other

SEC. II. The Hortus inveniens arranged according to the Jussiean System.
589. The plants grown in Britain, whether native or exotic, are thus arranged according to
the system of Jussieu. The genera, of which are species native of the
are marked thus (*) , for the sake of those who may wish to arrange a herbarium or growing
of indigenous plants according to this method. The authorities followed
are, Sweet's Hortus. Sub. Lond. 1816, and Smith's Comp. Flora Brit. 1816.

CLASS I. DIOTIOLEOIDEA. Thalamiflorae, sect. i with nu-
mbers prefixed and numbers oppost to the pets. Five
Orders.

1. Annonaceae, contains of Pent. Polyg. *Myrtaceous,
Ceratocephalus, Zanthorrhiza; of Belland. Triang. Gallarida;
Polyand. Monog. *Actae; of Polyand. Dicog. *Trioena; of

and. Polyg. Dilleniana; *Illicium, Magnolia, *Magnol.;

3. Annonaceae, contains of Polyand. Polyg. Uvaria,
Annona, Pigeon, *Xylopia; of Monogy.

of *Mercur. *Petricia; of Polyg. *Clypeol.;


6. Smilacaceae, contains of Palmeae, *Cardium, *Cardiaca,
Cranea, Myragna, *Eucidium, *Rhipcarpus, *Urania,
Coprosma, *Bucida; Petaria, Cypessus, Isata, Succorcia,

Teudalia, Iberis, *Lapidus, *Cochlearia, *Subulata,
Notastoria, *Sisyrum, *Erysymum, *Notoceras, *Cheir-
Cyanthillium, Raphanus. 49 Gen. 283 Sp.

Crataegus, Dodecan. *Rhus, *Arctostaphylos, *Vaccinium,


14. Myrtaceae, contains of Polyand. *Myrtaceae, Calamula,

15. Apiaceae, contains of Pedand. *Apiaceae, Cephalaria,


17. Umbelliferae, contains of Polyand. *Umbellifer, *Anethum,

18. Apiaceae, contains of Pedand. *Apiaceae, *Stachys,


20. Umbelliferae, contains of Polyand. *Umbellifer, *Helianthus,

21. Apiaceae, contains of Pedand. *Apiaceae, *Stachys,

22. Compositae, contains of Polyand. *Compositae, *Helianthus,

23. Umbelliferae, contains of Polyand. *Umbellifer, *Helianthus,


25. Compositae, contains of Polyand. *Compositae, *Helianthus,


27. Apiaceae, contains of Pedand. *Apiaceae, *Stachys,

28. Compositae, contains of Polyand. *Compositae, *Helianthus,

29. Umbelliferae, contains of Polyand. *Umbellifer, *Helianthus,

30. Apiaceae, contains of Pedand. *Apiaceae, *Stachys,

31. Compositae, contains of Polyand. *Compositae, *Helianthus,

32. Umbelliferae, contains of Polyand. *Umbellifer, *Helianthus,
SCIENCE OF GARDENING. Part II.


Vegetable Organology, or the external Structure of Plants.

590. Vegetables are reducible to classes, according as they are distinguished by a structure, or organisation, more complicated or more simple; or, according as they are found to be formed with or without certain parts or organs entering into the general idea of the plant. The former constitute what may be denominated perfect plants, and form a class comprehending the principal mass of the vegetable kingdom. The latter constitute what may be denominated imperfect plants, and form a class comprehending all such vegetables as are not included in the foregoing class. Such is the arrangement of Keith, from whose work, as by far the best for general purposes, we have chiefly extracted this and the three following chapters.

SUBSEC. 1. Conservative Organs.

591. The conservative organs are such as are absolutely necessary to the growth and preservation of the plant, including the root, trunk, branch, leaf, and frond.

The root is the principal organ of nutrition.

The trunk constitutes the principal bulk of the individual.

The branches are the divisions of the trunk, originating generally in the upper extremity, but often also along the sides.

The leaf is a temporary part of the plant, issuing generally from numerous points towards the extremities of the branches, but sometimes also immediately from the stem or root, and distinguishable by the sight or touch into an upper and under surface, a base and an apex, with a midrib and lateral nerves.

The fruit is to be regarded as a compound of several of the parts already described; it consists of a union or incorporation of the leaf, leaf-stalk, and branch or stem, forming as it were but one organ, of which the constituent parts do not separate spontaneously from one another by means of the fracture of any natural joint, as in the case of plants in general, but adhere together even in their decay.

SUBSEC. 2. Conservative Appendages.

593. The conservative appendages are accessory or supernumerary parts found to accompany the conservative organs occasionally, but not invariably.

Gums, or bubas, are organised substances issuing from the surface of the plant, and containing the rudiments of new and additional parts which they protract; or the rudiments of new individuals which they constitute by detaching, or developing from the parent plant, and fixing themselves in the soil.

Glands are small and minute substances of various different forms, found chiefly on the surface of the leaf and petiole, but often also on the other parts of the plant, and supposed to be organs of secretion.

The tendril is a thread-shaped and generally spiral process issuing from the stem, branch, or petiole, and sometimes even from the expansion of the leaf itself, being an organ by which plants of weak and climbing stems attach themselves to other plants, or other substances for support; for which purpose it seems to be well fitted by nature, the tendril being much stronger than a branch of the same size.

The stipule are small and foliaceous appendages accompanying the real leaves, and assuming the appearance of leaves in miniature.

Ramenta are thin, oblong, and strap-shaped appendages of a brownish color, issuing from the surface of the plant, and somewhat resembling the stipule, but not necessarily accompanying the leaves. The term, which literally signifies bits of chips or shaving, seems to have been given to these appendages; but it may be noted the small and scattered scales that are frequently found on the stems of vegetables, originating in the bark, and giving it a rough or chopped appearance. Hence a branch or stem that is covered with thin and dry scales or flakes is said to be ramentaceous, as in the case of tamarix gallica.

The armature consists of such accessory and auxiliary parts as seem to have been intended by nature to defend the plant against the attacks of animals.

The pubescence is a general term, including under it all sorts of vegetable down or hairiness, with which the surface of the plant may be covered, finer or less formidable than the armature.

Anomalous. There are several other appendages proper to conservative organs, which are so totally different from all the foregoing, that they cannot be classed with any of them; and so very circumstanced in their occurrence, that they do not yet seem to have been designated by any peculiar appellation. The
first anomaly, as affects the conservative appendages, occurs in Dionaea muscipula, or Venus's fly-trap (Fig. 43 a). A second is that which occurs in Sarce- nia purpurea, or purple side-saddle-flower (b). A third, which is still more singular, occurs in ne- penthes distillatoria (c). The last anomaly is that of a small globular and membranaceous bag, at- tached as an appendage to the roots and leaves of some of the aquatics. It is confined only to a few genera, but is to be seen in great abundance on the roots or leaves of the sev- eral species of utricularia inhabiting the ponds and ditches of this country; and on the leaves of aldrovanda vesiculosa, an inhabitant of the marshes of Italy. In utricularia vulgaris this appendage is pear-shaped, compressed, with an open border at the small end furnished with several slender filaments originating in the margin, and containing a transparent and watery fluid, and a small bubble of air, by means of which it seems to acquire a buoyancy that suspends it in the water.

Subsect. 3. Reproductive Organs.

594. The reproductive organs are such parts of the plant as are essential to its propag- ation, corresponding in extent to the fructification of Linnaeus, which he has elegantly defined to be a temporary part of the vegetable, whose object is the reproduction of the species, terminating the old individual, and beginning the new. It includes the flower with its immediate accompaniments or peculiarities, the flower-stalk, receptacle, and inflorascence, together with the ovary or fruit.

The flower, like the leaf, is a temporary part of the plant, issuing generally from the extremity of the branches, but sometimes also from the root, stem, and even leaf, being the apparatus destined by nature for the production of the fruit, and being also distinguishable, for the most part, by the brilliance of its coloring or the sweetness of its smell. It has been happily styled by Pliny, the joy of plants, "Ros gaudium arborum"; of which the lily, the tulip, and the rose are the most beautiful.

The flower-stalk is a particular mode of aggregation in which the different parts of the flower, or between the flower and the plant, whether immediate and sessile, or mediate and supported upon a flower-stalk. Some botanists have considered it as a part of the flower itself, though this view of the sub- ject is not entirely correct; but it is at any rate a part of the fructification, and cannot possibly be wanting in the case of any flower whatever. Like the flower-stalk, it has been discriminated by botanists into two different species, which are not indeed designated by proper names, but characterised by the appellations of the proper receptacle, and the common receptacle.

The inflorascence is the peculiar mode of aggregation in which flowers are arranged or distributed upon the plant, whenever it is called sometimes also the mode of flowering.

The fruit. In the progress of fructification, when the several organs of the flower have discharged their respective functions, the petals, the stamens, the style, and often the calyx, wither and fall. The ovary and the appendages are expanded to the plant, and swells and expands till its ripeness reaches maturity. It is now denominated the fruit. But at the period of its complete development it also detaches itself from the plant and drops into the bosom of the earth, containing and protecting the embryo of the future vegetable. The fruit then is the ripened ovary and the parts which it contains. In popular language the term is confined chiefly to such fruits as are esculent, as the apple, the peach, and the cherry, or perhaps to the esculent part only; but with the botanist the matured ovary of every flower, with the parts contained, constitutes the fruit.

Subsect. 4. Reproductive Appendages.

595. Various additional and supernumerary parts, not at all essential to their constitution, because not always present, are often found attending the reproductive organs. Many of them are precisely of the same character with that of the conservative appendages, except that they are of a finer and more delicate texture. Such are the glands, down, pubescence, hairs, thorns, or prickles, with one or other of which the parts of the fructification are occasionally furnished. But others are altogether peculiar to the re- productive organs, and are to be regarded as constituting, in the strict acception of the term, true reproductive appendages. Some of them are found to be proper to the flower, and others to the fruit.

The appendages proper to the flower are the involucre, spathe, and bracte, generally designated by the appellation of floral leaves, as being leaf-like substances situated near the flower, though different in their color, form, or substance, from the real leaves of the plant; together with the nectary, and several other minute appendages supposed to be necessary, though not certainly known to be so.

Appendages of the fruit. When the flower with its appendages has fallen, the ovary, which is still immature, is left attached to the plant, to complete the object of the fructification in the ripening of the contained seed. If it is left without any extraneous or supernumerary appendages, which is a case that often occurs, as in the cherry, apricot, and currant, the fruit is said to be naked. The naked fruit, how- ever, is not to be confounded with the naked seed, from which it is altogether distinct. For it is the want of a conspicuous pericarp that constitutes the naked seed; but it is the want of an additional integument enveloping the pericarp, that constitutes the naked fruit. But all parts of the flower are not always decid-
duous, and it often happens that one or other of them still continues to accompany the pericarp or seed both in its ripening and ripened state, constituting its appendage, and covering it either wholly or in part, or adhering to it in one shape or other.

**Sect. II. Imperfect Plants.**

596. *Plants apparently defective* in one or other of the more conspicuous parts or organs, whether conservative or reproductive, are denominated imperfect. Linnaeus characterised them by the appellation of cryptogamous plants, because their organs of fructification are not yet detected, or are so very minute as to require the aid of the microscope to render them visible; and in the system of Jussieu they are included in the monocotyledoneae and acotyledoneae, composing the cryptogameae of the former, and the whole of the latter division. As in the perfect plants, so in the imperfect plants, the eye readily recognises traces of a similitude or dissimilitude of external habit and deportment characterising the different individuals of which they consist, and suggesting also the idea of distinct tribes or families. And upon this principle different botanists have instituted different divisions, more or less extensive, according to their own peculiar views of the subject. But one of the most generally adopted divisions of imperfect plants is that by which they are distributed into the natural orders of filices, equisitaceae, lycopodinace, musci, hepaticae, algae, licheneae, and fungi. Dillenius, Micheli, Bulliard, Hedwig, and Acharius, have rendered themselves illustrious by the study of these tribes.

**Subsect. 1. Filices, Equisitaceae, and Lycopodinaceae.**

597. The filices, equisitaceae, and lycopodinaceae, are for the most part herbaceous, and die down to the ground in the winter, but they are furnished with a perennial root, from which there annually issues a frond bearing the fructification. The favorite habitations of many of them are heaths and uncultivated grounds, where they are found intermixed with furze and brambles; but the habitations of such as are the most luxuriant in their growth, are moist and fertile spots, in shady and retired situations, as on mossy dripping rocks, or by fountains and rills of water. Some of them will thrive even on the dry and barren rock, or in the chinks and fissures of walls; and others only in wet and marshy situations where they are half immersed in water.

**Subsect. 2. Musci.**

598. The mosses are a tribe of imperfect plants of a small and diminutive size, consisting often merely of a root, surmounted with a tuft of minute leaves, from the centre of which the fructification springs, but furnished for the most part with a stem and branches, on which the leaves are closely imbricated, and the fructification terminal or lateral. They are perennials and herbaceous, approaching to shrubby; or annuals, though rarely so, and wholly herbaceous, the perennials being also evergreens. Their most favorite habitations are bleak and barren soils, such as mountains, heaths, woods, where they are found, not only rooted in the earth, but attached also to the roots and trunks of trees, and even to the flinty rock; or immersed in bogs and ditches, or floating, though fixed by the roots, in streams of running water. As they affect the most barren soils, so they thrive best also in the coldest and wettest seasons. In the drought of summer they wither and languish; but in the more moderate temperature of autumn they begin to recruit, so that even the chilling cold of winter that deprives other plants of their verdure and foliage, and threatens destruction to the greater part of vegetables, tends but to refresh and revive the family of the mosses. (fig. 44.) Hence their capacity of retaining moisture for a great length of time without discovering any tendency to putrefaction, and of recovering their verdure when moistened with water, even after having been completely dried, and kept in a dried state for many years. From the extreme minuteness of their parts, they are apt to be overlooked by the superficial observer, or disregarded by the novice in
botany, who is attracted perhaps only by what is specious in the plant or flower, but who, when the desire of botanical knowledge shall have inspired him with a relish for microscopic observation, will find the study of the mosses to be no less interesting than that of the more perfect plants, and the form and texture of their parts to be no less beautiful and elegant than that of the most gaudy flowers. (Fig. 44.)

Subsect. 3. Hepaticae.

599. The hepaticae are a tribe of small and herbaceous plants resembling the mosses, but chiefly constituting fronds, and producing their fruit in a capsule that splits into longitudinal valves. The name is derived from a Greek word signifying the liver, because perhaps some of them were formerly employed as a remedy in diseases of the liver; or because some of them exhibit, in their general aspect, a slight resemblance to the lobes of the liver. In their habitations, they affect for the most part the same sort of situations as the mosses, being found chiefly in wet and shady spots, by the sides of springs and ditches, or on the shelving banks of rivulets, or on the trunks of trees. Like the mosses, they thrive best also in cold and damp weather, and recover their verdure, though dried, if moistened again with water. The hepaticae and the mosses are indeed so nearly allied, that they have generally been regarded as constituting but one family, and classed together accordingly; the latter under the title of musci frondosi, and the former under that of musci hepatici. Such was the division even of Hedwig; but later botanists have found it to be more consonant to the principles of sound and scientific arrangement, to separate the hepaticae from the mosses altogether, and to convert them into a distinct tribe.

Subsect. 4. Algae and Lichenes.

600. The term algae, or sea-weeds, among modern botanists, includes not merely marine and many other immersed plants, but also a great variety of plants that are not even aquatics. All the algae, or, according to the Jussieuan terminology, algea, however, agree in the common character of having their herbage frondose, or but rarely admitting of the distinction of root, stem, and leaf, and their fructification imbedded either in the substance of the frond itself, or in some peculiar and generally sessile receptacle. The algae were formerly divided into the six following genera, lichen, tremella, fucus, ulva, conferva, byssus; but now the genus lichen forms an order of itself.

601. The utility of the algae is obviously very considerable, whether we regard them as furnishing an article of animal food, or as applicable to medicine and the arts. The fucus edulis, and several other fuci, are eaten and much relished by many people, whether raw or dried, and it is likely that some of them are fed upon by various species of fish. The fucus lichenoides (Turner, c. 118.) is now believed to be the chief material of the edible nests of the East India swallows, which are so much esteemed for soups, that they sell in China for their weight in gold. When disengaged from their place of growth and thrown upon the sea-shore, the European algae are often collected by the farmer and used as manure. They are often also employed in the preparation of dyes, as well as in the lucrative manufacture of kelp, a commodity of the most indispensable utility in the important arts of making soap and glass.

602. The utility of the lichenes is also worthy of notice. The lichen rangiferinus (Fig. 45.) forms the principal nourishment of the rein-deer during the cold months of winter, when all other herbage fails. The lichen islandicus is eaten by the Icelanders instead of bread, or used in the preparation of broths, and like the lichen pulmonarius, has been lately found to be beneficial in consumptive affections. Many of them are also employed in the preparation of some of our finest dyes, or pigments; and it is from the lichen parellus that the chemical analyst obtains his litmus. The lichenes and the mosses seem instituted by nature to provide for the universal diffusion of vegetable life over the whole surface of the terrestrial globe. The powdery and tuberculous lichenes attach themselves even to the bare and solid rock. Having reached the maturity of their species, they die and are converted into a fine earth, which forms a soil for the leathery lichenes. These again decay and moulder into dust in their turn; and the depth of soil, which is thus augmented, is now capable of nourishing and supporting other tribes of vegetables. The seeds of the mosses lodge in it, and spring up into
plants, augmenting also by their decay the quantity of soil, and preparing it for the support of plants of a more luxuriant growth, so that in the revolution of ages even the surface of the barren rock is covered with a soil capable of supporting the loftiest trees.

**Subsect. 5. Fungi.**

603. *The fungi are a tribe of plants whose herbage is a frond of a fleshy or pulpy texture, quick in its growth, and fugacious in its duration, and bearing seeds or gems in an appropriate and exposed membrane, or containing them interspersed throughout its mass.* But this rule is not without its exceptions; for many of the fungi are converted, during the process of vegetation, or rather when their vegetation is over, into a tough, leathery, and even woody substance, which gives them a permanency beyond that of their congeneres, and a trait of character that is not included in the above definition. They are also a tribe of plants that may be regarded as the lowest in the vegetable scale, exhibiting a considerable resemblance to the tribe of zoophites, and thus forming the connecting link between the vegetable and animal kingdoms. The habitations they affect are very various, many of them vegetating only on the surface of the earth (fig. 46, a), and some of them even buried under it; others on stumps and trunks of rotten trees (b); others on decayed fruit; others on damp and wet walls; and others on animal ordure.

**Conservative organs.** Many of the fungi are altogether destitute of any conspicuous root, being attached to some appropriate basis of support merely by means of a large and flattened surface. The frond is often merely a thin, flat, and leathery sort of substance, adhering to a basis of support by means of the whole of its under-surface, as in the boleti. In others it is globular and sitting, as in lycoperdon; and in others, it is bell-shaped and sitting, as in nudularia.

**Reproductive organs.** In fungi furnished with gills and a curtain, if the inner surface of the curtain is carefully examined with a good magnifier, before the time of its natural detachment from the stipe or pileus, there will be found adhering to it a number of fine and delicate threads supporting small globules; and in such as have no curtain the same sort of substances may be found adhering to the edge of the pileus. These Hedwig regards as stamens. If the gills are next examined in the same manner and about the same time, there will be found sitting on their edge or surface a multitude of small, tender, and cylin- drical substances, some of which are surmounted with a small globule, and others not. These he regards as being probably the styles and stamens. Similar substances may be detected on the other genera of fungi also. But from the extreme minuteness of their parts, and from their strong similitude to the down with which the finer organs of vegetables are generally covered, it is easy to perceive how very difficult it must be to decide upon their true character.

604. **Uses of the fungi.** The powder of the lycoperdons is said to be an excellent styptic; and is remarkable also for its property of strongly repelling moisture. If a basin is filled with water, and a little of the powder strewed upon the surface so as to cover it thinly, the hand may be plunged into it and thrust down to the bottom without being wetted with a single drop of water. Several of the boleti, when dried, afford a very useful tinder; and several of the agarics and tubers are used as articles of food, or as ingredients in the preparation of seasoning. The truffle is much esteemed for the rich and delicate flavor which it imparts to soups and sauces; and the mushroom for its esculent property, and utility in the preparation of ketchup.

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**Chap. VI.**

**Vegetable Anatomy, or the internal Structure of Plants.**

605. *The organs of plants discoverable by external examination, are themselves reducible to component organs, which are again resolvable into constituent and primary organs. These are called the decomposite, the composite, and the elementary.*

**Sect. I. Decomposite Organs.**

606. *The decomposite organs constitute the vegetable individual, and are distinguishable by external examination; to the dissection of which we will now proceed, taking them in the retrograde order of the seed, pericarp, flower, leaf, gem, and caudex, or branch, stem, and root, with their decomposite appendages.*

607. *The seed. The mass of the seed consists of two principal parts, distinguishable without much difficulty; namely, the integuments and nucleus, or embryo and its envelopes. The integuments proper to the seed*
are two in number, an external integument and an internal integument; which are sometimes, however, enveloped by an additional integument constituting an appendage of the seed, under the title of the pericarp, involucrem, or calyx. The external integument (or coat) is usually detachable in the early stages of its growth, but detachable at the period of the maturity of the fruit, when it is generally of a membranous or leathery texture; though sometimes soft and fleshy, and sometimes both, according as the fleshy capsule or the testa, is easily distinguishable in the case of an herbaceous plant or of some of the fruits of the dicotyledonous plants. The testa forms the interior integument. Like the testa, to which indeed it adheres, it may be easily distinguished in the garden-bean (fig. 47.), or in a rye-walnut; in which last it is a fine transparent and net-like membrane.

608. The nucleus is that part of the seed which is contained within the proper integuments, consisting of the albumen with the villae, when present, and enclosing the embryo. The embryo is an organ resembling in its consistence the white of an egg, and forming, in most cases, the exterior portion of the nucleus, but always separating from the interior or remaining portion. The villae is an organ of a fleshy but firm consistence, situated, when present, between the albumen and embryo; to the form of which it is attached only by adhesion, but to the latter by incorporation of substance, so as to be inseparable from it, except by force. The embryo (fig. 47. a) is the last and most essential part of the seed and final object of the fruiting action, as being the germ of the future plant, is a small and often very minute organ, enclosed within the albumen and occupying the centre of the seed. The cotyledon or seed-lobes (b), is that portion of the embryo which is best distinguished, and springs up during the process of germination into what is usually denominated the seminal leaf, if the lobe is solitary; or seminal leaves, if there are more lobes than one. In the former case the seed is said to be monocotyledous; in the latter case, it is said to be dicotyledous. Dicotyledonous seeds, which constitute the majority of the seeds of the dicotyledons, are so called because the cotyledon consists of one lobe only, falling short of the general number, so there are also a few whose cotyledon is divisible into several lobes, exceeding the general number. They have been denominated polycotyledonous seeds, and are exemplified in the case of Lepidium sativum or common garden-cress, in which the lobes are six in number; as in that also of the different species of the genus Pinus, in which they vary from three to twelve. But although by far the greater number of seeds are furnished with two cotyledons, or with a cotyledon divisible or not divisible into several lobes, there is also a considerable proportion in which the cotyledon is altogether wanting, or at least being regarded by botanists in general, as according to Gartner, are exemplified in the fucis, ferns, and fungi, the embryo being merely a germinating ciliate imbedded in the surface of a vitellus which forms the mass of the seed. But Hedwig, to whose opinions on this subject adherence is as we shall see, by many botanists, is of opinion that the seeds of the plants in question are furnished with cotyledons as well as of those other plants, and that no seed whatever is without them. This is a case, however, in which the general opinion of botanists is against him, as may be seen from the many systems founded upon the presence, or absence, or number of the cotyledons, and exemplified, as we have seen, in that of the great and justly celebrated Jussieu, whose primary divisions are those of acr��otyledonous, monocotyledonous, and dicotyledonous plants, the polycotyledonous being thought to be too few in number to constitute a separate division. It should be recollected, however, that the above divisions were instituted at a time when the subject had not yet undergone any thing like a rigorous scrutiny, that already many changes have been found necessary, and that future investigations will in all probability point out the necessity of more. In watching the germination of fern-seed, Mirbel observed some substances which he regards as cotyledons, and so far supports the position of Hedwig. The plantulae, or future plant, is the interior portion of the embryo, and seed of vegetative life. In some seeds it is so minute as to be scarcely perceptible; while in others it is so large as to be divisible into distinct parts, as in the garden-bean.

609. The epicarp, which is in different species of fruit assumes so many varieties of consistence, acquires its substance by seeds, not so much from a diversity of consistence as of modification. The valves of the capsule, but particularly the partitions by which it is divided into cells, are composed of a thin and leathery membrane, or of an epidermis covering a pulp more or less inured, and interspersed with longitudinal fibres. The exocarp, the outer and next above, is composed of epidermis and of the compound of an epidermis, or an envelope, which is sometimes so interwoven with a multiplicity of longitudinal fibres as to seem to consist wholly of threads, as in the cocoa-nut. The berry is composed of a very fine epidermis enclosing a soft and juicy pulp. The scales of the stroble are composed of a tough and leathery epidermis, enclosing a spongious and often highly inured pulp interspersed with compound fibres that pervade also the pips. The pips or seeds are surrounded by a mesocarp, consisting of the fleshy pulp, which is sometimes so interwoven with a multiplicity of longitudinal fibres as to seem to consist wholly of threads, as in the cocoa-nut. The berry is composed of a very fine epidermis enclosing a soft and juicy pulp. The scales of the stroble are composed of a tough and leathery epidermis, enclosing a spongious and often highly inured pulp interspersed with compound fibres that pervade also the pips. The pips or seeds are surrounded by a mesocarp, consisting of the fleshy pulp, which is sometimes so interwoven with a multiplicity of longitudinal fibres as to seem to consist wholly of threads, as in the cocoa-nut. The berry is composed of a very fine epidermis enclosing a soft and juicy pulp. The scales of the stroble are composed of a tough and leathery epidermis, enclosing a spongious and often highly inured pulp interspersed with compound fibres that pervade also the pips. The pips or seeds are surrounded by a mesocarp, consisting of the fleshy pulp, which is sometimes so interwoven with a multiplicity of longitudinal fibres as to seem to consist wholly of threads, as in the cocoa-nut. The berry is composed of a very fine epidermis enclosing a soft and juicy pulp. The scales of the stroble are composed of a tough and leathery epidermis, enclosing a spongious and often highly inured pulp interspersed with compound fibres that pervade also the pips. The pips or seeds are surrounded by a mesocarp, consisting of the fleshy pulp, which is sometimes so interwoven with a multiplicity of longitudinal fibres as to seem to consist wholly of threads, as in the cocoa-nut. The berry is composed of a very fine epidermis enclosing a soft and juicy pulp. The scales of the stroble are composed of a tough and leathery epidermis, enclosing a spongious and often highly inured pulp interspersed with compound fibres that pervade also the pips. The pips or seeds are surrounded by a mesocarp, consisting of the fleshy pulp, which is sometimes so interwoven with a multiplicity of longitudinal fibres as to seem to consist wholly of threads, as in the cocoa-nut. The berry is composed of a very fine epidermis enclosing a soft and juicy pulp. The scales of the stroble are composed of a tough and leathery epidermis, enclosing a spongious and often highly inured pulp interspersed with compound fibres that pervade also the pips. The pips or seeds are surrounded by a mesocarp, consisting of the fleshy pulp, which is sometimes so interwoven with a multiplicity of longitudinal fibres as to seem to consist wholly of threads, as in the coco
Buds are composed externally of a number of spoon-shaped scales, closely converging towards a point in the apex, and often cemented together by means of a glutinous adherent cement. The margin of each scale is often indurated, and the whole shows the lines of growth. If cut transversely, or longitudinally, the cells of the epidermis enclose a pulpy interspersed with a network of fibres, but unaccompanied with longitudinal threads. If cut longitudinally, the scales of a leaf-bud are taken and stripped off, and the remaining part carefully opened up, it will be found to consist of the rudiments of a young branch terminated by a bunch of incident leaves imbedded in a white and cottony down, being minute but complete in all their parts and proportions, and folded or tied up in the bud in a peculiar and determinate manner.

613. The term caudex, in its present application, is to be understood as including the whole mass or body of a plant, as distinct from the temporary parts of the plant, or parts already investigated; and as comprehending both the caudex ascends, and caudex descends of Linnaeus, or the trunk and its divisions, with the root and its divisions. In opening up and dissecting the caudex, whether ascending or descending, the dissector will soon discover that its internal structure, like its external aspect or habit, is not materially different in different tribes of plants.

614. The first general mode of the internal structure of the caudex is that in which an epidermis encloses merely a homogeneous mass of pulp or slender fibre, which forms the principal body of the caudex, and becomes somewhat indurated with age, though not woody, without discovering any further variety of component parts. This, Mirbel observes, is the simplest mode of internal structure existing among vegetables; it is exemplified in the lower orders of softwoods and imperfect plants, particularly the algea and fungi.

615. The second general mode of internal structure of the caudex is that in which an epidermis encloses two or more substances, or assemblages of substances, totally heterogeneous in their character. A very strong and certain sign of this is the fact that in which an epidermis or the integument is found to enclose a soft and pulpy mass, interspersed with a number of longitudinal nerves or fibres, or bundles of fibres, extending from the base to the apex, and disposed in a peculiar mode characteristic of a tribe or genus. This mode is exemplified in trees and shrubs, which have vessels chiefly in herbarious and annual or biennial plants. (fig. 48.)

The pulp being solid, as in epidium filix-mas, and tubular, as in the garden parsnip or common hemlock. A second variety of this mode is that in which a strong and ovoid-thick bark encloses a circular layer of longitudinal fibres, or several such circular and concentric layers, interwoven with thin transverse and divergent layers of pulp, so as to form a firm and compact cylinder, in the centre of which is lodged a pulp or pith. This mode is best exemplified in trees and shrubs. (fig. 49.)

The wood being imperfect in the root of the beet, the common bramble, and burdock; and perfect in the oak or alder.

616. The appendages of the plant, whether conservative or reproductive, exhibit nothing in their internal structure that is at all essentially different from that of the organs that have been already described.

Sect. II. Composite Organs.

617. From the preceding analysis, it appears the composite organs are reducible to one or other of the several following substances, namely, epidermis, pulp, pith, cortical layers, ligneous layers, and vegetable fibre. These now remain to be further analysed, under the title of composite organs, as being still compound, with a view to reach the ultimate and elementary organs of the vegetable subject.

618. Structure of the vegetable epidermis. The epidermis of the vegetable, which, from its resemblance to that of the animal, has been designated by the same name, is the external envelope or integument of the plant, extending over the whole surface, and covering the root, stem, branches, leaves, flower, and fruit, with their appendages; the summit of the plant only excepted. But although it is extended over the whole surface of the plant, it is not of equal consistence throughout. In the root and trunk it is a tough and leathery membrane, or it is a crust of considerable thickness, forming a notable portion of the bark, and assuming some peculiar shade of color, while in the leaves, flowers, and tender shoots, it is a fine and delicate membrane, and when adherent, it is always tinged with some peculiar shade, which it borrows from the parts immediately beneath it. Du Hamel, Saussure, Hedwig, Comparreti, Bauer, and others, have examined the epidermis, and, according to their descriptions, it resembles that of leafy trees, layers, which are many and set in a series, being very easily distinguished, particularly in that of the paper-bark, the bark of which may, perhaps, be regarded as a succession of individual cuticles.

619. The pulp is a soft and juicy substance, constituting the principal mass of succulent plants, and a notable part of the tissues, even of woody plants. It constitutes the principal mass of many of the fungi and lichens, and of herbaceous plants in general. Of those phytologists who have described the pulp, Mirbel is considered the most accurate. He compares it to clusters of small and hexagonal cells or bladders, containing for the most part a colorless and apparent starch or the form of a spheroid and a delicate membrane, in which no traces of organisation are to be distinguished. In the trunk of what are called dicotyledonous plants, he regards the pulp, or cellular tissue, as consisting of two distinct portions, which he designates by the respective appellations of the herbaceous tissue, and the parenchyma. The former is the exterior portion of the cellular tissue, of which it always contains a resinosous and colored juice, that communicates its peculiar tinge to the epidermis. The latter is the interior portion of the tissue, composed also of cells, but differing from those of the herbaceous tissue in containing only a watery juice without color, because it has been exposed to the action of the light, though in the cactus and many of the craterary plants, the watery juice is said to be also often colored. But in the description of the vegetable pulp, the only distinction necessary to be made is that by which it is divided into two parts, namely, an apparatus of hexagonal cells or vesicles, and a contained juice, whether colorless or colored, the union of which substances forms a true pulp.
Book I.

INTERNAL STRUCTURE OF PLANTS.

620. The pith, as has been already shown, is a soft and spongy, but often succulent substance, occupying the centre of the root, stem, and branches, and extending in the direction of their longitudinal axis, in which it is enclosed as in a tube. The substance constituting it is precisely similar to that of the pulp of a well-composed assemblage of hexagonal cells containing a watery and colorless juice, or of cellular tissue and a parenchyma.

621. The cortical layers, or interior and concentric layers, constituting the mass of the bark, are situated immediately under the cellular interstice, where that interstice exists, and where, not immediately under the epidermis; or they are themselves external. They are distinguishable chiefly in the bark of woody plants, but not, however, in the lime-tree. They are composed of two elements or parts — bundles of longitudinal fibres constituting a network (fig. 50.), and a mass of pulp more or less imbedded, filling up the meshes. The innermost of the layers, a single layer, is the pith, and was used by the ancients for writing on before the invention of paper. It is the finest and most delicate of them all, and often most beautifully reticulated (fig. 51. a), and varied by bundles of longitudinal fibre (b). But the liber of daphne isretato is remarkable for its beautiful and delicacy of texture in the network of pulp, which is not inferior to that of the finest lace, and at the same time so very soft and flexible that in countries of which the tree is a native the lace of the liber is often made to supply the place of a neckcloth. If the cortical layers are injured or destroyed by accident, the part destroyed is again regenerated, and the wound healed up without a scar. But if the wound penetrates beyond the liber, the part destroyed is no longer regenerated. Or if a tree is bent so as to break part of the cortical fibres, and then propped up in its former position, the fractured fibres will again unite. Or if a portion of the stem is entirely decorticated and covered with a piece of bark, even from another tree, the two different barks will unite. Hence the difficulty in ascertaining how far the liber extends. Another interesting point is the origin of grafting, which is always effected by a union of the liber of the grafted and stock.

622. The ligneous layers, or layers constituting the wood, occupy the intermediate portion of the stem between the bark and pith; and are distinguishable into two different sorts — concentric layers and divergent layers. (fig. 50.)

623. The concentric layers, which constitute by far the greater part of the mass of the wood, are sufficiently conspicuous for the purpose of exemplification on the surface of a horizontal section of most trunks or branches, as on that of the oak and elm. But though they are generally described as being concentric, they are not always strictly so. For they are often found to extend more on the one side of the axis of the stem or branch, than on the other. Some authors say the excess is on the north side, but others say it is on the south side. The former account for it by telling us it is because the north side is sheltered from the sun; and the latter by telling us it is because the south side is sheltered from the cold; although it cannot always be the case, for in some of our trees, which have been also thought to be sufficiently striking and uniform to serve as a sort of compass, by which the bewildered traveller might safely steer his course, even in the recesses of the most extensive forest. But Du Hamel has shown that the sun has sometimes on one side of the stem, and sometimes on the other, according to the accidental situation of the great roots and branches; a thick root or branch producing a proportionately thick layer of wood on the side of the stem from which it issues. The layers are indeed sometimes more in number on the one side than on the other, as well as thicker. But this is the exception, and not the rule. They are thickest, however, on the side on which they are fewest, though not of the same thickness throughout. Du Hamel, after counting twenty layers on the one side of the transverse section of the trunk of an oak, found only fourteen on the other. But the fourteen exceeded the twenty in thickness by one fourth part. But the layers thus discoverable on the horizontal section of the trunk are not all of an equal consistency throughout, there being an evident diminution in their degree of solidity from the centre, where they are hardest, to the circumference, where they are softest. The outermost layer, which is the softest of all, is denominated the alburnum, and is usually white or yellow in colour. In the later layers, either of wood or bark, from which character, as well as from its softer texture, it is also easily distinguished, though in the case of some plants, as in that of the poplar and lime-tree, this peculiarity of character is not very apparent. From the peculiarity of external character, however, it which it possesses in general, it was at one time supposed that from that which was its original, a sort of general character, of its own peculiarities, whose physiological opinions were often whimsical, supposed it to be something analogous to the fat of animals, and intended perhaps to serve as a sort of nutriment to the plant in winter. But it is now known to be merely wood in a less condensed state, being yet lighter and softer than the interior layers, and yet acquiring strength and solidity with age. It does not, however, acquire its utmost degree of solidity till after a number of years, as is plain from the regular gradation observable in the solidity of the different layers. But if a tree is felled a year before it is cut down, then the alburnum is converted into wood in the course of that year.

624. The divergent layers which intersect the concentric layers in a transverse direction, constitute also a considerable proportion of the wood, as may be seen in a horizontal section of the fir or birch, or of almost any woody plant, on the surface of which they present an appearance like that of the radii of a circle.

625. The structure of the concentric layers will be found to consist of several smaller and component layers, which are themselves composed of layers smaller still, till at last they are incapable of farther division. The concentric layers are composed of longitudinal fibres, generally forming a network, and the divergent layers, of parallel threads or fibres of cellular tissue, extending in a transverse direction, and filling up the interstices of the net; the two sets of fibres being interwoven and interlaced together to form an integral body in the wooden layers; and thus corresponding exactly to the description given of them by Grew and Malpighi, in which the longitudinal fibres are compared to the warp, and the transverse fibres to the woof of a web.

626. The structure of the stem in plants that are purely herbaceous, and in the herbaceous parts of woody plants, is very similar to that of the composite and other tolerable and ornamental plants, presenting to the eye throughout its whole extent, as in the stipe of aspidium filix-mas, or leaf-stalk of the elder. These fibres, when viewed superficially, appear to be merely individuals, but when inspected minutely, and under the microscope, are found to be provided with tracheides and other peculiar fibres, and to be formed into a number of component fibres, till at last you can divide them no longer. If the fibres of the bark are separated by the destruction of a part, the part is again regenerated, and the fibres are again united, without any apparent alteration. But if the fibres of the woody part are separated by the destruction of a part, the part is never regenerated, and the fibres are never united.
From the previous analysis of the composite organs it appears they are all ultimately reducible to fibres, cellular tissue with or without parenchyma, and reticulated membrane, which we must consequently regard as being, under one modification or other, the ultimate and elementary organs of which the whole mass of the plant is composed. If it is asked of what the elementary organs are themselves composed, the reply is, they are composed, as appears from the same analysis, of a fine, colorless, and transparent membrane, in which the eye, aided by the assistance even of the best glasses, can discover no traces whatever of organisation; which membrane we must also regard as constituting the ultimate and fundamental fabric of the elementary organs themselves, and by consequence of the whole of the vegetable body. It has been asked by some phytologists whether or not plants are furnished with vessels analogous to the blood-vessels of the animal system. But if it is admitted that plants contain fluids in motion, which cannot possibly be denied, it will follow, as an unavoidable consequence, that they are furnished with vessels conducting or containing such fluids. If the stem of a plant of marigold is divided by means of a transverse section, the divided extremities of the longitudinal fibres, arranged in a circular row immediately within the bark, will be distinctly perceived, and their tubular structure demonstrated by means of the orifices which they present, particularly when the stem has begun to wither. The same sort of structure may be observed in the stem of eucurisitaceous plants also, particularly in that of the gourd, in which there are besides discoverable several sets of longitudinal tubes situated near the centre, and of considerable diameter. Regarding it, therefore, as certain that plants are furnished with longitudinal tubes, as well as with cells or utricles for the purpose of conveying or containing their alimentary juices, we proceed to the specific illustration of both, together with their peculiarities and appendages.

628. The utricles are the fine and membranous vessels constituting the cellular tissue of the pith and pulp already described, whether of the plant, flower, or fruit. Individually they resemble oblong bladders inflated in the middle, as in the case of some plants; or circular or hexagonal cells, as in the case of others. Collectively they have been compared to an assemblage of threads of contiguous bladders or vesicles, or to the bubbles that are found on the surface of liquor in a state of fermentation. Simple tubes (fig. 52.) are the largest of all the large tubes, and are formed of a thin and entire membrane, without any perceptible disruption of it; and are found chiefly in the bark, though not confined to it, as they are to be met with also in the underneath and matured wood, as well as in the fibre of herbaceous plants. Furcal tubes resemble the simple tubes in their general aspect; but differ from them in being pierced with small holes or pores, which are often distributed in regular and parallel rows. They are found in most abundance in woody plants, and particularly in wood that is firm and compact, like that of the oak; but they do not, like the simple tubes, seem destined to contain any oily or resiny juice. Spiral tubes are fine, transparent, and thread-like substances, occasionally interpersed with the other tubes of the plant, but distinguished from them by their formed from right to left, or from left to right, in the form of a corkscrew. They occur in most abundance in herbaceous plants, particularly in aquatics. False spiral tubes are tubes apparently spiral on a slight inspection, but which, upon minute examination, are found to derive their appearance mostly from their being cut transversely by parallel fissures. Mixed tubes are tubes combining in one individual twen more of the foregoing varieties. Mirbel exemplifies them in the case of the umbellatus, in which the porous tubes, spiral tubes, and false spiral tubes, are often to be met with united in one.

631. The small tubes are tubes composed of a succession of elongated cells united, like those of the cellular tissue. Individually they may be compared to the stem of the grasses, which is formed of several internodia, separated by transverse diaphragms; and collectively to a united assemblage of parallel and collateral reeds.

632. Pores are small and minute openings of various shapes and dimensions, that seem to be destined to the absorption, transmission, or exhalation of fluids. They are distinguishable into the following two sorts: perceivable pores and imperceivable pores. The perceivable pores are either external or internal, and are the apertures described by Hedwig as discoverable in the network constituting the epidermis. The imperceivable pores are pores that are not distinguishable by the eye, unless assisted with the best glasses; but they are supposed to exist by the various experiments, and lately been ably delineated and described by A. T. Thomson, in his Lectures on Botany. (Vol. i. p. 605.)

633. Gaps, according to Mirbel, are empty, but often regular and symmetrical spaces formed in the interior of the plant by means of a partial disruption of the membrane constituting the tubes or utricle. In the leaves of herbaceous plants the gaps are often interseen by transverse diaphragms formed of a portion of the cellular tissue which still remains entire, as may be seen in the transparent structure of the leaves of lypha and many other plants. Transverse gaps are said to be observable also in the bark of some plants, though very rarely. There are various appendages connected with the elementary organs, such as internal glands, internal pubescence, &c.: the latter occurs in dissecting the leaf or flower-stalk of symphaca lutea.
635. As plants are not merely organised beings, but beings endowed with a species of life, absorbing nourishment from the soil in which they grow, and assimilating it to their own substance by means of the functions and operations of their different organs, it is plain that no progress can be made in the explication of the phenomena of vegetable life, and no distinct conception formed of the rationale of vegetation, without some specific knowledge of the primary principles of vegetables, and of their mutual action upon one another. The latter requisite presupposes a competent acquaintance with the elements of chemistry; and the former points out the necessity of a strict and scrupulous analysis of the several compound ingredients constituting the fabric of the plant, or contained within it.

636. If the object of the experimenter is merely that of extracting such compound ingredients as may be known to exist in the plant, the necessary apparatus is simple, and the process easy. But if it is that of ascertaining the primary and radical principles of which the compound ingredients are themselves composed, the apparatus is then complicated, and the process extremely difficult, requiring much time and labor, and much previous practice in analytical research. But whatever may be the object of analysis, or particular view of the experimenter, the processes which he employs are either mechanical or chemical.

637. The mechanical processes are such as are effected by the agency of mechanical powers, and are often indeed the operation of natural causes; hence the origin of gums and other spontaneous exudations. But the substances thus obtained do not always flow sufficiently fast to satisfy the wants or necessities of man. And men have consequently contrived to accelerate the operations of nature by means of artificial aid in the application of the wimple or axe, widening the passages which the extraneous fluid has forced, or opening up new ones. But it more frequently happens that the process employed is wholly artificial, and altogether effected without the operation of natural causes. When the juices are enclosed in vesicles lodged in parts that are isolated, or may easily be isolated, the vesicles may be opened by means of rasps or graters, and the juices expressed by the hand, or by some other fit instrument. Thus the volatile oil may be obtained that is lodged in the rind of the lemon. When the substance to be extracted lies more deeply concealed in the plant, or in parts which cannot be easily detached from the rest, it may then become necessary to pound or bruise the whole, or a great part of the plant, and to subject it, thus modified, to the action of the press. Thus seeds are sometimes treated to express their essential oils. And if by the action of bruising or pressing heterogeneous ingredients have been mixed together, they may generally be separated with considerable accuracy by means of decantation, when the substances held in suspension have been precipitated. Thus the acid of lemons, oranges, gooseberries, and other fruits, may be obtained in considerable purity, when the mucilage that was mixed with them has subsided.

638. The chemical processes are such as are effected by the agency of chemical powers, and may be reduced to the following: distillation, combustion, the action of water, the action of acids and alkalies, the action of oils and alcohols, and lastly fermentation. They are much more intricate in their nature than the mechanical processes, as well as more difficult in their application.

639. Of the products of vegetable analysis, as obtained by the foregoing processes, some consist of several heterogeneous substances, and are consequently compound, as being capable of further decomposition; and some consist of one individual substance only, and are consequently simple, as being incapable of further decomposition.

Sect. I. Compound Products.

640. The compound products of analysis are very numerous in themselves, and much diversified in their qualities. They are gum, sugar, starch, gluten, albumen, fibrina, extract, tannin, coloring matter, bitter principle, narcotic principle, acids, oils, wax, resins, gum resins, balsams, camphor, caoutchouc, cork, woody fibre, sap, proper juice, charcoal, ashes, alkalies, earths, metallic oxides.

641. Gum is an exudation that issues spontaneously from the surface of a variety of plants, in the state of a clear, viscid, and tasteless fluid, that gradually hardens upon being exposed to the action of the atmosphere, and condenses into a solid mass. It issues copiously from many fruit-trees, but especially from such as produce stone-fruit, as the plum and cherry-tree. From plants or parts of plants containing it, but not discharging it by spontaneous exudation, it may be obtained by the process of maceration in water. It has been found by chemists to consist of several varieties, known by the names of gum arabic, gum tragacanth, cherry-tree gum, and mucilage. Gum arabic, which is the most plentiful of all the gums, is the produce of the mimosa nilotica, a native of the interior of Africa and of Arabia; whence its name. When pure, it is colorless and transparent, though sometimes it is tinged with yellow, varying in its specific gravity from 1300 to 1400. (Davy's Agric. Chem., lect. iii.) It is insoluble in alcohol; but is readily soluble in...
water; and if the solution is exposed to the action of the atmosphere, the water is gradually evaporated, and the gum again left in a solid mass. According to the analysis of Gay Lussac and Thénard, it consists of the following elements, in the following proportions, 100 parts being the integer: carbon 42.25; oxygen 57.75. Sugar is used in the manufacture of starch; to this end it is heated with a small quantity of lime or soda, separated from the mass, and residue, 100. Gum tragacanth is the produce of the astragalus tragacantha, a thorny shrub that grows in the islands of the Levant. It is less transparent than gum arabic, and not so easily dissolved in water. Cherry-tree gum is obtained from the pulp of that name, and is of the same genus, as its name, from all trees with stone-fruit, from which it exudes spontaneously and in great abundance. It differs from gum arabic and tragacanth in its gelling in larger masses, and being more easily melted. Muelago is found chiefly in the roots and leaves of plants, particularly such as are bulbous and succulent; the bulbs of the hyacinth and onion, with those of thistles, clovers, flax-seeds, &c., as well as in flowers, and is to be obtained only by maceration in water, from which it is separated by means of sulphuric acid.

The uses of gum are considerable. In all its varieties it is capable of being used as an article of food, and is highly nutritive, though not very palatable. It is also employed in the arts, particularly in calico-printing, in which it gives consistence to the other colours, and to prevent them from spreading. The botanist often uses it to fix his specimens upon paper, for which purpose it is very well adapted. It forms likewise an ingredient in ink; and in medicine it forms the basis of many mixtures, in which its influence in soothing and emollient is seen and experienced.

642. Sugar is the produce of the saccharum officinarum. (fig. 53.)

The canes or stems of the plant, when ripe, are bruised between the rollers of a mill, and the expressed juice is collected and put into large boilers, which are kept hot by the application of quick steam. It is composed of a strong ley of ashes, to neutralise its acid, and is then made to boil. The steam which gathers on the top during the process of boiling is carefully cleared away; and when the juice has been boiled down to the consistency of a syrup, it is drawn off and allowed to cool in vessels which are placed above a cistern, and perforated with small holes, through which the impure and liquid part, known by the name of mashes, is remaning. A portion of this is converted into a mass of small and hard granules of a brownish whitish color, known by the designation of raw sugar, which, when imported into Europe, is further purified by an additional process, and converted by filtration or crystallisation into that called loaf sugar, or refined sugar, or sugar-refined. Sugar thus obtained has a sweet and juicy taste, but is without smell. According to Dr. Thomson its specific caloric is 1085, its specific gravity 1-0575, and its constituent elements are oxygen 49.7; carbon 50.3; hydrogen 6.05; total 100. The juice of the seer sahcanum, or American maple, yields sugar in such considerable abundance as to make it an object with the North American farmer to manufacture sugar from it. A hollow is bored in the trunk of the vegetable plant, from early in the spring, for the purpose of extracting the sap; of which a tree of ordinary size, that is, of from two to three feet in diameter, will yield from one hundred and fifty to two hundred pints and upwards, in a good season. The sap is rich in neutral and alkaline deposits, by evaporation, natural ornamentation, crystals of sugar, &c., according to the proportion of about a pound of sugar to forty pints of sap. It is not materially different in its properties from that of the sugar-cane. The juice of the grape, when ripe, yields also a sugar by evaporation and the action of pot-ashes, which is known by the appellation of grape sugar, of grapes, and has been lately employed in France as a substitute for colonial sugar, though it is sweeter and more agreeable to the taste.

The root of beta vulgaris, or common beet, yields also, by boiling and evaporation, a sugar which is distinguished by a peculiar and slightly bitter taste, owing perhaps to the presence of a bitter extractive matter which has been found to be one of the constituents of the beet. Sugar has been extracted from the following vegetables also, or from their productions: from the sap of the birch, sycamore, bamboo, maize, parsnip, cow-parsnip, American aloe, dulse, walnut-tree, and cocoa-nut-tree; from the fruit of the common arbutus, and other sweet-tasted fruits; from the roots of the turnip, carrot, and parsley; from the rhizomes of certain species of plants from the nectarine, chestnut, and from other cousins.

643. The utility of sugar, as an aliment is well known; and it is as much relished by many animals as by man. By bees it is sipped from the flowers of plants, under the modification of nectar, and converted into honey, to be relished by the bee himself, and also by many insects, even by many birds. By man it is now regarded as being altogether indispensable, and though used chiefly to give relish or seasoning to food, is itself highly nutritive. It is also of much utility in medicine, and celebrated for its anaodyne and antiseptic qualities, as well as thought to be peculiarly efficacious in preventing diseases by worms.

644. Starch. If a quantity of wheaten flour is made into a paste with water, and kneaded and washed under the action of a jet, till the water runs off colorless, part of it will be found to have been taken up and to be still held in suspension by the water, which will, by-and-by, deposit a sediment that may be separated by decantation. This sediment is starch, which may be obtained also immediately from the grain itself, by means of a process well known to the manufacturer, who renders it finally fit for the market by washing and edulcorating it with water, and afterwards drying it by a moderate heat. Starch, when thrown upon red hot iron, burns with a kind of explosion, and leaves scarcely any residuum behind. It has been found by the analysis of Gay Lussac and Thénard, to be composed of carbon 43.55; oxygen 40.68; hydrogen 6.77; total 100. This result is not very widely different from that of the analysis of sugar, into which it seems, starch may be converted by diminishing the proportion of its carbon, and increasing the quantity of oxygen and hydrogen. This is exemplified in the case of the malting of barley, which contains a great proportion of starch, and which absorbs during the process a quantity of oxygen, and evolves a quantity of carbonic acid; and accordingly part of it is converted into sugar. Perhaps it is thus applied also in the case of the freezing of potatoes, which acquire in consequence a sweet and sugary taste, and are known to be of great deal of starchy plants, which may be obtained as follows: let the potatoes be taken and grated down to a pulp, and the pulp placed upon a fine sieve, and water made to pass through it: the water will be found to have carried with it an infinite number of particles, which will again be precipitated by a little ground powder, followed by decantation; which powder is starch, possessing all the essential properties of wheaten starch. It may be obtained from the pith of several species of palms growing in the Moluccas and several other East Indian islands, by the following process: the stem, being first cut into pieces of five or six feet in length, is split longitudinally so as to expose the interior; it is now tied up, and placed in a vessel containing gently boiling water; it is well stirred up, deposits at length a sediment that is separated by decantation, and is the starch which the pith contained, or the sago of the shops.
646. According to Parmeater, starch may be extracted from a number of plants; as artemio kapu, atropa belladonna, polygonum bistorta, bryonia alba, colchicum autumnale, spiraea filipendula, ramunculus bulbosus, scrophularia nodosa, sambucus ebulus and nigra, orchis morio and mascula, imperatoria oestruthium, hyoscyamus niger, rumex obtusifolius, acutus, and aquarids, arum maculatum, iris pseudacorus and peperomia obtusifolia. In them the following seeds: wheat, barley, oats, rice, maize, millet-seed, chestnut, horse-chestnut, peas, beans, acorns.

647. Starch is an extremely nutritive substance, and forms one of the principal ingredients in almost all articles of animal or vegetable origin. It is of two kinds: one or the native state in which nature presents it; but man prepares and purifies it so as to render it pleasing to his taste, and uses it under the various modifications of bread, pastry, or confectionary. Its utility is also considerable in medicine and in the arts; in the preparation of enzylene and strengthening medicaments, and in the composition of cements; in the clearing and stiffening of linen; and in the manufacture of hair-powder.

648. Glutin is that part of the paste formed from the flour of wheat that remains unaffected by the watery washes to which it is subjected in the process of washing and cleaning. It is a tough and viscid solution of a dull white color, without taste, but of a very peculiar smell. It is soluble in the acids and alkalis, but insoluble in water. Glutin has been detected, under one modification or other, in a very considerable number of vegetables or vegetable substances, as well as in the flour of wheat. Hence, the young wheat or 'green wheat' contains glutin; and it seems to be a constant property of all plants, either in the leaves or fruits.

651. Albumen, which is a thick, glary, and tasteless fluid, resembling the white of an unboiled egg, is a substance that has been but lately proved to exist in the vegetable kingdom. It has been thought to be found only in the egg, particularly the yellow or yolk. It is a thick and transparent liquid, of a dull white color, without taste, but of a very peculiar smell. It is soluble in the acids and alkalis, but insoluble in water. Albumen has been detected, under one modification or other, in a very considerable number of vegetables or vegetable substances, as well as in the flour of wheat. Hence, the young wheat or 'green wheat' contains albumen; and it seems to be a constant property of all plants, either in the leaves or fruits.

652. Extract when vegetable substances are macerated in water, a considerable portion of them is dissolved; and if the water is again evaporated, the substance held in solution may be obtained in a separate state. But the process is not without objection, and it can be shown that extraction is not the precise principle in every different plant, but will vary in its character according to the specie producing it, or the soil in which the plant has grown, or some other accidental cause. Its disadvantage is that soluble in water; but becomes afterwards insoluble in consequence of the absorption of oxygen from the atmosphere. It is soluble; and it unites with alkalis, and forms compounds which are soluble in water. When distilled it yields an acid fluid impregnated with ammonia, and seems to be composed principally of hydrogen, oxygen, carbon, and a little nitrogen. Extract, or the extractive principle, is found in a greater or less proportion in almost all plants whatever, and is very generally an ingredient of the sap and bark, particularly in barks of an astringent taste. But still it is not exactly the same in all individual plants, even when separated as much as possible from the extraneous matter. It may be regarded as constituting several different species, of which the following are the most remarkable:

Extract of malt. This extract is obtained from the fermentation of malt or cantharum in cold water. Its color is a pale brown; and its taste slightly astringent. It is present in the solution by the union of carbonic acid with the sugar, it yields, by distillation carbonic and carbamide hydrogene gas, leaving a portion of water.

Extract of hemp. This extract is obtained from the infusion of the dried leaves of cannabissa in alcohol. The color of the infusion is brownish, the taste slightly bitter, and the smell aromatic. It is precipitated from its solution by the union of carbon dioxide with the sugar, it cools, consumes, with a thick smoke and aromatic color, leaving behind a soapy charred.

Extract of tobacco. This extract is obtained from an infusion of the dry or good part of canna in cold water, its color is a pale brown; and its taste slightly astringent. It is precipitated in its solution by the union of ammonia and the sugar, it cools, consumes, with a thick smoke and aromatic color, leaving behind a soapy charred.

Extract of opium. This extract was obtained by Fourcroy, by evaporating a decoction of the bark of the opium plant, St. mandragora, in water, and again dissolving it in alcohol, which was then evaporated, and these operations repeated by him several times, it yields a very dark brown color. It is soluble in cold water, but very soluble in boiling water, its proportion is 16 per cent. It is precipitated in its solution by the union of oil-water, in the form of a red powder; and when dry it is black and brittle, breaking with a polished fracture.

Extract of tannin. This extract is obtained in great abundance from the bark of creus satibus, which are almost wholly soluble in water.
655. The juice of all vegetable narks is that which is known by the name of tannin. It is the product of the bark of trees belonging to the genus Tannina, a shrub which is cultivated for the sake of the dye it affords. Tannin is also derived from the East Indies juniper at the time of its budding in about six months, when its leaves are gathered and immersed in vessels filled with water till fermentation takes place. The water then becomes opaque and green, emitting an odor like that of volatile alkali, and evolving bubbles of carbonic acid gas. When the fermentation has been continued long enough, the liquid is decanted and put into other vessels, where it impregnated all the vessels with tannin. Water is now poured in, and the flakes are precipitated in the form of a blue powdery sediment, which is dissolved by dilution; and when after boiling made up into small lumps and dried in the shade, is the indigo of the shops. It is insoluble in water, but is taken up by slightly solublesubstances; the most potent is sulphuric acid, with which it forms a fine blue dye, known by the name of indigo blue. It affords by dissilation carbonic acid gas, water, ammonium, some oily and acid matter, and much charcoal; whence its constituent principles are one or more of the latter, and less probably, gum-arabic, oxygen, hydrocarbon, sulphur, etc. Indigo may be procured also from several other plants besides indica, but they are not so valuable, and particularly those of the mussor, a plant indigenous to Britain, and thought to be the plant of the ancient time, of which the ancients made use. They have had the naked bodies, to make them look terrible to their enemies. If this plant is digested in alcohol, and the solution evaporated, whilst or when several parts of bark are rescuing starch, will be left behind; but grains, which are indigo, become gradually blue, the action of the atmosphere. The indigo of India therefore is owing to its combination with oxygen.

656. The principal red colors are such as are found to exist in the root, stem, or flower, of the following plants: rubia tinctoria, lichen roccella and parasil, carthamus tinctorius, cascara sagrada, persicaria bistorta, quassia, etc.

657. Yellow, which is a color of very frequent occurrence amongst vegetable products, and the most prominent is that which is extracted for the purpose of dyeing, from a variety of plants. It is extracted from the root of sophora fataea, Lindi, and is known as its dried stamens. The coloring matter is precipitated by means of alum, and is much used in dyeing wool, silk, and cotton. It is also used in the preparation of yellow Hanks from the murr tinctoria, or annatta (fie. 54), serrata tinctoria, gentis tinctoria, rubus euterus, thomassus infectus, and quercus tinctoria, or quercitron, the bark of which last affords a rich and permanent yellow that is at present much in use.

658. The brown coloring matter of vegetables is very abundant, particularly in the acrid, or narky, plants. It is obtained from the root of the walnut-tree, and rind of the walnut; as also from the same and elder, but chiefly from nut galls, which are exceedingly formed upon the leaves of a species of quercus, indigenous to the south of Europe, in consequence of the puncture of insects. The last in quality are brought from the Levant. They are sharp and bitter to the taste, and extremely astringent to the texture, and are used by the Arabs as a unguent and for the ground or grated into a powder. The decoction stirs, with the solution of iron, a deep black, that forms the basis of ink, and of most dark colors used in dyeing cloths.

659. Tannin. If a quantity of pounded nut-galls, or bruised seeds of the grape, is taken and dissolved in cold water, and the solution evaporated to dryness, there will be left behind a brittle and yellowish solution of a highly astringent taste, which substance is tannin, or the tanning principle. It is soluble both in water and alcohol, but insoluble in ether. When the salts of iron it strikes a black. And when a solution of a powder of bark is suspended in the solution of a nut galls, it is dissipated down in combination, and form an insoluble precipitate. When tannin is subjected to the process of distillation, it yields charcoal, carbonic acid, and inflammable gases, with a minute quantity of volatile alkali, and seems to consist of the same as the acetate or extract, from which, however, it is distinguished by the peculiar astringent property of its action upon gelatine. Tannin may be obtained from a great variety of other vegetable also, as well as those already enumerated, but chiefly from their bark; and of bars, chiefly from those that are astringent to the taste. The following table exhibits a general view of the relative value of tannin, as acquired by Humphry Davy. It gives the average obtained from 480lb. of the entire bark of a middle-sized tree of the several different species, taken in the spring, when the quantity of tannin is the largest.

<table>
<thead>
<tr>
<th>Oak</th>
<th>80</th>
<th>Beech</th>
<th>10</th>
<th>Black thorn</th>
<th>9</th>
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<tr>
<td>English chestnut</td>
<td>91</td>
<td>Horse-chestnut</td>
<td>10</td>
<td>Copper oak</td>
<td>8</td>
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<tr>
<td>Locust</td>
<td>53</td>
<td>Sycamore</td>
<td>8</td>
<td>Inner rind of oak-bark</td>
<td>7</td>
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<tr>
<td>Elm</td>
<td>11</td>
<td>Lombardy poplar</td>
<td>8</td>
<td>Bark cut in autumn</td>
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</tr>
<tr>
<td>Common willow</td>
<td>11</td>
<td>Birch</td>
<td>8</td>
<td>Larch cut in autumn</td>
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</tr>
<tr>
<td>Ash</td>
<td>10</td>
<td>Hazel</td>
<td>7</td>
<td></td>
<td>7</td>
</tr>
</tbody>
</table>

660. Tannin is of the very utmost utility in its application to medicine and the arts; being regarded by chemists as the general astringent principle of vegetable purgatives of Peruvian bark, so celebrated as a febrifuge and antiscorbutic, are supposed to depend upon the quantity and quality of its tannin. In consequence of its peculiar property of forming an insoluble compound with gelatine, the hides of animals are converted into leather, by the important art of tanning. The bark of the oak-tree, which contains tannin in great abundance, and is most generally used by the tanner. The hides to be thus tanned are covered for the process by steeping them in lime-water, and scratching off the hair and cuticle. They are then soaked first in weaker infusions, and afterwards in stronger infusions of the bark, till at last they are completely impregnated. This process requires a period from ten to eighteen months. As the hides are thick; and four or five pounds of bark are needed in an average to form one pound of leather.

661. Bitter principle. The taste of many vegetables, such as those employed in medicine, is extremely bitter. The juice of the fruits, the roots of common gentian, the bark and wood of common broom, the calyx, and the leaves of the hop, and the leaves and flowers of chamberion, may be quoted as examples. This bitter taste has been thought to be owing to the presence of a peculiar substance, different from every other vegetable substance, and has been distinguished by the name of the bitter principle. When water has been digested for some time over quassia, its color becomes yellow, and its contents with the addition of a substance of a slight degree of transparency, that continues for a time dullish, but becomes afterwards brittle. This substance Dr. Thomson regards as the bitter principle in a state of purity. It is soluble in water and in alcohol; but the solution is not much affected by rennet. Nitrate of silver and acerate of lead are the only two which occasion a precipitation. The bitter principle is of great importance, not only in the practice of medicine, but also in the art of brewing; its influence being that of checking fermentation, preserving the fermented liquor, and when the bitter of the hop is used, communicating a peculiar and agreeable flavor. The bitter principle appears to consist particularly carbon, hydrogen, and oxygen, with a little nitrogen.

662. Narcotic principle. There is a species of medical preparations known by the name of narcotics, which have the property of inducing sleep; and if administered in large doses, of occasioning death. They are obtained from the milky and proper juice of some vegetable and animal substances, which have been supposed to contain in their composition some common ingredient, which chemists have agreed to designate by the name of the narcotic principle. It exists in great abundance in opium, which is the concrete juice of papaverum album, or the white poppy, from which it is obtained pure, in the form of white crystals. It is also obtained from the distilled water and in alcohol, as well as in all acid menstrua; and it appears that the action of opium on the animal subject depends on this principle. When diluted it emits white vapors, which are condensed into a yellow oil. Some water and carbonic acid, ammonia, and carborised hydrocarbons, are formed on the dissolution of an opium brown and a black charcol left behind. Many other vegetable substances besides opium, possess narcotic qualities, though they have not yet been minutely analysed. The following are the most remarkable: the insipid juice of lettuce, which resembles opium much in its appearance, is obtained by the same means, and possesses the same medical virtues the leaves of stropharia bulbilum, or deadly nightshade, and indeed the
664. *Oxyacetic acid.* If the expressed juice of the oxalis acetosella is heated, it decomposes oxygen, and forms a liquid of a yellowish color and saltish taste, which is known by the name of the acidum carbinolicum, and which the acid may be obtained pure by processes well known to the chemist. It is not used in medicine or the manufacture of drugs, except in the form of its salt, which is employed to make a sort of lemonade, and to discharge stains of blood. When it has been obtained, it must be kept in a leaden acidum, in the several species of rame, and in the presence of pure air.

665. *Carboxylic acids.* The oxalic acid, or vinegar, which is generally manufactured from wine in a certain stage of fermentation, is often converted into the form of several trees, as analysed by Vauquelin; and also in the acid juice of the malva sylvestris, of which it forms a constant part. It was obtained also by Scheele from the sap of the samambuca nigrum; and is consequently to be regarded as a native acid. It is distinguished from other vegetable acids by its fuming soluble salts with the alkalies and earths.

666. *Ethanolic acids.* From the rind of the olive it is extracted in the juice of lemon. Its taste is very sour in a state of purity, but exceedingly mild when mixed with water. Its acid is titrated in water, it yields carbonic acid gas and carbonated hydrogen gas, and is reduced to a chemically unstable state. It is very soluble in alcohol and water with time it forms a salt insoluble in water. It has been found united with other acids in the following vegetable substances, both in and out of the berries and in the berries of vaccinium oxyccoccus, and virus idea, prunus palaestina; it is not formed in the mastic and gums and in the gums also in many other fruits, mixed with other acids.

667. *Malic acid.* It has been found chiefly in the juice of unripe fruits, whence it derives its name. It is also found in the juice of barberries, alderberries, gooseberries, plums, and Erica carnea.

668. *Gallic acid.* (Gallic acid, as it is obtained in the greatest abundance in the acorns of the oak, which may be either whole or when it is made by extracting a quantity of the powder of nutmegs, and then dissolving it in a glass of water, the whole and forms crystal of an octahedral figure. Its taste is astrinquent and astringent. It strongly redoubles veget-

669. It appears that all vegetable acids contain carbon, oxygen, and hydrogen, in one proportion or other; and that the prussic acid contains also a portion of nitrogen. The gallic acid contains more of carbon than any other vegetable acid, and more of oxygen than the oxalic.

670. *Vegetable oils.* The first vegetable oil extracted in the world was obtained from animal substances. But it has been proved to exist in vegetable substances also, and is procured by distilling laurel leaves, of which there are two sorts, one red and the other white. When pure it exists in the form of a colorless fluid, with an odor resembling that of garlic, and is converted into vegetable blues. But it is characterized by its property of being fixed in the air, and is dissolved in water, and is used in pharmacy, in the preparation of lozenges and other medicines.

671. *Prussic acid.* The prussic acid is generally classed among the vegetable acids, which is accounted for in its appearance from animal substances. But it has been proved to exist in vegetable substances also, and is procured by distilling laurel leaves, of which there are two sorts, one red and the other white. When pure it exists in the form of a colorless fluid, with an odor resembling that of garlic, and is converted into vegetable blues. But it is characterized by its property of being fixed in the air, and is dissolved in water, and is used in pharmacy, in the preparation of lozenges and other medicines.

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677. Volatile oils. Volatile oils, which are known also by the name of essential oils, are of very common occurrence in the vegetable kingdom, and are found in almost all the different organs of the plant. They are volatile because they constitute a fragrant and aromatic odor, with a taste somewhat acrid. The roots of inula helenium, genista canariensis, and a variety of other plants, contain essential oils. They are found also in the lark of laurus cinnamomum, of laurus sasafras, and pine; in the leaves of labiate plants, such as mint, rosemary, syringa, and mandarinium; and of plants with compound flowers, such as rowanwood. They are found also in the flower itself, as in the flowers of cornelian, and the rose; and in the fruit, as in that of pepper and ginger, and in the external integuments of many seeds, but never in the cotyledon. They are extracted by means of heat, sometimes the heat of strong acid, or occasionally by the direct application of heat. The plant possessing a peculiar odor possesses also a peculiar and volatile oil. The aroma of plants, therefore, or the substance from which they derive their odor, and which is cognizable only by the sense of smell, is perhaps merely the more volatile and evaporable part of their volatile oil, disengaging itself from its combination with the oil, and rather acid taste. They are soluble in alcohol, but not readily converted into soaps by alkalies. They are very inflammable, and are volatilised by a gentle heat. Like fixed oils, their specific gravity is generally less than that of water, on the surface of which they float. When subjected to the action of a falling weight, it is found that an oil can be made to sink by causing a current of air to be blown under it, consequently sink. They are much in request on account of their agreeable taste and odor, and are prepared and sold by apothecaries and perfumers, under the name of distilled waters or essences; as well as employed also in the manufacture of varnishes and pigments.

678. Wax. On the upper surface of the leaves of many trees there may often be observed a sort of varnish, which, when separated by certain chemical processes, is found to possess all the properties of bees' wax, and is consequently a vegetable wax. It exudes, however, from several other parts of the plant besides the leaf, and assumes a more waxy and concrect form, as on the catkins of the poplar, the alder, and the fir; from the fruit of the myrica cerifera and croton seifertius; but particularly from the anthers of the flowers, from which it is probable that the bees extract it unaltered. It was the opinion of Reaumur, however, that the pollen undergoes a digestive process in the stomach of the bee before it is converted into wax, and it is by a law to prove that the vegetable wax is derived from the honey extracted by the bee, and not from the pollen. It is found also in the interior of many seeds, from which it is extracted, by means of heating them and boiling them in water. The wax is melted and swims on the top. Wax, when pure, is of a whitish color, but without taste and without smell. The smell of bees' wax is of a peculiar nature, and is composed of its color. Figs, for example, are annoyed by the presence of bees' wax, and are not readily converted into soaps by alkalies. They are very inflammable, and are volatilised by a gentle heat. Like fixed oils, their specific gravity is generally less than that of water, on the surface of which they float. When subjected to the action of a falling weight, it is found that an oil can be made to sink by causing a current of air to be blown under it, consequently sink. They are much in request on account of their agreeable taste and odor, and are prepared and sold by apothecaries and perfumers, under the name of distilled waters or essences; as well as employed also in the manufacture of varnishes and pigments.

679. Wax possesses all the essential properties of a fixed oil. But fixed oils have the property of becoming a gum and of assuming a waxy appearance when long exposed to the air, in consequence as it seems, of the absorption of oxygen. Wax therefore may be considered as a fixed oil rendered concrete, perhaps by the absorption of oxygen during the progress of vegetation. But if this theory is just, the wax may be considered to be more considerable according to the states of oxygen it has absorbed. The time is the subject of some controversy. This phenomenon was first observed by the daughter of the celebrated Linnaeus, and is explained by supposing the partial and temporary atmosphere to contain a proportion of wax exuded from the plant, and afterwards reduced to vapor by the action of the sun. The result of its combustion in oxygen gas was, according to La Volpier, carbonic acid and water, in such proportion as to lead him to conclude that 100 parts of wax are composed of 82.28% of carbon and 17.72% of hydrogen. But owing to the little action of oxygen upon it, there seems reason to believe that it contains also oxygen as an ingredient.

680. The butter of cacao is extracted from the seeds of the theobroma cacao or chocolate plant (Fig. 554), either by boiling them in the water, or by subjecting them to the action of the press after having exposed them to the vapor of boiling water. The butter of cacao is found in the fruit of the cocoa meleira or cacao-nut tree. It is expressed from the pulp of the nut, and is even said to separate from it when in a fluid state, as cream separates from milk.

681. Resins. Resins are volatile oils, rendered concrete by the absorption of oxygen, or rather perhaps by the abstraction of part of their hydrogen, and acquiring a light or pearly dream, and a transparent character, and being generally yellowish. Their taste is somewhat acid; but they are without smell when pure. Their specific gravity varies from 1.0490 to 1.2580. They are used in the arts of electricity, and when excited by friction their electricity is negative. The species of resins are numerous.

682. Rosin is a species of resin, of which there are several varieties. — From different species of the pine, larch, fir, and spruce, though forming the same resin, there is an extrication of it generally aided by means of incisions, and it requires no other process than a process from which it is obtained. If it is obtained from the pine sylvestris it is termed taipean, or tajpean; from the spruce it is termed spruce tar, or spruce tars. From amarys baldovinum, found on trees at a height of 3000 or 4000 feet above the sea, it is termed amarys or amarys tars. A resin is obtained from the amarys baldovinum, by spontaneous exudation.

683. pitch and tar are manufactured from the resinous juice of the fir. The trunk is cut or split into pieces of a convenient size, which are piled together, and covered with earth. When dry, they are then set on fire, and the resins are exuded, being prevented from escaping by the introduction of steam by means of the norf, is precipitated and collected in a vessel beneath. It is partly converted into an empyreumatic oil, and is now tar, which, by being further impregnated, is converted into pitch.

684. Mastic is extracted from the pistacia lentiscus.

685. Turpentine is obtained from the amarys baldovinum, by spontaneous exudation.

686. Haw is the product of the fagara octandra and populus bahamensis.

687. Labdanum is obtained from the cistus creticus.
681. *Opobacusmanum,* or *balsam of Gilzard,* which has been so much famed for its medical virtues, is the produce of the amaryllis *Nolutes maritima,* found in Indian and African countries, but it is so much valued by the Turks that its importation is prohibited by law. It is also mentioned in the Bible as *sphage,* in Scripture. Fliny says it was first brought to Rome by the general of the Greeks. It is thought to be a species of *Galea.*

682. *Blood-root,* or *the blood-root,* is an herb of the *Rancunculaceae,* a native of New Holland, and found in great abundance about Botany Bay.

683. *Green resin* consists of the coloring matter of the leaves of trees, and of almost all vegetables. It is insoluble in water, but soluble in alcohol, or, with other solvents. When it is dissolved in alcohol, it assumes the color of a withered leaf, and exhibits the resinous properties more distinctly.

684. The use of resins in the arts is very considerable; but their medical virtues are not quite so great as has been generally supposed. They are employed in the arts of painting, varnishing, embalming, and making varnish and varnished paper, and they furnish us with two of the most important of all materials to a naval power, pitch and tar.

685. Gum-resins. This term is employed to denote a class of vegetable substances, which have been regarded by chemists as consisting of gum and resin. They are generally contained in the proper vessels of the plant, whether in the root, stem, branches, leaves, flowers, or fruit. But there is this remarkable difference between resins and gum-resins, that the latter have never been known, like the former, to exude spontaneously from the plant. They are obtained by means of bruising the parts containing them, and compounding them, in the state of an emulsion, generally white, but sometimes of a different color; or they are obtained by means of incisions from which the juice flows. This juice, which is the proper juice of the plant, is then exposed to the action of the sun, by which, in warm climates, it is condensed and inspissated, and converted into the gum-resin of commerce. Gum-resins, in this state, have general properties, and less value than the true gums; this is sometimes astringent, and a bitter and nauseous taste. They are partially soluble both in water and in alcohol. When heated, they do not melt like the resins, nor are they so combustible. But they swell and become like a flame, and if blown into a flame, they yield a flame which is combined with an acid, and has a bulky charcoal. The principal species of gum-resins which have been hitherto applied to any useful purpose are:

686. *Gallinum,* obtained from the stem of the gallinum galbanum. *Ammoniac,* brought from Africa in the form of small tears; these resins are red, and it is thought to be a species of *Convulvus.*

687. *Dag.* This is the product of the rhus copallinum, a tree which is found in North America. *Ammoniac,* found in the *nymphea canulina,* or Locust-tree, a native of North America.

688. *Gamboge,* obtained from the *babulum gamboge,* a native of the East Indies.

689. Upon the epidermis of the leaves and fruit of certain species of plants, there is to be found a fine, soft, and glabrous powder. It is particularly observable upon cabbagel-leaves, and upon plants which they have contaminated with their juice. It is known to gardeners by the name of *tobacco.* It is easily raised off by the fingers, and when soaked under the microscope, it seems to be composed of small opaque and unpolished granules, somewhat elongated or oblong; they are white in color, have a great magnifying power as it appears transparent. When rubbed off, it is again re-produced, though slowly. It resists the action of dew and rain, and is not immediately volatilized. But it is soluble in spirits of wine; from which circumstances it has been suspected, with some probability, to be a resin.

690. Balsams. The substances known by the name of balsams are resins united to the benzoic acid. They are obtained by means of incisions made in the bark, from which a viscous juice exudes, which is afterwards inspissated by the action of the fire or air, or they are obtained by means of boiling the part that contains them. They are thick and viscous juices, but become readily concrete. They are brown or colors, and have a very specific and strong odor, which becomes more tolerable in the air after becoming concrete. They are insoluble in water, but boiling water extracts part of their acid; they are soluble in the alkalies and nitric acid. When heated and melted, evolving a white and odorous smoke. The principal of the balsams are the following: *benzinon, storax, stygian, incense gum of toluba,* and *incense gum of Peru.*

**Balsam of tolu** is obtained from the balsam tree.*

**Inka of Peru** is obtained from the myroxylon peruifera.

691. *Myrrh,* the plant yielding which grows in Abyssinia and Arabia. Bruce says it belongs to the genus mimusol; but however this may be, myrrh is the juice of the plant concreted in the form of a pearly white color; it is odor of a pungent and agreeable, and its taste bitter: it is employed in medicine, and is used in embalming. *Styrax* is obtained from a species of *Styrax.*

692. *Aromabalsam,* a substance which is well known for its strong and balsam smell, is obtained from the *solanum accenticaule.* At four years of age, it becomes a very hard and tenacious root. It is clear, and the extremity cut off; a milky juice exudes which is very agreeable, but not strong; it is more bitter than the former, and more intense extract. The process is continued till the root is exhausted. The juice which has been collected seen concretes, and contains aromatic. It is brought to Europe in small aggregated grains of different colors, white, red, yellow, and black, but latterly, and its smell insupportably bad; the *Indians use it as a vomition for their gout, and a stimulant for the gods.* In Europe, it is used in medicine as an antispasmodic.

693. *Grape juice* is obtained from the *baebulum gamboge.* *Indica of Peru* is obtained from the *myroxylon peruifera.*
in a vessel containing oxygen gas, the pellicle is formed sooner. If oxymuriatic acid is poured into the milky juice, the caoutchouc precipitates immediately. This remark renders it probable that the formation of the caoutchouc is partly owing to the absorption of carbonic acid; caoutchouc, when pure, is of a white color, without taste and without smell. The black color of the caoutchouc of commerce is owing to the method of drying, the different layers upon the moulds on which they are spread. They are dried by being exposed to a current of hot air, partly in the air, partly in a kiln. The caoutchouc is therefore found in different layers. It is soft and pliable like leather, and extremely elastic, so that it may be stretched to a very great length, and still recover its former size. Its specific gravity is 0.6355. Gough, of Manchester, has made some curious and important experiments on the connection which exists between the elasticity of caoutchouc, and its plasticity, from which it results that ductility as well as fluidity is owing to latent heat. Caoutchouc is not altered by exposure to the air. It is perfectly insoluble in water; but if boiled in water for some time its edges become so soft that they will cement, if pressed and kept for a while closely together, which would not otherwise happen. It is insoluble in alcohol, ether and in volatile spirits. From the action operated upon by acids it is thought to be composed of carbon, hydrogen, oxygen, and azote. It seems to exist in a great variety of plants combined with other ingredients. It may be separated from the berries of the misseltoe by means of nitric acid, or other similar processes. It is procured by other names under different technical names in different parts of the world and inistant. But from these substances it cannot be extracted in sufficient quantities to make it worth the labor. It is applied to a great many useful purposes both in medicine and the arts, to which, from its great plasticity and elasticity, it is uncommonly well adapted. In the countries where it is produced the natives make boots and shoes of it, and often use it as money.

690. Cork. The substance known by the name of cork is the outer and exfoliated bark of the quercus suber or cork-tree, a species of oak that grows in great abundance in France, Spain, and Italy. But to prevent its natural exfoliation, which is otherwise an irregardless and ruinous proceeding, longitudinal incisions are made in the bark from the root to the top of the stem; and a transverse and circular incision at each extremity. The outer layer, which is cork, is then stripped off, and to flatten and reduce it to sheets is put into water and loaded with weights. The tree continues to thrive, though it is thus stripped of its cork. Cork is a light, tough and elastic substance, on account of the following properties:--its color is a sort of light tan. It is very inflammable, and burns with a bright white flame, leaving a black and bulky charcoallish behind. When distilled it yields a small quantity of ammonia. Nitric acid corrodes and dissolves it, changing its color to yellow, and finally decomposes it, separating from it a substance resembling wood or resin. The acid which is thus formed is denominated the suberic acid, and has been proved by the experiments of Lagrange to be an acid of a peculiar nature. It appears probable that cork exists in the bark of some other trees also, as well as the quercus suber. It is a bark of the same kind of the external appearance of cork, which it resembles in its thickness, softness, and elasticity, and in its loose and porous texture, as well as in its chemical properties. Fourcroy seems, indeed, to regard the epidermis of all trees whatever to be a sort of cork, but does not say on what grounds his opinion is founded.

691. Charcoal. As the root, stem, and branches of trees, are designated by the appellation of wood. But the term is too general for the purpose of analytical distinction, as the part designated by it often includes the greater part of the substance that has been already enumerated. It remains, therefore, to be ascertained whether there exist in the tree any individual substance more immediately the fabric of the wood. If a piece of wood is well dried and digested, first in water and then in alcohol, or such other solvent as shall produce no violent effects upon the insoluble parts; and if the digestion is continued till the liquid is no longer colored, and of the plant, the parts of the resinous, and volatile, which constitutes the basis of the wood, and which has been denominated woody fibre. It is composed of bundles of longitudinal threads, which are divisible into others still smaller. It is somewhat transparent. It is without taste and smell, and is not altered by exposure to the atmosphere. It is insoluble in water, in alcohol, and in the purest aqua regia; and decomposition takes place, not by the separation of the oxygen, but by the formation of a new substance, which, when converted in the open air it blackens without melting or frowning, and exhales a thick smoke and pungent odor, leaving a charcoallish that retains the form of the original mass. When distilled in a retort it yields an empyreumatic oil, carburated hydrogen gas, carbonic acid, and a portion of ammonia, according to Fourcroy, the latter constituent being one of its elementary principles; and yet this ingredient does not appear in the result of the later analysis of Gay Lussac, and Thenard, which is, carbon, 22.33; oxygen, 41.78; hydrogen, 5.69; total 100.

692. Walnut. When wood is burnt in a smothered flame, the volatile parts are driven off by the heat, and there remains behind exhibiting the exact form, and even the several layers of the original mass. This process is denominated charring, and the substance obtained, charcoal. As it is the woody fibre alone which resists the action of heat, while the other parts of the plant are disintegrated, it is plausibly supposed that the woody fibre, and the quantity of resin insisted upon the quantity of the other, if they are not rather to be considered as the same. Charcoal may be obtained from almost all parts of the plant, whether solid or fluid. It often escapes, however, during combustion, under the form of carbonic acid, of which it constitutes a part. From the examination of charcoal, it appears that the green parts contain a greater proportion of charcoal than the roots. But this proportion is found to diminish in autumn, when the green parts begin to be deprived of their glutinous and extractive juice. The wood contains more charcoal than the alburnum, the bark more than both. But this last result is not constant in all plants, because the bark is not a homogeneous substance, the outer parts being affected by the air and the inner parts not. The wood of the quercus robur, separated from the alburnum, yielded 100 parts of its dried substance 1975 of charcoal; the alburnum, 75; the bark, 25; leaves gathered in May, 30; in September, 52. The charcoal of wood is very different in different parts of the world and in different seasons. The same charcoal is very different in different parts of the world and in different seasons. According to the experiments of Mushet, 100 parts of the following trees afforded as follows:—

<table>
<thead>
<tr>
<th>Tree Name</th>
<th>Charcoal %</th>
</tr>
</thead>
<tbody>
<tr>
<td>American black birch</td>
<td>1-1</td>
</tr>
<tr>
<td>Chestnut</td>
<td>19-5</td>
</tr>
<tr>
<td>Elm</td>
<td>20-6</td>
</tr>
<tr>
<td>Sallow</td>
<td>29-0</td>
</tr>
<tr>
<td>Beech</td>
<td>41-5</td>
</tr>
<tr>
<td>Labrador</td>
<td>45-5</td>
</tr>
<tr>
<td>Walnut</td>
<td>60-8</td>
</tr>
<tr>
<td>Yellow pine</td>
<td>9-9</td>
</tr>
<tr>
<td>Norway fir</td>
<td>18-1</td>
</tr>
<tr>
<td>Scotch pine</td>
<td>16-4</td>
</tr>
<tr>
<td>Birch</td>
<td>17-9</td>
</tr>
<tr>
<td>Ash</td>
<td>19-2</td>
</tr>
<tr>
<td>Elm</td>
<td>19-5</td>
</tr>
<tr>
<td>Birch</td>
<td>17-9</td>
</tr>
</tbody>
</table>

692. The properties of charcoal are insolubility in water, of which however it absorbs a portion when newly heated, as also of atmospheric air. It is incapable of putrefaction. It is not altered by the most violent heat that can be applied, if burnt in the purest atmospheric air or oxygen gas, and if pure, without leaving any residuum. It is regarded by chemists as being a trichrome, of which the ingredients are carbon, hydrogen, and oxygen. Charcoal is of great utility both to the chemist and artist as a fuel for heating furnaces, as well as for a variety of other purposes, for purifying water, a very good tooth-powder; and is also an indispensable ingredient in the important manufacture of gunpowder.

693. The sap. If the branch of a vine is cut asunder early in the spring, before the leaves have begun to expand, a clear and colorless fluid will issue from the wound, which generally denominates the tree itself, but by no means is this the case as a result of the experiment. The sap, may be procured from almost any other plant by the same or similar means; but particularly from the maple, birch, and walnut-tree, by means of boring a hole in the trunk. It issues chiefly from the porous and mixed tubes of the
alburnum; though sometimes it does not flow freely till the bire is carried to the centre. A small branch of a vine has been known to yield from twelve to sixteen ounces, in the space of twenty-four hours. A similar occurrence was reported in a sapling in a season, as has been already stated; and a birch-tree has been known to yield in the course of the bleeding-season, 120 parts of the bark. Acidity equal to 10 per cent of acetic acid. In the sap of fagus sylvatica, Vaquelin found the following ingredients:—Water, acetic of lime, with excess of carbonate of potash, gallic acid, tannin, mucous and extractive matter, and aceta of alum. In 1603 parts of the bark he found 1027 parts of water, 208 parts of matter, $240 of acetate of potassic, 1,032 of vegetable matter, besides some slight indications of the presence of sulphuric and muriatic acids; and at a later period of the season he found the vegetable matter increased, and the carbonate of potassic diminished. From the above experiments, therefore, as well as from those of other chemists, it is plain that the sap consists of a great variety of ingredients, differing in different species of plants; though there is too little known concerning it to warrant the deduction of any general conclusions, as the number of plants whose sap has been hitherto analysed is yet but very limited. It is the grand source of vegetable extract, and may be regarded as being somewhat analogous to the blood of animals. It is not made use of by man, at least in its natural state. But there are trees, such as the birch, whose sap may be manufactured into a very pleasant wine; and it is well known that the maple-tree yields a considerable quantity of sugar.

701. The proper juice. When the sap has received its last degree of elaboration from the various parts or organs through which it has to pass, it is converted into a peculiar fluid, called the proper juice. This fluid may be distinguished from the sap by means of its color, which is generally green, as in periwinkle; or red, as in the linden; or blue, as in the sassafras. The most accurate experiments on the subject are those of Chapital. When oxymuriatic acid was poured into the peculiar juice of euphorbia, a very copious white precipitate fell down, which, when washed and dried, had the appearance of starch, or gelatin. Alcohol, added by the third, dissolved two thirds of it, which the addition of water again precipitated. They had all the properties of starch. The remaining third possessed the properties of woody fibre. The same experiment was tried on the juice of a variety of other plants, and the result uniformly was that oxymuriatic acid precipitated from them woody fibre.

702. The sources of their proper juice: and it seems indeed to be well founded. It is at least proved by experiment in the poppy, sarsaparilla, and fig. The juice of the first is narcotic, of the last corrosive. The diuretic and balsamic virtues of the fig reside in its turpentine, and the purgative property of jalap in its resin. If sugar is obtained from the sap of the sassafras and maple, it is only because it has been mixed with a quantity of proper juice. The bark contains in it a great abundance, as may be exemplified in cinnamon and quinquina. But the peach-tree furnishes an exception to this rule: its flowers are purgative, and the whole plant aromatic; but its gum is without any distinguished virtues. Malphigi regarded the proper juice as the principle of nourishment, and compared it to the blood of animals; but this analogy does not hold very closely. The sap is, perhaps, more analogous to the blood, from which the proper juice is rather a secretion. In one respect, however, the analogy holds good, that is, with regard to extravasated blood and peculiar juices in the plants, which seems neither derived from the latter, nor formed at the same time. The proper juices escape from the vessels containing them, they form neither wood nor bark, but a lump or deposit of precipitated fluid. To the sap or to the proper juice, or rather to a mixture of both, we must refer and assign the name of vitriol, because it is formed from the same substance, and they can come from no other source. In this state they are generally obtained in the first instance whether with a view to their use in medicine or their application to the arts. It is the business of the chemist or artist to separate and purify them afterwards according to the peculiar object he may have in view, and to use to which purposes to apply them. They contain, like the sap of vitriol, quantities of vitriol of lime, and assume a deeper shade of color when exposed to the fire or air. The oxymuriatic acid precipitates from them a colored and flaky substance as from the sap, and they yield by evaporation a quantity of extract. But they differ from the sap in exhibiting no traces of tannin or gallic acid, and but rarely of the sulphorific principle.

703. Ashes. When vegetables are burnt in the open air the greatest part of their substance is evaporated during the process of combustion; but ultimately there remains behind, a portion which is altogether insoluble, and which serves as the basis of the various substances of which the ashes of plants are composed. Herbaceous plants, after being dried, yield more ashes than woody plants; the leaves more than the branches; and the branches more than the trunk. The alburnum also yields more ashes than the wood, and putrefied vegetables yield more ashes than the same vegetables in a fresh state, if the putrefied vegetable is not taken placed in a current of water. The result of Sauussur's experiments on 160 parts of different plants was as follows:—

<table>
<thead>
<tr>
<th>Plant</th>
<th>Ash Content</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oak</td>
<td>55 parts</td>
</tr>
<tr>
<td>Beech</td>
<td>45 parts</td>
</tr>
<tr>
<td>Alder</td>
<td>35 parts</td>
</tr>
<tr>
<td>Maple</td>
<td>20 parts</td>
</tr>
</tbody>
</table>

704. The analysis of the ashes of plants, with a view to the discovery of the ingredients of which they are composed, produces alkalies, earths, and metals, which must therefore be considered as ingredients in the composition of the vegetable. But vegetable ashes contain also a variety of other principles, occurring, however, in such small proportions as generally to escape observation. Perhaps they contain all substances not capable of being volatilized by the action of fire.
Alkalis. The alkalies are a peculiar class of substance, distinguished by a caustic taste and the property of changing vegetable substances into ashes. Ammonia, soda, and magnesia, of which the two former only are found in the ashes of vegetables. Ammonia is, indeed, often obtained from vegetable substances by means of distillation, but then it is always formed during the process. If the ashes of land vegetables, burnt in the open air, are repeatedly washed in water, and the residue of the potash is left in a crucible, the potash is precipitated in this manner, though it is not quite pure. But it may be purified by dissolving it in spirits of wine, and evaporating the solution to dryness in a silver vessel. When pure it is white and semi-transparent, and is extremely caustic and deliquescent. It dissolves, in a manner, chiefly in marine plants, from the ashes of which it is obtained by means of lixiviation. It exists in great abundance in sal soda, zosteria maritima, and in various species of fuci. It is generally obtained in the state of a carbonate, but is purified in the same manner as potash, for in this state it is similar in all its properties; but when purified, it is the silicate of alkali, and is obtained as a soft soap. It dissolves alkali silica, and also a small quantity of silex, with which it fuses into glass by the aid of fire. It had been long suspected by chemists to be a compound substance; and according to the notable discovery by Sir H. Davy, its component parts are at last ascertained to be a highly inflammable gas, or carbondioxide, and oxygen. The alkalis are composed of metallic species, generally of the alkali metals, or metals containing the same, but of all these the most abundant ingredient in the ashes of green herbaceous plants whose parts are in a state of vegetation. The ashes of the golden rod, growing in an uncultivated soil, and of the bean, turnsole, and wheat, were found by Saussure to contain at least three fourths of their weight of alkaline salts. This was nearly the case also with the leaves of the barley just emerging from the bud. But the proportion of alkaline salts is found to diminish rather than to augment as the parts of the plant are developed. The ashes of the leaves of the oak, gathered in May, yielded 47 parts in the 100, of alkaline salts; and in September, only 24.

The utility of the alkalies, as obtained from vegetables, is of the utmost importance in the arts, particularly in the formation of glass and of soaps. If a mixture of soda or potash, and silex or sand, in certain proportions, is exposed to a violent heat, the ingredients are melted down into a fluid mass, which is glass. In this state, however, it may be moulded into any form or shape, as a dish, vase, or tinted glass.

And accordingly we find that it is manufactured into a great variety of utensils and instruments, under the heads of dint-glass, crown-glass, bottle-glass. Bottle-glass is the coarsest; it is formed of soda and common sand, and is used in the manufacture of the coarser sort of bottles. Crown-glass is composed of soda and potash, and is used for the purpose of forming window-glasses and looking-glasses. Flint-glass is the finest and most transparent of all: that which is of the best quality is composed of 120 parts of white siliceous sand, 40 parts of pearl-ash, 55 of red oxide of lead, 13 of nitrate of potash, and 25 of black oxide of manganese, and is known also as plate-glass. It is known that when it is polished so as to serve for a variety of optical instruments, of which the discoveries of the telescope and the microscope are the curious or sublime results. If a quantity of oil is mixed with half its weight of a strong soot, and the combination is placed in a vessel which is rendered more complete by means of boiling, the new compound is soap. The union of oil with potash forms soft soap, and with soda hard soap; substances of the greatest efficacy as detergents, and of the greatest utility in the washing and bleaching of linen. The alkalies are used also in medicine, and are found to be peculiarly efficacious in the reduction of urine calculi.

Earths. The only earths which have hitherto been found in plants are the following: lime, silica, magnesia, alumina.

Of these earths, lime is by far the most abundant. It is generally combined with a portion of phosphoric acid, carbone, or sulphuric acid, forming phosphates, or carbonates, or sulphates of lime. The phosphate of lime is, next to the alkaline salt, the most abundant ingredient in the ashes of green herbaceous plants, whose parts are all in a state of vegetation. The leaf of a tree, bursting from the bud, contains in its ashes a greater proportion of earthy phosphate than at any other period; 100 parts of the ashes of the leaves of the oak, gathered in May, furnished 54 parts of earthy phosphate; in September, only 18-25. In annual plants the proportion of earthy phosphate diminishes from the period of their germination to that of their flowering. Plants of the bean, before flowering, gave 54 parts of earthy phosphates; at the time of flowering, only 18-25. In lichens the earthy phosphate of lime, the most abundant of the earthy salts that are found in vegetables. But if the leaves of plants are washed in water the proportion of carbonate is augmented. This is owing to the subtraction of their alkaline salts and phosphates in a greater proportion than their lime. In young herbaceous plants whose parts are in a state of vegetation, but the ashes of the barns of trees contain an enormous quantity of carbonate of lime, and much more than the abundance, as do also the ashes of the wood. The ashes of most seeds contain no carbonate of lime; but they abound in phosphate of potash. Hence the ashes of plants, at the period of the maturity of the fruit, yield less carbonate of lime than at any previous period.

Silica is not found to exist in a great proportion in the ashes of vegetables, unless they have been previously deprived of their salts and phosphates by washing; but when the plants are washed in water, the proportion of their silica augments. The ashes of the leaves of the rose, gathered in May, contained 23 parts of silica in 100. The same leaves, washed, yielded four parts in 100. Young plants, and leaves bursting from the bud, contain but little of silica in their ashes; but the proportion of silica augments as the parts are developed. But perhaps this is owing to the diminution of the alkaline salts. The ashes of some plants contain a time of a day or two after the blossom has withered, contained 12 parts of silica and 65 of alkaline salts in 100. At the period of their flowering, and when more of their leaves were withered, the ashes contained 32 parts of silica and 54 of alkaline salts. Seeds devided of their external covering, contain less silica than the stem furnished with its leaves. But the bark, the leaves, and wood, contain scarcely any silica, and the leaves a great deal, particularly in autumn. This is a phenomenon that seems inexplicable. The greater part of the grasses contain a very considerable proportion of silica, as do also the plants of the genus equisetum. Sir H. Davy has discovered that it forms a part of the epidermis of these plants, and in some few instances of the principal part. From 100 parts of the epidermis of the following plants the proportions of silica were, in bonnet cane, 90; bamboo, 71-4; common reed, 48-5; stalks of corn, 66-5. Owing to the silice in the contained in the epidermis, the plants in which it is found, are sometimes used to give a roughness to the surfaces to which it is applied. The Dutch cur' or equis' is made of Potentia, a plant of this kind, is used to polish even brass.

Magnesia does not exist so abundantly in the vegetable kingdom as the two preceding earths. It has been found, however, in several of the land plants, particularly the marine plants, not only in any other plant yet examined. According to Vauquelin, 100 parts of it contain 17,990 of magnesia.

Alumina has been detected in several plants, but never except in very small quantities.

Among the phenomena found in the ashes of vegetables, we must class also metals. They occur, however, only in small quantities, and are not to be detected except by the most delicate experiments. The metals hitherto discovered in plants are iron, manganese, and perhaps gold. Of these iron is by far the most common. It occurs in the state of an oxide, and the ashes of hard and woody plants, such as the oak, are said to contain nearly one twelfth of their own weight of this oxide. The ashes
of salsola contain also a considerable quantity. The oxide of manganese was first detected in the ashes of vegetables by Scheele, and afterwards found by Proust in the ashes of the pine, calendula, vine, green oak, and fig-tree. Beecher, Kunckel, and Sage, together with some other chemists, contend also for the existence of gold in the ashes of certain plants; but the very minute portion which they found, seems more likely to have proceeded from the lead employed in the process than from the ashes of the plant. It has been observed by Saussure, that the proportion of the oxides of iron and of manganese augments in the ashes of plants as their vegetation advances. The leaves of trees furnish more of these principles in autumn than in spring. It is so also with annual plants. Seeds contain metals in less abundance than the stem; and if plants are washed in water, the proportions of their metallic oxides is augmented.

712. Such are the principal ingredients that enter into the vegetable composition. They are indeed numerous, though some of them, such as the metallic oxides, occur in such small proportions as to render it doubtful whether they are in reality vegetable productions or no. The same thing may be said of the proportion of many of the other ingredients that have been found in the ashes of plants, which it is probable they have absorbed ready formed by the root, and deposited unaltered, so that they can scarcely be at all regarded as being the genuine products of vegetation.

713. Other substances. Besides the substances above enumerated, there are also several others that have been supposed to constitute distinct and peculiar genera of vegetable productions, and which might have been introduced under such a character; such as the mucous, jelly, sarcocell, asparagus, inulin, and alumin, of Dr. Thomson, as described in his well known System of Chemistry; but as there seems to be some difference of opinion among chemists with regard to them, and a belief entertained that they are but varieties of one or other of the foregoing ingredients, it is sufficient for the purposes of this work to have merely mentioned their names. Several other substances of a distinct and peculiar character have been suspected to exist in vegetable productions; such as the florescipe principle of Segin, as discovering itself in Peruvian bark; the principle of cautery or acidity of Seneuber, as discovering itself in the roots of ranunculus bulbous, scilla maritima, bryania alba, and arum maculatum, in the leaves of digitalis purpura, in the bark of daphne mezereum, and in the juice of the spurge; to which may be added the fluid secreted from the sting of the common nettle, the poisons inherent in some plants, and the medical virtues inherent in others; together with such peculiar principles as may be presumed to exist in such regions of the vegetable kingdom as remain yet unexplored. The important discoveries which have already resulted from the chemical analysis of vegetable substances encourage the hope that further discoveries will be the result of further experiment; and from the zeal and ability of such chemists as are now directing their attention to the subject, every thing is to be expected.

Sect. II. Simple Products.

714. From the above analysis of the vegetable subject, it is evident, that the compound ingredients of vegetables are all ultimately reducible to a few constituent and uncombined elements; and that the most essential of such compounds consist of carbon, oxygen, and hydrogen, merely; though others contain also a small proportion of nitrogen, said to be found only in cruciferae plants. The remaining elementary principles which plants have been found to contain, although they may be necessary in the vegetable economy, yet they are by no means principles of the first importance, as occurring only in small proportions, and being dependent in a great measure on soil and situation; whereas the elements of carbon, oxygen, and hydrogen, form as it were the very essence of the vegetable subject, and constitute by their modifications the peculiar character of the properties of the plant. This is conspicuously exemplified in the result of the investigations of Gay Lussac, and Thenard, who have deduced from a series of the most minute and delicate experiments the three following propositions, which they have dignified by the name of Laws of Vegetable Nature (Traite de Chem. Element. tom. iii. chap. iii.):-1st, Vegetable substances are always acid when the oxygen they contain is to the hydrogen in a greater proportion than in water; 2dly, Vegetable substances are always resinous, or oily, or spirituous, when the oxygen they contain is to the hydrogen in a smaller proportion than in water; 3dly, Vegetable substances are neither acid nor resinous, but saccharine or mucilaginous, or analogous to woody fibre or starch, when the oxygen and hydrogen they contain are in the same proportion as in water. Such is a brief sketch of the vegetable analysis: but if the reader, not being already an adept, wishes to descend into the detail of particulars and to prepare himself for original experiment, let him search out and peruse original papers, and let him consult the vegetable department of the several elementary publications referred to, especially that of Dr. Thomson's System of Chemistry; the most distinguished and elaborate of all our elementary works on the subject, and the guide chiefly applied to in the drawing up of the sketch that is here exhibited.

 chap. viii.

Functions of Vegetables.

715. From the analysis of the structure and principles of plants, the transition to their life, growth, and propagation is natural and easy. This subject necessarily involves the several following topics: germination; nutrition; digestion; growth and development of parts; anomalies of vegetable development; sexuality of vegetables; impregnation of the vegetable germs; changes consequent upon impregnation; propagation and dispersion of the species; causes limiting the dispersion of the species; evidence and character of vegetable vitality.
716. Germination is that act or operation of the vegetative principle by which the embryo is extricated from its envelopes, and converted into a plant. This is universally the first part of the process of vegetation. For it may be regarded as an indubitable fact, that all plants spring originally from seed. The conditions necessary to germination relate either to the internal state of the seed itself, or to the circumstances in which it is placed, with regard to surrounding substances.

717. The first condition necessary to germination is, that the seed must have reached maturity. Unripe seeds seldom germinate, because their parts are not yet prepared to form the chemical combinations on which germination depends. There are some seeds, however, whose germination is said to commence in the very seed-vessel, even before the fruit is ripe, and while it is yet attached to the parent plant. Such are those of the tan-gekolli of Adanson, and agave vivipara of East Florida, as well as of the cyamus nelumbo of Sir J. E. Smith, or sacred bean of India; to which may be added the seeds of the common garden-radish, pea, lemon, &c. But these are examples of rare occurrence; though it is sometimes necessary to sow or plant the seed almost as soon as it is fully ripe, as in the case of the coffee-bean; which will not germinate unless it is sown within five or six weeks after it has been gathered. But most seeds, if guarded from external injury, will retain their germinating faculty for a period of many years. This has been proved by the experiment of sowing seeds that have been long so kept; as well as by the deep ploughing up of fields that have been long left without cultivation. A field that was thus ploughed up near Dunkeld, in Scotland, after a period of forty years’ rest, yielded a considerable blade of black oats without sowing. It could have been only by the plough’s bringing up to the surface seeds that had been formerly too deeply lodged for germination.

718. The second condition is, that the seed sown must be defended from the action of the rays of light. This has no doubt been long known to be a necessary condition of germination, if we regard the practice of the harrowing or raking in of the grains or seeds sown by the farmer or gardener as being founded upon it.

719. A third condition necessary to germination is the access of heat. No seed has ever been known to germinate at or below the freezing point. Hence seeds do not germinate in winter, even though lodged in their proper soil. But the vital principle is not necessarily destroyed in consequence of this exposure; for the seed will germinate still, on the return of spring, when the ground has been again thawed, and the temperature raised to the proper degree. But this degree varies considerably in different species of seeds, as is obvious from observing the times of their germination, whether in the same or in different climates. For if seeds which naturally sow themselves, germinate in different climates at the same period, or in the same climate at different periods, the temperature necessary to their germination must of consequence be different. Now these cases are constantly occurring and presenting themselves to our notice; and have also been made the subject of particular observation. Adanson found that seeds which will germinate in the space of twelve hours in an ordinary degree of heat, may be made to germinate in the space of three hours by exposing them to a greater degree of heat; and that seeds transported from the climate of Paris to that of Senegal, have their periods of germination accelerated from one to three days. (Familles des Plantes, vol. i. p. 84.) Upon the same principle, seeds transported from a warmer to a colder climate, have their period of germination protracted till the temperature of the latter is raised to that of the former. This is well exemplified in the case of green-house and hot-house plants, from which it is also obvious that the temperature must not be raised beyond a certain degree, otherwise the vital principle is totally destroyed.

720. A fourth condition necessary to germination is the access of moisture. Seeds will not germinate if they are kept perfectly dry. Water, therefore, or some liquid equivalent to it, is essential to germination. Hence rain is always acceptable to the farmer or gardener, immediately after he has sown his seeds; and if no rain falls, recourse must be had, if possible, to artificial watering. But the quantity of water applied is not a matter of indifference. There may be too little, or there may be too much. If there is too little, the seed dies for want of moisture; if there is too much, it then rots. The case is not the same, however, with all seeds. Some can bear but little moisture, though others will germinate even when partially immersed; as was proved by an experiment of Du Hamel’s, at least in the case of pens, which he placed merely upon a piece of wet sponge, so as to immerse them by nearly the one half, and which germinated as if placed in the soil. But this was found to be the most they could bear; for when totally immersed in the water they rotted. There are some seeds, however, that will germinate even when wholly submersed. The seeds of aquatics must of necessity germinate under water; and peas have been also known to do so under certain conditions.

721. A fifth condition necessary to germination is the access of atmospheric air. Seeds will not germinate if placed in a vacuum. Ray introduced some grains of lettuce-seed
into the receiver of an air-pump, which he then exhausted. The seeds did not germinate. But they germinated upon the re-admission of the air, which is thus proved by consequence to be necessary to their germination. Achard proved that no seed will germinate in nitrogen gas, or carbonic acid gas, or hydrogen gas, except when mixed with a certain proportion of oxygen gas; and hence concluded that oxygen gas is necessary to the germination of all seeds, and the only constituent part of the atmospheric air which is absolutely necessary. Humboldt found that the process of germination is accelerated by means of previously steeping the seed in water impregnated with oxymuriatic acid. Cress-seed treated in this manner germinated in the space of three hours, though its ordinary period of germination is not less than thirty-two hours.

722. *The period necessary to complete the process of germination* is not the same in all seeds, even when all the necessary conditions have been furnished. Some species require a shorter, and others a longer period. The grasses are among the number of those plants whose seeds are of the most rapid germination; then perhaps cruciform plants; then leguminous plants; then labiate plants; then umbelliferous plants; and in the last order rosaceous plants, whose seeds germinate the slowest. The following table indicates the periods of the germination of a considerable variety of seeds, as observed by Adanson:

<table>
<thead>
<tr>
<th>Wheat, Millet-seed</th>
<th>Radish, Beet-root</th>
<th>Days</th>
<th>Days</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spinage, Beans, Mustard</td>
<td>Barley</td>
<td>3</td>
<td>7</td>
</tr>
<tr>
<td>Lettuce, Aniseed</td>
<td>Orach</td>
<td>4</td>
<td>8</td>
</tr>
<tr>
<td>Melon, Cucumber, Cress-seed</td>
<td>Purslain</td>
<td>5</td>
<td>9</td>
</tr>
<tr>
<td></td>
<td>Cabbage</td>
<td></td>
<td>10</td>
</tr>
</tbody>
</table>

723. *Physical phenomena.* When a seed is committed to the soil under the conditions that have been just specified, the first invariable symptom of germination is to be deduced from the prolongation of the radicle (fig. 56. a), bursting through its proper integuments, and directing its extremity downwards into the soil. The next step in the process of germination is the evolution of the cotyledon or cotyledons (c), unless the seed is altogether acotyledonous, or the cotyledons hypogean, as in the oak (b). The next step, in the case of seeds furnished with cotyledons, is that of the extrication of the plumelet (e), or first real leaf, from within or from between the cotyledon or cotyledons, and its expansion in the open air. The last and concluding step is the development of the rudiments of a stem (d), if the species is furnished with a stem, and the plant is complete. Whatever way the seed may be deposited, the invincible tendency of the radicle is to descend and fix itself in the earth; and of the plumelet to ascend into the air. Many conjectures have been offered to account for this. Knight accounts for it on the old but revived principle of gravitation. Keith conjectures that it takes place from a power inherent in the vegetable subject, analogous to what we call instinct in the animal subject, infallibly directing it to the situation best suited to the acquisition of nutriment and consequent development of its parts.

724. *The chemical phenomena* of germination consist chiefly in the changes that are effected in the nutriment destined for the support and development of the embryo till it is converted into a plant. This nutriment either passes through the cotyledons, or is contained in them; because the embryo dies
when they are prematurely cut off. But the fluminaceous substance of the cotyledons, at least in exalbにおけるなき leafless seedlings, is a proof that they themselves contain the nutritious food. They are to be regarded, therefore, as an important part of the embryonic food of the plant. If the seed is furnished with a distinct and separate albumen, then is the albumen to be regarded as the repository of food, and the cotyledon or cotyledons as its channel of conveyance. But the food thus contained in the albumen or cotyledons is not yet fitted for the immediate nourishment of the embryo. Some previous preparation is necessary, and that change cannot be accomplished by the process of germination. And this change is effected by the intervention of chemical agency. The moisture imbibed by a seed placed in the earth is immediately absorbed by the cotyledons or albumen, which it readily penetrates, and on which it immediately begins to operate a chemical change, dissolving part of their food, and of forming a sort of emulsive juice. The consequence of this change is a slight degree of fermentation, induced, perhaps, by the mixture of the starch and gluten of the cotyledons in the water which they have absorbed, and indicated by the extraction of a quantity of carbonic acid gas as well as by the smell and taste of the seeds. This is the commencement of the process of germination, which takes place even though no oxygen gas is present. But if no oxygen gas is present, then the process stops; which shows that the agency of oxygen gas is indispensable to germination. Accordingly, when oxygen gas is present it is gradually inhaled by the seed; and the farina of the cotyledons is converted into sugar, carbonic acid, and oxygen, and an agency is indicated by the smell and taste of the radicle. The effect of oxygen, therefore, in the process, is that of converting the farina of the albumen or cotyledons into a mild and saccharine food, fit for the nourishment of the infant plant by diminishing the proportion of its carbon, and in augmenting, by consequence, that of its oxygen and hydrogen. The radicle gives the first indications of life, expanding and bursting its integuments, and at length fixing itself in the soil: the plumule next unfolds its parts, developing the rudiments of leaf, branch, and trunk; and, finally, the seminal leaves decay and drop off; and the embryo has been imparted into a plant, capable of abstracting immediately from the soil or atmosphere the nourishment necessary to its future growth.

Sect. II. Food of the Vegetating Plant.

725. The substances which plants abstract from the soil or atmosphere, or food of the vegetating plant, have long occupied the phytological enquirer. What then are the component principles of the soil and atmosphere? The investigations and discoveries of modern chemists have done much to elucidate this dark and intricate subject. Soil, in general, may be regarded as consisting of earths, water, vegetable mould, decayed animal substances, salts, ores, alkalies, gases, perhaps in a proportion corresponding to the order in which they are now enumerated; which is at any rate the fact with regard to the three first, though their relative proportions are by no means uniform. The atmosphere has been also found to consist of at least four species of elastic matter—nitrogen, oxygen, carbonic acid gas, and vapor; together with a multitude of minute particles detached from the solid bodies occupying the surface of the earth, and wafted upon the winds. The two former ingredients exist in the proportion of about four to one; carbonic acid gas in the proportion of about one part in 100; and vapor in a proportion still less. Such then are the component principles of the soil and atmosphere, and sources of vegetable nourishment. But the whole of the ingredients of the soil and atmosphere are not taken up indiscriminately by the plant and converted into vegetable food, because plants do not thrive indiscriminately in all varieties of soil. Part only of the ingredients are selected, and in certain proportions; as is evident from the analysis of the vegetable substance given in the foregoing chapter, in which it was found that carbon, hydrogen, oxygen, and nitrogen, are the principal ingredients of plants; while the other ingredients contained in them occur but in very small proportions. It does not however follow, that these ingredients enter the plant in an uncombined and insulated state, because they do not always so exist in the soil and atmosphere; it follows only that they are inhaled or absorbed by the vegetating plant under one modification or another. The plant then does not select such principles as are the most abundant in the soil and atmosphere; nor in the proportions in which they exist; nor in an uncombined and insulated state. But what are the substances actually selected; in what state are they taken up; and in what proportions? In order to give arrangement and elucidation to the subject, it shall be considered under the following heads: Water, Gases, Vegetable Extracts, Salts, Earths, Manures.
even when totally immersed, so as that no other food seems to have access to them; does it not follow that water is the sole food of plants, the soil being merely the basis on which they rest, and the receptacle of their food? This opinion has had many advocates; and the arguments and experiments adduced in support of it were, at one time, thought to have completely established its truth. It was indeed the prevailing opinion of the seventeenth century, and was embraced by several philosophers even of the eighteenth century; but its ablest and most zealous advocates were Van Helmont, Boyle, Du Hamel, and Bonnet, who contended that water, by virtue of the vital energy of the plant, was sufficient to form all the different substances contained in vegetables. Du Hamel reared in the above manner plants of the horse-chestnut and almond to some considerable size, and an oak till it was eight years old. And, though he informs us that they died at last only from neglect of watering: yet it seems extremely doubtful whether they would have continued to vegetate much longer, even if they had been watered ever so regularly; for he admits, in the first place, that they made less and less progress every year; and, in the second place, that their roots were found to be in a very bad state. The result of a great variety of experiments is, that water is not the sole food of plants, and is not convertible into the whole of the ingredients of the vegetable substance, even with the aid of the vital energy; though plants vegetating merely in water, do yet augment the quantity of their carbon.

727. **Gases.**

When it was found that water is insufficient to constitute the sole food of plants, recourse was next had to the assistance of the atmospheric air; and it was believed that the vital energy of the plant is at least capable of furnishing all the different ingredients of the vegetable substance, by means of decomposing and combining, in different ways, atmospheric air and water. But as this extravagant conjecture is founded on no proof, it is consequently of no value. It must be confessed, however, that atmospheric air is indispensably necessary to the health and vigor of the plant, as may be seen by looking at the different aspects of plants exposed to a free circulation of air, and plants deprived of it: the former are vigorous and luxuriant; the latter weak and stunted. It may be seen also by means of experiment even upon a small scale. If a plant is placed under a glass to which no new supply of air has access, it soon begins to languish, and at length withers and dies; but particularly if it is placed under the exhausted receiver of an air-pump; as might indeed be expected from the failure of the germination of the seed in similar circumstances. The result of experiments on this subject is, that atmospheric air and water are not the only principles constituting the food of plants. But as in germination, so also in the progress of vegetation, it is partly from the component principles of the atmospheric air that are adapted to the purposes of vegetable nutrition, and selected by the plant as a food. Let us take them in the order of their reversed proportions.

728. **The effect of the application of carbonic acid gas was found to be altogether prejudicial in the process of the germination of the seed.** But in the process of subsequent vegetation its application has been found, on the contrary, to be extraneously induced vegetable. Plants were not induced vegetate in an atmosphere of pure carbonic acid, as was first ascertained by Dr. Priestley, who found that sprigs of mint growing in water, and placed over put in an atmosphere of carbonic acid, generally became quite dead in the space of a day, and did not even recover when put into an atmosphere of common air. Of a number of experiments the result was, that the application of carbonic acid to the leaves and branches of plants, as applied to the leaves and branches; and whatever increases the proportion of this gas in their atmosphere, at least within a given degree, forwards vegetation; 2d. That, as applied to the leaves and branches of plants, it is prejudicial to their vegetation in the shade, if administered in a proportion beyond that in which it exists in atmospheric air; 3d. That carbonic acid gas, as applied to the roots of plants, is also beneficial to their growth, at least in the more advanced stages of vegetation.

729. **As oxygen is essential to the commencement and progress of germination, so also it is essential to the progress of vegetation.** It is obvious, then, that the experiment proves that it is beneficial to the growth of the vegetable as applied to the root; necessary to the development of the leaves; and to the development of the flower and fruit. The flower-bud will not expand if confined in an atmosphere deprived of oxygen, nor will the fruit ripen. Flower-buds confined in an atmosphere of pure carbonic acid, remains unopened. A bunch of grape grapes introduced into a globe of glass, which was hermetically closed by its orifice to the bough, and exposed to the sun, ripened without affecting any material alteration in its atmosphere. But when a bunch was placed in the same circumstances, with the addition of a quantity of lime-water the grapes did not ripen. The oxygen, therefore, is essential to the development of the vegetating plant, and is inhaled during the night.

730. **Though nitrogene gas constitutes by far the greater part of the mass of atmospheric air, it does not seem capable of furnishing nourishment to plants; for as seeds will not germinate, so neither will plants vegetate in it, but for a very limited time, such as the vinca minor, lythrum salicaria, inula discentera, euphobia hirsutum, and polygonum persicaria, that seem to succeed equally well in an atmosphere of nitrogene gas as in an atmosphere of common air.** Nitrogen is found in almost all vegetables, particularly in the wood, in extract, and in their green parts, derived, no doubt, from the extractive principle of vegetable food.

731. **Hydrogen gas.** A plant of the epilobium hirsutum, which was confined by Priestley in a receiver filled with inflammable air or hydrogen, consumed one third of its atmosphere and was still green. Here we have vegetable food, yet it produces a living plant and not a dead flabulum of the plant. But the experiments of later physiologists do not at all countenance this opinion. Our conclusion from various experiments is, that hydrogen is unfavorable to vegetation, and does not serve as the food of plants. But hydrogen is evidently present in plants, and if it does not serve as the food of plants, how is it possible to account for it? This question it is sufficient for the present to reply, that if plants do not acquire their hydrogen in the state of gas, they may at least acquire it in the state of water, which is indisputably a vegetable food, and of which hydrogen constitutes one of the component parts.
732. Vegetable Extract. When it was found that atmospheric air and water are not, even conjointly, capable of furnishing the whole of the aliment necessary to the development of the plant, it was then alleged that, with the exception of water, all substances constituting a vegetable food must at least be administered to the plant in a gaseous state. But this also is a conjecture unsupported by proof; for even with regard to such plants as grow upon a barren rock, or in pure sand, it cannot be said that they receive no nourishment whatever besides water, except in a gaseous state. Many of the particles of decayed animal and vegetable substances, which float in the atmosphere and attach themselves to the leaves, must be supposed to enter the plant in solution with the moisture which the leaves imbibe; and so also similar substances contained in the soil must be supposed to enter it by the root: but these substances may certainly contain vegetable nourishment; and they will perhaps be found to be taken up by the plant in proportion to their degree of solubility in water, and to the quantity in which they exist in the soil. Now one of the most important of these substances is vegetable extract. When plants have attained to the maturity of their species, the principles of decay begin gradually to operate upon them, till they at length die and are converted into dust or vegetable mould, which, as might be expected, constitutes a considerable proportion of the soil. The chance then is, that it is again converted into vegetable nourishment, and again enters the plant. But it cannot wholly enter the plant, because it is not wholly soluble in water. Part of it, however, is soluble, and consequently capable of being absorbed by the root, and that is the substance which has been denominated extract. Saussure filled a large vessel with pure mould of turf, and moistened it with distilled or rain water, till it was saturated. At the end of five days, when it was subjected to the action of the press, 10,000 parts in weight of the expressed and filtered fluid yielded, by evaporation to dryness, 26 parts of extract. In a similar experiment upon the mould of a kitchen-garden which had been manured with dung, 10,000 parts of fluid yielded 10 of extract. And in a similar experiment upon mould taken from a well cultivated corn-field, 10,000 parts of fluid yielded four parts of extract. Such was the result in these particular cases. But the quantity of extract that may be separated from common soil is not in general very considerable. After twelve decoctions, all that could be separated was about one eleventh of its weight; and yet this seems to be more than sufficient for the purposes of vegetation: for a soil containing this quantity was found by experiment to be less fertile, at least for peas and beans, than a soil that contained only one half or two thirds the quantity. But if the quantity of extract must not be too much, neither must it be too little. Plants that were put to vegetate in soil deprived of its extract, as far as repeated decoctions could deprive it, were found to be much less vigorous and luxuriant than plants vegetating in soil not deprived of its extract; and yet the only perceptible difference between them is, that the former can imbibe and retain a much greater quantity of water than the latter. From this last experiment, as well as from the great proportion in which it exists in the living plant, it evidently follows that extract constitutes a vegetable food. But extract contains nitrogen; for it yields by distillation a fluid impregnated with ammonia. The difficulty, therefore, of accounting for the introduction of nitrogen into the vegetating plant, as well as for its existence in the mature vegetable substance, is done away; for, although the plant refuses it when presented in a gaseous state, it is plain that it must admit it along with the extract. It seems also probable that a small quantity of carbonic acid gas enters the plant along with the extractive principle, as it is known to contain this gas also.

733. Salts, in a certain proportion, are found in most plants, such as nitrate, muriate, and sulphate of potash or soda, as has been already shown. These salts are known to exist in the soil, and the root is supposed to absorb them in solution with the water by which the plant is nourished. It is at least certain that plants may be made to take up by the roots a considerable proportion of salts in a state of artificial solution. But if salts are thus taken up by the root of the vegetating plant, does it appear that they are taken up as a food? Some plants, it must be confessed, are injured by the application of salts, as is evident from the experiments of Saussure; but others are as evidently benefited by it. Trefoil and lucerne have their growth much accelerated by the application of sulphate of lime, though many other plants are not at all influenced by its action. The parietaria, nettle, and borage will not thrive, except in such soils as contain nitrate of lime or nitrate of potash; and plants inhabiting the sea-coast, as was observed by Du Hamel, will not thrive in a soil that does not contain muriate of soda. It has been thought, however, that the salts are not actually taken up by the root, though converted to purposes of utility by acting as astringents or corrosives in stopping up the orifices of the vessels of the plant, and preventing the admission of too much water: but it is to be recollected that the salts in question are found by analysis in the very substance of the plant, and must consequently have entered in solution. It has been also thought that salts are favorable to vegetation only in proportion as they hasten the putrefaction of vegetable substances contained in the soil, or attract the humidity of the atmosphere. But sulphate of lime is
not deliquescent; and if its action consist merely in accelerating putrefaction, why is its beneficial effect confined but to a small number of plants? Grisenthwaite (New Theory of Agriculture, 1819, p. 111.) answers this question by stating, that as in the principal grain-crops which interest the agriculturist, there exists a particular saline substance, peculiar to each, so, if we turn our attention to the clovers, and turnips, we shall still find the same discrimination. Saintfoin, clover, and lucerne, have long been known to contain a notable quantity of gypsum (sulphate of lime); but such knowledge, very strange to relate, never led to the adoption of gypsum as a manure for those crops, any more than that of phosphate of lime for wheat, or nitrate of soda, or potassa for barley. It is true that gypsum has been long, and in various places, recommended as a manure, but its uses not being understood, it was recommended without any reference to crop, or indeed to the accomplishment of any fixed object. It is very well known that some particular ingredient may be essential to the composition of a body, and yet constitute but a very small proportion of its mass. Atmospheric air contains only about one part in the 100 of carbonic acid; and yet no one will venture to affirm that carbonic acid gas is merely an adventitious and accidental element existing by chance in the air of the atmosphere, and not an essential ingredient in its composition. Phosphate of lime constitutes but a very small proportion of animal bodies, perhaps not one part in 500; and yet no one doubts that it is essential to the composition of the bones. But the same salt is found in the ashes of all vegetables; and who will say that is not essential to their perfection?

734. Earths. As most plants have been found by analysis to contain a portion of alkaline or earthy salts, so most plants have been found to contain also a portion of earths: and as the two substances are so nearly related, and so foreign in their character to vegetable substances in general, the same enquiry has consequently been made with regard to their origin. Whence are the earths derived that have been found to exist in plants? Chiefly from the soil. But in what peculiar state of combination do they enter the vessels of the plant? The state most likely to facilitate their absorption is that of their solution in water, in which all the earths hitherto found in plants are known to be in a slight degree soluble. If it be said that the proportion in which they are soluble is so very small that it scarcely deserves to be taken into the account, it is to be recollected that the quantity of water absorbed by the plant is great, while that of the earth necessary to its health is but little, so that it may easily be acquired in the progress of vegetation. Such is the manner in which their absorption seems practicable: and Woodward’s experiments afford a presumption that they are actually absorbed by the root. The proportion of earths contained in the ashes of vegetables depends upon the nature of the soil in which they grow. The ashes of the leaves of the rhododendron ferrugineum, growing on Mount Jura, a calcareous mountain, yielded 43-25 parts of earthy carbonate, and only 0-75 of silica. But the ashes of leaves of the same plant, growing on Mount Breen, a granitic mountain, yielded two parts of silica, and only 16-75 of earthy carbonate. It is probable, however, that plants are not indebted merely to the soil for the earthy particles which they may contain. They may acquire them partly from the atmosphere. Margin has shown that rain-water contains silica in the proportion of a grain to a pound; which, if it should not reach the root, may possibly be absorbed along with the water that adheres to the leaves. But although the earths are thus to be regarded as constituting a small proportion of vegetable food, they are not of themselves sufficient to support the plant, even with the assistance of water. Gibert mixed together lime, alumine, silica, and magnesia, in such proportions as are generally to be met with in fertile soils, and moistened them with water. Several different grains were then sown in this artificial soil, which germinated indeed, but did not thrive; and perished when the nourishment of the cotyledons was exhausted. It is plain, therefore, that the earths, though beneficial to the growth of some vegetables, and perhaps necessary to the health of others, are by no means capable of affording any considerable degree of nourishment to the plant.

735. Supply of food by manures and culture. With regard to the food of plants derived from the atmosphere, the supply is pretty regular, at least, in as far as the gases are concerned; for they are not found to vary materially in their proportions on any part of the surface of the globe: but the quantity of moisture contained in the atmosphere is continually varying, so that in the same season you have not always the same quantity, though in the course of the year the deficiency is perhaps made up. From the atmosphere, therefore, there is a regular supply of vegetable food kept up by nature for the support of vegetable life, independent of the aid of man: and if human aid were even wanted, it does not appear that it could be of much avail. But this is by no means the case with regard to soils; for if soils are less regular in their composition, they are at least more within the reach of human management. The supply of food may be increased by altering the mechanical or chemical constitution of soils; and by the addition of food in the form of manures. The mechanical constitution of soils may be altered by pulverisation, consolidation, draining, and watering; their chemical properties by aeration and torification; both mechanical and chemical properties, by the addition of earths or other sub-
stances; and manures, either liquid or solid, are supplied by irrigation and distribution of dung and other nourishing matters, with or without their interment. (See Book II.)

736. Soils in a state of culture, though consisting originally of the due proportion of ingredients, may yet become exhausted of the principle of fertility by means of too frequent cropping; whether by repetition or rotation of the same, or of different crops. In this case, it should be the object of the phytologist, as well as of the practical cultivator, to ascertain by what means fertility is to be restored to an exhausted soil, or communicated to a new one. In the breaking up of new soils, if the ground has been wet or marshy, as is frequently the case, it is often sufficient to prepare it merely by means of draining off the superfluous and stagnant water, and of paring and burning the turf upon the surface. If the soil has been exhausted by too frequent a repetition of the same crop, it often happens that a change of crop will answer the purpose of the cultivator; for although a soil may be exhausted for one sort of grain, it does not necessarily follow that it is also exhausted for another. And accordingly, the practice of the farmer is to sow his crops in rotation, having in the same field a crop, perhaps, of wheat, barley, beans, and tares in succession; each species selecting in its turn some peculiar nutrient, or requiring, perhaps, a smaller supply than the crop that has preceded it. But even upon the plan of rotation, the soil becomes at length exhausted, and the cultivator obliged to have recourse to other means of restoring its fertility. In this case, an interval of repose is considerably efficacious, as may be seen from the increased fertility of fields that have not been ploughed up for many years, such as those used for pasture; or even from that the walks and paths in gardens when they are again broken up. Hence also the practice of fallowing, and of trenching or deep ploughing, which in some cases has nearly the same effect.

737. The fertility of a soil is restored, in the case of draining, by means of its carrying off all such superfluous moisture as may be lodged in the soil, which is well known to be prejudicial to plants not naturally aquatics, as well as by rendering the soil more firm and compact. In the case of burning, the amelioration is effected by means of the decomposition of the vegetable substances contained in the turf, and subjected to the action of the fire, which disperses part also of the superfluous moisture, but leaves a residue of ashes favorable to future vegetation. In the case of the rotation of crops, the fertility is not so much restored as more completely developed and brought into action; because the soil, though exhausted for one species of grain, is yet found to be sufficiently fertile for another, the food necessary to each being different, or required in less abundance. In the case of the repose of the soil, the restored fertility may be owing to the decay of vegetable substances that are not now carried off in the annual crop, but left to augment the proportion of vegetable mould; or to the accumulation of fertilising particles conveyed to the soil by rains; or to the continued abstraction of oxygen from the atmosphere. In the case of falls, it is owing undoubtedly to the action of the atmospheric air upon the soil, whether in rendering it more friable, or in hastening the putrefaction of noxious plants; or it is owing to the abstraction and accumulation of oxygen. In the case of trenching, or deep ploughing, it is owing to the increased facility with which the roots can now penetrate to the proper depth, and thus their sphere of nourishment is increased. But it often happens that the soil can no longer be ameliorated by any of the foregoing means, or not at least with sufficient rapidity for the purposes of the cultivator; and in this case there must be a direct and actual application made to it of such substances as are fitted to restore its fertility. Hence the indispensable necessity of manures, which consist chiefly of animal and vegetable remains that are buried and finally decomposed in the soil, from which they are afterwards absorbed by the root of the plant, in a state of solution.

738. But as carbon is the principal ingredient furnished by manures, as contributing to the nourishment of the plant, and is not itself soluble in water, nor even disengaged by fermentation in a state of purity; under what state of chemical combination is its solution effected? Is it effected in the state of charcoal? It has been thought, indeed, that carbon in the state of charcoal is soluble in water; because water from a dunghill, when evaporated, constantly leaves a residuum of charcoal, as was first ascertained by the experiments of Hassenfratz. But there seem to be reasons for doubting the legitimacy of the conclusion that has been drawn from it; for Senebier found that plants whose roots were immersed in water took up less of the fluid in proportion as it was mixed with water from a dunghill. Perhaps then the charcoal of water from a dunghill is held merely in suspension, and enters the plant under some other modification. But if carbon is not soluble in water in the state of charcoal, in what other state is it soluble? It is soluble in the state of carbonic acid gas. But is this the state in which it actually enters the root? On this subject phytologists have been somewhat divided in opinion. Senebier endeavour to prove that carbonic acid gas, dissolved in water, supplies the roots of plants with almost all their carbon, and founds his arguments upon the following facts: — in the
first place, it is known that carbonic acid gas is soluble in water; in the second place, it is known to be contained in the soil, and generated by the fermentation of the materials composing manures; and, in the next place, it is known to be beneficial to vegetation when applied artificially to the roots, at least in a certain degree. This is evident from the following experiment of Ruckert, as well as from several experiments of Saussure’s, previously related. Ruckert planted two beans in pots of equal dimensions, filled with garden-mould; the one was moistened with distilled water, and the other with water impregnated with carbonic acid gas. But the latter appeared above ground nine days sooner than the former, and produced twenty-five beans; while the former produced only fifteen. Now the result of this experiment, as well as the preceding facts, is evidently favorable to the presumption of Senebier, and shows that if carbonic acid is not the state in which carbon enters the plant, it is at least a state preparatory to it; and there are other circumstances tending to corroborate the opinion, resulting from the analysis of the ascending sap of plants. The tears of the vine, when analysed by Senebier, yielded a portion of carbonic acid and earth; and as the ascending sap could not be supposed to have yet undergone much alteration, the carbonic acid, like the earth, was probably taken up from the soil. But this opinion, which seems to be so firmly established upon the basis of experiment, Hassenfratz strenuously controverts. According to experiments which he had instituted with an express view to the investigation of this subject, plants which were raised in water impregnated with carbonic acid differed in no respect from such as grew in pure water, and contained no carbon that did not previously exist in the seed. Now if this were the fact, it would be decisive of the point in question. But it is plain from the experiments of Saussure, as related in the preceding section, that Hassenfratz must have been mistaken both with regard to the utility of carbonic acid gas as furnishing a vegetable aliment, and with regard to the augmentation of carbon in the plant. The opinion of Senebier, therefore, may still be correct. It must be acknowledged, however, that the subject is not yet altogether satisfactorily cleared up; and that carbon may certainly enter the plant in some state different from that, either of charcoal in solution, or of carbonic acid gas. Is not the carbonic acid of the soil decomposed before entering the plant? This is a conjecture of Dr. Thomson’s, founded upon the following facts: — the green oxide of iron is capable of decomposing carbonic acid; and many soils contain that oxide. Most soils, indeed, contain iron, either in the state of the brown or green oxides, and it has been found that oils convert the brown oxide into green. But dung and rich soils contain a quantity of oily substance. One effect of manures, therefore, may be that of reducing the brown oxide of iron to the green, thus rendering it capable of decomposing carbonic acid gas, so as to prepare it for some new combination, in which it may serve as an aliment for plants. All this, however, is but a conjecture; and it is more probable that the carbonic acid of the soil enters the root in combination with some other substance, and is afterwards decomposed within the plant itself.

**Sect. III. Process of Vegetable Nutrition.**

739. **Plants are nourished in a manner in some degree analogous to the animal economy.** The food of plants, whether lodged in the soil, or wafted through the atmosphere, is taken up by intro-susception in the form of gases or other fluids: it is then known as their sap; this sap ascends to the leaves, where it is elaborated as the blood of animals is in the lungs; it then enters into the general circulation of the plant, and promotes its growth.

740. **Intro-susception.** As plants have no organ analogous to the mouth of animals, they are enabled to take up the nourishment necessary to their support only by absorption, or inhalation as the chyle into the animal lacteals, or the air into the lungs. The former term is applied to the intro-susception of non-elastic fluids; the latter to that of gaseous fluids. The absorption of non-elastic fluids by the epidermis of plants does not admit of a doubt. It is proved, indisputably, that the leaves not only contain air, but do actually inhale it. It was the opinion of Priestley that they inhale it chiefly by the upper surface. And it has been shown by Saussure, that their inhaling power depends entirely upon the organisation. It has been a question, however, among phytologists, whether it is not also effected by the epidermis of the other parts of the plant. We can scarcely suppose it to be effected by the dry and indurated epidermis of the bark of aged trunks, of which the original organisation is obliterated; nor by that of the larger and more aged branches. But it has been thought there are even some of the soft and succulent parts of the plant by which it cannot be effected, because no pores are visible in their epidermis. Decandolle found no pores in the epidermis of fleshy fruits, such as pears, peaches, and gooseberries; nor in that of roots, or scales of bulbs; nor in any part not exposed to the influence of air and light. It is known, however, that fruits will not ripen, and that roots will not thrive, if wholly deprived of air; and hence it is probable that they inhale it by their epidermis, though the pores by which it enters should not be visible. In the root, indeed, it may possibly enter in combination with the moisture of the soil; but in the other parts of the plant it enters no doubt in the state of gas. Herbs, therefore, and the
soft parts of woody plants, absorb moisture and inhale gases from the soil or atmosphere by means of the pores of their epidermis, and thus the plant effects the intro-susception of its food.

741. Ascent of the sap. The means by which the plant effects the intro-susception of its food, is chiefly that of absorption by the root. But the fluids existing in the soil when absorbed by the root, are designated by the appellation of sap or lymph; which, before it can be rendered subservient to the purposes of vegetable nutrition, must either be immediately conveyed to some viscous proper to give it elaboration, or immediately distributed throughout the whole body of the plant. Our present object, therefore, is that of tracing out the progress of its distribution or ascent. The sap is in motion in one direction or other, if not all the year, at least at occasional periods, as the bleeding of plants in spring and autumn sufficiently illustrates. The plant always bleeds most freely about the time of the opening of the bud; for in proportion as the leaves expand, the sap flows less copiously, and when they are fully expanded, it entirely ceases. But this suspension is only temporary, for the plant may be made to bleed again in the end of the autumn, at least under certain conditions. If an incision is now made into the body of the tree, after the occurrence of a short but sharp frost, when the heat of the sun or mildness of the air begins to produce a thaw, the sap will again flow. It will flow even where the tree has been but partially thawed, which sometimes happens on the south side of a tree, when the heat of the sun is strong and the wind northerly. At the seasons now specified, therefore, the sap is evidently in motion; but the plant will not bleed at any other season of the year. It has been the opinion of some phytologists, that the motion of the sap is wholly suspended during the winter. But though the great cold of winter, as well as the great heat of summer, is by no means so favorable to vegetation as the milder though more changeable temperature of spring and autumn, yet it does not wholly suspend the movement of the sap. Palms may be made to bleed at any season of the year. And although this is not the case with plants in general, yet there is proof sufficient that the colds of winter do not, even in this climate, entirely prevent the sap from flowing. Buds exhibit a gradual development of parts throughout the whole of the winter, as may be seen by dissecting them at different periods. So also do roots. Evergreens retain their leaves; and many of them, such as the arbutus, laurustinus, and the beautiful tribe of the mosses, protrude also their blossoms, even in spite of the rigor of the season. But all this could not possibly be accomplished, if the motion of the sap were wholly suspended.

742. Thus the sap is in perpetual motion with a more accelerated or more diminished velocity throughout the whole of the year; but still there is no decided indication, exhibited in the mere circumstance of the plant's bleeding, of the direction in which the sap is moving at the time; for the result might be the same whether it was passing from the root to the branches, or from the branches to the root. But as the great influx of the sap is effected by means of the pores of the epidermis of the root, it follows that its motion must, at least in the first place, be that of ascent; and such is its direction at the season of the plant's bleeding, as may be proved by the following experiment: — if the bore or incision that has been made in the trunk is minutely inspected while the plant yet bleeds, the sap will be found to issue almost wholly from the inferior side. If several bores are made in the same trunk, one above another, the sap will begin to flow first from the lower bore, and then from those above it. If a branch of a vine be lopped, the sap will issue copiously from the section terminating the part that remains yet attached to the plant; but not from the section terminating the part that has been lopped off. This proves indubitably that the direction of the sap's motion, during the season of the plant's bleeding, is that of ascent. But if the sap flows so copiously during the season of bleeding, it follows that it must ascend with a very considerable force; which force has accordingly been made the subject of calculation. To the stem of a vine cut off about two feet and a half from the ground, Hales fixed a mercurial gauge which he luted with mastic; the gauge was in the form of a syphon, so contrived that the mercury might be made to rise in proportion to the pressure of the ascending sap. The mercury rose accordingly, and reached, as its maximum, to a height of thirty-eight inches. But this was equivalent to a column of water of the height of forty-three feet three and one-third inches; demonstrating a force in the motion of the sap that, without the evidence of experiment, would have seemed altogether incredible.

743. Thus the sap in ascending from the lower to the upper extremity of the plant is propelled with a very considerable force, at least in the bleeding season. But is the ascending sap propelled indiscriminately throughout the whole of the tubular apparatus, or is it confined in its course, to any particular channel? Before the anatomy of plants had been studied with much accuracy, there was a considerable diversity of opinion on the subject. Some thought it ascended by the bark; others thought it ascended by the bark, wood, and pith indiscriminately; and others thought it ascended between the bark and wood. The first opinion was maintained and supported by Malpighi; and Grew considers that the
sap ascends by the bark, wood, and pith, indiscriminately. Du Hamel strip\* several trees of their bark entirely, which continued, notwithstanding, to live for many years, protruding new leaves and new branches as before. Knight strips the trunk of a number of young crab-trees of a ring of bark half an inch in breadth, but the leaves were protruded, and the branches elongated, as if the operation had not been performed. Du Petit Thouars removed the central wood and pith from the stems of several young sycamore trees, leaving the upper part to be supported only by four pillars of bark: in others he removed the bark, liber, and alburnum, leaving the upper part of the tree to be supported solely by the central wood. In both cases the trees lived, so that he concludes the bark and wood can alternately act as the sap's conductor. (Hist. d'un Morceau de Bois. Hort. Tourr. 481.)

744. It is evident, therefore, that the sap does not ascend exclusively by the bark. But it is equally evident that it does not ascend by the pith, at least after the first year; for then, even upon Grew's own supposition, it becomes either juiceless or wholly extinct: and even during the first year it is not absolutely necessary, if at all subservient to the ascent of the sap, as is proved by an experiment of Knight's. Having contrived to abstract from some annual shoots a portion of their pith, so as to interrupt its continuity, but not otherwise materially to injure the fabric of the shoot, Knight found that the growth of the shoots which had been made the subject of experiment was not at all affected by it.

745. Thus the sap ascends neither by the bark nor pith, but by the wood only. But the whole mass of the wood throughout is not equally well adapted for the purpose of conveying it. The interior and central part, or that part that has acquired its last degree of solidity, does not in general afford it a passage. This is proved by what is called the girdling of trees, which consists in making a circular gap or incision quite round the stem, and to the depth of two or three inches, so as to cut through both the bark and alburnum. An oak-tree on which Knight had performed this operation, with a view to ascertaining the channel of the sap's ascent, exhibited not the slightest mark of vegetation in the spring following. The sap then does not ascend through the channel of the matured wood. But if the sap ascends neither through the channel of the bark, nor pith, nor matured wood, through what other channel does it actually ascend? The only remaining channel through which it can possibly ascend is that of the alburnum. In passing through the channel of the alburnum, does the sap ascend promiscuously by the whole of the tubes composing it, or is it confined in its passage to any peculiar set? The earliest conjectures recorded on this subject are those of Grew and Malpighi, who, though they maintained that the sap ascends chiefly by the bark, did not yet deny that it ascends also partly by the alburnum or wood. It occurred to succeeding physiologists that the progress of the sap, and the vessels through which it passes, might be traced or ascertained by means of making plants vegetate in colored infusions. Du Hamel steeped the extremities of branches of the fig, elder, honeysuckle, and filbert in common ink. In examining the two former, after being steeped for several days, the part immersed was found to be black throughout, but the upper part was tinged only in the wood, which was colored for the length of a foot, but more faintly and partially in proportion to the height. The pith, indeed, exhibited some traces of ink, but the bark and buds none. In some other examples the external layers of the wood only were tinged. In the honeysuckle the deepest shade was about the middle of the woody layers; and in the filbert there was also observed a colored circle surrounding the pith, but none in the pith itself, nor in the bark.

746. Thus it is proved that the sap ascends through the vessels of the longitudinal fibre composing the alburnum of woody plants, and through the vessels of the several bundles of longitudinal fibre constituting the woody part of herbaceous plants. But it has been already shown that the vessels composing the woody fibre are not all of the same species. There are simple tubes, porous tubes, spiral tubes, mixed tubes, and interrupted tubes. Through which of these, therefore, does the sap pass in its ascent? The best reply to this enquiry has been furnished by Knight and Mirbel. Knight prepared some annual shoots of the apple and horse-chestnut, by means of circular incisions, so as to leave detached rings of bark with insulated leaves remaining on the stem. He then placed them in colored infusions obtained by macerating the skins of very black grapes in water; and, on examining the transverse section at the end of the experiment, it was found that the infusion had ascended by the wood beyond his incisions, and also into the insulated leaves, but had not colored the pith nor bark, nor the sap between the bark and wood. From the above experiment, Knight concludes that the sap ascends through what are called the common tubes of the wood and alburnum, at least till it reaches the leaves. Thus the sap is conveyed to the summit of the alburnum. But Knight's next object was to trace the vessels by which it is conveyed into the leaf. The apple-tree and horse-chestnut were still his subjects of experiment. In the former the leaves are attached to the plant by three strong fibres, or rather bundles of tubes, one in the middle of the leaf-stalk, and one on each side. In the latter they are attached by means of several
such bundles. Now the colored fluid was found in each case to have passed through the centre of the several bundles, and through the centre only, tingeing the tubes throughout almost the whole length of the leaf-stalk. In tracing their direction from the leaf-stalk upwards, they were found to extend to the extremity of the leaves; and in tracing their direction from the leaf-stalk downwards, they were found to penetrate the bark and alburnum, the tubes of which they join, descending obliquely till they reach the pith which they surround. From their position Knight calls them central tubes, thus distinguishing them from the common tubes of the wood and alburnum, and from the spiral tubes with which they were everywhere accompanied as appendages, as well as from a set of other tubes which surrounded them, but were not colored, and which he designates by the appellation of external tubes. The experiment was now transferred to the flower-stalk and fruit-stalk, which was done by placing branches of the apple, pear, and vine, furnished with flowers not yet expanded, in a decoction of logwood. The central vessels were rendered apparent as in the leaf-stalk. When the fruit of the two former was fully formed, the experiment was then made upon the fruit-stalk, in which the central vessels were sought as before; but the coloring matter was found to have penetrated into the fruit also, diverging round the core, approaching again in the eye of the fruit, and terminating at last in the stamens. It was by means of a prolongation of the central vessels, which did not however appear to be accompanied by the spiral tubes beyond the fruit-stalk. Such then are the parts of the plant through which the sap ascends, and the vessels by which it is conveyed. Entering by the pores of the epidermis, it is received into the longitudinal vessels of the root by which it is conducted to the collar. Thence it is conveyed by the longitudinal vessels of the alburnum, to the base of the leaf-stalk and peduncle; from which it is further transmitted to the extremity of the leaves, flower, and fruit. There remains a question to be asked intimately connected with the sap's ascent. Do the vessels conducting the sap communicate with one another by inosculation or otherwise, so as that a portion of their contents may be conveyed in a lateral direction, and consequently to any part of the plant; or do they form distinct channels throughout the whole of their extent, having no sort of communication with any other set of tubes, or with one another? Each of the two opinions implied in the question has had its advocates and defenders. But Du Hamel and Knight have shown that a branch will still continue to live though the tubes leading directly to it are cut in the trunk; from which it follows that the sap, though flowing the most copiously in the direct line of ascent, is at the same time also diffused in a transverse direction.

747. Causes of the sap's ascent. By what power is the sap propelled? Grew states two hypotheses: its volatile nature and magnetic tendency, aided by the agency of fermentation. Malpighi was of opinion that the sap ascends by means of the contraction and dilatation of the air contained in the air-vessels. M. De la Hire attempted to account for the phenomenon by combining together the theories of Grew and Malpighi; and Borelli, who endeavoured to render their theory more perfect, by bringing to its aid the influence of the condensation and rarification of the air and juices of the plant.

748. Agency of heat. Du Hamel directed his efforts to the solution of the difficulty, by endeavouring to account for the phenomenon from the agency of heat, and chiefly on the following grounds: because the sap begins to flow more copiously as the warmth of spring returns; because the sap is sometimes found to flow on the south side of a tree before it flows on the north side, that is, on the side exposed to the direct influence of heat; because the sap ascends the sun's heat sooner than on the side deprived of it; because plants may be made to vegetate even in the winter, by means of forcing them in a hot-house; and because plants raised in a hot-house produce their fruit earlier than such as vegetate in the open air. There can be no doubt of the great utility of heat in forwarding the progress of vegetation; but it will not therefore follow that the motion and ascent of the sap are to be attributed to its agency. On the contrary, it is very well known that if the temperature exceeds a certain degree, it becomes then prejudicial both to the ascent of the sap and also to the growth of the plant. Hales found that the sap flows less rapidly at mid-day than in the morning; and every body knows that vegetation is less luxuriant at midsummer than in the spring. So also, in the case of forcing, it happens but too often that the produce of the hot-house is totally destroyed by the unskilful application of heat; and if heat is actually the cause of the sap's ascent, how comes it that the degree necessary to prevent its ascension is so very variable? In the same respect it is surprising that there are so many plants, such as the arabis, laurustinus, and the mosses, that will continue not only to vegetate, but to produce their blossoms and mature their fruit, even in the midst of winter, when the temperature is at the lowest. And in the case of submarine plants the temperature can never be very high; so that although heat does no doubt facilitate the ascent of the sap by its tendency to make the vessels expand, yet it cannot be regarded as the efficient cause, since the sap is proved to be in motion even throughout the whole of the winter. Du Hamel endeavours, however, to strengthen the operation of heat by means of the influence of humidity, as being also powerful in promoting the ascent of the sap. The influence of the air and time of the day on the temperature of the atmosphere cannot be conceived to operate as a propelling cause, though it may easily be conceived to operate as affording a facility to the ascent of the sap in one way or other; which under certain circumstances it is extraneous, but powerful in that state of the atmosphere which forebodes or precedes a storm. In such a state a stalk of wheat was observed by Du Hamel to grow three inches in three days; a stalk of barley six inches, and a shoot of a vine almost two feet; but this is a state that occurs but seldom, and cannot be of much service in the general propulsion of the sap. On the other hand it appears to have been observed by Dumont that heat does not make an opinion very nearly allied to it; but does not seem to have strengthened it by any new accession of argument; so none of the hitherto alleged causes can be regarded as adequate to the production of the effect.

749. Irritability. Perhaps the only cause that has ever been suggested as appearing to be at all adequate to the production of the effect, is that alleged by Saussure. According to Saussure the cause of the sap's
grain, assisted perhaps by heat and humidity expanding or condensing the fluids. (Pd., Trans. 1801.) Keith considers this theory of Knight as beset with many difficulties, and the agency of the alleged cause as totally inadequate to the production of the effect to be accomplished.

751. Elaboration of the sap. The moisture of the soil is no sooner absorbed into the plant than it begins to undergo a change. This is proved by the experiment of making a bore or incision in the trunk of a tree during the season of bleeding; the sap that issues from the wound possesses properties very different from the mere moisture of the soil, as is indicated by means of chemical properties, and sometimes also by means of a peculiar taste or flavor, as in the case of the birch-tree. Hence the sap has already undergone a certain degree of elaboration; either in passing through the glands of the cellular tissue, which it reaches through the medium of a lateral communication, or in mingling with the juices contained in the cells, and thus carrying off a portion of them; in the same manner, we may suppose, that water by filtering through a mineral vein becomes impregnated with the mineral through which it passes. But this primary and incipient stage of the process of elaboration must always of necessity remain a mystery to the phytologist, as being wholly effected in the interior of the plant, and consequently beyond the reach of observation. All he can do, therefore, is to trace out its future progress, and to watch its succeeding changes, in which the rationale of the process of elaboration may be more evident.

752. The process of elaboration is chiefly operated in the leaf; for the sap no sooner reaches the leaf, than part of it is immediately carried off by means of perspiration, perceptible or imperceptible; effecting a change in the proportion of its component parts, and by consequence a change in its properties.

Hales reared a sun-flower in a pot of earth till it grew to the height of three feet and a half; he then covered the mouth of the pot with a plate of lead, which he cemented so as to prevent all evaporation from the earth contained in it. In this plate he fixed two tubes, the one nine inches in length and of but small diameter, communicating with the external air, and the other a tube of the same length and one in diameter, for the purpose of introducing a supply of water, but kept always shut except at the time of watering. The holes of the bottom of the pot were also shut, and the pot and plant weighed for the first time of July and again to the last day of October; the results of the transpiration of the leaves, from a comparison of the supply and waste; also the quantity of moisture transpired in a given time, by subtracting from the total waste the amount of evaporation from the pot. The final result proved that the absorbing power of the root is greater than the transpiring power of the leaves, the former being made in proportion to the number of cubes of calcareous earth whose mean transpiration was found to be 1 lb. 3 oz. per day; and on some species of evergreens, which were found, however, to transpire less than other plants. The same is the case also with succulent plants, which transpire but little in proportion to their mass, and which as they become more firm transpire less. It is known, however, that they absorb a great deal of moisture, though they give it out thus sparingly, which seems intended by nature for the purpose of resisting the great droughts to which they are generally exposed, inhabiting, as they do for the most part, the sandy desert or the sunny rock. Along with his other experiments Hales relates also some others that were made by Miller of Chelsea; the result of which was that, other circumstances being the same, transpiration is in proportion to the transpiring surface; and is affected by the temperature of the air, sunshine, or drought, promoting it, and cold and wet diminishing it. Even the greatest height of rock in the air is also greater near noon, and least during the night. But when transpiration becomes too abundant, owing to excess of heat or drought, the plant immediately suffers and begins to languish; and hence the leaves droop during the day, though they are again revived during the night. For the same or for a similar reason, transpiration has been found to be less in the last of summer advances; being more abundant in July than in June, and still more in August than in either of the preceding months, from which last period it begins again to decrease.

755. A fluid little different from common water is exhaled according to the experiments of Hales and Guettard; in some cases it had the odor of the plant; but Du Hamel found that it became sooner putrid than water. Such then are the facts that have been ascertained with regard to the imperceptible perspiration of plants, from which it unavoidably follows that the sap undergoes a very considerable modification in its passage through the leaf.

754. Perceptible perspiration, which is an exudation of sap too gross or too abundant to be dissipated immediately, and which hence accumulates on the surface of the leaf, is the cause of its further modification. It is very generally to be met with in the course of
the summer on the leaves of the maple, poplar, and lime-tree; but particularly on the surface exposed to the sun, which it sometimes wholly covers.

Its physical as well as chemical qualities are very different in various species of plants; so that it is not always merely an exudation of sap, but of sap in a high state of elaboration, or mingled with the peculiar juices or secretions of the plant. Sometimes it is a clear and watery fluid conglomering into large drops, such as are said to have been observed by Miller, exuding from the leaves of the muza arbor, or lime-tree; or, the liquid may be thick and cloudy, resembling cream, but leaving a stain on the poplar or willow, and trickling down in such abundance as to resemble a slight shower. This phenomenon was observed by Sir J. E. Smith, under a grove of willows in Italy, and is said to occur sometimes even in England. Sometimes it is glutinous, as on the leaf of the lime-tree; or, it is very decolorized, as in the orange-leaf; or; resinous, as on the leaves of the cistus croticus. The cause of this excess of perspiration has not yet been altogether satisfactorily ascertained; though it seems to be of an effort and instinct of nature to throw off all such redundant juices as may have been absorbed, secreted, or been formed for the purpose of the solitary water containing vegetable juices. But there are cases in which the exudation is to be regarded as an indication of disease, particularly in that of the exudation known by the name of honey-dew, a sweet and viscid substance covering the leaves like a varnish, and sometimes occasioning their decay. Such at least seems to be the case according to the account of Linnaus, the consequence of the attacks of the caterpillar of the ghost-moth injuring the root. And such seems also to be the fact with regard to the honey-dew of the bee-cherry, and perhaps also the honey-dew of the oak. The sap then in the progress of its ascent from the extremity of the root to the extremity of the leaf undergoes a considerable change, first in its mixing with the juices already contained in the plant, and then in its throwing off a portion at the leaf.

755. The sap is further affected by means of the gases entering into the root along with the moisture of the soil, but certainly, by means of the juices inhale into the leaf; the action and elaboration of which shall now be elucidated.

756. Elaboration of carboonic acid. The utility of carboonic acid gas as a vegetable food has been already shown; plants being found not only to absorb it by the root along with the moisture of the soil, but also by the leaves, as does the vegetating in the sun. The evaporating of this gas affected? Is it assimilated to the vegetable substance immediately apparently entering the plant, or is its assimilation effected by means of intermediate steps? The gas thus inhaled or absorbed is attacked by the plant and placed in the following ways: First, Priestley ascertained that plants vegetating in confined atmospheres evolve carboonic acid gas in the shade, or during the night, and that the vitiated state of their atmospheres after experiment is owing to that evolution; and Sauvage showed that the elaboration of carboonic acid gas is essential to vital phenomena. In sun; and, finally, it is shown that they form with the surrounding oxygen even in the dark. But the effect is operated chiefly by means of the leaves and other green parts of vegetables, that is, chiefly by the parenchyma; the wood, roots, petals, and leaves that have lost their green color not being found to exhale oxigenic acid. It may be observed, however, that the green color is not an absolutely essential character of the parts decomposing carboonic acid; because the leaves of a peculiar variety of the ariplex hortensis, in which all the green parts change to red, do still exhale oxigenic gas.

757. Elaboration of oxygen. It has been already shown that the leaves of plants absorb oxygen from confined atmospheres, at least when placed in the shade, though they do not inhale all the oxygen that disappears; and it has been further proved, from experiment, that the leaves of plants do also evolve a gas in the sun. From a great variety of experiments relative to the action and influence of oxygen on the plants, the following are the results. The green parts of plants, but especially the leaves, when exposed in atmospheric air to the successive influence of the light and shade, inhale and evolve alternately a portion of oxygen gas mixed with carboonic acid. But the oxygen is not assimilated to the vegetable substance; it is first converted into a gas different from oxygen by means of the acid by which the process is prevented by the application of lime or potash. The leaves of aquatics, succulent plants, and evergreens consume, in equal circumstances, less oxygen than the leaves of other plants. The roots, wood, and petals, and in short all parts not green, with the exception of some colored leaves, do not effect the successive influence of oxygen when they inhale it; and, though they do not again give it out, or assimilate it immediately, but convey it under the form of carboonic acid to the leaves, where it is decomposed. Oxygen is indeed assimilated to the plant, but not directly, and only by means of the decomposition of carboonic acid; when part of it, though in a very small proportion, is assimilated along with the carbon. Hence the most obvious influence of oxygen, as applied to the leaves, is that of forming carboonic acid gas, and thus preventing the plants elements which it may assimilate; and perhaps the carbon of the extractive juices absorbed even by the root, is not assimilated to the plant till it is converted by means of oxygen into carboonic acid gas. This process, which is promoted by the influence of nitrogen and carboonic acid gas only is not favorable to vegetation, it is probable that oxygen performs also some other function beyond that of merely presenting to the plant, under the modification of carboonic acid, elements which it may assimilate. It may effect also the disengagement of the carbon of the carboonic acid, which the plants need. But oxygen is also beneficial to the plant from its action on the soil; for when the extra juices contained in the soil have been exhausted, the oxygen of the atmosphere, by penetrating into the earth and abstracting from it a portion of its carbon, forms a new extract to supply the deficiency. But the root of this supply, observed by a number of facts observed by the experimenters, but not well explained. Du Hamel remarked that the lateral roots of plants are always the more vigorous the nearer they are to the surface; but it now appears that they are the most vigorous at the surface because they have there the easiest access to the oxygen of the air, or to the exhalation of the earth, or to the direct influence of the sun. However, that perpendicular roots do not thrive so well, other circumstances being the same, in a stiff and wet soil as in a friable and dry soil; while plants with slender and divided roots thrive equally well in both: but this is no doubt owing to the obstacles that present themselves to the greater depth of the root, to the water remaining after a storm, for what is called the fox-tail root; but it is because they cannot continue to vegetate, except by increasing their points of contact, with the small quantity of oxygen found in such medium. Lastly, it was observed that plants, whose roots are suddenly overflowed with water remaining afterwards stagnant, suffer sooner than if the accident had happened by means of a continued current. It is because in the former case the oxygen contained in the water is soon exhausted, while in the latter it is
not exhausted at all. And hence also we may account for the phenomenon exhibited by plants vegetating in distilled water under a receiver filled with atmospheric air, which having no proper soil to supply the root with nourishment, effect the development of their parts only at the expense of their own proper substance; the interior of the stem, or the action of the root, or the lower leaves decaying and giving up their extractive juices to the other parts. — Thus it appears that oxygen gas, or that constituent part of the atmospheric air which has been found to be indispensable to the life of animals is also indispensable to the life of vegetables. But although the presence and action of oxygen is absolutely necessary to the process of vegetation, plants do not thrive so well in an atmosphere of pure oxygen, as in an atmosphere of pure or common air. This was proved by an experiment of Saussure's, who having introduced some plants of pisum sativum, that were but just issuing from the seed, into a receiver containing pure oxygen gas, found that of ten days' duration only half the weight of such as were introduced at the same time into a receiver containing common air. From whence it follows that oxygen, though the principal agent in the process of vegetation is not yet the only agent necessary to the health and growth of the plant, and that the proportion of the constituent parts of the atmospheric air is well adapted for the process of both vegetable and animal life.

758. Decomposition of water. Although the opinion was proved to be groundless, by which water had been supposed to be convertible into all the different ingredients entering into the composition of the vegetable substance by means of the action of the vital energy of the plant; yet when water was ultimately proved to be a chemical compound, it was by no means absurd to suppose that plants may possess the power of decomposing part, at least, of what they absorb by the root, and thus acquire the hydrogen as well as a portion of the oxygen which, by analysis, they are found to contain. This opinion was accordingly pretty generally adopted, but was not yet proved by any direct experiment. Senebiier pointed out several phenomena from which he thought it was to be inferred, but particularly that of the germination of some seeds moistened merely with water, and so situated as to have no apparent contact with oxygen. The decomposition of water was inferred also by Ingenhouz, from the amelioration of an atmosphere of common air into which he had introduced some succulent plants vegetating in pure water. Saussure having gathered a number of plants of the same species, as nearly alike as possible in all circumstances likely to be affected by the experiment, dried part of them to the temperature of the atmosphere, and ascertained their weight; the rest he made to vegetate in pure water, and in an atmosphere of pure oxygen for a given period of time, at the end of which he dried them as before, and ascertained their weight also, which it was thus only necessary to compare with the weight of the former, in order to know whether the plants had increased in solid vegetable substance or not. But after many experiments on a variety of plants, the result always was, that plants when made to vegetate in pure water only, and in an atmosphere of pure oxygen, or of common air deprived of its carbonic acid, scarcely added any thing at all to their weight in a dried state; or if they did, the quantity was too small to be appreciated. But from a subsequent experiment, in which carbonic acid gas was mixed with common air by the same experiment, the decomposition and fixation of water by the vegetating plant is legitimately inferred. It does not appear, however, that plants do in any case decompose water directly; that is, by appropriating its hydrogen and at the same time disengaging its oxygen in the form of gas, which is extricated only by the decomposition of carbonic acid.

759. Descent of the proper juice. When the sap has been duly elaborated in the leaf by means of the several processes that have just been described, it assumes the appellation of the cambium, or proper juice of the plant. In this ultimate state of elaboration it is found chiefly in the bark, or rather between the bark and wood, and may very often be distinguished by a peculiar color, being sometimes white, as in the several species of spurge, and sometimes yellow, as in celandine. It is said to be the principal seat of the medical virtues of plants; and was regarded by Malphigii as being to the plant what the blood is to the animal — the immediate principle of nourishment, and grand support of life; which opinions he endeavours to establish by the following analogies: if the blood escapes from the vessels of the animal body, it forms neither flesh nor bone, but tumors; if the proper juices of the plant are extravasated, they form neither bark nor wood, but a lump of gum, resin, or inspissated juice. The disruption of the blood-vessels and consequent loss of blood, injures and often proves fatal to the animal. The extravasation of the proper juice injures and often proves fatal to vegetables, unless the evil is prevented by the skill and management of the gardener. Whatever may be the value of these remarks as tending to establish the analogy in question, it cannot be doubted that the cambium or proper juice constitutes at least the grand principle of vegetable organisation; generating and developing in succession the several organs of the plant, or furnishing the vital principle with the immediate materials of assimilation.

760. The proper juice is conveyed to the several parts of the plant by an appropriate set of vessels. One of the earliest and most satisfactory experiments on this subject, at least as far as regards the return of the proper juice through the leaf and leaf-stalk, is that of Dr. Darwin, which was conducted as follows: a stalk of the euphorbia helioscopia, furnished with its leaves and seed-vessels, was placed in a decotion of madder-root, so as that the lower portion of the stem and two of the inferior leaves were immersed in it. After remaining so for several days the color of the decotion was distinctly discerned passing along the midrib of each leaf. On the upper side of the leaf many of the ramifications, going from the midrib towards the circumference, were observed to be tinged with red; but on the under side there was observed a system of branching vessels, originated in the extremities of the leaf and carrying not a red but a pale milky fluid, which, after uniting in two sets, one on each side the midrib, descended along with it.
into the leaf-stalk. These were the vessels returning the elaborated sap. The vessels observable on the upper surface Darwin calls arteries, and those on the under surface he calls veins. To this may be added the more recent discoveries of Knight and of his coadjutors, with a view to ascertain the course of the sap, detected in the leaf-stalk, not only the vessels which he calls central tubes, through which the colored infusion ascended, together with their appendages, the spiral tubes; but also another set of vessels surrounding the central tubes, which he distinguishes by the appellation of external tubes, and which, in his opinion, are the intermedia, in the direction of the outer border of the leaf; and which he has, upon further investigation, determined to be the descending proper juice. In tracing them upwards they were found to extend to the summit of the leaf, and in tracing them downwards they were found to penetrate into the foot-stalk and the central tubes, and the portion of the plant to which the leaf is attached. But what by means is the proper juice conducted from the base of the leaf-stalk to the extremity of the root? This was the chief object of the enquiry of the earlier physiologists who had not yet descanted into peculiarities in this respect; but what Knight was to discover in the ascension to at least the descent of a fluid in the trunk. Du Hamel stated sixty trees of their bark in the course of the spring, laying them bare from the upper extremity of the sap and branches to the root; the experiment proved indeed fatal to them, as they all died in the course of three or four years. But many of them had been stripped without from the buds or twigs upwards, excepting the length of a foot; though very few of them had made any new productions from the root upwards. Hence it is that the proper juice not only descends from the extremity of the leaf to the extremity of the root, but generates also in its descent new and additional parts. The experiments of Knight on this subject are, if possible, more convincing than even those of Du Hamel. From the trunks of a number of young crab-trees he detached a ring of bark of half an inch in breadth. The sap rose in them, and the portion of the trunk above the ring augmented as in other subjects that were not so treated, while the portion below the ring scarcely augmented at all. The upper lips of the wounds made considerable advances downwards, while the lower lips made scarcely any advances upwards; but if a bud was protruded under the ring, and the shoot arising from it allowed to remain, then the portion of the trunk below that bud began immediately to augment in the same manner as the portion above while the bud and incision remained untouched. When two circular incisions were made in the trunk so as to leave the twem them with a leaf growing from it, the portion above the leaf died, while the portion below the leaf lived; and when the upper part of a branch was stripped of its leaves the bark withered as far as it was stripped. Whence it is that Knight has been enabled to assert that the leaf is the head of the shoot and converted into proper juice, descends through the channel of the bark, or rather between the bark and alburnum to the extremity of the root, effecting the development of new and additional parts. But not only is the bark thus ascertained to be the channel of the descent of the proper juice, after entering the trunk; the vessels which accompany the trunks have been found by the mode of analysis of Knight they are merely a continuation of the external tubes already noticed, which after quitting the base of the foot-stalk he describes as not only penetrating the inner bark, but descending along with it and conducting the proper juice to the very extremity of the root. From the large vessels of Mirbel and external tubes of Knight, they are the larger or rather simple tubes so abundant in the bark of woody plants, though not altogether confined to it; and so well adapted by the width of their diameter to afford a passage to the proper juice.

761. Causes of descent. The proper juice then, or sap elaborated in the leaf, descends by the returning vessels of the leaf-stalk, and by the longitudinal vessels of the inner bark, the large tubes of Mirbel and external tubes of Knight, down to the extremity of the root. The descent of the proper juice was regarded by the earlier physiologists as resulting from the agency of gravitation, owing perhaps more to the readiness with which the conjecture suggests itself to than to the satisfaction which it gives. But the insufficiency of this cause was clearly pointed out by Du Hamel, who observed in his experiments with ligatures that the tumor was always formed on the side next to the leaves, even when the branch was bent down whether by nature or art, so as to point to the earth, in which case the power propelling the proper juice is acting not only in opposition to that of gravitation, but with such force as to overcome it. This is an unanswerable argument; and yet it seems to have been altogether overlooked, or at least undervalued in its importance. The chief end of the experiment is in describing the causes of gravitation, capillary attraction, the waving motion of the tree, and the structure of the conducting vessels; but the greatest of these causes is gravitation. Certain it is that gravitation has considerable influence in the descent of the proper juice which hastens to the roots in young trees when bent down after being fully grown, form larger buds, and often blossom instead of leaf buds. This practice, with a view to the production of blossom-buds is frequently adopted by gardeners (Hort. Trans. i. 257.) in training fruit-trees. These causes are each perhaps of some efficacy; and yet even when taken together they do not seem sufficient to propel the proper juice into the roots. The action of the silver grain will scarcely be sufficient to propel it; and if it should be said that the sap ascends through the tubes of the alburnum by means of the agency of the vital principle, why may not the same vital principle conduct also the proper juice through the returning vessels of the bark. In short if, with Saussure, we admit the existence of a contracting power in the former case sufficient to propel the sap from root to spring, it will be absolutely necessary to admit it also in the latter. Thus we assign a cause adequate to the production of the effect, and avoid at the same time the transgression of that most fundamental principle of all sound philosophy which forbids us to multiply causes without necessity.

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62. The production of the different parts and organs of plants is effected by the assimilation of the proper juice. The next object of our enquiry, therefore, will be that of tracing out the order of the development of the several parts, together with the peculiar mode of operation adopted by the vital principle. But this mode of operation is not exactly the same in herbaceous and annual plants, as in woody and perennial plants. In the former, the process of development comprises as it were but one act of the vital principle, the parts being all unfolded in immediate succession and without any perceptible interruption till the plant is complete. In the latter, the process is carried on by gradual and definite stages easily cognizable to the senses, commencing with the approach of spring, and terminating with the approach of winter; during which, the functions of the vital principle seem to be altogether suspended, till it is aroused again into action by the warmth of the succeeding spring. The illustration of the latter, however, involves also that of the former; because the growth of the first year exemplifies at the same time the
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growth of annuals, while the growth of succeeding years exemplifies whatever is peculiar to perennials.

763. Elementary organs. If the Embryo, on its escape from the seed and conversion into a plant, is taken and minutely inspected, it will be found to consist of a root, plumule, and incipient stem, which have been developed in consecutive order; and if the plant is taken and dissected at this period of its growth it will be found to be composed merely of an epidermis enveloping a soft and pulpy substance, that forms the mass of the individual; or it may be furnished also with a central and longitudinal fibre; or with bundles of longitudinal fibres giving tenacity to the whole. These parts have been developed without doubt by means of the agency of the vital principle operating on the proper juice; but what have been the several steps of operation?

764. Composite organs. The elucidation of the development of the composite organs involves the discussion of the two following topics: — the formation of the annual plant, and of the original shoot of the perennial; and the formation of the subsequent layers that are annually added to the perennial.

765. Annuals and annual shoots. If a perennial of a year’s growth is taken up in the beginning of winter when the leaves, which are only temporary organs, have fallen, it will be found to consist of a root and trunk, surmounted by one or more buds. The root is the radicle expanded into the form peculiar to the species, but the trunk and buds have been generated in the process of vegetation.

766. The pith seems only a modification of the original pulp, and the same hypothesis that accounts for the formation of one will account also for the formation of the other; but the pith and pulp, or parenchyma, are ultimately converted into organs essentially distinct from one another; though physiological opinions have been much puzzled to assign to each its respective functions. In the ages in which physiological opinions were formed without enquiry, one of the vulgar opinions of the time seems to have been that the pith was supposed to be that of generating the stone of fruit, and by which it was thought that a tree deprived of its pith would produce fruit without a stone. Phys. des Arb. liv. i. chap. 3.) But this opinion is by much too absurd to merit a secondary refutation. Another equally false is that by which the pith is regarded as being analogous to the heart and brain of animals, as related by Malpighi; who did not himself adopt it, but believed the pith to be like the cellular tissue, the vasa in which the sap is elaborated for the nourishment of the plant, and for the promotion of future buds. Magend thought that it produced the same effect, and De Hamel regarded it as being merely an extension of the pulp or cellular tissue, without being destined to perform any important function in the process of vegetable. But Linnaeus was of opinion that it produces even the wood; regarding it not only as the source of vegetable nourishment, but also as the vegetable part of the brain and animal marrow are of the animals, the source and seat of life. In these opinions there may be something of truth, but they have all the common fault of ascribing to the pith either too little or too much. M. Lindsay of Jamaica suggested a new opinion on the subject, regarding it as being the seat of the irritability of the leaves of the pine, and Sir J. F. Smith says he can nothing to invalidate the arguments on which this opinion is founded. Flenk and Knight regard it as destined by nature to be a reservoir of moisture to supply the leaves when exhausted by excess of perspiration. Hence it appears that the peculiar function of the pith may not be altogether satisfactorily ascertained; and the difficulty of ascertaining it has been thought to be increased from the circumstance of its seeming to be only of a temporary use in the process of vegetation, by its disappearing altogether in the aged trunk. But although it is thus only temporary as relative to the body of the trunk, yet it is by no means temporary as relative to the process of its development. In other parts being now in a vegetative state, the pith is being always present in one shape or other in the annual plant, or in the new additions that are annually made to perennials. The pith then is essential to vegetation in all its stages; and from the analogy of its structure to that of the cellular tissue, it is known to have been in operation in the leaf, the function of the pith is most probably that of giving some peculiar elaboration to the sap.

767. The generation of the layer of wood in woody plants, or of the parts analogous to wood in the case of herbaceous plants, has been hitherto supposed to be the result of the development of different parts to exist already in the embryo, then we have only to account for their development by means of the intro-suggestion and assimilation of sap and proper juice; but if we suppose them to be generated in the course of vegetation, then the difficulty of distinguishing the one and the other has been so long continued as to present an effect cognizable to the sense of sight, though the detail of the process is often so very minute as to escape even the nicest observation. All, then, that can be said on the subject, is merely that the tubes, however formed, do, by virtue of the agency of the vital principle operating on the proper juice, always make their appearance last in a uniform and determinate manner, according to the tribe or species to which the plant belongs, uniting and coalescing so as to form either a circular layer investing the pith, as in woody plants; or a number of divergent layers intersecting the pith, as in some herbaceous plants; or bundles of longitudinal
and woody fibre interspersed throughout the pith, as in others. In the same manner we may account for the formation of the layer of bark.

768. Perennials and their annual layers. If a perennial is taken at the end of the second year and dissected as in the example of the first year, it will be found to have increased in height by the addition of a perpendicular shoot consisting of bark, wood, and pith, as in the shoot of the former year; and in diameter by the addition of a new layer of wood and of bark, generated between the wood and bark of the former year, and covering the original core of wood, like the paper that covers a sugar-loaf: this is the fact of the mode of augmentation about which physiologists have not differed, though they have differed widely with regard to the origin of the additional layer by which the trunk is increased in diameter. Malpighi was of opinion that the new layer of wood is formed from the inner of the former year.

769. The new layer of wood. Linnæus considered as formed from the pith, which is absurd, because the opinion goes to the inversion of the very order in which the layer is formed, the new layer being always exterior to the old one. But according to the most general opinion, the layer was thought to be formed from a substance cooing out of the wood or bark—first, a limpid fluid, then a viscid pulp, and then a thin layer attaching itself to the former; the substance exuding from the wood or bark was generally regarded as being merely an extraneous cambium, which was supposed to be otherwise converted into new layer of bark: but Du Hamel regarded it as being already an organised substance, consisting of both cellular and tubular tissues, which he designated by the application of the cambium, or proper juice.

770. Knight has thrown the highest degree of elucidation on this, one of the most obscure and intricate processes of the vegetable economy, in a having shown that the sap is elaborated, so to render it fit for the formation of new parts in the leaf only. If a leaf or branch of the vine is grafted even on the fruit-stalk or tendril, the graft will still succeed; but if the upper part of a branch is stripped of its leaves the bark will wither as far as it is stripped; and if a portion of bark furnished with a leaf is insulated by means of detached branches above and below, the part of the wood in the insulated portion of the shoot is not augmented: this shows evidently that the leaf gives the elaboration necessary to the formation of new parts, and that without the agency of the leaf no new part is generated:—Such then is the mode of the formation of the leaf of its growth, and extension year by year, firstly of wood and of bark insinuated between the wood and bark of the former year; and in height by the addition of a perpendicular shoot, or of branches, generated as in the shoot of the first year. But if the plant is taken and dissected at the end of the third year, it will be found to have augmented its length; and at the end of the fourth year, it will have become fit to live; so that the outermost layer of bark, and innermost layer of wood, must have been originally tangential in the first year of the plant’s growth; the second layer of bark, and second layer of wood, in the second year; and so on in the order of succession till you come to the layer of the present year, which will in like manner divide into two portions, the outer forming one or more layers of bark, and the inner forming one or more layers of wood. And hence the origin of the concentric layers of wood and of bark of the trunk. But how are we to account for the formation of the divergent layers, which Du Hamel contended to be formed from the true solution of the sap? The difficulty was overcome by Knight, who, in tracing the result of the operation of budding, observed that the wood formed under the bark of the inserted bud unites indeed confusedly with the stock, though still possessing the character and properties of the wood from which it was taken, and exhibiting divergent layers of new formation which commence within the line of union, and extend to the bark, and outermost layer of wood, at the time of the formation of the shoot.

771. But how is the formation of the wood that now occupies the place of the pith to be accounted for? It appears that the tubes of which the medullary is composed do, in the process of vegetation, deposit a cambium, which forms an interior layer that is afterwards converted into wood for the purpose of filling up the medullary canal.

772. Conversion of the alburnum into perfect wood. In consequence of the increase of the trunk by means of the regular and gradual addition of an annual layer, the layers whether of wood or of bark are necessarily of some portion in proportion to their age; the inner layer of bark, and the outer layer of wood, being the softest; and the other layers increasing in their degree of solidity till you reach the centre on the one hand, and the circumference on the other, where they are respectively the hardest, forming perfect wood or highly indurated bark, which sloughs or splits into chinks, and falls off in thick crescentic plates, flar, and in the angle requisite to that layer that is deposited into perfect wood, or the liber into indurated bark; and by what means are they so converted? There is no fixed and definite period of time that can be positively assigned as necessary to the complete induration of the wood or bark, though it seems to require a period of a good many years before any particular layer is converted from the state of alburnum to that of perfect wood; and perhaps no layer has received its final degree of induration till such time as the tree has arrived at its full growth. The induration of the alburnum, and its consequent durability, are attributed by many to the loss of sap which the layer sustains after the completion of its development; when the supply from the root diminishes, and the waste by evaporation or otherwise is still kept up, inducing a contraction or condensation of its elementary principles that augments the solidity of the layer, in the first degree, and begins the process that future years finish. But Knight believes the induration of the alburnum as distinguishable in the different layers of a tree, rather to be deposited in little detached crescents of tissue deposited in little detached crescents of tissue, some of which he regards as being the proper juice in a concrete or inspissated state, but which is carried off again by the sap as it ascends in the spring.

773. Circulation of vegetable juices. After the discovery of the circulation of the blood of animals, phytologists, who were fond of tracing analogies between the animal and vegetable kingdoms, began to think that there perhaps existed in plants also a circulation of fluids. The sap was supposed to be elaborated in the root. The vessels in which it was propelled to the summit of the plant were denominated arteries; and the vessels in which it is again returned to the root were denominated veins. Du Hamel, while he admits the ascent of the sap, and descent of the proper juice, each in peculiar and appropriate vessels, does not however admit the doctrine of a circulation; which seems, about the middle of the last century, to have fallen into disrepute. For Hales, who contended for an alternate ascent and descent of fluids in the day and night, and in the same vessels, or for a sort of vibratory motion as he also describes it, gave no countenance whatever to the doctrine of a circulation of juices. But the doctrine, as it appears, has been again revived, and has met with the support of some of the most distinguished of
modern phytologists. Hedwig is said to have declared himself to be of opinion, that plants have a circulation of fluids similar to that of animals. Corti is said to have discovered a species of circulation in the stem of the charm, but confined, it is believed, within the limits of the internodia. Willdenow has also introduced the subject, and defended the doctrine (Principles of Botany, p. 85.); but only by saying he believes a circulation to exist, and that it is impossible for the leafless tree to resist the cold if there be not a circulation of fluids. Knight has given his reasons somewhat in detail; and though his doctrine of a circulation should be false, yet the account which he gives of the progress and agency of the sap and proper juice, short of circulation, may be true. The sum of the account is as follows: When the seed is deposited in the ground under proper conditions, moisture is absorbed and modified by the cotyledons, and conducted directly to the radicle, which is by consequence first developed. But the fluid which has been thus conducted to the radicle, mingling no doubt with the fluid which is now also absorbed from the soil, ascends afterwards to the plumule through the medium of the tubes of the alburnum. The plumule now expands and gives the due preparation to the ascending sap, returning it also in its elaborated state to the tubes of the bark, through which it again descends to the extremity of the root, forming in its progress new bark and new alburnum; but mixing also, as he thinks, with the alburnum of the former year, where such alburnum exists, and so completing the circulation.

774. Decomposite organs. To the above brief sketch of the agency of the central principle in the generation or growth of the elementary and composite organs, there now remains to be added that of the progress and mode of the growth of the decomposite organs, or organs immediately constituting the plant, as finishing the process of the vegetable development. This will include the phenomena of the ultimate development of the root, stem, branch, bud, leaf, flower, and fruit.

775. The root. From the foregoing observations and experiments, it appears that the roots of plants, or at least of woody plants, are augmented in their width by the addition of an annual layer, and in their length by an additional length of the existing root, bursting from the terminating fibre. But how is the development of the shoot effected? Is it by the same or a similar process as that which goes on throughout the whole plant, or by effects external to it? In order to ascertain the fact, with regard to the elongation of the root, Du Hamel instituted the following experiment:—Having passed several threads through the stem of a plant, and by the distends of a pestle, conveyed them to the root in water. The upper threads retained always their relative and original situation, and the lowest thread which was placed within a few lines of the end was the only one that was carried down. Hence he concluded that the root is elongated merely by the extremity. Knight, who from a similar experiment obtained the same conclusion, did not agree in that conclusion. We may, however, ask if Du Hamel's results sufficiently allow us to believe that the mode of the elongation of the root is such as is here represented, though in the progress of its development, it may affect a variety of directions. The original direction of the root is generally perpendicular, as to its growth, but not so with the accessory, or branch, root which is inserted from the base of the same, the root being broader at its commencement, or where it begins to divide into branches, being broader than at the extremity. In taking up some young oak-trees that had been planted in a poor soil, Du Hamel found that the root had descended almost four feet, while the height of the trunk was not more than six inches. If the root meets with an obstacle it then takes a horizontal direction, not by the bending of the original shoot, but by the sending out of branches. If the root it will not meet with difficulty, it is perpendicular; but it is otherwise directed, so, for it is a common thing in nursery-gardens, to cut off the tap-roots of drills of seedling oaks without removing them, by a sharp spade, and these generally push out new tap-roots, though not so strong as the former ones, so that a root of its length is necessary to elongate, it sends out also lateral fibres which become branches, and are always the more vigorous the nearer they are to the trunk, but the horizontal fibres or branches are the less vigorous the nearer they are to the end next the trunk. In the former case, the increased luxuriance is perhaps owing to the easy access of oxygen in the upper divisions; but in the latter case, its increased luxuriance is owing to the greater distants of its insertion, and having the easier distants of its insertion, not so easily accounted for, if it is not to be attributed to the same ample supply of nutriment which the fibres meet with as they recede from the trunk, particularly if you suppose a number of them lying horizontally and diverging like the radii of a circle. But the direction of the roots is so liable to be affected by accidental causes, that there is often but little uniformity even in roots of the same species. If plants were to be sown in a soil of the same density throughout, perhaps there might be at least as much uniformity in the figure and direction of their roots, as of their branches; but this will seldom happen. For if the root is injured by the attacks of insects, or interrupted by stones, or earth of too dense a quality, it then sends out lateral branches, as in the above cases; sometimes extending also in length by following the direction of the obstacle, and sometimes ceasing to elongate, and forming a knot at the extremity. But where the soil has been loosened by digging or otherwise, the root generally extends itself to an unusual length, and where it is both loosened and enriched with organic substances, it is also thicker and broader. This is the case of roots which grow in a pot, near a river, or especially in water. Where roots have some considerable obstacle to overcome they will often acquire a strength proportioned to the difficulty; sometimes they will penetrate through the hard fleshy parts of a fruit, sometimes they will penetrate through the crevices even of walls and rocks which they will burst or overturn. This of course requires much time, and does much injury to the plant. Roots consequently thrive best in a soil that is neither too loose nor too dense; but as the nourishment which the root absorbs is chiefly taken up by the extremity, so the soil is often more exhausted at some distance from the trunk than immediately around it. The latter part of the trunk the nourishment absorbed by the smaller fibres, which ascending by the tubes of the alburnum, is thus conveyed to the leaves, the digestive organs of plants. Du Hamel thinks that the roots of plants are furnished with a number of vessels, or channels through which they are conveyed, which is thought by several, though the existence of such germs is not proved; and affirms that the extremities of the fibres of the root die annually like the leaves of the trunk and branches, and are again annually renewed; which last peculiar circumstance Willdenow affirms also to be the fact, but without adding any evidence by which it appears to be satisfactorily substantiated. On the contrary, Knight, who has also made some observations on this subject, says, it does not appear that the terminating fibres of the roots of woody plants die annually, though those of bulbous roots are found to do so. But the fibres of creeping plants, as the common crowfoot and strawberry, certainly die annually, as does that of the vine.
The stem. The stem, like the root, or at least the stem of woody plants, is also augmented in width by the addition of an annular layer, and in length by the addition of an annual shoot bursting from the terminable bud. Is the development of the shoot issuing in the first instance, like the root, to a secondary stem, or is it developed as an addition to the shoot issuing in the first instance, like the root, to a secondary stem issuing in the second instance, or is it developed as an addition to the shoot issuing in the second instance, like the root, to a secondary stem issuing in the third instance, and so on ad infinitum? The development of the shoot from the stem is not affected in the same manner as that of the root—by additions to the extremity only, but by the intra-suggestion of additional particles throughout its entire length. The stem, at its own extremity, acquires a portion of the shoot as the shoot acquires solidity, and ceasing entirely when the wood is perfectly formed; though often continuing after it has ceased at the base. The extension of the shoot is inversely as its induration, rapid while it remains herbaceous, but slow in proportion as it is converted into wood. Hence to preserve the shoot, because they propagate by its elongation, is not so much a question of its induration; and hence the small cone of wood which is formed during the first year of the plant's growth increases more and more after the approach of winter, neither in height nor thickness. Such is the mode of the gradual increase of the stem in length and width, to which constant exception in the growth of the trunk of palms. Their internal structure has been already taken notice of as presenting no concentric or divergent layers, and no medullary canal, but merely an assemblage of large and woody fibres, interspersed without order in a pulp or parenchyma, softer at the centre and gradually becoming harder as the bark is approached. When the bark has increased in thickness, it produces a circle of cells, which may constitutes a circular row of leaves, or of fronds, which crowns the radicle, and is succeeded in the following year by a similar row issuing from the centre or bosom of the former leaves, which ultimately die down to form the bud, which in the beginning of spring is vested for four or five years successive for or during as yet any appearance of a stem, the remains being of the leaves or fronds forming by their union merely a sort of knob or bulk. At last, however, they constitute by their union an incipient stem, as thick the first year as it is ever after; which in the following year is augmented in height as before, and so on in succession as long as the plant lives, the leaves always issuing from the summit and crowning the stem, which is a regular column, but decaying at the end of the year, and leaving circular marks at the points of insertion, which furrow the surface of the plant, and indicate the years of its growth.

The branches, in their mode of growth and development, exhibit nearly the same appearance as the trunk issuing in a bud, and issuing from a bud in a shoot, but they form a cone that consists of pitch, wood, and bark; or rather they form a double cone. For the insertion of the branch into the trunk resembles also a cone whose base is at the circumference, and whose apex is at the centre, at least if it is formed by the primary shoot at the end of the plant of the year; though, perhaps, the centre in proportion to the lateness of its formation, and number of intervening layers. Branches in their development assume almost all varieties of position from the reflected to the horizontal and upright; but the lower branches of trees are said to be generally parallel to the surface of the soil on which they grow, every branch as it were a shoot of a hill—owing, as it has been thought, to the economical distribution of a greater number of buds on the side that forms the obtuse angle with the soil, in consequence of its being exposed to the action of a greater mass of air.

The leaves of the tree in the spring is so conspicuous on the trees of this country as to be obvious to the most careless observer, is by no means common to all plants, nor to plants of all climates; shrubs in general, and annuals, universally, are destitute of buds as well as all plants whatever growing within the tropics, the leaf being in them immediately protruded from the bark. It is only in the woody plants of cold climates, therefore, that we are to look for buds; and in them no new part is added proper to the leaf or flower, without the intervention of a bud. For when the young shoot is produced, it is at the same time furnished with new buds, which are again extended into new shoots in the following spring; and thus the bud is to be regarded as forming, not only the cradle but also the winter quarters of the plant. In this respect it is very well adapted for serving the purpose of the bud in the exterior, or on the surface of the young shoot or branch, and but rarely on the stem, except in the collar where it produces suckers. It is also generated for the most part in the axil of the leaves, as may be seen by inspecting the annual shoot of almost any tree at random, though not universally so; for to this rule there exists a curious and singular exception in the bud of the plataneus, which is generated in the very centre of the base of the foot-stalk, and is not discoverable till after the fall of the leaf. But how are the buds formed which are thus developed? Malpighi thought they were formed from the pith or cellular tissue, which the latter regarded as viscera destined for the elaboration of the sap and preparation of future buds. Du Hamel thinks the exterior scales of the bud originate in the interior part of the bark, and Knight relates an experiment from which he thinks it follows that the buds are formed from the cambium only by proper junctures of the members of the cambium at the point of juncture with the bud. The effect perhaps of their peculiar structure of being formed of parallel tubes which extend throughout their whole length, without those transverse and branching fibres that constitute what are called the nerves of the leaves of woody plants.

The flower and fruit. When the flower bursts from the expanding bud, and even long before that period, it is already complete in all its parts, as may be seen by the dissection of the bud in the winter, they are complete in all their parts. Hence it is obvious that the leaf, like the young shoot, effects its final development by means of the intra-suggestion of new particles throughout the whole of its dimensions: and yet this law of development is not common to leaves whatever, for the leaves of the cryptozoids plants extend outwards at the point of juncture with the bud. The effect perhaps of their peculiar structure of being formed of parallel tubes which extend throughout their whole length, without those transverse and branching fibres that constitute what are called the nerves of the leaves of woody plants.

When the flower bursts from the expanding bud, and even long before that period, it is already complete in all its parts, as may be seen by the dissection of the bud in the winter. Linnaeus represents the pistil as originating in the pith, the stamens in the wood, and the corolla and calyx in the medullary tissue, and outer bark respectively; but this account of their origin, though extremely plausible at first sight, will not bear the test of minute dissection, being contradicted by the anatomist, being contradicted by themselves; particularly in the case of compound flowers. Knight in investigating the organisation of the apple and pear, endeavoured to ascertain the origin of the several parts by tracing the organs of the fruit-stalk to their termination. In the fruit-stalk he thought he could discover the pith, the central tubes, spiral tubes, and tubes of the bark, together with their epidermis: and in tracing them to their termination, he thought the pith seemed to end in the pistils; the central vessels in the stamens, after dividing, to the core and appearing again in the eye of the fruit; and the bark and epidermis in the external skins. Hence he inferred that the flower is a product of the entire pith and cortex of the stem.

A question of some considerable importance has arisen out of this subject: does the flower or fruit elaborate sap for its own development, or is it supplied with nourishment from the leaf? By placing small branches over the bud, and watching the processes of its development, it was found that the central vessels were colored by the decocation. By means of a similar experiment on the same subjects after the fruit was formed, the coloring matter was traced through the mass of the fruit to the base of the stamens. And hence it appears that the flower and fruit do possess the power of elaborating sap. Johnson goes even further, and states that the pith and cortex are derived from the former by a process of elongation, the branches from the albumen, by means of the minging of the proper juice, which the albumen may be supposed to contain with the sap in its ascent.
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781. A deviation from the general laws of development is occasioned by the intervention of some accidental cause; or of some cause operating permanently in certain subjects. Hence the anomaly may regard the development either of an individual or a species, and may occur either in the root, stem, branch, leaf, bud, flower, or fruit, according to the circumstances in which it is placed; or it may affect the habit, duration, or physical virtues of the plant.

782. The root. According to the general laws of vegetable development, plants of the same species are furnished with the same species of root—not producing at one time a woody or fibrous root, and at another time a bulbous root. And yet it is found that there are cases in which changes of this kind do occur. If part of the root of a tree planted by a pond or river, protrudes beyond the bank so as to be partially immersed, it divides at the extremity into innumerable ramifications, or sends out innumerable fibres from the surface, which become again subdivided into fibres still more minute, and give to the whole an appearance something resembling that of the tail of a fox; which has accordingly been denominated by Du Hamel the fox-tail-root. (fig. 57.)

783. The root of the Phlomis pratensis, when growing in a moist soil, which is not uniformly fibrous, but when growing in a dry soil, where it is also often to be found, it is furnished with a bulbous root. The same is the case with the alopecurus geniculatus; which, when growing in its native marshes protrudes a fibrous root, though, when growing in a very dry situation, as on the top of a dry wall, it is found to be furnished with an ovate and juicy bulb.

784. The roots of Utricularia minor, which consist of a number of slender and hair-like filaments, exhibit the singular anomaly of being furnished with a multitude of small and membranous bladders, each containing a transparent and watery fluid, and a small bubble of air, by means of which the plant is kept floating in the water.

785. The descending root, an anomaly which attends some perennialS, is at first spindle-shaped and perpendicular, sending out some lateral fibres; but dying at the lower extremity in the course of the succeeding winter, and protruding the remaining portion of new fibres, and even from the lower portion of the stem, in the course of the following spring, which by descending into the soil, draw down the plant with them, so that part of what was formerly stem is now converted into root. This process is repeated every year, and by consequence a portion of the stem is made to descend every year into the earth. The anomaly may be exemplified in the roots of valeriana dioica, tanacetum vulgare, and oxalis acetosella; and will also account for the bitten and truncated appearance of scabiosa succincta, or devil's-bit.

786. The boot-root, if dissected when about a year old, presents the singular anomaly of being already furnished with from five to eight distinct and concentric circles of longitudinal tubes or sap-vessels, imbedded at regular intervals in its pulp; whereas other biennal roots form only an individual circle each year, and are, consequently, at no time furnished with more than two.

787. Migratory roots depend on a principle similar to the foregoing. If the stem of a descending root happens to be very slender instead of being erect, then the several shoots from above are carried forward in the direction of that procumbency, so that in the course of a few years the plant has actually changed its place by so much as the stem has been converted into a root. This is well exemplified in the genus Lavatera, as an annual in the central parts of Europe, forms a ring of plants instead of a solitary one. In the case of some aquatics, which float about on the surface of the water as they happen to be driven by the winds, the whole plant may be said to be migratory, as in the case of the genus Lemna, and some marine plants.

788. Roots changed to branches and branches to roots. If the stem of a young plum or cherry tree, but particularly of a willow, is taken in the autumn and bent so that one half of the top may be laid in the earth, one half of the root being at the same time taken carefully out, but sheltered at first from the cold and then gradually exposed to it, and the remaining part of the top and root subjected to the same process, in the following year, the branches of the top will become roots, and the ramifications of the root will become branches, protruding leaves, flowers, and fruit in due season.

789. If the stem of a tree planted by a pond or river is so bent in its growth as to come near to the surface of the water and to be occasionally immersed in it, it will sometimes send out from the under surface a multitude of shoots that will descend into the water, and develop themselves in the manner of the fox-tail-root. Sometimes it happens that a stem, instead of assuming the cylindrical form common to the species, assumes a compressed and flattened form similar to the herbage of the cactus as in the fir-tribe, ash, &c.

789. The anomaly of the flattened stem (fig. 58, a) is accounted for by Du Hamel by supposing that an unnatural graft must have taken place in the leaf-bud; and so united shoots that would otherwise have been distinct. Sometimes the stem is disfigured by accidental tumors or bunches projecting from the surface, and forming ultimately what are called knots in the wood. They are very common in the oak and elm, and are produced perhaps by means of some interpenetration in the channel of the sap's movement, by which the vessels become convoluted and swell up into a bunch.

791. But bunches are also to be met with on the stem of herbaceous plants, as on that of the carduus pratensis; of which you will often find a portion near the top swollen out into an egg-shaped or egg-oblung bunch, being from inch to an inch and a half across. If this bunch is cut open in the month of August, it will be found to contain several large and white maggots. It has consequently been occasioned by the puncture of the parent insect depositing its eggs. It does not seem to affect the general health of a vigorous plant, though it might prove seriously injurious to a weak one.

791. Bended stem. Sometimes two or more contiguous stems, extending in the process of their growth till they meet and press against one another, become incorporated at length into one, and form a sort of bundle. This is what may be termed a natural graft, in opposition to an artificial graft, of which
it is the model and prototype. The natural graft is always affected by means of the union of the liber of the respective stems composing it; so that the perfection of the art of grafting consists in applying the liber of the graft and stock together in such a manner as shall most facilitate their incorporation.

793. If the branch of a tree is situated as in the foregoing case of the stem, so as to be partially or periodically immersed in water, it will send out also the same sort of brush-like shoots.

794. Bunches or knots, exhibiting a plexus of young shoots (fig. 59 a) issuing from nearly the same point, crossing in all directions, and finally incorporating together by means of a sort of natural graft, frequently disfigure it. These bunches are frequently to be met with on the branches of the birch-tree, and are known among the peasantry of Scotland by the name of witches' knots. They are occasioned, like the bunches of the stem, by some obstruction in the channel of the sap or proper juice. A peculiar sort of knot or bunch is also often formed on the branches of the dog-rose. The nucleus, which is generally from an inch to an inch and a half in diameter is covered with a long and winged shag, first of a green and then of a purple color, presenting the appearance of a small bunch of moss. (fig. 59 b) It has been occasioned like that of the stem of the thistle, by the puncture of an insect depositing its eggs in the tender shoot; for if it is cut open about the month of August, its contains maggots. These anomalies remind us always of that singular disease in the human species, the Plica polionica.

795. The bud. The regular development of the bud is also often prevented by means of the puncture of insects, and converted into a large globular tumor.

796. The gall tumor is very often effected by a species of Cynips that lance its piercer into the heart of the bud while yet tender, and penetrates with its saw into the very pith; injecting at the same time a drop of the corroding liquor contained in its bag, and then laying its egg. The bud being thus wounded, and the juices corrupted by the injected poison, the circulation is not only impeded, but a fermentation is induced which burns the contiguous parts and changes their color. The extravasated juice flows round the egg, and is there accumulated and converted into a sort of spongy lump which vegetates and augments till it forms what is called a gall. The gall thus formed affords both shelter and nourishment to the young maggot, which, after being converted into a fly, pierces its enclosure and launches into the open air. The most remarkable of such galls are those produced on the oak-tree, and known in this country by the vulgar name of oak-apples. (fig. 59 b) The bud of the willow, particularly salix helix, is apt always to be punctured by insects and converted into a gall. But the conversion is not always complete; and in this case the shoot remains dwarfish, and the leaves, which are now protruded from nearly the same point, assume something of the figure of a rose. Hence it has obtained the common name of the rose-willow. The galls of the salvia pomifera formed in the above manner are said to be of a very pleasant flavor, and are esteemed a great delicacy in eastern countries.

797. The leaves, like the buds, are also frequently chosen for the nidus of insects, and disfigured with galls or excrescences. But the most remarkable gall produced on the leaf, and indeed the most remarkable and important of all galls, is that which is so extremely useful in the arts of dyeing and making ink, the nut-gall of the shops.
798. The nut-gall is generated on the leaf of a species of oak that grows plentifully in the Levant, and is so well known in commerce as to require no particular description. It is occasioned by the puncture of the *Cynips quercusfolii*, which deposits its egg in the substance of the leaf, by making a small perforation on the under surface. Galls and tumors are to be found on the leaves of many plants; and indeed almost all leaves are liable to deformities, giving them a blistered, wrinkled, or curled appearance; and often producing disease.

799. The excess or deficiency of leaves protruded in a group sometimes constitutes the anomaly, as in the case of the trefoils.

800. Sometimes in the natural figure of the leaf itself, as in asparagus officinalis, where they are bristle-shaped; oralsa kali, awl-shaped; and allium cepa, in which they are tubular, tapering to a point. But one of the most remarkable anomalies of figure is that which occurs in the leaves of the genus *Salsola* (fig. 45. b), of which the lower portion is tubular, ascending, and approaching to funnel-shaped, or rather pitcher-shaped reversed, with a flattened and concave limb attached by the one side to the orifice of the tube, and constituting the upper portion of the leaf. Linnæus, who was acquainted with this singularity of structure, supposed that it was an institution of nature, meant for the purpose of furnishing the plant with a supply of water, which it could thus catch and retain in the leaf. But as some species of the genus do not readily admit water notwithstanding their capacity to retain it, this hypothesis is regarded by Sir J. E. Smith as being extremely doubtful, who accordingly offers a different solution, founding on the fact that Sprengel in the *Sphex or Ichneumon* kind, had been observed by one of the gardeners of the botanic garden at Liverpool, to drag several large flies to a leaf of sarracenia, adnuncia, and to force them into the tubular part of it. On examination, the leaf was found to be about half filled in most places by struggling insects; the other leaves were also examined, and were found crammed with dead or drowning flies. The leaves of sarracenia purpurea are said to exhibit also the same phenomena, and seem peculiarly well adapted to entrap and confine flies, by having the margin beset with inverted hairs rendering the escape of such insects as may have accidentally fallen into the watery tube, or are intentionally forced into it, impracticable; so that the patrid exhalation from the dead insects contained in the leaf often offends the nostrils, even in passing near the plant. Hence Sir J. E. Smith infers, that the growth of the plant is perhaps benefited by means of the air evolved by the dead flies which have been introduced into and the leaves are, at least to the torment, and the leaf offend, as a leaf can not be sufficiently thick as the plant may be affected; but cannot be regarded as quite satisfactory till such time as it shall have been shown that the health of the plant is injured when insects are prevented from approaching it.

801. The celebrated nepthys or eyes of noble (fig. 45. c) exhibits also an anomaly similar to that of sarracenia, by holding an ounce or two of a fluid which appears to be secreted from the leaf, and to be intended as a lure to insects, which gain admission either by the spontaneous opening of the lid, or by forcibly raising it themselves. The consequence is this: the opening is filled into the fluid and are drowned, no insect being capable of living in it except a certain small squilla or shrimp, with a protruder back, which, according to Romuls, sometimes crawls in it and can live there. To this phenomenon Sir J. E. Smith applies the same explanation as above, which is of course liable to the same objection.

802. The figure of the leaf, however singular, is generally the same throughout the same individual, except in the case of accidental deformity, and yet there are exceptions even to this rule. For some leaves of a plant are entire while the upper leaves are divided, as occurs in a variety of mountainous plants, such as burnet, saxifrage, anise, coriander; and sometimes the lower leaves are divided while the upper leaves are entire, as in a variety of aquatic, particularly ranunculus aquaticus, in which the lower leaves are capillary and immersed, and the upper leaves flat and circular, floating on the surface of the water. But sometimes the dissimilitude of the leaves is still more remarkable. The Chines makes two leaves alike in form on the whole plant. And lastly, there are some plants, as in the case of the fungi, which are wholly destitute of leaves, and hence called aphyllus; while there are others, as in the case of the fuse, that seem to be wholly leaf.

803. The principal anomaly of the flower, is that by which one of its parts is unduly augmented, to the exclusion or diminution of some of the rest. The flower is then said to be luxuriant, and comprises the three following varieties: the multPLICATE, the full, and the proliferous flower.

804. The multPLICATE flower is sometimes, though rarely, occasioned by an unusual multiplication of the divisions of the corolla, or of the pistil itself, in diathyes, or diaplasties. But the anomaly most generally consists in the undue multiplication of the divisions of the corolla, by the conversion of part of the stamens into petals which is occasionally to be met with both in monopetalous and polypectalous flowers. It occurs but seldom, however, in flowers growing in their natural state and habit, though now and then it has been met with in duplicate flowers.

805. The full flower is generally described to be that in which the divisions of the corolla are so multiplied as to exclude the stamens and pistils wholly by means of their conversion into petals; which conversion is most commonly in effect, in polypetrous flowers, such as the full rose, the poppy, and ranunculus; in monopetrous flowers seldom being found full. This complete metamorphosis is always either the effect of cultivation, or of some concurrence of natural circumstances analogous to it; and is indeed one of the principal objects of the art of the florist; the beauty of the flower, according to general estimation, being then on the height. In the case of stamens are already always converted into petals, whence we should perhaps infer their identity of origin. But the pistil is often converted into a leaf, as may be seen by inspecting the flower of the double-blossomed cherry, which generally protrades from the centre a leaf in full, which may become also by the multiplication of the parts of the nectary, as is sometimes the case in the genus *Aquilegia*, which produces full flowers in three different ways — by the multiplication of the petals to the exclusion of the stamens; by the multiplication of the petals to the exclusion of the stamens; by the multiplication of the petals to the exclusion of the nectaries, by the multiplication of the stamens to the exclusion of the petals, and by the multiplication of the stamens while the proper petals remain. There are also some peculiarities in the manner in which compound flowers become full. Radiated flowers become full sometimes by the multiplication of the floesce of the ray to the exclusion of the floesce of the disk, as in helianthus, anthismus, and centaurea; and sometimes by the multiplication of the floesce of the disk to the exclusion of those of the ray, as in matricaria and bellis.

806. The proliferous flower (fig. 60.) is that out of which another flower or another shoot is produced. It is seldom found but in flowers already full; from the centre of which, that is, from the ovary or pistil, it sometimes happens that a new flower and foot-stalk is produced, if the flower is simple, as in the ranunculus, anemone, and pink; or several flowers and foot-stalks, issuing from the common calix, if the flower is compound, as in the daisy, hawkweed, and marigold; or a new umbel issuing from the centre of the original umbel, if the
flower is umbellate, as in cornus. Sometimes the proliferous issue of the full flower is not itself a flower, but a shoot furnished with leaves, as has been sometimes, though rarely, observed in the case of the anemone and rose. Such are three or four varieties of luxuriant flowers, constituting anomalies of excess; but it sometimes happens that there is also in the flower an anomaly of defect in the absence of one of its parts. Examples of this sort are occasionally to be met with in the flowers of cherianthus cheri, campilina pentagonia, and tussilago anardania, in which the corolla is altogether wanting, though present to the species; and in this case the flower is said to be mutilated. Sometimes the anomaly consists in the situation of the flower, which is generally protruded from the extremity or sides of the branches. But the flower of the ruscus is protruded from the surface of the leaf; or it may consist in the relative situation of the several parts of the flower. In simple flowers the pistil is invariably central with regard to the flower; but in compound flowers the pistils are often situated in the circumference and the stamens in the centre. This seems to be the case also with some monoeccious plants having their flowers on the same peduncle, as in the examples of the carex and arum, in which the stamens are more central than the pistils. Sometimes the anomaly consists in the color of the corolla, which will often deviate even in the same species. The general color of the common cowslip (Primula veris) is a bright yellow; but an individual is occasionally to be met with, though very rarely, in which the limb or expansion of the corolla is purple with a line of yellow around the border. Sometimes the anomaly consists in the time of flowering. The season proper for the flowering of the simple and petals alone is the month of May; but trees of that sort have been known to protrude both buds and blossoms even in the month of November. Some plants, however, blow only in the winter, in the case of the laturenus and arbutus unedo; while others blow only in the night, and refuse to expand their petals to the light of the sun. Such is the case of the cactus grandiflorus, that produces one of the most magnificent of flowers; but blows only in the night; and is hence known also by the appellation of the night-blowing cecereus. Some plants, such as the ferns, algae, and fungi, are altogether destitute of conspicuous flowers; and are hence called Cryptogamous; but in this respect the fig is perhaps the most singular. The flowers of which in other cases uniformly precede the fruit, are in this case concealed within what is generally denominated the fruit; as may be proved by cutting open a green fig (fig. 61. a) by means of a longitudinal section passing through its axis. Great numbers of flowers (b) are then discovered, a sort of cavity in the axis of the fruit; and hence what is called the fruit or fig, in common language, is rather the receptacle of the flower than any thing else. Most plants have their flowers flnished both with stamens and pistils, and are hence hermaphrodites; but there are also many genera that have the stamens in one flower and the pistils in another, both on the same individual; these are denominated Monoeccious plants, and are exemplified in the oak and hazel. Other genera have the flowers with stamens on one plant, and the flowers with pistils on another; these are denominated Dioecious, and are exemplified in the holly and willow. Others have flowers of all the previous kinds on one and the same plant; these are denominated Polygamous, and are exemplified in the genus Atriplex.

807. The fruit. The anomalies of the fruit may affect either its number, figure, color, or appendages. The common hazel-nut produces in general but one kernel in one shell; but in the course of opening up a considerable number, you will now and then meet with one containing two or three kernels in a shell.

This is perhaps best accounted for by supposing, with Du Hamel, that it is the result of an unnatural graft effected in the bud; though some think that the shell does always contain the rudiments of two or more kernels, although it rarely happens that more than one is developed. But if two apples or pears are developed in an incorporated state, which is a case that now and then occurs, it is no doubt best accounted for by the graft of Du Hamel. Sometimes the anomaly consists in the figure of the fruit, which is deformed by tumors or excrescences, in consequence of the bite of insects, or injuries of weather producing warts, moles, or specks. Sometimes it consists in the color, producing green melons and white cucumbers. Sometimes it consists in an appendage of leaves. (fig. 62.)

808. Habit. Some plants, which, when placed in a rich soil, grow to a great height and affect the habit of a tree, are, when placed in a poor soil, converted into dwarf shrubs.

This may be exemplified in the case of the box-tree; and so also in the case of herbaceous plants; as in the monoeccious, which in dry situations is but short and dwarfish, while in moist situations it grows to such a size as to seem to be altogether a different plant. The habit of the plant is sometimes totally altered by means of cultivation; the pyrus sativa, when growing in a wild and uncultivated state, is furnished with strong thorns; but when transferred to a rich and cultivated soil the thorns disappear. This phenomenon was observed by Linnaeus, was regarded as being equivalent to the taming of animals. But this explanation is, like some others of the same great botanist, much more plausible than profound, in place of which Professor Wilkewiow substitutes the following: The thorns protruded in the uncultivated state of the plant, are budded off from the system of nutrition, which when supplied with a sufficiency of nourishment, are converted into leaves and branches.

809. Physical virtues. When plants are removed from their native soil and taken into a state of culture, it alters not only their habit but their physical virtues. Thus the sour grape is rendered sweet, the bitter pear pleasant, the dry apricot pulp, the prickly
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810. **Duration.** Plants are either annuals, biennials, or perennials, and the species is uniformly of the same class. But it has been found that some plants which are annuals in a cold climate, such as that of Sweden, will become perennials in a hot climate, such as that of the West Indies; this anomaly has been exemplified in tropaeolum, beet-root, and malva arborica: and, on the contrary, some plants, which are perennials in hot climates, are reduced to annuals when transplanted into a cold climate; this has been exemplified in mirabilis and ricinus.

**Sect. VI. Of the Sexuality of Vegetables.**

811. The doctrine that plants are of different sexes, and which constitutes the foundation of the Linnaean system, though but lately established upon the basis of logical induction, is by no means a novel doctrine. It appears to have been entertained even among the original Greeks, from the antiquity of their mode of cultivating figs and palms. Aristotle and Theophrastus maintain the doctrine of the sexuality of vegetables; and Pliny, Dioscorides, and Galen, adopted the division by which plants were then distributed into male and female; but chiefly upon the erroneous principle of habit or aspect, and without any reference to a distinction absolutely sexual. Pliny seems to admit the distinction of sex in all plants whatever, and quotes the case of the palm-tree as exhibiting the most striking example.

812. **Discoveries of the moderns.** Cesalpinus, in the sixteenth century, denominates trees which produce fruit only, females; and trees of the same kind which are barren, males; adding, that the fruit is found to be more abundant and of a better quality where the males grow in the neighbourhood of the females. It is but occasional exhalations from the males dispersing themselves all over the females, and by an operation not to be explained, disposing them to produce more perfect seed. About the middle of the seventeenth century, the doctrine of the sexes of the plants began to assume a more fixed and determinate character. Malpais describes the stamens, anthers, and pollen: the merit of suggesting the use of the latter seems to be between Sir T. Millington, Savilian Professor at Oxford, and the celebrated Dr. Grew. The opinion of Grew was adopted also by Ray. The first example of experiment recorded on this subject is that of Camerarius, professor of botany at Tubingen, who having adopted the opinion of Grew and Ray, though without perhaps regarding their arguments as the best that could be adduced, conceived that the subject might be still further illustrated by means of depriving the plant of its male flowers altogether, or of removing the individuals of a different sex to a distance from one another. Accordingly having set some of the male plants of mimulus, morus, sea mays, and ricinus, stripped of their staminate flowers, or removed the male plant to a great distance from the female, he found that the fruit did not now ripen; the inference from which was, that the generation of plants is analogous to that of animals, and that the stamens of the flowers of the former correspond to the sexual organs of the males of the latter. The great and illustrious Linnaeus, reviewing with his usual sagacity the evidence on which the doctrine rested, and perceiving that it was supported by a multiplicity of the most incontrovertible facts, resolved to devote his labours peculiarly to the investigation of the subject, and to prosecute his enquiries throughout the whole extent of the vegetable kingdom; which great and arduous enterprise he not only undertook but accomplished with a success equal to the unexampled industry with which he pursued it. So that by collecting into one body all the evidence of former discovery or experiment, and by adding much that was original of his own, he found himself at length authoritatively to draw the important conclusion—that no seed is perfected without the previous agency of the pollen; that the doctrine of the sexes of plants is consequently founded in fact.

813. **Proofs from the economy of the aquatics.** Many plants of this class that vegetate for the most part wholly immersed in water, and often at a considerable depth, gradually begin to elevate their stems as the season of flowering advances, when they at last rear their heads above the surface of the water, and present their opening blossoms to the sun, till the petals have begun to fade, when they again gradually sink down to the bottom to ripen and to sow their seeds. This very peculiar economy may be exemplified in the case of rupia maritima, and several species of potamogenon, common in our ponds and ditches; from which we may fairly infer, that the flowers rise thus to the surface merely to give the pollen an opportunity of reaching the stigma uninjured. But the most remarkable example of this kind is that of the valisneria spiralis (fig 63), a plant that grows in the ditches of Italy. The plant is of the class Dicrana, producing its fertile flowers on the extremity of a long and slender stalk twisted spirally like a corkscrew, uncoiling of its own accord, about the time of the opening of the blossom, elevating the flowers to the surface of the water, and leaves them to expand in the open air. The barren flowers are produced in great numbers upon short upright stalks issuing from a different root, from which they detach themselves about the time of the expansion of the female blossom, mounting up like little air bubbles, and suddenly expanding when they reach the surface, where they float about in great numbers among the female blossoms, and often cling to them in clusters so as to cover them entirely; thus bringing the stamens and pistils into immediate contact, and giving the anthers an opportunity of discharging their pollen immediately over the stigma. When this operation has been performed, the plant begins again to resume its original and spiral form, and gradually sinks down, as it gradually rose, to ripen its fruit at the bottom of the water. We have gathered (in 1819) these stalks, in the canals near Padus, upwards of ten feet long.
Sect. VII. Impragnation of the Seed.

814. The stamens and pistils are the male and female organs of vegetable generation, and the pollen is the substance by which the impragnation of the seed is effected; but how is the pollen conveyed to the ovary? And what is the amount of its action?

815. Access of the pollen. When the stamens and pistils are situated near each other, the elastic spring, with which the anther flies open, will generally be sufficient to disperse the pollen, so that part of it must infallibly reach the stigma in such flowers as do not perfect their stamens and pistils at the same time. The pollen is very generally conveyed from the anther to the stigma through the instrumentality of bees and other insects; and in this respect the doctrine of its fertilizing, which, whilst it roves from flower to flower, and rummages the recesses of the corolla, it unintentionally covers its body with pollen, which it conveys to the next flower it visits, and brushes off as it acquired it by rummaging; so that part of it is almost unavoidably deposited on the stigma, and impragnation is thus effected. Nor is this altogether so much a work of random as it at first appears. For it has been observed that even insects, which do not upon the whole confine themselves to one species of flower, will yet very often remain during the whole day upon the species they first alighted on in the morning; hence it is that those plants where the following are directed, whose blossoms are near. Hence also a sort of natural crossing of the breed of plants which might probably otherwise degenerate.

816. Fecundation of the ovary. Admitting that the pollen is conducted to the ovary through the channel of the tubes of the style, how after is the ovary fecundated; or the seed rendered fertile? On this subject naturalists have been much divided; and according to their several opinions have been classed under the respective appellations of ovarists, animalcultists, and epigenists.

817. Ovarist. According to the opinion of the Ovarist, the embryo pre-exists in the ovary, and is fecundated by the agency of the pollen as transmitted to it through the style.

818. According to the theory of the Ovarists, it is held that the embryo is not without peculiar difficulties; for as the embryo is never found to make its appearance till after fecundation, it has been thought that it must necessarily pre-exist in the ovary; from which it is conveyed to the ovary through the medium of the style, and afterwards matured. It is argued upon that the generative power which supposes the pre-existence of animalca in the seminal principle of the male, the animalca being conveyed in coitus to the ovary of the female, where alone they are capable of development.

819. Epigenist. The difficulties inseparable from both these theories, together with the phenomenon of hybrid productions, have given rise also to a third; this is the Theory of the Epigenists, who maintain that the embryo pre-exists neither in the ovary nor pollen, but is generated by the union of the fecundating principles of the male and female organs; the former being the fluid issuing from the pollen when it exudes, and the latter, the fluid issuing from the stigmas of the stamens, to which if the seed is generated from the union of two fecundating principles which form an intermediate offspring, then female plants of the class Dicresta ought occasionally to produce seeds whose offspring shall be Hermaphrodite, or at least Monocious, which was never yet known to happen.

820. Hybrids. Although the arguments of the epigenists are by no means satisfactory, yet it cannot be denied, that hybrid productions partake of the properties both of the male and female from which they spring. This was long ago proved to be the fact by Bradley, and more recently confirmed by the experiments of Knight; as well as happily converted to the advantage of the cultivator.

821. Vegetable crossing. Observing that farmers who rear cattle improve the progeny by means of crossing the breed, Knight argued from analogy, that the same improvement might be introduced into vegetables. His principal object was that of procuring new and improved varieties of the apple and pear to supply the public with more healthy food. But a multitude of experiments of this kind, with regard to the fruit in question, did not keep pace with the ardor of his desire to obtain in formation on the subject, he was induced to institute some tentative experiments upon the common pea,—a plant well suited to his purpose, both from its quickness of growth, and from the many varieties in form, size, and color, which are obtained by the crosses. The cross was guarded from any injury or degradation, and the pease were growing in his garden, which had not recovered its former vigor even when removed to a better soil. Being thus a good subject of experiment, the male organs of a dozen of its immature blossoms were destroyed, and the female organs left entire. When the blossoms had attained their mature state, the pollen of a very large and luxuriant grey pea was introduced into the one half of them, but not into the other. The pods of both grew equally; but the seeds of the half that were unpregnated withered away, without having augmented beyond the size to which they had attained before the blossoms expanded. The seeds of the other half were augmented and matured as in the ordinary process of impragnation; and exhibited no perceptible difference from those of other plants of the same variety; perhaps because the external covering of the seed was furnished entirely by the female. But when they were made to vegetate in the succeeding spring, the effect of the experiment was obvious. The plants rose with great luxuriance, indicating in their stem, leaves, and fruit, the improved and artificial character of the seed; the seeds of the female were of a grey color, but the seeds of the male were of a rich purple. Thus the flowers of this variety with the pollen of others, the color was again changed, and new varieties obtained, superior in every respect to the original on which the experiment was first made, and attaining in some cases to a height of twelve feet. (Quoted from Trans. Roy. Soc. Edin.) The experiments on this subject afford examples of superfertation, a phenomenon, the existence of which has been admitted amongst animals, but of which the proof amongst vegetables is not yet quite satisfactory. Of one species of superfertation he has certainly produced examples; that is, when, by impragnating a white flower with the pollen of a black, a white flower was produced with a black eye. But of the other species of superfertation, in which one seed is supposed to be the joint issue of two males, the example is not quite satisfactory. Such a production is perhaps possible, and further experiments may by ascertained to the fact; but it seems to be a matter of mere curiosity, and not apparently connected with any views of utility.

822. The practicability of improving the species, is rendered strikingly obvious by these experiments; and the ameliorating effect is the same whether by the male or female; as was ascertained by impragnating a finely marked flower with the pollen of the most dimished and unmarked, as well as the contrary. By such means any number of varieties may be obtained, according to the will of the experimenter, amongst which some will no doubt be suited to all soils and situations. Knight's experiments of this kind were extended also to wheat; but not with equal success. For though some very good varieties were obtained, yet they were found not to be permanent. But the success of his experiments on the apple-tree were equal to his hopes. This was indeed his principal object, and no means of obtaining a successful issue were left untried. The plants which were obtained in this case
were found to possess the good qualities of both of the varieties employed, uniting the greatest health and luxuriance with the finest and best-flavoured fruit.

823. Improved varieties of every fruit and vegetable plant may be obtained by means of artificial impregnation. Crossing, as the more eligible of the cases already stated. Whence Knight thinks, that this promising impregnation of species has been intended by nature to take place, and that its purpose for correcting such accidental varieties as arise from seed, and of confining them within narrower limits is at once discerned from the consideration of the variety of methods which nature employs to disperse the pollen, either by the elastic spring of the anthers, the aid of the winds, or the instrumentality of insects. But, although he admits the existence of vegetable hybrids, that is, of varieties obtained from the intermixture of the species of vegetable mules, that is, of varieties obtained from the intermixtures of the species of different genera; in attempting to obtain which he could never succeed, in spite of all his efforts. Hence he suspects that where such varieties have been supposed to take place, the variety is misjudged. It may be in many cases that the idea arises from the consideration of the animal kingdom, why not in the vegetable kingdom? to which it is, perhaps, difficult to give a satisfactory reply. But from the narrow limits within which this intercourse is in all cases circumscribed, it scarcely seems to have been the intention of nature that it should succeed. "(Hort. Trans. L. 364.) that new species may be created both by bees and the agency of man; and the recent experiments of Herbert, Sweet, and others seem to confirm this opinion. Sweet's experience leads him to conclude that the plants of all orders strictly natural may be repeatedly impregnated with success, and as far as it has already, in the nursery-gardens of Meissa Colville, produced many new geraniums and rhododendrons.

824. A singular or anomalous effect of crossing, or extraneous impregnation, is the change sometimes undergone by the seed or fruit which is produced by the blossom impregnated. These effects are not uniform results, but they are of frequent occurrence, and have attracted notice from a very early period. John Turner observes (Hort. Trans. v. 65.) that Theophrastus and Pliny (Theophrast. Hist. Plant. i. l. c. 4.; Plinius Hist. Nat. l. xvii. c. 53.) seem to allude to it, and that the notion was entertained by Bradley, who, in his "New Orchard," after giving directions for fertilizing the bride, observed that the impregnation of the hazel with the pollen of the male, says, "By this knowledge we may alter the property and taste of any fruit, by impregnating the one with the farina of another of the same kind, as, for example, a codlin with a pearmain, which will occasion the codlin so impregnated in time to become a sharper taste, or if the fruit should be fecundated with the dust of the summer kinds, they will decay before their usual time; and it is from this accidental concourse of the farina of one kind with the other, that in an orchard, where there is variety of apples, even the fruit gathered from the same tree differs in its flavor and times of ripening;" and, moreover, the seeds of these apples are generally being changed by that means from their natural qualities, will produce different kinds of fruit, if they are sown. Turner, after quoting several instances, and, among others, one from the Philosophical Transactions concerning the effect which the farina of the blossom has on the fruit of different parts of different trees, remarks, that on the species of trees and the different parts of the blossom impregnated, the fruit will be different, that is to say, some will be sweeter, others more acid, and some will have a peculiar taste; and says, that sometimes the seed is said to be much improved in planting and gardening, and that the fruit will be larger than usual. But the few cases of the kind which have hitherto been related, are principally those of the apple, the plum, and the pear, and from these it may be inferred, that this method of impregnating by crossing, is particularly applicable to those plants which are not so easily propagated by cuttings or seeds; in which case the fruit of the same tree, which has been impregnated by one sort of blossom of another tree, differs in its flavor and ripening from the fruit of the same tree, which has been impregnated by another blossom of the same tree. But it is not yet ascertained whether this varies in different kinds or species of plants, or whether it is more apparent in some than in others; and, in order to determine this point, it will be necessary to collect a great number of cases, and to compare them together.

825. The peculiar changes consequent upon impregnation, whether in the flower, or fruit, may be considered as external and internal.

869. External changes. At the state of the impregnation of the ovary the flower has attained to its ultimate state of perfection, and displayed its utmost beauty of coloring and richness of perfume. But as it is now no longer wanted, so it is no longer provided for in the economy of generation. It then becomes a receptacle, in which the seeds are contained; for the decay of the ovary, if not indicated by the stumps of the petals, and of the calyx, which wither and shrink up, and finally detach themselves from the fruit altogether, except in some particular cases in which one or other of them becomes permanent and falls only with the fruit. The stigma exhibits also similar symptoms of decay and disintegration, and the stamens also, with the processes and floral leaves, are sometimes also affected; and finally the whole plant, at least in the case of annuals, begins to exhibit indications of decay. But while the flower withers and falls, the ovary is advancing to perfection, swelling and augmenting in size, and receiving now all the nutriment by which the decayed parts were formerly supported. Its color begins to assume a deeper and richer tinge; its figure is also often altered, and new parts are even occasionally added—wings, crests, prickles, hooks, bloom, down. The common receptacle of the fruit undergoes also similar changes, becoming sometimes large and succulent, as in the fig and strawberry; and sometimes juiceless and indurated, as in orange and other fruits.

867. Internal changes. If the ovary is cut open as soon as it is first discoverable in the flower, it presents to the eye merely a pulpy and homogeneous mass. But the same ovary, when it shall be fecundated, is found to be divisible into several distinct parts, exhibiting an apparatus of cells, valves, and membranes, constituting the pericarp, and sometimes the external coats of the seed. In this case the umbilical cord is also to be distinguished; but the embryo is not yet visible. It is a mass of cells, and the formation of the vegetable development, and are not at all dependent upon impregnation. But impregnation has no sooner taken place than its influence begins to be visible; the umbilical cord, which was formerly short and distended, is now generally converted into a long and slender thread. Soon after the opening of the seed, the cells of carophyllus aromatics, and netosideros gymniferae, are horizontal; after impregnation they become vertical. Before impregnation the magnolia seeds are acute; after impregnation they become inverted and pendulous. The figure of the seed is often also altered; the seed of Gernert (in the young state) is ovate, and the embryo is included in the seed, as in a bladder; the seed of Lactuca, at first round, becomes ovoid, from oval to round, and from round to kidney-shaped. But all seeds are not brought to maturity, by which the rudiments may exist in the ovary. Lagroia and hasselquistia, produce uniformly the rudiments of two seeds, of which they mature but one. But the rudiments of the second seem to be formed from impregnation, a previous a homogeneous and gelatinous mass, is now converted into an organised body, or embryo. Such are the phenomena, according to the description of Gernert, accompanying or following the impregnation of all flowers producing seeds; exceptions occur where the formation is spurious or incomplete; where the ovary swells, but exhibits no traces of perfect seed within, as often happens in the vine and tamus; or when barren and fertile seeds are intermixed together in the same ovar. This proceeds from some defect either in the quantity or quality of the pollen;
but rather in the quality, as it is not always plants having the most pollen that produce the most seeds. The two stamens of the orchis, and 8000 seeds, and the five stamens of tobacco, and 5000 seeds, while the 50 stamens of bariophyllum, the 250 of thea, and the 80 of the caryophyllus, produce only two or three ovaries.

Sect. IX. The Propagation of the Species.

828. As the life of the vegetable, like that of the animal, is limited to a definite period, and as a continued supply of vegetables is always wanted for the support of animals, what we call art, or nature operating by means of the animal man, has taken care to institute such means as shall secure the multiplying and perpetuating of the species in all possible cases.

829. Equivoical Generation. It was long a vulgar error, countenanced even by the philosophies of the times, that vegetables do often spring up from the accidental mixture of putrid water and earth, or other putrid substances, in the manner of what was called the equivocal generation of animals; or at the very least, that the earth contains the principle of vegetable life in itself, which, in order to be excited to activity, must be exposed to the action of the air. The former alternative of the error has been long ago refuted; the latter has lost its hold, having been also refuted by Malpighi, who proved that the earth produces no plant without the intervention of a seed, or of some other species of vegetable germ deposited in it by nature or by art.

830. Propagation by seeds. When the seed has reached maturity in the due and regular course of its development, it can only be secured to perpetuate the vegetable kingdom, if the seeds are to fall into the soil merely by dropping down from the plant, that the germination, instead of being confined and springing up into distinct plants, would grow up only to putrefy and decay; to prevent which consequence nature has adopted a variety of the most efficacious counter-vances, all tending to the dispersion of the seed. The first means to be mentioned, is that of the elasticity of the pericarp of many fruits, by which it opens when ripe, with a sort of sudden spring, ejecting the seed with violence, and throwing it some considerable distance from the plant. This may be exemplified in a variety of cases; the seeds of oats when ripe are projected from the calyx with such violence, that in a fine and dry day you may even hear them thrown out with a slight and sudden snap in passing through a field that is ripe. The pericarp of the Dorsifera Fergu. (fig. 64 a) is furnished with a sort of peculiar elastic ring (b), intended, as it would appear, for the very purpose of projecting the seeds. The capsules of the oxalis, geranium sanguineum, and fraxinella, discharge their seeds also when ripe with an elastic jerk. But the pericarp of impatiens, which consists of one cell with five valves, exhibits perhaps one of the best examples of this mode of dispersion. If it is accidentally touched when ripe it will immediately burst open, while the valves, coiling themselves up in a spiral form, and springing from the stem, discharge the contained seeds and scatter them all around. The bursting of the pericarp of some species of pines is also worthy of notice. The pericarp, which is a cone, remains on the tree till the summer succeeding that on which it was produced, the scales being still closed. But when the hot weather has commenced and continued for some time, so as to dry the cone thoroughly, the scales open of their own accord, and puffing out the contained seeds; and if a number of them happen to burst together, which is often the case, the noise is such as to be heard at some considerable distance. The twisted awn of the oat (fig. 65 a), or wild oat, as well as that of geranium cicutarium, and some others, seems to have been intended particularly for the purpose of aiding the further dispersion of the seed, after being discharged from the plant or pericarp. This spiral awn or spring, which is beset with a multitude of fine and minute hairs, possesses the property of contracting by means of drought, and of expanding by means of moisture. Hence it remains of necessity in a perpetual state of contraction or dilatation, dependent upon change of weather; from which, as well as from the additional aid of the fine hairs which act as so many baffles, and cling to whatever object they meet, the seed to which it is attached is kept in continual motion till it either germinates or is destroyed. The awn of barley, which is beset with a multitude of little teeth all pointing to its upper extremity, presents also similar phenomena. For when the seed with its awn falls from the ear and lies flat upon the ground, it is necessarily extended in its dimensions by the moisture of the night, and contracted by the drought of the day. But as the teeth prevent it from receding in the direction of the point, it is consequently made to advance in the direction of the base of the seed, which is thus often carried to the distance of many feet from the stalk on which it grew. If any one is yet sceptical with regard to the travelling capacity of the awn, let him only introduce an awn of barley with the seed uppermost between his coat and shirt sleeve at the wrist, when he walks out in the morning, and by the time he returns to breakfast, if he has walked to any great distance, he will find it up at his arm-pit. This journey has been effected by means of the continued motion of the arm, and consequently of the teeth of the awn acting as feet to carry it forward.

831. Dispersion of seed. If seeds were to fall into the soil merely by dropping down from the plant, the germination, instead of being confined and springing up into distinct plants, would grow up only to putrefy and decay; to prevent which consequence nature has adopted a variety of the most efficacious counter-vances, all tending to the dispersion of the seed. The first means to be mentioned, is that of the elasticity of the pericarp of many fruits, by which it opens when ripe, with a sort of sudden spring, ejecting the seed with violence, and throwing it some considerable distance from the plant. This may be exemplified in a variety of cases; the seeds of oats when ripe are projected from the calyx with such violence, that in a fine and dry day you may even hear them thrown out with a slight and sudden snap in passing through a field that is ripe. The pericarp of the Dorsifera Fergu. (fig. 64 a) is furnished with a sort of peculiar elastic ring (b), intended, as it would appear, for the very purpose of projecting the seeds. The capsules of the oxalis, geranium sanguineum, and fraxinella, discharge their seeds also when ripe with an elastic jerk. But the pericarp of impatiens, which consists of one cell with five valves, exhibits perhaps one of the best examples of this mode of dispersion. If it is accidentally touched when ripe it will immediately burst open, while the valves, coiling themselves up in a spiral form, and springing from the stem, discharge the contained seeds and scatter them all around. The bursting of the pericarp of some species of pines is also worthy of notice. The pericarp, which is a cone, remains on the tree till the summer succeeding that on which it was produced, the scales being still closed. But when the hot weather has commenced and continued for some time, so as to dry the cone thoroughly, the scales open of their own accord, and puffing out the contained seeds; and if a number of them happen to burst together, which is often the case, the noise is such as to be heard at some considerable distance. The twisted awn of the oat (fig. 65 a), or wild oat, as well as that of geranium cicutarium, and some others, seems to have been intended particularly for the purpose of aiding the further dispersion of the seed, after being discharged from the plant or pericarp. This spiral awn or spring, which is beset with a multitude of fine and minute hairs, possesses the property of contracting by means of drought, and of expanding by means of moisture. Hence it remains in a perpetual state of contraction or dilatation, dependent upon change of weather; from which, as well as from the additional aid of the fine hairs which act as so many baffles, and cling to whatever object they meet, the seed to which it is attached is kept in continual motion till it either germinates or is destroyed. The awn of barley, which is beset with a multitude of little teeth all pointing to its upper extremity, presents also similar phenomena. For when the seed with its awn falls from the ear and lies flat upon the ground, it is necessarily extended in its dimensions by the moisture of the night, and contracted by the drought of the day. But as the teeth prevent it from receding in the direction of the point, it is consequently made to advance in the direction of the base of the seed, which is thus often carried to the distance of many feet from the stalk on which it grew. If any one is yet sceptical with regard to the travelling capacity of the awn, let him only introduce an awn of barley with the seed uppermost between his coat and shirt sleeve at the wrist, when he walks out in the morning, and by the time he returns to breakfast, if he has walked to any great distance, he will find it up at his arm-pit. This journey has been effected by means of the continued motion of the arm, and consequently of the teeth of the awn acting as feet to carry it forward.

832. Where distance of dispersion is required, nature is
also furnished with a resource. One of the most common modes by which seeds are conveyed to a distance from their place of growth is that of the instrumentality of animals. Many seeds are thus carried to a distance from their place of growth merely by their attaching themselves to the bodies of such animals as wander over the earth, or even to come, as it were, and call for them; with which one part or other of the fructification is often furnished serving as the medium of attachment, and the seed being thus carried about with the animal till it is again detached by some accidental cause, and at last be dispersed. Sometimes the seeds are thus conveyed in the fur, the feathers, or the beaks of birds, or even sometimes, as in the case with the hooks or prickles are attached to the seed itself; or in the case of galium aparine and others, in which they are attached to the pericarp; or in the case of the thistle and the burdock, in which they are attached to the general calyx. Many seeds are dispersed by animals in consequence of their pericarps being used as forage, and thus, as it were, in the case with the berries of the drupe, as cherries, sloes, and haws, which birds often carry away till they meet with some convenient place for devouring the pulpy pericarp, and then drop the stone into the soil. And so also fruit is dispersed that has been hoarded for the winter, though not by the seeds itself, as in the case of the nuts boiled, which are often dispossessed by some other animal, that not caring for the hoard scatters and disposes of it. Sometimes the hoard is deposited in the ground itself, in which case part of it is generally found to take root and spring up into plants. Though it has been observed that the ground-squirrel often deprives the kernels of their pericarps, it has also been observed, in the case with other seeds in the holes of fence-posts, which being either, forgot or accidentally thrust out, fall ultimately into the earth and germinate. But sometimes the seed is even taken into the stomach of the animal, being passed through of the soil, and thus giving rise that the seed of many species of berry, such as the mistletoe, which the thrush swallows and afterwards deposits upon the boughs of such trees as it may happen to alight upon. The seeds of the Loranthus americanus, another parasitical plant, are said to be deposited in like manner on the branches of the coccoloba grandiflora, and other leafy trees; as also the seeds of physocala decandra, the berries of which are eaten by the robin, thrush, and wild pigeon. And so also the seeds of currants or roans are sometimes deposited, after having been swallowed by blackbirds or other birds, as may be seen by observing a currant-bush or young roan-tree growing out of the clump of the elder tree, in the wood which may have lain too long to have been little dust collected by way of soil; or where a natural graft may have been effected by the insinuation of the radicle into some chink or cleft. It seems indeed surprising that any seeds should be able to resist the heat and digestive action of the stomach of animals; but it is undoubtedly the case that the seeds of the pignut hellebore, which have been observed to this country, are said to have generally refused to vegetate till after undergoing this process, and it is known that some seeds will bear a still greater degree of heat without any injury. Spallanzani mentions some seeds that germinated after having been boiled in water, or put into the stomach of the stork and other birds, and exposed to a degree of heat measuring 239° of Fahrenheit. In addition to the instrumentality of brute animals in the dispersion of the seed might be added also, that of men, who, for purposes of utility or of ornament, not only transfers to his native soil seeds indigenous to the most distant regions, but sows and cultivates plants which are not indigenous.

833. The agency of winds is one of the most effective modes of dispersion instituted by nature. Some seeds are fitted for this mode of dispersion from their extreme minuteness, such as those of the mosses, lichens, and fungi, which float invisibly on the air, and vegetate wherever they happen to meet with a suitable soil. Others are fitted for it by means of an attached wing, as in the case of the fire-tree and liriodendron tulipifera, so that the seed, in falling from the cone or capsule, is immediately caught by the wind, and carried to a distance. Others are peculiarly fitted for it by means of their being furnished with an aigrette, or a stream of dust, or cleft shell, such as Drasophila; the down of which is so large and light in proportion to the seed it supports, that it is wafted on the most gentle breeze, and often seen floating through the atmosphere in great abundance at the time the seed is ripe. Some have a tail, as in elma vita alba. Others are fitted for this mode of dispersion by means of their only falling into the pericarp, which is also wafted along with them, as in the case of staphylea trifolia, the inflated capsule of which seems as if obviously intended thus to aid the dispersion of the contained seed by its exposing to the wind a large and distended surface with but little weight. And so also in the case of the maple, elm, and ash, the capsules of which are furnished, like some seeds, with a membranous wing, which when they separate from the plant the wind immediately lays hold of and drives before it.

834. The instrumentality of streams, rivers, and currents of the ocean, is a further means adopted by nature in the distribution of seeds. The seeds of many aquatic plants, by floating down the river or the valley the seeds which may accidentally fall into it, or which it may happen to sweep from its banks when it suddenly overflows them. The broad and majestic river, winding along the extensive plain, and traversing the continents of the world, conveys to the distance of many hundreds of miles, the seeds of many kinds of plants, which have colonized the shores of the Baltic are visited by seeds which grew in the interior of Germany, and the western shores of the Atlantic by seeds that have been generated in the interior of America. But fruits indigenous to America and the West Indies have sometimes been found to be carried along by the current of the ocean of the western coast of Europe. The seeds of many garden vegetables, as beans, dolichos pruriens, guillardina bondue, and anakardium occidentale, or cashew-nut, have been thus known to be driven across the Atlantic to a distance of upwards of 2000 miles; and although the fruits now added as examples are not such as could vegetate on the coast on which they were thrown, owing to soil or climate, yet it must be believed that fruits may have been often thus transported to climates or countries favorable to their vegetation.

835. Propagation by seeds. Though plants are for the most part propagated by means of seeds, yet many of them are propagated also by means of germs; that is, bulbs and buds. The caulinar bulb is often the means of the propagation of the species: it generally appears in the axil of the leaves, as in dentaria bulbifera and lilium bulbiferum; or between the spires of their umbels, as in allium canadense; in the midst of the spike of flowers, as in polygonum viviparum and poa alpina. As plants of the last kind are in some places common, it has been customary to make use of nature to secure the propagation of the species in situations where the seed may fail to ripen. The bud, though it does not spontaneously detach itself from the plant and form a new individual, will yet sometimes strike root and develop its parts if carefully separated by art and planted in the earth, and this is to be understood of the leaf-bud, only, for the flower-bud, according to Mirebel, if so treated, always perishes.

836. Propagation by the leaves. The species may sometimes be propagated even by means of the leaves; as in the aloe, some species of arum, and the species of mimosa. The leaves have converted into new plants, by virtue, no doubt, of some latent gem contained in them. The fungi and lichens, according to Gartner, are all genniferous, having no sexual organs, and no pollen impregnating a germ. In the genus Lycoperdon, the gelatinous substance that pervades the cellular tissue is covered by a black and somewhat hairy powder, but the fluid contents of the plant, which has been converted into a proliferous powder also; and in the agarics, hyphum, and boletus, vesicles containing sporeiferous particles are formed within the lamina, pores, or tubes. Hedwig, on the contrary, ascribes to the fungi a sexual apparatus, and maintains that the pollen is lodged in the volva. But here it is to be recollected, as in the case of the suctoria and lichens, that all fungi are not furnished with a volva,
and consequently not furnished with pollen. The confervae and ulcer, together with the genera Elasia and Riccia, are also, according to Girtner, propagated only by gems; while marchantia, anthoceros, Jungermannia, and Lyceperdon, are said to be propagated both by gems and seeds.

838. Runners are young shoots issuing from the collar or summit of the root, and creeping along the surface of the soil; but producing a new root and leaves at the extremity, and forming a new individual, by the decay of the connecting link, as in the strawberry.

839. Slips. The process of raising perennials by slips is well known to gardeners, and should perhaps be regarded as an extension of the old plant, rather than as the generation of a new one; though it serves the purpose of the cultivator equally well as a plant raised from seed, with the additional advantage of bearing fruit much sooner. But how is the root generated which the slip thus produces? If the trunk of a tree is lopped, and all its existing buds destroyed, then there will be protruded from between the wood and bark a sort of protuberant lip or ring formed from the proper juice, and from which there will spring a number of young shoots. The formation of the root in the case of the slip is effected in the same manner, the moisture of the soil encouraging the protrusion of buds at and near the section; and the bud that would have been converted into a branch above ground is converted into a root below.

840. Layers. The mode of propagation by layers is practised upon trees that are delicate, and which cannot readily be propagated by means of slips; in which case the root is generated nearly as in the former case, the soil stimulating the protrusion of buds which are converted into roots. In many plants, such as the currant and laurel, this is altogether a natural process, effected by the spontaneous bending down of a branch to the surface of the soil.

841. Suckers or off-sets. Many plants protrude annually from the collar a number of young shoots, encircling the principal stem and depriving it of a portion of its nourishment, as in the case of most fruit-trees. Others send out a horizontal root, from which there at last issues a bud that ascends above the soil and is converted into a little stem, as in the case of the elm-tree and syringa. Others send out a horizontal shoot from the collar or its neighbourhood; or a shoot that ultimately bends down by its own weight till it reaches the ground, in which it strikes root and again sends up a stem as in the currant-bush and laurel. The two former are called suckers or off-sets, though the term off-set should perhaps be restricted to the young bulbs that issue and detach themselves annually from bulbous roots. The latter is not designated by any particular name, but may be regarded as a sort of natural layer, resembling also, in some respects, the runner; from which, however, it is distinguished in that it never detaches itself spontaneously from the parent plant, as is the case also with the two former. But if either of them is artificially detached, together with a portion of root or a slice of the collar adhering to it, it will now bear transplanting, and will constitute a distinct plant.

842. Grafting and budding. The species is also often propagated, or at least the variety is multiplied, by means of grafting, which is an artificial application of a portion of the shoot or root of one tree or plant to the stem, shoot, branch, or root of another, so that the two shall coalesce together and form but one plant. The shoot which is to form the summit of the new individual is called the scion; the stem to which it is affixed is called the stock; and the operation, when effected, the graft. As the graft is merely an extension of the parent plant from which the scion came, and not properly speaking a new individual, so it is found to be the best method of propagating approved varieties of fruit-trees without any danger of altering the quality of the fruit, which is always apt to be incurred in propagating from seed, but never in propagating from the scion. The scion will also bear fruit much sooner than the tree that is raised from seed; and, if effected on a proper stock, will be much more hardy and vigorous than if left on the parent plant. And hence the great utility of grafting in the practice of gardening. Till lately, grafting was confined to the ligureous plants, but it is now successfully practised on the roots and shoots of herbaceous vegetables; and the dahlia is grafted by the root; the melon on the gourd; the love-apple on the potatoe; the cauliflower on the cabbage, &c. by the shoot. A very ingenious tract has been published on this subject, entitled, Essai sur la Greffe de l'herbe des plantes et des arbres, par Monsr. Le Baron de Tschowly, Bourgeois de Glaris. Paris, 1819.

Sect. X. Causes limiting the Propagation of the Species.

843. Though plants are controlled chiefly by animals, yet they also control one another. From the various sources of vegetable reproduction, but particularly from the fertility and dispersion of the seed, the earth would soon be overrun with plants of the most prolific species, and converted again into a desert, if it were not that nature has set bounds to their propagation by subjecting them to the control of man, and to the depredations of the great mass of animals; as well as in confining the germination of their seeds to certain and peculiar habitations arising from soil, climate, altitude, and other circumstances.
In order to form an idea of the manner in which these act upon vegetation; imagine that every year an enormous quantity of seeds, produced by the existing vegetables, are spread over the surface of the globe, by the winds and other causes already mentioned, all of these seeds which fall in places suitable for their vegetation, and are not destroyed by animals, germinate and produce plants; then among these plants, the strongest, and largest, and those to which the soil is best suited, develop themselves in number and magnitude so as to choke the others. Such is the general progress of nature, and among plants, as among animals, the strong flourish at the expense of the weak. These causes have operated for such a length of time, that the greater number of species are now fixed and considered as belonging to certain soils, situations, and climates, beyond which they seldom propagate themselves, otherwise than by the hands of man.

Sect. XI. Evidence and Character of Vegetable Vitality.

844. The power of counteracting the laws of chemical affinity is reckoned the best and most satisfactory evidence of the presence and agency of a vital principle as inherent in any subject. This principle, which seems first to have been instituted by Humboldt, is obviously applicable to the case of animals, as is proved by the process of the digestion of the food, and its conversion into chyle and blood; as well as from the various secretions and excretions effecting by the several organs, and effecting the growth and development of the individual, in direct opposition to the acknowledged laws of chemical affinity, which, as soon as the vital principle is extinct, begin immediately to give indication of their action in the incipient symptoms of the putrefaction of the dead body. But the rule is also applicable to the case of vegetables, as is proved by the intro-susception, digestion, and assimilation of the food necessary to their development; all indicating the agency of a principle capable of counteracting the laws of chemical affinity; which, at the period of what is usually called the death of the plant, begin also immediately to act, and to give evidence of their action in the incipient symptoms of the putrefaction of the vegetable.

Vegetables are therefore obviously endowed with a species of vitality. But admitting the presence and agency of a vital principle inherent in the vegetable subject, what are the peculiar properties by which this principle is characterised?

845. Excitability. One of the most distinguishable properties of the vital principle of vegetables is that of its excitability, or capacity of being acted upon by the application of natural stimuli, impelling individual parts in a new direction. Bonnet has given it the name of being subject to "energetization."

846. The stimulating influence of light upon the vital principle of the plant is discoverable, whether in the stem, leaf, or flower. The direction of the stem is influenced by the action of light, as well as the color of its leaves. Distance from direct rays of light or weak light produces etiolation, and its antagonism, branching. The luxuriance of branches depends on the presence and action of light, as is particularly observable in the case of hot-house plants, the branches of which are not so conspicuously directed, either to the fly in quest of heat, or to the door or open sash in quest of air, as to the sun in quest of light. Hence also the branches of plants are often more luxuriant on the south than on the north side; or at least on the side that is best exposed to light. The position of the leaf is also strongly affected by the action of light to which it uniformly turns its upper surface. This may be readily perceived in the case of trees trained to a wall, from which the upper surface of the leaf is by constant turning turned to the south, and on a north wall turns itself north. And if the upper surface of the leaf is forcibly turned towards the wall and confined in that position for a length of time, it will soon resume its primitive position upon regaining its liberty, but particularly if the atmosphere is clear. The leaves of the mallows are said to exhibit but slight indications of this action; as also those of the mistletoe, which are equally susceptible on both sides. It had been conjectured that these effects are partly attributable to the agency of heat; and to try the value of the conjecture, Bonnet placed some plants of the airplex in a stove heated to 23° of Reaumur. Yet the stems were not inclined to the side from which the greatest degree of heat came; but to a small opening in the stores. Heat then does not seem to exert any perceptible influence in the production of the above effects. Does moisture? Bonnet found that the leaves of the vine exhibited the same phenomenon when immersed in water, as when left in the open air. Whence it seems probable that light is the sole agent in the production of the effects in question.

But as light produces such effects upon the leaves, so darkness or the absence of light produces an effect quite the contrary; for it is known that the leaves of many plants assume a very different position in the night from what they have in the day. This is particularly the case with winged leaves, which, though fully expanded during the day, begin to droop and bend down about sunset and during the fall of the evening dew, till they meet together on the inferior side of the leaf-stalk, the terminal lobe, if the leaf is furnished with one, folding itself back till it reaches the first pair; or the two side lobes, if the leaf is trifoliate. So also the leaves of the clover; and of the bean, which are not entirely closed down during the night, and those of mimosa pudica fold themselves up along the common foot-stalk so as to overlap one another. Linnaeus has designated the above phenomenon by the application of The Slumber of Plants. The power is also evident from the expansion of the action of light. Many plants do not fully expand their petals except when the sun shines; and hence alternately open them during the day and shut them up during the night. This may be exemplified in the case of papilionaceous flowers in general, which spread out their wings in fine weather to admit the rays of the sun, and again fold them in case of rain. It may be exemplified in the case of corydalis, which is one of that of the dandelion and hawkweed. But the most singular case of this kind is perhaps that of the lotus of the Euphrates, as described by Theophrastus, which he represents as rearing and expanding its blossoms by day, closing and sinking down beneath the surface of the water by night so as to be beyond the grasp of the hand, and again rising up in the morning to present its expanded blossom to the sun. The same phenomenon is related also by Pliny. But although many plants open their flowers in the morning and shut them again in the evening, yet all flowers do not open and shut at the same time. Plants have their hours as to time, once in the course of the day: hence the daily opening and shutting of the flower has been denominated by botanists The Horologium Flora. Flowers requiring but a slight application of stimulus open early in the morning, while others requiring more or less stimulus close later. Some do not open till noon, and some, whose extreme delicacy cannot bear the action of light at all, open only at night, such as theactus grandiflora, or night-blowing
cereus. But it seems somewhat doubtful whether or not light is the sole agent in the present case; for it has been observed that equatorial flowers open always at the same hour, and that tropical flowers change their opening according to the length of the day. The length of the day has been the determining agent in the opening of flowers of plants that are removed from a warmer to a colder climate expand at a later hour in the latter. A flower that opens at six o'clock in the morning at Senegal, will not open in France or England the same hour. A flower that opens at ten o'clock in a place open in France or England till noon or later, and in Senegal it will not open at all. And a flower that does not open till noon or later at Senegal, will not open at all in France or England. This seems as if heat or its absence were also an agent in the opening and shutting of flowers; though the opening of such flowers is precisely either to light or heat or both. But the length of time of some flowers depends not so much on the action of the stimulus of light as on the existing state of the atmosphere, and hence their opening or shutting betokens change. If the Siberian sow-thistle shuts at night, the ensuing day will be fine; and if it opens, it will be cloudy and rainy. If the African marel

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in opening in North America than in the same latitudes in Europe, because the surface of the earth is higher, or the winters more severe.

850. Maturation of the fruit. Plants exhibit as much diversity in the warmth and length of time necessary to mature their fruit as in their frondescence and flowering; but the plant that flowers the soonest, does not always ripen its fruit the soonest. The hazel-tree, which blows in February, does not ripen its fruit till autumn; while the cherry, that does not blow till May, ripens its fruit in June. It may be regarded, however, as the general rule, that if a plant blows in spring it ripens its fruit in summer, as in the case of the currant and gooseberry; if it blows in summer it ripens its fruit in autumn, as in the case of the vine; and if it blows in autumn it ripens its fruit in the winter. But the meadow-saffron, which blows in the autumn, does not ripen its fruit till the succeeding spring.

851. Such are the primary facts on which a Calendarium Floræ, should be founded. They have not hitherto been very minutely attended to by botanists; and perhaps their importance is not quite so much as has been generally supposed; but they are at any rate sufficiently striking to have attracted the notice even of savages. Some tribes of American Indians act upon the very principle suggested by Linnaeus, and plant their corn when the wild plum blooms, or when the leaves of the oak are about as large as a squirrel's ears. The names of some of their months are also designated from the state of vegetation. One is called the budding month, and another the flowering month; one the strawberry month, and another the mulberry month; and the autumn is designated by a term signifying the fall of the leaf. Thus the proposed nomenclature of the French for the months and seasons is founded in nature as well as in reason.

852. Cold. As the elevation of temperature induced by the heat of summer is essential to the full exertion of the energies of the vital principle, so the depression of temperature consequent upon the colds of winter has been thought to suspend the exertion of the vital energies altogether. But this opinion is evidently founded on a mistake, as is proved by the example of such plants as protrude their leaves and flowers in the winter season only, such as many of the mosses; as well as by the dissection of the yet unfolded buds at different periods of the winter, even in the case of such plants as protrude their leaves and blossoms in the spring and summer, and in which, it has been already shown, there is a regular, gradual, and incipient development of parts, from the time of the bud's first appearance till its ultimate opening in the spring. The sap, it is true, flows much less freely, but is not wholly stopped. Du Hamel planted some young trees in the autumn, cutting off all the smaller fibres of the root, with a view to watch the progress of the formation of new ones. At the end of every fortnight he had the plants taken up and examined with all possible care to prevent injuring them, and found that, when it did not actually freeze, new roots were always uniformly developed.

853. Energies of life in plants like the process of respiration in animals. Hence it follows, that even during the period of winter, when vegetation seems totally at a stand, the tree being stripped of its foliage, and the herb apparently withering in the frozen blast, still the energies of vital life are exerted; and still the vital principle is at work, carrying on in the interior of the plant, concealed from human view, and sheltered from the piercing frosts, operations necessary to the preservation of vegetable life, or protrusion of future parts; though it requires the returning warmth of spring to give that degree of velocity to the juices which shall render their motion cognizable to man, as well as that expression to the whole plant which is the most evident token of life: in the same manner as the processes of respiration, digestion, and the circulation of the blood are carried on in the animal subject even while asleep; though the most obvious indications of animal life are the motions of the animal when awake. Heat then acts as a powerful stimulus to the operations of the vital principle, accelerating the motion of the sap, and consequent development of parts; as is evident from the sap's beginning to flow much more copiously as the warmth of spring advances, as well as from the possibility of anticipating the natural period of their development by forcing them in a hot-house. But it is known that excessive heat impedes the progress of vegetation as well as excessive cold; both extremes being equally prejudicial. And hence the sap flows more copiously in the spring and autumn, than in either the summer or winter; as may readily be seen by watching the progress of the growth of the annual shoot, which, after having been rapidly protruded in the spring, remains for a while stationary during the great heat of the summer, but is again elongated during the more moderate temperature of autumn.

854. Stimulurity. There are also several substances which have been found to operate as stimulants to the agency of the vital principle when artificially dissolved in water, and applied to the root or branch. Oxygenated muriatic acid has been already mentioned: and the vegetation of the bulbs of the hyacinth and narcissus is accelerated by means of the application of a solution of nitre. Dr. Barton, of Philadelphia, found that a decaying branch of liriodendron tulipifera, and a faded flower of the yellow iris, recovered and continued long fresh when put into water impregnated with camphor; though flowers and branches, in all respects similar, did not recover when put into common water.
855. **Irritability.** Plants are not only susceptible of the action of the natural stimuli of light and heat, exciting them gradually to the exercise of the functions of their different organs in the regular progress of vegetation; they are susceptible also of the action of a variety of accidental or artificial stimuli, from the application of which they are found to give indications of being endowed also with a property similar to what we call irritability in the animal system. This property is well exemplified in the genus *Minosa*; but particularly in that species known by the name of the *Sensitive Plant*; and the *dionaea muscipula* and *drosera*. But sometimes the irritability resides in the flower, and has its seat either in the stamens or style. The former case is exemplified in the flower of the berberry and cactus tuna, and the latter in stylidium glandulosum.

856. **Sensation.** From the facts adduced in the preceding sections, it is evident that plants are endowed with a capacity of being acted upon by the application of stimuli, whether natural or artificial, indicating the existence of a vital principle, and forming one of the most prominent features of its character. But besides this obvious and acknowledged property, it has been thought by some phytologists that plants are endowed also with a species of *sensation*. Sir J. E. Smith seems rather to hope that the doctrine may be true, than to think it so.

857. **Instinct.** There is also a variety of phenomena exhibited throughout the extent of the vegetable kingdom, some of which are common to plants in general, and some peculiar to certain species, that have been thought by several botanical writers to exhibit indications, not merely of sensation, but of *instinct*. The tendency of plants to incline their stem and to turn the upper surface of the leaves to the light, the direction which the extreme fibres of the root will often take to reach the best nourishment, the folding up of the flower on the approach of rain, the rising and falling of the water-lily, and the peculiar and invariable direction assumed by the twining stem in ascending its prop, are among the phenomena that have been attributed to instinct. Keith has endeavoured *(Lin. Trans. xi. p. 11.)* to establish the doctrine of the existence and agency of an instinctive principle in the plant, upon the ground of the direction invariably assumed by the radicle and plumelet respectively, in the germination of the seed.

858. **Definition of the plant.** But if vegetables are living beings endowed with sensation and instinct, or any thing approaching to it, so as to give them a resemblance to animals, how are we certainly to distinguish the plant from the animal? At the extremes of the two kingdoms the distinction is easy; the more perfect animals can never be mistaken for plants, nor the more perfect plants for animals, but at the mean, where the two kingdoms may be supposed to unite, the shades of discrimination are so very faint or evanescent that of some individual productions it is almost impossible to say to which of the kingdoms they belong. Hence it is that substances which have at one time been classed among plants, have at another time been classed among animals; and there are substances to be met with whose place has not yet been satisfactorily determined. Of these I may exemplify the genus *Corallina* *(fig. 66.)*, which Linnaeus placed among animals, but which Gærtner places among plants. Linnaeus, Bonnet, Hedwig, and Mirbel, have each given particular definitions. According to Keith, a vegetable is an organised and living substance springing from a seed or gem, which it again produces; and effecting the development of its parts by means of the intro-susception and assimilation of unorganised substances, which it derives from the atmosphere or the soil in which it grows. The definition of the animal is the counterpart: an animal is an organised and living being proceeding from an egg or embryo, which it again produces; and effecting the development of its parts by means of the intro-susception of organised substances or their products. For all practical purposes, perhaps plants may be distinguished...
from animals with sufficient accuracy by means of the trial of burning; as animal substances in a state of ignition exhale a strong and phosphoric odor, which vegetable substances do not.

**VEGETABLE PATHOLOGY.**

**CHAP. IX.**

Vegetable Pathology, or the Diseases and Casualties of Vegetable Life.

859. As plants are, like animals, organised and living beings, they are, like animals also, liable to such accidental injuries and disorders as may affect the health and vigor, or occasion the death of the individual. These are wounds, accidents, diseases, and natural decay.

**SECT. I. Wounds and Accidents.**

860. A wound is a forcible separation of the solid parts of the plant effected by means of some external cause, intentional or accidental.

851. Incisions are sometimes necessary to the health of the tree, in the same manner perhaps as bleeding is necessary to the health of the animal. The trunk of the plum and cherry-tree seldom expand freely till a longitudinal incision has been made in the bark; and hence this operation is often practised by gardeners. If the incision affects the epidermis only it heals up without leaving any scar; if it penetrates into the interior of the bark, it heals up only by means of leaving a scar; if it penetrates into the wood, the wound in the wood itself never heals up completely, but new wood and bark are formed above it as before.

852. Boring is an operation by which trees are often wounded for the purpose of making them part with their sap, or deaden by the bird, to facilitate orpherical the inner side of the trunk of the tree, or rather slanting hole is bored in them with a wamme, so as to penetrate an inch or two into the wood, from this the sap flows copiously; and though a number of holes is often bored in the same trunk, the health of the tree is not very materially affected. For trees will continue to perform their functions for many years; and the hole, if not very large, will close up again like the deep incision, not by the union of the broken fibres of the wood, but by the formation of new bark and wood projecting beyond the edge of the orifice, and finally shutting it up altogether.

853. Girdling is an operation to which trees in North America are often subjected when the farmer wishes to clear his land of timber. It consists in making parallel and horizontal incisions with an axe into the trunk of a tree, and carrying them quite round the stem so as to penetrate through the albumen, and then to scoop out the intervening portion. If this operation is performed early in the spring, and before the commencement of the bloosoming season, the tree rarely survives it; though some trees that are peculiarly tenacious of life, such as acer saccharinum and nyssa integrifolia, have been known to survive it a considerable length of time.

854. Squirt. If a tree is bent so as to fracture part only of the cortical and woody fibres, and the stem or branch but small, the parts will again unite by being put back into their natural position, and well propped up. Especially cure may be expected to succeed if the fracture happens in the spring; but it will not succeed if the fracture is accompanied with contusion, or if the stem or branch is large; and even where it succeeds does the woody fibres do not contribute to the union, but the granular and herbaceous substance only which exudes from between the wood and liser, insinuating itself into all interstices and finally becoming indurated into wood.

855. Pruning. Wounds are necessarily inflicted by the gardener or forester in the pruning or lopping off the superfluous branches, but this is seldom attended with any bad effects to the health of the tree, if done by a skilful practitioner: indeed no further art is required merely for the protection of the tree beyond that of cutting the branch through in a sloping direction so as to prevent the rain from lodging. In this case the wound soon closes up by the induration of the exposed surface of the section, and by the protrusion of a granular substance, forming a sort of circular lip between the wood and bark; and hence the branch is never elongated by the growth of the same vessels that have been cut, but by the protrusion of new buds near the point of section.

856. Felling. In the operation of grafting there is a wound both of the stock and graft; which are united, not by the immediate adhesion of the surfaces of the two sections, but by means of a granular and herbaceous substance exuding from between the wood and bark, and insinuating itself as a sort of cement into all open spaces: new wood is finally formed within it, and the union is complete.

857. Felting is the operation of cutting down trees close to the ground, which certain species will survive, if the stump is protected from the injuries of animals, and the root fresh and vigorous. In this case the fibres of the wood are never again regenerated, but a lip is formed in the case of pruning; and that springing up into new shoots, are protruded near the section; so that from the old shoot, ten, twelve, or even twenty new stems may issue according to its size and vigor. The stools of the oak and ash-tree will furnish good examples; but there are some trees, such as the fir, that never send out any shoots after the operation of felling.

858. If buds are destroyed in the course of the winter, or in the early part of the spring, many plants will again generate new buds that will develop their parts as the others would have done, except that they never contain blossom or fruit. Du Hamel thought these buds sprang from pre-organised gerns which he conceived to be dispersed throughout the whole of the plant, but right since he has discovered the true source of the regeneration of buds, in the proper juice that is lodged in the albumen. Buds thus regenerated never contain or produce either flower or fruit. Perhaps because the fruit-bud requires more time to develop its parts, or a peculiar and higher degree of elaboration, and that this has to this operation is only the effect of a great effort of the vital principle for the preservation of the individual, and one of those wonderful resources to which nature always knows how to resort when the vital principle is in danger. But though such buds do not produce flowers directly, as in the case of plants that bear their blossoms on new shoots, yet the reproductive buds, which produce blossoms and fruit the same season, as in the case of cutting down an old vine, or pruning the rose.

859. Sometimes the leaves of a tree are destroyed partially or totally as soon as they are protruded from the bud or in the fall in the case of deciduous trees; by the hasty consumption of the leaves, or because the leaf is injured in the season, the new leaves will again protrude without subsequent shoots. Some trees will bear to be stripped even more than once in a season, as is the case with the mulberry-tree, which they cultivate in the south of France and Italy for the purpose of feeding the silk-worm. But if it is stripped too often, in the season it requires its rest.

860. The decoction of a tree, or the stripping of it bark, may be either intentional or accidental, partial or total. If it is partial, and affects the epidermis only, then it is again regenerated, as in the case of slight incision, without leaving any scar. But if the epidermis of the petal, leaf, or fruit, is destroyed, it is not again regenerated, nor is the wound healed up, except by means of a scar. Such is the case also
and with all decortications that penetrate deeper than the epidermis, particularly if the wound is not protected from the direct action of the air: if the depths of these cracks reach to the wood, then new bark issues from between the bark and wood, and spreads till it covers the wound. But the result is not the same when the wound is covered from the air. In the season of the flowering of the sap Du Hamel detached a ring of bark, of three or four inches in breadth, from the trunk of a large young elm, taking care that the decortications did not cover the wound of the ring, by surrounding it with a tube of glass cemented above and below to the trunk. After a few days the tubes became cloudy within, particularly when it was hot; but when the air became cool, the cloud condensed and fell in drops to the bottom. At last there began to appear, as if exuding from between the upper part of the circumference, as if exuding from between the longitudinal fibres of the alburnum, a number of gelatinous drops. They were not connected with the scurfy substance at the top, but seemed to arise from small slips of the liber that had not been completely detached. Their first appearance was that of small, rubbery matter, sometimes brought off, more generally by checks produced by cold or injuries from excessive heat, or long continued drought. Fruit is often ripened prematurely by the puncture of insects; and a pine-apple of almost any age may be thrown into an hour by a two or three hour's exposure to frosty weather in winter, or by scourching the roots in an overhot tunnel at any season.


Sect. II. Diseases.

873. Diseases are corrupt affections of the vegetable body, arising from a vitiated state of its juices, and tending to injure the habitual health either of the whole or part of the plant. The diseases that occur the most frequently among vegetables are the following: Blight, smut, mildew, honey-dew, dropsy, flux of juices, gangrene, etiolation, suffocation, contortion, consumption.

874. Blight. Much has been written on the nature of blight; and in proportion as words have been multiplied on the subject, the difficulties attending its elucidation have increased.

875. The blight, or blast, was well known to the ancient Greeks, who were however totally ignorant of its cause, regarding it merely as a blast from heaven, indicating the wrath of their offended deities. It had utterly insensible to the Roman writers also to the Romans, and the enumeration of the rusts was no less well regarded in the same light as the Greeks, and even believed to be under the direction of a particular deity, Rubigus, whom they solemnly invoked that blight might be kept from corn and trees. It is still well known from its effects to every one having the least knowledge of the garden or garden labours; yet it has been very frequently met with of late in many countries, and there is no one cause that will account for all the different cases of blight, or disease going by the name of blight; though they have been supposed to have all the same origin. If we take the term in its most general acceptation I think it will include at least three distinct species—blight originating in cold and frosty winds, blight originating in seed, and blight originating in the immediate propagation of a sort of small and parasitical fungus.

876. Blight, originating in cold and frosty winds, is often occasioned by the cold and easterly winds of spring, which nip and destroy the tender shoots of the plant, by stopping the current of the juices. The leaves which are thus deprived of their due nourishment wither and fall, and the juices that are now stopped in their passage swell and burst the vessels, and become the food of innumerable little insects that soon after make their appearance. Hence they are often mistaken for the cause of the disease itself; the farmer supposing they are want of the key, wind, or east wind, and the cause of the disease to be the incompetence of the blight, or the want of the east wind, or east wind. The east wind is forming a protection for the eggs of insects, and their multiplication will no doubt contribute to the spreading of the disorder, as they always breed fast where they find plenty of food. But a similar disease is often occasioned by the early frost of spring. If the weather is prematurely mild, the blossom is prematurely produced, and with that, which is very necessary to be prevented, the east wind is occasioned by the judicious use of the east wind. For it is very often happened that this premature blossom is totally destroyed by subsequent frosts, as well as both the leaves and shoots, which consequently wither and fall, and injure if they do not actually kill the plant. This evil is also augmented by the unskilful gardener, even in attempting to prevent it; that is, by marring up his trees too closely, or by keeping them covered in the course of the day, and thus rendering the shoots so tender that they can scarcely fail to be destroyed by the next frost.

877. Blight, originating in sultry and pestilential vapor, generally happens in the summer when the grain has attained to its full growth, and when there are no cold winds or frosts to occasion it. Such was the blight that used to damage the vineyards of ancient Italy, and which is yet found to damage our hop-plantations and wheat-crops. The Romans had observed that it generally happened after short but heavy showers of rain, though not necessarily so, and have observed that the season of the ripening of the grain, and that of the middle of the vineyard suffered the most. This corresponds pretty nearly to what is in this country called the fire-blaze among hops, which has been observed to take place, most commonly about the end of July, when there has been rain with a hot gale preceding. The immediate objects of the disease are affected whether the blight is general or partial, and is almost always the point in which it originates. In a particular case that was minutely observed, the damage happened a little before noon, and the blight ran in a line forming a right angle with the sun's beams at that time of the day. There was but little wind, which was however in ripening, and at the beginning of the disease it was considered as preceding any thing expected from such a soil. A week afterwards a portion of the crop, on the east side of the field, to the extent of several acres, was totally destroyed; being shrunk and shrivelled up to less than half the size of what it had formerly been, and so withered and blasted as not to appear to belong to the same field. The rest of the poor produces a faint crop.

878. Blight, originating in fungi, attacks the leaves or stem both of herbaceous and woody plants, such as euphorbia cyparissias, berberis vulgaris, and rhamnus cathartica, but more generally and particularly our most useful grains, wheat, barley, and oats. By this name is generally assumed the appearance of a rusty-looking powder that soils the finger when touched. In March 1807, some blades of wheat were examined by Keight that were attacked with this species of blight; the appearance was that of a number of dusty-looking spots or patches dispersed over the surface of the leaf, exactly like that of the seeds of dorseferous ferns bursting their indium. Upon more minute inspection these patches were found to
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consist of thousands of small globules collected into groups beneath the epidermis, which they raised up in a sort of blister and at last burst. Some of the globules seemed as if imbedded even in the longitudinal vessels of the blade. They were of a yellowish or rusty brown, and somewhat transparent. But these groups of globules have been ascertained by Sir J. Banks to be patches of minute fungus, the seeds of which, as they float in the air, enter the pores of the epidermis of the leaf, particularly if the plant is sickly; or they exist in the manure or soil, and enter by the pores of the root. (Sir J. Banks on Blight, 1806.) This fungus has been figured by Sowerby, and by F. Bauer, and crew. It is known among farmers by the name of red rust, and leaves it does not materially injure the crop. But there is another species of fungus known to the farmer by the name of red gum, which attacks the ear only, and is extremely prejudicial. In the aggregate it consists of groups of minute globules interspersed in the epidermis, and leaves it does not put any exudation, but it does not injure the plant. They are deposited on the surface of the plant by means of a black powder, but upon the soil, and they are deposited by the fungus, it may be for want of the peculiar food requisite for perfecting the grain; it being known that the fruit or seeds of many plants contain primitive principles not found in the rest of the plant. The grain of wheat contains gluten and phosphate of lime, and if there are wanting in the soil, that is, or the manured earths in which the plant grows, it will be unable to perfect its fruit, which of consequence becomes more liable to disease. (New Theory of Agr. &c.)

879. Smut is a disease incidental to cultivated corn, by which the farina of the grain, together with its proper integuments and even part of the husk, is converted into a black soot-like powder. If the injured ear is struck with the finger, the powder will be dispersed like a cloud of black smoke; and if a portion of the powder is wetted by a drop of water and put under the microscope, it will be found to consist of millions of minute and transparent globules, which seem to be composed of a clear and glary fluid encompassed by a thin and skinny membrane. This disease does not affect the whole body of the crop, but the smutted ears are sometimes very numerously dispersed throughout it. Some have attributed it to the soil in which the grain is sown, and others have attributed it to the seed itself, alleging that smutted seed will produce a smutted crop. But in all this there seems to be a great deal of doubt. Willdenow regards it as originating in a small fungus, which multiplies and extends till it occupies the whole ear. (Princip. of Bot. p. 356.) But F. Bauer of Kew, seems to have ascertained it to be merely a morbid swelling of the ear, and not at all connected with the growth of a fungus. (Smith's Introd. p. 348.) It is said to be prevented by steeping the grain before sowing in a weak solution of arsenic. But besides the disease called smut there is also a disease analogous to it, or a different stage of the same disease, known to the farmer by the name of bags or smut-balls, in which the nucleus of the seed only is converted into a black powder, whilst the ovary, as well as the husk, remains sound. The ear is not much altered in its external appearance, and the diseased grain contained in it will even bear the operation of threshing, and consequently mingle with the bulk. But it is always readily detected by the experienced buyer, and fatal to the character of the sample. It is said to be prevented as in the case of smut.

880. Mildew is a thin and whitish coating with which the leaves of vegetables are sometimes covered, occasioning their decay and death, and injuring the health of the plant. It is frequently found on the leaves of tussilago farfara, humulus lupulus, corylos avellana, and the white and yellow dead-nettle. It is found also on wheat in the shape of a glutinous exudation, particularly when the days are hot and the nights without dew. Willdenow says it is occasioned by the growth of a fungus of great minuteness, the mucor crisyphe of Linnaeus; or by a sort of whitish slime which some species of aphides deposit upon the leaves. J. Robertson (Hort. Trans. v. 178.) considers it as a minute fungus of which different species attack different plants. Sulphur he has found the only specific cure. In cultivated crops mildew is said to be prevented by manuring with soot.

881. Honey-dew is a sweet and clammy substance which congeulates on the surface of the leaves during hot weather, particularly on the leaves of the oak-tree and beech, and is regarded by Curtis as being merely the dung of some species of aphides. This seems to be the opinion of Willdenow also, and it is in doubt possible that it may be the case in some instances or species of the disease. But Sir J. E. Smith contends that it is not always so, or that there are more species of honey-dew than one, regarding it particularly as being an exudation, at least in the case of the beech, whose leaves are, in consequence of an unfavorable wind, apt to become covered with a sweet sort of glutinous coating, similar in flavor to the fluid obtained from the trunk.

882. It is certain, however, that saccharine exudations are found on the leaves of many plants, though not always distinguished by the name of honey-dew; which should not perhaps be applied except when the exudation occasions disease. But if it is to be applied to all saccharine exudations whatever, then we must include under the appellation of honey-dew, the saccharine exudations observed on the orange-tree by De la Hire, together with that of the lime-tree which is more glutinous, and of the poplar which is more resinous; as also that of the eustus creticus, and of the manna which exudes from the ash-tree of Italy and larch of France. It is also possible that the exudation of excrement constituting honey-dew may occasionally occur without producing disease; for if it should happen to be washed off soon after by rains or heavy dews, then the leaves will not suffer. Washing is therefore the palliative: judicious culture the preventive.

883. Plants are also liable to a disease which affects them in a manner similar to that of the dropsy in animals, arising from long continued rain or too abundant watering.
Willdenow describes it as occasioning a preternatural swelling of particular parts, and inducing putrefaction. It is said to take place chiefly in bulbous and tuberous roots, which are often found much swelled after rain. It affects fruits also, which it renders watery and insipid. It prevents the ripening of seeds, and occasions an immoderate production of roots from the stem.

884. Succulent plants. This disease generally appears in consequence of excessive waterings, and is generally incurable. The leaves drop, even though plump and green; and the fruit rots before reaching maturity. In this case the absorption seems to be too great in proportion to the transpiration; but the soil when too much manured has this similar effects. Du Hamel planted some elms in a soil that was particularly well manured, and accordingly they puzzled with great vigor for some time; but at the end of five or six years they all died suddenly. The bark was found to be detached from the wood, and the cavity filled up with a reddish-colored water. The symptoms of this disease suggest the palliatives; and the preventive is ever the same — judicious culture.

885. Flux of juices. Some trees, but particularly the oak and birch, are liable to a great loss of sap either bursting out spontaneously, owing to a superabundance of sap, or issuing from accidental wounds; sometimes it is injurious to the health of the plant, and sometimes not.

886. There is a spontaneous extravasation of the sap of the vine, known by the name of the tears of the vine, which is not always injurious. As it often happens that the root imbipes sap, which the leaves are not yet prepared to throw off, because not yet sufficiently expanded, owing to an inlent season, the sap which is first carried up, being propelled by that which follows, ultimately forces its way through all obstructions, and exudes from the bud. But this is observed only in cold climates; for in hot climates where the development of the leaves is not obstructed by cold, they are ready to elaborate the sap as soon as it reaches them. There is also a spontaneous extravasation in some cases of root-cysts, and the gum which exudes from cherry, plum, peach, and almond trees, is seldom detrimental to their health, except when it insinuates itself into the other vessels of the plant and occasions obstructions.

887. By a extravasation of gum is intended a disease, and one for which there is seldom any remedy. It is generally the consequence of an unsuitably soil, situation, or climate. Cold raw summers will produce it in the peach, apricot, and more under sorts of plum and cherry; or grafting these fruits on diseased stocks. Cutting out the part and applying a covering of loam or tar and charcoal appears to exclude the air and prevent it; but the only effectual method, where it can be practised, is to take up the tree and place it in a suitable soil and situation.

888. The extravasation and corruption of the ascending or descending juices, has been known to occasion a fissure of the solid parts. Sometimes the fissure is occasioned by means of frost, forming what is called a double albumen; that is, first a layer that has been injured by the frost, and then a layer that passes into wood. Sometimes a layer is partially affected, and that is generally owing to a sudden and partial thaw on the south side of the trunk, which may be followed again by a sudden frost. In this case the albumen is split, by means of the expansion of the wood.

889. Chiblains. But clefts thus occasioned often degenerate into chiblains that discharge a blackish and acrid fluid to the great detriment of the plant, particularly if the sores are so situated that rain or snow will readily lodge in them, and become putrid. The same injury may be occasioned by the bite or puncture of insects while the shoot is yet tender; and as no vegetable ulcer heals up of its own accord, the sooner a cure is attempted the better, as it will, if left to itself, ultimately corrode and destroy the whole plant, bark, wood, and pith. The only palliative is the excision of the part affected, and the application of a coat of grafting wax. (Willdenon, p. 334.)

890. Gangrene. Of this disorder there are two varieties, the dry and the wet. The former is occasioned by means of excessive heat or excessive cold. If by means of cold, it attacks the leaves of young shoots and causes them to shrink up, converting them from green to black; as also the inner bark, which it blackens in the same manner, so that it is impossible to save the plant except by cutting it to the ground. If by means of heat, the effects are nearly similar, as may oftentimes be seen in gardens, or even in forests, where the foresters are allowed to clear away the moss and withered leaves from the roots. Sometimes the disease is occasioned by the too rapid growth of a particular branch, depriving the one that is next it of its due nourishment, and hence inducing its decay. Sometimes it is occasioned by means of parasitical plants, as in the case of the bulbs of the saffron, which a species of lycoperdon often attaches itself to and totally corrupts.

891. Dry gangrene. The harnattan winds of the coast of Africa kill many plants, by means of inducing a sort of gangrene that withers and blackens the leaves, and finally destroys the whole plant. The nopal of Mexico is also subject to a sort of gangrene that begins with a black spot, and extends till the whole leaf or branch rots off, on which occasions the leaves are affected. But gangrene may affect bushes, trees, and shrubs. It affects also the flowers and fruit. Sometimes it attacks the roots also, but rarely the stem. It seems to be owing, in many cases, to too wet or too rich a soil; but it may originate in contagion, and may be caught by infection. But the nopal is subject also to a disease called by Thiery la dissolution, considered by Sir J. E. Smith as distinct from gangrene, and which appears to be Willdenon's dry gangrene. A joint of the nopal, or a whole branch, and sometimes an entire plant, changes in the space of a single hour, from a state of apparent health to a state of putrefaction or dissolution. Now its surface is verdant and shining, and in a few minutes changes to a watery jelly. Its brittleness is greater. If the substance is cut into, the parts are found to have lost all cohesion, and are quite rotten; the attempt at a cure is by speedy amputation below the diseased part. Sometimes the vital principle collecting and exerting all its energies, makes a stand as it were against the encroaching disease, and throws off the infected part. (Smith's Introduction, p. 340.)

892. Etiolation. Plants are sometimes affected by a disease which entirely destroys their verdure, and renders them pale and sickly. This is called etiolation, and may arise merely from want of the agency of light, by which the extraction of oxygen is effected, and the leaf rendered green. And hence it is that plants placed in dark rooms, or between great masses of stone, or in the clefts of rocks, or under the shade of other trees, look always peculiarly pale. But if they are removed from such situations, and exposed
to the action of light, they will again recover their green color. Etiolation may also ensue from the deprecation of insects nestling in the radicle, and consuming the food of the plant, and thus debilitating the vessels of the leaf so as to render them insusceptible of the action of light. This is said to be often the case with the radicles of secale cereale; and the same result may also arise from poverty of soil.

893. Suffocation. Sometimes it happens that the pores of the epidermis are closed up, and transpiration consequently obstructed, by means of some extraneous substance that attaches itself to and covers the bark. This obstruction induces disease, and the disease is called suffocation.

894. Sometimes it is occasioned by the immediate growth of lichens upon the bark covering the whole of the plant, as may be often seen in fruit-trees, which it is necessary to keep clean by means of scraping off the lichens, at least from the smaller branches. For if the young branches are thus covered with lichens, so that the bark cannot perform its proper functions, the tree will soon begin to languish, and will finally become covered with fungi, inducing or resulting from decay, till it is at last wholly choked up.

895. But a similar effect is also occasionally produced by insects, in feeding upon the sap or shoot. This may also be accomplished in the case of apple, when some small insects are thus covered upon the tender shoot in such multitudes as to cover it from the action of the external air altogether. It may be exemplified also in the case of Coccus wespertinus and Acrasius tellarius, insects that infest hot-house plants, the latter by spinning a fine and delicate web over the leaf, and thus preventing the action of atmospheric air. Insects are to be removed either by the hand or other mechanical means, or destroyed by excess of some of the elements of their nutrition, as heat, or cold, or moisture, where such excess does not prove injurious to the plant; or by a composition either fluid or otherwise, which shall have the same effects. Prevention is better than cure. Particular attention should be paid to the propagation of the insects or vermin, by destroying their embryo progeny, whether oviparous or otherwise.

896. Sometimes the disease is occasioned by an extravasation of juices which coagulate on the surface of the leaf, and as to form a sort of crust, but as they are not soon burnt off, they cause the further expansion of the leaf. Hence the top shoots decrease in size every succeeding year, because sufficient supply of sap cannot be obtained through the prop根ive. This is about the same as that which also occurs when the action of the heart is too feeble to propel the blood through the whole of the system: for then the extremities are always the first to suffer. And perhaps it may account also for the fact, that in bad soils and unfavorable seasons, when the ear of barley is not wholly perfected, yet a few of the lower grains are always completely developed. (Smith's Introduction, p. 344.)

898. Contortion. The leaves of plants are often injured by the means of puncture of insects, so as to induce a sort of disease that discovers itself in the contortion or convolution of the margin, or wrinkled appearance of the surface. The leaves of the apricot, peach, and nectarine, are extremely liable to be thus affected in the months of June and July.

899. The leaf that has been punctured soon begins to assume a rough and wrinkled figure, and a reddish and scrofulous appearance, particularly on the upper surface. The margins roll inwards on the under side, and enclose the eggs which are scattered irregularly on the surface, giving it a blackish and granular appearance, but without materially injuring its health. In the vine, the substance deposited on the leaf is whitish, giving the under surface a sort of a frosted appearance, but not occasioning the red and scrofulous aspect of the upper surface of the leaf of the nectarine. In the poplar, the eggs when first deposited resemble a number of small and hoary vesicles containing a sort of clear and colorless fluid. The leaf then becomes refaced and constricted, enclosing the eggs, with a few reddish protuberances on the upper surface. The embryo is nourished by this fluid, and the hoary appearance is converted into a fine cottony down, white and glistening. The time in which the leaf is thus protected from insects when fully expanded; and hence the gnawed appearance it so often exhibits. The injury seems to be occasioned by some species of puceran depositing its eggs in the parenchyma, generally about the angulate margin of the leaf where they are thus concealed, at first green, and afterwards brown or scarlet, sometimes in patches, and sometimes pervading the whole leaf; as in the case of the vine. Under this injury the leaf is hatched; and then the young insect gnaws and injures the leaf, leaving a hole, or scar of a burnt or singed appearance. Sometimes the upper surface of the leaf is covered with clusters of very small punctures made by the insects. They seem to be occasioned by means of a puncture made on the under surface, on which a number of openings are discoverable, penetrating into the warts, which are hollow and villous within. The disease admits of palliation by watering frequently over the leaves; and by removing such as are the most contorted and covered with barren bars.

900. Consumption. From barren or improper soil, unfavorable climate, careless planting, or too frequent flowering exhausting the strength of the plant, it often happens that disease is induced which terminates in a gradual decline and wasting away of the plant, till at length it is wholly dried up. Sometimes it is also occasioned by excessive drought, or by dust lodging on the leaves, or by flames issuing from manufactories which may happen to be situated in the neighbourhood, or by the attacks of insects.

901. There is a consumptive affection that frequently attacks the pine-tree, called Terebæ Pinarum (Wilkesham, Prin. Bot., p. 321.), which attacks the albumen and inner bark chiefly, and seems to proceed from long continued drought, or from frost suddenly succeeding mild or warm weather, or heavy winds. The leaves assume a tinge of yellow, bordering upon red. A great number of small drops of resin exude from the middle of the boughs, of a putrid odour. The bark exfoliates, and the albumen becomes blackened, and the tree exudes a fluid secreted by itself from top to bottom. The tree is thus supplied with insects, and the disease is incurable, inducing inevitably the total decay and death of the individual. The preventive is obviously good culture, so as to maintain vigorous health: palliatives may be employed according to the apparent cause of the disease.

Sect. III. Natural Decay.

902. Although a plant should not suffer from the influence of accidental injury, or from disease, still there will come a time when its several organs will begin to experience the approaches of a natural decline insensibly stealing upon it, and at last destroying death. The duration of vegetable existence is very different in different species. Yet in the vegetable, as well as in the animal kingdom, there is a term or limit set, beyond which the
individual cannot pass. Some plants are annuals and last for one season only, springing up suddenly from seed, attaining rapidly to maturity, producing and again sowing their seeds, and afterwards immediately perishing. Such is the character of the various species of corn, as exemplified in oats, wheat, and barley. Some plants continue to live for a period of two years, and are therefore called biennials, springing up the first year from seed, and producing roots and leaves, but no fruit; and in the second year producing both flower and fruit, as exemplified in the carrot, parsnep, and caraway. Other plants are perennials, that is, lasting for many years; of which some are called under-shrubs, and die down to the root every year; others are called shrubs, and are permanent both by the root and stem, but do not attain to a great height or great age; others are called trees, and are not only permanent by both root and stem, but attain to a great size, and live to a great age. But even of plants that are woody and perennial, there are parts which perish annually, or which are at least annually separated from the individual; namely, the leaves, flowers, and fruit, leaving nothing behind but the bare caudex, which submits in its turn to the ravages of time, and ultimately to death.

905. The decay of the temporary organs, which takes place annually, is a phenomenon familiar to every body, and comprehends the fall of the leaf, the fall of the flower, and the fall of the fruit.

904. The fall of the leaf, or annual defoliation of the plant, commences for the most part with the colds of autumn, and is accelerated by the frosts of winter, that strip the forest of its foliage, and the landscape of its verdure. But there are some trees that retain their leaves throughout the whole of the winter, though changed to a dull and dusky brown, and may be called ever-clothed trees, as the beech; and some are others that retain their verdure throughout the year, and are denominated evergreens, as the holly. The leaves of both sorts ultimately fall in the spring. Sir J. E. Smith considers that leaves are thrown off by a process similar to that of the sloughing of diseased parts in the animal economy; and Keith observes, that if it is necessary to illustrate the fall of the leaf by any analogous process in the animal economy, it may be compared to the shedding of the antlers of the stag, or of the hair or feathers of other beasts or birds, which being, like the leaves of plants, distinct and peculiar organs, fall off, and are regenerated annually, but do not slough.

905. The flowers, which, like the leaves, are only temporary organs, are for the most part very short-lived; for as the object of their production is merely that of effecting the impregnation of the germs, that object is no sooner obtained than they begin again to give indications of decay, and speedily fall from the plant; so that the most beautiful part of the vegetable is also the most transient.

906. The fruit, which begins to appear conspicuous when the flower falls, expands and increases in volume, and, assuming a peculiar hue as it ripens, ultimately detaches itself from the parent plant, and drops into the soil. But it does not in all cases detach itself in the same manner: thus, in the bean and pea the seed-vessels opens and lets the seeds fall out, while in the apple, pear, and cherry, the fruit falls entire, enclosing the seed, which escapes when the pericarp decays. Most fruits fall soon after ripening, as the cherry and apricot, if not gathered; but some remain long attached to the parent plant after being fully ripe, as in the case of the fruit of euonymus, and mespilus. But these, though tenacious of their hold, detach themselves at last, as well as all others, and bury themselves in the soil, about to give birth to a new individual in the germination of the seed. The fall of the flower and fruit is accounted for in the same manner as that of the leaf.

907. Decay of the permanent organs. Such then is the process and presumptive rationale of the decay and detachment of the temporary organs of the plant. But there is also a period beyond which even the permanent organs themselves can no longer carry on the process of vegetation. Plants are affected by the infirmities of old age as well as animals, and are found to exhibit also similar symptoms of approaching dissolution. The root refuses to imbibe the nourishment afforded by the soil, or if it does imbibe a portion, it is but feebly propelled, and partially distributed, through the tubes of the albumen; the elaboration of the sap is now effected with difficulty as well as the assimilation of the proper juice, the descent of which is almost totally obstructed; the bark becomes thick and woody, and covered with moss or lichens; the shoot becomes stunted and diminutive; and the fruits palpably degenerate, both in quantity and quality. The smaller or terminal branches fade and decay the first, and then the larger branches also, together with the trunk and root; the vital principle gradually declines without any chance of recovery, and is at last totally extinguished. When life is extinguished, nature hastens the decomposition; the surface of the tree is overrun with lichens and mosses, which attract and retain the moisture; the empty pores imbibe it, and putrefaction speedily follows. Then come the tribes of fungi, which flourish on decaying wood, and accelerate its corruption; beetles and caterpillars take up their abode under the bark, and bore innumerable holes in the timber; and woodpeckers in search of insects pierce it more deeply, and excavate large hollows, in which they place their nests. Frost, rain, and heat assist, and the whole mass crumbles away, and dissolves into a rich mould. (Dia log. on Bot. p. 365.)

CHAP. X.

Vegetable Geography and History, or the Distribution of Vegetables relatively to the Earth and to Man.

908. The science of the distribution of plants, Humboldt observes (Essai sur la Geographie des Plantes, &c. 1807), considers vegetables in relation to their local associations in
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different climates. It points out the grand features of the immense extent which plants occupy, from the regions of perpetual snow to the bottom of the ocean, and to the interior of the globe, where, in obscure grottoes, cryptogamous plants vegetate, as unknown as the insects which they nourish. The superior limits of vegetation are known, but not the inferior; for every where in the bowels of the earth are germs which develop themselves when they find a space and nourishment suitable for vegetation. On taking a general view of the disposition of vegetables on the surface of the globe, independently of the influence of man, that disposition appears to be determined by two sorts of causes, geographical and physical. The influence of man, or of cultivation, has introduced a third cause, which may be called civil. The different aspects of plants, in different regions, has given rise to what may be called their characteristic, or picturesque distribution; and the subject of distribution may be also considered relatively to the systematic divisions of vegetables, their arithmetical proportions, and economical applications.

SECT. I. Geographical Distribution of Vegetables.

909. The territorial limits to vegetation are determined in general by three different causes: —1. By sandy deserts, which seeds cannot pass over either by means of winds or birds, as that of Sahara, in Africa; 2. By seas too vast for the seeds of plants to be drifted from one shore to the other, as in the ocean; while the Mediterranean sea, on the contrary, exhibits the same vegetation on both shores; and, 3. By long and lofty chains of mountains. To these causes are to be attributed the fact, that similar climates and soils do not always produce similar plants. Thus in certain parts of North America, which altogether resemble Europe in respect to soil, climate, and elevation, not a single European plant is to be found. The same remark will apply to New Holland, the Cape of Good Hope, Senegal, and other countries, as compared with countries in similar physical circumstances, but geographically different. The separation of Africa and South America, Humboldt considers, must have taken place before the development of organised beings, since scarcely a single plant of the one country is to be found in a wild state in the other.

SECT. II. Physical Distribution of Vegetables.

910. The natural circumstances affecting the distribution of plants, may be considered in respect to temperature, elevation, moisture, soil, and light.

911. Temperature has the most obvious influence on vegetation. Every one knows that the plants of hot countries cannot in general live in such as are cold, and the contrary. The wheat and barley of Europe will not grow within the tropics; the same remark applies to plants of still higher latitudes, such as those within the polar circles, which cannot be made to vegetate in more southern latitudes; nor can the plants of more southern latitudes be made to vegetate there. In this respect, not only the medium temperature of a country ought to be studied, but the temperature of different seasons, and especially of winter. Countries where it never freezes; those where it never freezes so strong as to stagnate the sap in the stems of plants; and those where it freezes sufficiently strong to penetrate into the cellular tissue; form three classes of regions in which vegetation ought to differ. But this difference is somewhat modified by the effect of vegetable structure, which resists, in different degrees, the action of frost; thus, in general, trees which lose their leaves during winter resist the cold better than such as retain them; resinous trees more easily than such as are not so; herbs of which the shoots are annual and the root perennial, better than those where the stems and leaves are persisting; annuals which flower early, and whose seeds drop and germinate before winter, resist cold less easily than such as flower late, and whose seeds lie dormant in the soil till spring. Monocotyledonous trees, which have generally persisting leaves and a trunk without bark, as in palms, are less adapted to resist cold than dicotyledonous trees, which are more favourably organised for this purpose, not only by the nature of their proper juice, but by the disposition of the cortical and albuminous layers, and the habitual carbonisation of the outer bark. Plants of a dry nature resist cold better than such as are watery; all plants resist cold better in dry winters than in moist winters; and an attack of frost always does most injury in a moist country, in a humid season, or when the plant is too copiously supplied with water.

912. Some plants of firm texture, but natives of warm climates, will endure a frost of a few hours' continuance, as the orange at Genoa (Humboldt, De Distributione Plantarum); and the same thing is said of the palm and pine-apple, facts most important for the gardener. Plants of delicate texture, and natives of warm climates, are destroyed by the slightest attack of frost, as the phaseolus, nasturtium, &c.

913. The temperature of spring has a material influence on the life of vegetables; the injurious effects of late frosts are known to every cultivator. In general, vegetation is favored in cold countries by exposing plants to the direct influence of the sun; but this excitement is injurious in a country subject to frosts late in the season: in such cases, it is better to retard than to accelerate vegetation.
914. The temperature of summer, as it varies only by the intensity of heat, is not productive of so many injurious accidents as that of spring. Very hot dry summers, however, destroy many delicate plants, and especially those of cold climates. A very early summer is injurious to the germination and progress of seeds; a short summer to their ripening, and the contrary.

915. Autumn is an important season for vegetation, as it respects the ripening of seeds; hence where that season is cold and humid, annual plants, which naturally flower late, are never abundant, as in the polar regions; the effect is less injurious to perennial plants, which generally flower earlier. Frosts early in autumn are as injurious as those which happen late in spring. The conclusion, from these considerations, obviously is, that temperate climates are more favorable to vegetation than such as are either extremely cold or extremely hot. But the warmer climates, as Keith observes, are more favorable upon the whole to vegetation than the colder, and that nearly in proportion to their distance from the equator. The same plants, however, will grow in the same degree of latitude, throughout all degrees of longitude, and also in correspondent latitudes on different sides of the equator; the same species of plants, as some of the palms and others, being found in Japan, India, Arabia, the West Indies, and part of South America, which are all in nearly the same latitudes; and the same species being also found in Kamschatka, Germany, Great Britain, and the coast of Labrador, which are all also in nearly the same latitudes. (Willdenow, p. 374.)

916. The most remarkable circumstances respecting the temperature in the three zones, is exhibited in the following Table by Humboldt. The temperature is taken according to the centigrade thermometer. The fathom is 6 French feet, or 6.39453 English feet.

<table>
<thead>
<tr>
<th>Torrid zone.</th>
<th>Temperate zone.</th>
<th>Frigid zone.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Andes of Quito, Lat. 0°</td>
<td>Mountains of Mexico, Lat. 20°</td>
<td>Caucasus, Lat. 42°</td>
</tr>
<tr>
<td>Inferior limit of perpetual snow</td>
<td>2460 fa.</td>
<td>2350 fa.</td>
</tr>
<tr>
<td>Mean annual heat at that height</td>
<td>1°</td>
<td>—</td>
</tr>
<tr>
<td>Mean heat of winter, do.</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Mean heat of Aug. do.</td>
<td>1°</td>
<td>—</td>
</tr>
<tr>
<td>Distance between trees and snow</td>
<td>600 fa.</td>
<td>350 fa.</td>
</tr>
<tr>
<td>Upper limit of trees</td>
<td>1800 fa.</td>
<td>2000 fa.</td>
</tr>
<tr>
<td>Last species of trees towards the snow</td>
<td>Escalonia alstonia</td>
<td>Pinus occident.</td>
</tr>
<tr>
<td>Distance between the snow and corn</td>
<td>800 fa.</td>
<td>—</td>
</tr>
</tbody>
</table>

917. Elevation, or the height of the soil above the level of the sea, determines, in a very marked manner, the habitation of plants. The temperature lessens in regular gradation, in the same manner as it does in receding from the equator, and six hundred feet of elevation, De Candolle states, are deemed equal to one degree of latitude, and occasion a diminution of temperature equal to 23° of Fahrenheit; 300 feet being nearly equal to half a degree. Mountains 1000 fathoms in height, at 46° of latitude, have the mean temperature of Lapland; mountains of the same height between the tropics enjoy the temperature of Sicily; and the summits of the lofty mountains of the Andes, even where situated almost directly under the equator, are covered with snow as eternal as that of the north pole.
918. Hence it is that plants of high latitudes live on the mountains of such as are much lower, and thus the plants of Greenland and Lapland are found on the Alps and Pyrenees. At the foot of Mount Ararat (fig. 67.), Tournefort met with plants peculiar to Armenia; above these he met with plants which are found also in France; at a still greater height he found himself surrounded with such as grow in Sweden; and at the summit with such as vegetate in the polar regions. This accounts for the great variety of plants which are often found in a Flora of no great extent; and it may be laid down as a botanical axiom, that the more diversified the surface of the country, the richer will its Flora be, at least in the same latitudes. It accounts also, in some cases, for the want of correspondence between plants of different countries though placed in the same latitudes; because the mountains or ridges of mountains, which may be found in the one and not in the other, will produce the greatest possible difference in the character of their Floras. And to this cause may generally be ascribed the diversity that often actually exists between plants growing in the same latitudes, as between those of the north-west and north-east coasts of North America, as also of the south-west and south-east coasts; the former being more mountainous, the latter more flat. Sometimes the same sort of difference takes place between the plants of an island and those of the neighbouring continent; that is, if the one is mountainous and the other flat; but if they are alike in their geographical delineation, then they are generally alike in their vegetable productions.

919. Cold and lofty situations are the favorite habitations of most cryptogamic plants of the terrestrial class, especially the fungi, algae, and mosses; as also of plants of the class Tetradynamia, and of the Umbellatae and Syngenetian tribes; whereas trees and shrubs, ferns, parasitic plants, lilies, and aromatic plants, are most abundant in warm climates; only this is not to be understood merely of geographical climates, because, as we have seen, the physical climate depends upon altitude. In consequence of which, combined with the ridges and directions of the mountains, America and Asia are much colder in the same degrees of northern latitude than Europe. American plants, vegetating at forty-two degrees of northern latitude, will vegetate very well at fifty-two degrees in Europe; the same, or nearly so, may be said of Asia; which, in the former case, is perhaps owing to the immense tracts of woods and marshes covering the surface, and in the latter, to the more elevated and mountainous situation of the country affecting the degree of temperature. So also Africa is much hotter under the tropics than America; because in the latter the temperature is lowered by immense chains of mountains traversing the equatorial regions, while in the former it is increased by means of the hot and burning sands that cover the greater part of its surface.

920. Elevation influences the habits of plants in various ways; — by exposing them to the wind; to be watered by a very fresh and pure water from the melting of adjoining snow; and to be covered in winter by a thick layer of snow, which protects them from severe frosts. Hence many alpine plants become frozen during winter in the plains, and in gardens which are naturally warmer than their natural stations. In great elevations, the diminution of the density of the air may also have some influence on vegetation. The rarity of the atmosphere admits a more free passage for the rays of light, which, being in consequence more active, ought to produce a more active vegetation. Experience seems to prove this in high mountains; and the same effect is produced in high latitudes by the length of the day. On the other hand, vegetables require to absorb a certain quantity of oxygen gas from the air during the night; and as they find less of that in the rarefied air of the mountains, they ought to be proportionally feeble and languishing. According to experiments made by Theodore de Saussure, plants which grow best in the high Alps are those which require to absorb least oxygen during the night; and, in this point of view, the shortness of the nights near the poles correspond. These causes, however, are obviously very weak, compared to the powerful action of temperature.
921. *Great anomalies* are found in the comparative height in which the same plant will grow in different circumstances. In countries situated under the equator, the two sides of the mountain are of the same temperature, which is solely determined by elevation; but in countries distant from it, the warmest side is that towards the south, and the zones of plants, instead of forming lines parallel to the horizon, incline towards the north. The reason, in both cases, is sufficiently obvious. In the temperate zone we find the same plants frequently on low and elevated situations, but this is never the case between the tropics.

922. **Altitude influences the habits of aquatic**; thus some aquatics float always on the surface of the water, as lemmna, while others are either partially or wholly immersed. Such aquatics as grow in the depths of the sea are not influenced by climate; but such as are near the surface are influenced by climate, and have their habitations affected by it.

923. **The moisture, or mode of watering natural to vegetables**, is a circumstance which has a powerful influence on the facility with which plants grow in any given soil. The quantity of water absolutely necessary for the nourishment of plants, varies according to their tissue; some are immersed, others float on its surface; some grow on the margin of waters, with their roots always moistened or soaked in it, others again live in soil slightly humid or almost dry. Vegetables which resist extreme drought most easily are, 1. Trees and herbs with deep roots, because they penetrate to, and derive sufficient moisture from, some distance below the surface; 2. Plants which, being furnished with very few pores on the epidermis, evaporate but little moisture from their surface, as the succulent tribe.

924. **The qualities of water**, or the nature of the substances dissolved in it, must necessarily influence powerfully the possibility of certain plants growing in certain places. But the difference in this respect is much less than would be imagined, because the food of one species of plant differs very little from that of another. The most remarkable case is that of salt-marshes, in which a great many vegetables will not live, whilst a number of others thrive there better than any where else. Plants which grow in marine marshes and those which grow in similar grounds situated in the interior of a country are the same. Other substances naturally dissolved in water appear to have much less influence on vegetation, though the causes of the habitations of some plants, such as those which grow best on walls, as peltaria, and in lime-rubbish, as thalipes, and other cruciferæ, may doubtless be traced to some salt (nitrate of lime, &c.) or other substance peculiar to such situations.

925. **The nature of the earth’s surface** affects the habitations of vegetables in different points of view: 1. As consisting of primitive earths, or the débris of rocks or mineral bodies; and, 2. As consisting of a mixture of mineral, animal, and vegetable matter.

926. **Primitive surfaces** affect vegetables mechanically according to their different degrees of moveableness or tenacity. In coarse sandy surfaces plants spring up easily, but many of them, which have large leaves or tall stems, are as easily blown about and destroyed. In fine, dry, sandy surfaces, plants with very delicate roots, as protea and erica, prosper; a similar earth, but moist in the growing season, is suited to bulbs. On clayey surfaces plants are more difficult to establish, but when established are more permanent: they are generally coarse, vigorous, and perennial in their duration.

927. With respect to the relative proportions of the primitive earths in these surfaces, it does not appear that their influence on the distribution of plants, is so great as might at first sight be imagined. Doubtless different earths are endowed with different degrees of absorbing, retaining, and parting with moisture and heat; and these circumstances have a material effect in a state of culture, where they are comminuted and exposed to the air; but not much in a wild or natural state, where they remain hard, firm, and covered with vegetation. The difference, with a few exceptions, is never so great but that the seeds of a plant which has been found to prosper well in one description of earth, will germinate and thrive as well in another composed of totally different earths, provided they are in a nearly similar state of mechanical division and moisture. Thus De Candolle observes, though the box is very common on calcareous surfaces, it is found in as great quantities in such as are schistous or granitic. The chestnut grows equally well in calcareous and clayey earths, in volcanic ashes, and in sand. The plants of Aira, a mountain entirely calcareous, grow equally well on the Vosges or the granitic Alps. But though the kind or mixture of earths seems of no great consequence, yet the presence of metallic oxides and salts, as sulphates of iron or copper, or sulphur alone, or alum, or other similar substances in a state to be soluble in water, are found to be injurious to all vegetation, of which some parts of Derbyshire and the marennes of Tuscany (Chateauneuf, let. 8.) are striking proofs. But excepting in these rare cases, plants grow nearly indifferently on all primitive surfaces, in the sense in which we here take these terms; the result of which is, that earths strictly or chemically so termed, have much less influence on the distribution of plants, than temperature, elevation, and moisture. Another
result is, as De Candolle has well remarked, that it is often a very bad method of culture to imitate too exactly the nature of the earth in which a plant grows in its wild state.

928. Mixed or secondary soils include not only primitive earths, or the débris of rocks, but vegetable matters — not only the medium through which perfect plants obtain their food, but that food itself. In this view of the subject the term soil is used in a very extensive acceptation, as signifying, not only the various sorts of earths which constitute the surface of the globe, but every substance whatever on which plants are found to vegetate, or from which they derive their nourishment. The obvious division of soils in this acceptation of the term is that of aquatic, terrestrial, and vegetable soils; corresponding to the division of aquatic, terrestrial, and parasitical plants.

929. Aquatic soils are such as are either wholly or partially inundated with water, and are fitted to produce such plants only as are denominated aquaticos. Of aquatics there are several subdivisions according to the particular situations they affect, or the degree of immersion they require.

One of the principal subdivisions of aquatics is that of marine plants, such as the fuci and many of the algae, which are very plentiful in the seas that wash the coasts of Great Britain, and are generally attached to stones and rocks in the shore. Some of them are always immersed; and others, which are situated above low water mark, are immersed and exposed to the action of the atmosphere alternately. But none of them can be made to vegetate except in the waters of the sea. Another subdivision of aquatics is that of alpine plants, such as thalas, and samolus, which occupy the bed of fresh water rivers, and vegetate in the midst of the running stream; being for the most part wholly immersed, as well as found only in such situations.

A third subdivision of aquatics is that of paludal or fen plants, being such as are peculiar to lakes, marshes, and stagnant or nearly still waters, but of which the bottom is often tolerably clear. In such situations you find the isoetes lacustris, flowering rush, water ranunculus, water violet, and a variety of others which uniformly affect such situations; some of them being wholly immersed, and others immersed only in part.

930. Earthy soils are such as emerge above the water and constitute the surface of the habitable globe, that is everywhere covered with vegetable productions. Plants affecting such soils, which comprise by far the greater part of the vegetable kingdom, are denominated terrestrial, being such as vegetate upon the surface of the earth, without having any portion immersed in water, or requiring any further moisture for their support beyond that which they derive from the earth and atmosphere. This division is, like the aquatics, distributed into several subdivisions according to the peculiar situations which different tribes affect.

931. Some of them are maritime, that is, growing only on the sea-coast, or at no great distance from it, such as statice, gaux, samolus, samphire, sea-pea.

932. Some are fluviales, that is, affecting the banks of rivers, such as lythrum, lycopus, eupatorium.

933. Some are lacustres, that is, affecting chiefly the plains, meadows, and cultivated fields, such as cardamine, tragopogon, agrostemma.

934. Some are damose, that is, growing in hedges and thickets, such as the bramble.

935. Some are ruderal, that is, growing on rubbish, such as Chenopodium album.

936. Some are status, that is, growing in woods or forests, such as stachys sylvatica, angelica sylvestris.

937. And, finally, some are alpine, that is, growing on the summits of mountains, such as poa alpina, epilobium alpinum, and many of the moses and lichens.

938. Vegetable soils are such as are formed of vegetating or decayed plants themselves, to some of which the seeds of certain other plants are found to adhere, as being the only soil fitted to their germination and development. The plants springing from them are denominated Parasitical, as being plants that will vegetate neither in the water nor earth, but on certain other plants, to which they attach themselves by means of roots that penetrate the bark, and from the juices of which they do often, though not always, derive their support. This last circumstance constitutes the ground of a subdivision of parasitical plants, into such as adhere to the dead or inert parts of other plants, and such as adhere to living plants, and feed on their juices.

939. In the first subdivision we may place parasitical mosses, lichens, and fungi, which are found as often, and in as great perfection on the stumps of rotten trees, and on rotten pales and stakes, as on trees that are yet vegetating; whence it is also plain that they do not derive their nourishment from the juices of the plants on which they grow, but from their decayed parts, and the atmosphere by which they are surrounded; the plant to which they cling serving as a basis of support.

940. In the second subdivision we may place all plants strictly parasitical, that is, all such as do actually abstract from the juices of the plant to which they cling the nourishment necessary to the development of their parts; and of which the most common, at least as being indigenous to Britain, are the Mistletoe, Dog's mercury, Broom-rape, and a sort of tuber that grows on the root of Saffron, and destroys it if allowed to spread.

941. The Mistletoe (Viscum album) is found for the most part on the apple-tree; but sometimes also on the oak. If its berry is made to adhere to the trunk or branch of either of the foregoing trees, which from its glutinous nature it may readily be made to do, it germinates by sending out a small globular body attached to a pedicle, which after it acquires a certain length bends towards the bark, whether above it or below it, into which it insinuates itself by means of a number of small fibres which it now protrudes, and by which it affects from the plant the nourishment necessary to its future development. When the root has thus fixed itself in the bark of the supporting tree, the stem of the parasite begins to ascend, at first smooth and tapering, and of a pale green colour, but finally protruding a multiplicity of branches and leaves. It seems to have been thought by some botanists that the roots of the Mistletoe penetrate even into the wood, as well as through the bark. But the observations of Du Hamel show that this opinion is not well founded. The roots are indeed often found within the wood, which they thus seem to have
penetrated by their own vegetating power. But the fact is, that they are merely covered by the additional layers of wood that have been formed since the fibres first inwitted themselves into the bark.  

945. The Oenotria europaeus, or Dodder (fig. 68), though it is to be accounted a truly parasitical plant in the issue, is yet not originally so. For the seed of this plant when it has fallen to the ground takes root originally by sending down its radicle into the soil and elevating its stem into the air. It is not yet, therefore, a parasitical plant. But the stem which is elevated above the surface lays hold of the first plant it meets with, though it is particularly partial to hops and nettles, and twines itself around it, attaching itself by means of little parasitical roots at the points of contact, and finally detaching itself from the soil altogether by the decay of the original root, and becoming a truly parasitical plant. Withering describes the plant in his arrangement as being originally parasitical, but this is certainly not the fact.

946. *Light* is a body which has very considerable influence on the structure of vegetables, and some also on their habitation. The fungi do not require the usual interludes of day, in order to decompose carbonic acid gas, and can live and thrive with little or no light. In green plants, which require the action of light, the intensity required is very different in different species; some require shady places, and hence the vegetable inhabitants of caves, and the plants which grow in the shade of forests; others, and the greater number, require the direct action of the sun, and grow in exposed elevated sites. De Candolle considers that the great difficulty of cultivating Alpine plants in the gardens of plains, arises from the impossibility of giving them at once the fresh temperature and intense light which they find on high mountains.

Sect. III. Civil Causes affecting the Distribution of Plants.

946. By the art of man plants may be inured to circumstances foreign to their usual habits. Though plants in general are limited to certain habitations destined for them by nature, yet some are, and probably the greater number may be, inured to climates, soils, and situations, of which they are not indigenous. The means used are acclimating and culture.

947. Acclimating seems to be most easily effected in going from a hot to a cold climate, particularly with herbaceous plants. Because it often happens that the frosts of winter are accompanied with snow, which shelters the plant from the inclemency of the atmosphere till the return of spring. Trees and shrubs, on the contrary, are acclimated with more difficulty, because they cannot be so easily sheltered from the colds, owing to the greater length of their stems and branches. The acclimating or naturalisation of vegetables is to be attempted by two modes: by sowing the seeds of successive generations, and by the difference of temperature produced by different aspects. The former is well exemplified in the case of the rice-plant which is grown in Germany, from seeds raised there, while if seeds from its native country, India, are used they will not vegetate (Sir J. Banks, in Hort. Trans. vol. i.); and the latter in the sloping banks of Professor Thouin of Paris, as described by Girardin. (Physiologie Vegetale, vol. i.) Some plants seem to have the capacity of vegetating in almost all climates, or of naturalising themselves in almost any. This is particularly the case with esculents, such as the domestic cabbages, potatoes, and carrots. (Dialogues on Botany, p. 411.)

948. Domesticated plants. "Some plants," Humboldt observes, "which constitute the object of gardening and of agriculture, have time out of mind accompanied man from one end of the globe to the other. In Europe, the vine followed the Greeks; the wheat, the Romans; and the cotton, the Arabs. In America the Tultiques carried with them the maize; the potato and the quinoa (Chenopodium quinoa, of which the seeds are used,) are found wherever have migrated the ancient Condinamareos. The migration of these plants is evident; but their first country is as little known as that of the different races of men, which have been found in all parts of the globe from the earliest traditions." (Geographie des Plantes, p. 25.)

949. The general effect of culture on plants is that of enlarging all their parts; but it often also alters their qualities, forms, and colors: it never, however, alters their primitive structure. "The potato," as Humboldt observes, "cultivated in Chili, at nearly twelve thousand feet above the level of the sea, carries the same flower as in Siberia."
950. The culinary vegetables of our gardens, compared with the same species in their wild state, afford striking proofs of the influence of culture on both the magnitude and qualities of plants. Nothing in regard to magnitude is more remarkable than in the case of the Brassica tribe; and nothing, in respect to quality, exceeds the change effected on the celery and carrot.

951. The influence of culture on fruits is not less remarkable. The peach, in its wild state in Media, is poisonous, but cultivated in the plains of Ispahan and Egypt, it becomes one of the most delicious of fruits. The effect of culture on the apple, pear, cherry, plum, and other fruits, is nearly as remarkable; for not only the fruits and leaves, but the general habits of the tree are altered in these and other species. The history of the migration of fruit-trees has been commenced by Sicker, in a work (Geschichte, &c.) which Humboldt has praised as equally curious and philosophical.

952. The influence of culture on plants of ornament is great in most species. The parts of all plants are enlarged, some are numerically increased, as in the case of double flowers; and what is most remarkable, even the colors are frequently changed, both in the leaf, flower, and fruit.

953. The influence of civilisation and culture, in increasing the number of plants in a country, is very considerable, and operates directly, by introducing new species for culture in gardens, fields, or timber-plantations; and indirectly by the acclimating and final naturalisation of many species, by the influence of winds and birds in scattering their seeds. The vine and the fig are not indigenous to France, but are now naturalised there by birds. In like manner the orange is naturalised in the south of Italy. Many herbaceous plants of the Levant are naturalised both in France and Britain; some, as the cabbage, cherry, and apple, were probably naturalised during the subjection of England to the Romans. The narrow-leaved elm was brought from the Holy Land during the crusades. Phaseolus vulgaris, and impatiens balsamina were brought originally from India; and datura stramonium, which is now naturalised in Europe, was brought originally from India or Abyssinia. Buckwheat and most species of corn and peas came also from the East, and along with them several plants found among corn only, such as centaurea cyanus, agrostemma githago, raphanus raphanistrum, and myagrum sativum. The country from whence the most valuable grasses migrated is not known. Bruce says he found the oat wild in Abyssinia, and wheat and millet have been found in a wild state in hilly situations in the East Indies. Rye and the potatoe were not known to the Romans. The country of the former Humboldt declares to be totally unknown.

954. The greatest refinement in culture consists in the successful formation of artificial climates for the culture of tropical plants in cold regions. Many vegetables, natives of the torrid zone, as the pine-apple, the palm, &c. cannot be acclimated in temperate countries. But by means of hot-houses of different kinds they are grown even on the borders of the frozen zone to the highest degree of perfection; and in Britain some of the tropical fruits, as the pine and melon, are brought to a greater size and better flavor than in their native habitations. Casting our eyes on man, and the effects of his industry, we see him spread on the plains and sides of mountains, from the frozen ocean to the equator, and everywhere he wishes to assemble around him whatever is useful and agreeable of his own or of other countries. The more difficulties to surmount, the more rapidly are developed the moral faculties; and thus the civilisation of a people is almost always in an inverse ratio with the fertility of the soil which they inhabit. What is the reason of this? Humboldt asks. Habit and the love of the site nativ.

Sect. IV. Characteristic or Picturesque Distribution of Vegetables.

955. The social and antisocial habits of plants is one of their most remarkable characteristics. Like animals they live in two classes: the one class grows alone and scattered, as solanum dulcamara, lychnis dioica, polygonum bistorta, anthericum liliago, &c. The other class unites in society, like ants or bees, covers immense surfaces, and excludes other species, such as fragaria vesca, vaccinium myrtillus, polygonum aviculare,aira canescens, pinus sylvestris, &c. Burton states that the Mitchella repens is the plant most extensively spread in North America, occupying all the ground between the 28th and 69th of north latitude. The arbutus uva ursi, extends from New Jersey to the 72nd of latitude. On the contrary, gordonia, franklinia, and dioeca muscipula are found isolated in small spots. Associated plants are more common in the temperate zones than in the tropics, where vegetation is less uniform and more picturesque. In the temperate zones, the frequency of social plants, and the culture of man, has rendered the aspect of the country comparatively monotonous. Under the tropics, on the contrary, all sorts of forms are united; thus cypressses and pines are found in the forests of the Andes of Quindiu, and of Mexico; and bananas, palms, and bamboos in the valleys. (fig. 69.) But green meadows and the season of spring are wanting in the south, for nature has reserved gifts for every region. "The valleys of the Andes," Humboldt observes, "are ornamented with bananas and palms; on the mountains are found oaks, firs, barberries, alders, brambles, and a
crowd of genera believed to belong only to countries of the north. Thus the inhabitant of the equinoctial regions views all the vegetable forms which nature has bestowed around him on the globe. Earth develops to his eyes a spectacle as varied as the azure vault of heaven, which conceals none of her constellations.” The people of Europe do not enjoy the same advantage. The languishing plants, which the love of science or luxury cultivates in our hot-houses, present only the shadow of the majesty of equinoctial vegetation; but by the richness of our language, we paint these countries to the imagination, and individual man feels a happiness peculiar to civilisation.

956. The features of many plants are so obvious and characteristic, as to strike every general observer. The scitamineae, tree-heaths, firs, and pines, mimosæ, climbers, cacti, grasses, lichens, mosses, palms, equitaceæ, arums, pothos, dracontium, &c. the chaffy-leaved plants, malvaeeæ, orchideæ, liliaceæ, &c. form remarkable groups distinguishable at first sight. Of these groups, the most beautiful are the palms, scitamineæ, and liliaceæ, which include the bamboos and plantains, the most splendid of unbranched plants.

957. The native countries of plants may often be discovered by their features in the same manner as the national distinctions which are observable in the looks and color of mankind, and which are effected chiefly by climate. Asiatic plants are remarkable for their superior beauty; African plants for their thick and succulent leaves, as in the case of the cacti; and American plants for the length and smoothness of their leaves, and for a sort of singularity in the shape of the flower and fruit. The flowers of European plants are but rarely beautiful, a great proportion of them being amentaceous. Plants indigenous to polar and mountainous regions are generally low, with small compressed leaves; but with flowers large in proportion. Plants indigenous to New Holland are distinguishable for small and dry leaves, that have often a shrivelled appearance. In Arabia they are low and dwarfish; in the Archipelago they are generally shrubby and furnished with prickles; while in the Canary Islands many plants, which in other countries are merely herbs, assume the port of shrubs and trees. The shrubby plants of the Cape of Good Hope and New Holland exhibit a striking similarity, as also the shrubs and trees of the northern parts of Asia and America, which may be exemplified in the platanus orientalis of the former, and in platanus occidentalis of the latter, as well as in fagus sylvatica and fagus latifolia, or acer cappadocium and acer saccharinum; and yet the herbs and under-shrubs of the two countries do not in the least correspond. “A tissue of fibres,” Humboldt observes, “more or less loose — vegetable colors more or less vivid, according to the chemical mixture of their elements, and the force of the solar rays, are some of the causes which impress on the vegetables of each zone their characteristic features.”

958. The influence of the general aspect of vegetation on the taste and imagination of a people — the difference in this respect between the monotonous oak and pine forests of the temperate zones, and the picturesque assemblages of palms, mimosas, plantains, and bamboos of the tropics — the influence of the nourishment, more or less stimulant, peculiar to different zones, on the character and energy of the passions: — these, Humboldt observes, unite the history of plants with the moral and political history of man.
### Sect. V. Systematic Distribution of Vegetables.

959. **The distribution of plants, considered in respect to their systematic classifications, is worthy of notice.** The three grand systematic divisions of plants are acotyledonea, dicotyledonea, and monocotyledonea. A simplification of this division considers plants as agamous, or phanerogamous, that is, without or with visible sexes.

960. **Plants of visible sexes.** Taking the globe in zones, the temperate contain $\frac{1}{6}$ part of all the phanerogamous or visible sexual species of plants. The equinoctial countries contain nearly $\frac{1}{6}$, and Lapland only $\frac{1}{4}$ part.

961. **Plants with the sexual parts invisible or indistinct.** Taking the whole surface of the globe, the agamous plants, that is, mosses, fungi, fuci, &c. are to the phanerogame or perfect plants, nearly as 1 to 7; in the equinoctial countries as 1 to 5; in the temperate zones as 2 to 5; in New Holland as 2 to 11; in France as 1 to 2; in Lapland, Greenland, Iceland, and Scotland, they are as 1 to 1, or even more numerous than the phanerogamous plants. Within the tropics, agamous plants grow only on the summits of the highest mountains. In several of the islands of the Gulf of Carpentaria, having a Flora of phanerogamous plants exceeding 200 species, R. Brown did not observe a single moss.

962. In the whole globe, the **monocotyledoneae**, including the grasses, liliaceae, scitamineae, &c. are to the whole of the perfect plants as 1 to 6; in the temperate zones (between 36° and 52°) as 1 to 4; and in the polar regions as 1 to 20. In Germany, the monocotyledoneae are to the total number of species as 1 to 4.5; in France as 1 to 4.7; in New Holland the three grand divisions of plants, beginning with the acotyledoneae, are nearly as 1, 24, and 71.

963. **Dicotyledoneae.** In the whole globe, the monocotyledoneae are estimated, by R. Brown, from Persoon’s Synopsis, (Gen. Rem. on the Bot. of Terr. Aust. 1814,) to be to the dicotyledoneae as 2 to 11; or with the addition of undescribed plants, as 2 to 9. From the equator to 30° of north latitude, they are as 1 to 5. In the higher latitudes a gradual diminution of dicotyledoneae takes place, until in about 60° north latitude and 50° south latitude they scarcely equal half their intertropical proportions. The ferns in the temperate regions are to the whole number of species as 1, 2, and 5; that is, in the polar regions as 1, in the temperate countries as 2, and in the intertropical regions as 5. In France, ferns form $\frac{1}{3}$ of the phanerogamous plants; in Germany $\frac{1}{12}$; in Lapland $\frac{1}{26}$.

964. **The natural orders of perfect or phanerogamous plants are variously distributed in different countries.** The following Table gives a general view of the relative proportions of several natural orders of perfect plants in France, Germany, and Lapland.

<table>
<thead>
<tr>
<th>Names of Natural Orders</th>
<th>Number of Species in different Countries</th>
<th>Ratio of each Family to the whole of the Phanerogamous plants in these Countries</th>
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</thead>
<tbody>
<tr>
<td>Cyperoidea</td>
<td>134</td>
<td>102</td>
</tr>
<tr>
<td>Gramineae</td>
<td>284</td>
<td>143</td>
</tr>
<tr>
<td>Juncea</td>
<td>42</td>
<td>20</td>
</tr>
<tr>
<td>These three Families together</td>
<td>460</td>
<td>265</td>
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<tr>
<td>Orchideae</td>
<td>54</td>
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<td>Labiateae</td>
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<td>72</td>
</tr>
<tr>
<td>Rinanthaceae et Scrophulaceae</td>
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<td>76</td>
</tr>
<tr>
<td>Boragineae</td>
<td>49</td>
<td>26</td>
</tr>
<tr>
<td>Ericaceae et Rhododendraceae</td>
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<td>21</td>
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<td>Composite</td>
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<td>238</td>
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<td>Umbelliferae</td>
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<td>86</td>
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<td>Cruciferae</td>
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<tr>
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<td>Euphorbeae</td>
<td>51</td>
<td>18</td>
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<tr>
<td>Amentaceae</td>
<td>69</td>
<td>48</td>
</tr>
<tr>
<td>Conifereae</td>
<td>19</td>
<td>7</td>
</tr>
</tbody>
</table>

Three 3645 to 1884 to 497
965. The most universal plants are the agamous families. Their germs are the only ones which nature develops spontaneously in all climates. The polystachium commune (fig. 70.) grows in all latitudes; in Europe and under the equator; on high mountains and on a level with the sea; in short, wherever there is shade and humidity. No phanerogamous plants have organs sufficiently flexible to accommodate themselves in this manner to every zone. The alpine media, fragaria vesca, and solanum nigrum, have been supposed to enjoy this advantage; but all that can be said is, that these plants are very much spread, like the people of the race of Caucasus, in the northern part of the ancient continent. (Humboldt.)

Sect. VI. Economical Distribution of Vegetables.

966. The plants chiefly employed in human economy differ in different climates and countries; but some, as the cereal grasses, are in universal use; and others, as the banana and planain (fig. 71.), only in the countries which produce them.

967. The bread-corn of the temperate climates is chiefly wheat and maize; of the hot climates rice, and of the coldest climates barley.

968. The edible roots of the old world are chiefly the yam, sweet potatoe, onion, carrot, and turnip; of the new the potatoe.

969. The oleaceous herbs of temperate climates are chiefly the brassica family, and other cruciferae. In hot climates pot-herbs are little used. Legumes, as the pea, bean, and kidney-bean, are in general use in most parts of the old world.

970. The fruits of the northern hemisphere belong chiefly to the orders of Pomaceae, Amygdalineae, Grossulariae, Rosaceae, Viticeae, and Amelaceae.

The fruits of the East Indies belong chiefly to Myrtaceae, Guttiferae, Aurantae, Musaceae, Palmae, Cucurbitaceae, Myristiceae, &c.

The fruits of China are chiefly of the orders of Aurantae, Myrtaceae, Rhamnaceae, Pomaceae, Amygdalinea, Palmae, &c.

The fruits of Africa belong to Sapoteae, Palmae, Chrysobalanaceae, Guttiferae, Apocineae, Papilionaceae, Musaceae, and Cucurbitaceae.

The fruits of South America belong to Annonaceae, Myrtaceae, Terebintaceae, Myristiceae, Palmae, Bromeliaceae, Sapoteae, Laurineae, Chrysobalanaceae, Musaceae, Papilionaceae, and Passiflorceae.

971. The most showy herbaceous flowers of the temperate zone belong to Rosaceae, Lilieae, Irideae, Eriocaceae, Ranunculaceae, Primulaceae, Caryophyllaceae, Gentianeae, &c. Those of the torrid zone belong to the Scitamineae, Amaryllideae, Bignoniaceae, Mela-stomaceae, Magnoliaceae, Papilionaceae, Apocineae, &c.

The most useful timber-trees of temperate climates are of the pine or fir kind; of warm climates the palm and bamboo. The universal agricultural order is the Gramineae.

Sect. VII. Arithmetical Distribution of Vegetables.

972. The total number of species of plants known, or believed to exist, amounts to about 44,000, of which 38,000 have been described. According to Humboldt and R. Brown, they are thus distributed: in Europe 7000; in temperate Asia 1500; in equinoctial Asia and the adjacent islands 4500; in Africa 3000; in temperate America, in both hemispheres, 4000; in equinoctial America 13,000; in New Holland and the islands of the Pacific Ocean 5000; in all 38,000. In Spitzbergen there are 30 species of perfect plants; in Lapland 534; in Iceland 533; in Sweden 1299; in Scotland 900; in Britain 1400; in Brandenburg 2000; in Piedmont 2800; in Jamaica, Madagascar, and the coast of Coromandel, from 4000 to 5000.

Sect. VIII. Distribution of the British Flora, indigenous and exotic.

973. About thirteen thousand plants compose the Hortus Britannicus, or such species as admit of cultivation. Mosses, Fungi, Fuci, Algae, and Lichens are, with a few exceptions, excluded.
DISTRIBUTION OF THE BRITISH FLORA.

974. The natives of Britain which enter into this Hortus are upwards of 1400 species; but the native British Flora contains in all above 3300 species. Of these there are about 1437 cotyledonous plants, and nearly 1893 of imperfect, or of what are termed, in the Jussieuian system, acotyledoneae.

975. Of the cotyledonous or perfect plants, 182 are trees or shrubs; 835 are perennials; 60 are biennials, and 340 annuals. Of the trees and shrubs, 47 are trees; 25 above thirty feet high, and the remainder under thirty, but above 10 feet high. Of the perennials 83 are grasses; the next greatest number belong to the two first orders of the class Pentandria; the next to the Syngenesia; and the third to Monoea Triandria, or the Cyperaceae of Jussieu, comprehending chiefly the genus Carex. Most of the biennials belong to the first order of the 19th class, and the two first orders of Pentandria. There are 41 annual grasses; 52 annuals belong to the two first orders of Pentandria; and the next greatest number of annuals to Diadelphia Decandria, which includes the trefoils and vetches.

976. Of the Cryptogameae, or imperfect plants, 800 are fungi; 18 algae; 373 lichens; 85 hepaticæ; 460 musci; and 130 ferns; according to an estimate (in Rees’s Cyclop. art. Plant.) understood to be made by Sir J. E. Smith.

977. In regard to the distribution of the perfect plants as to elevation, little or nothing has been yet generalised on the subject. In regard to soils, 276 are found in bogs, and marshy or moist places; 140 on the sea-shores; 128 in cultivated grounds; 121 in meadows and pastures; 78 in sandy grounds; 76 in hedges and on hedge-banks; 70 on chalky and other calcareous soils; 64 on heaths; 60 in woods; 30 on walls; 29 on rocks; and 19 on salt-marshes; — reckoning from Galpin’s Compend. Fl. Brit.

978. In the distribution of the Cryptogameae, the ferns prevail in rocky places and wastes; most of the musci, hepatici, and lichens, on rocks and trees; most of the fuci and algae in the sea; and of the fungi, on decaying vegetable bodies, especially trunks of trees, manures, &c.

979. In respect to geographical distribution, the mountainous and hilly districts of England and South Wales are most prolific; the greatest number, according to extent of surface, are found in England and Wales, and the smallest number in Ireland.

980. The genera of the native British Flora have been already arranged according to the Linnaean and Jussieuian systems (where they are distinguished by marks *); they enter into 23 classes and 71 orders of the former, and 8 classes and 121 orders of the latter system.

981. With respect to the uses or application of the native Flora, there are about 18 sorts of wild fruits which may be eaten, exclusive of the wild apple and pear; but only the pear, apple, plum, currant, raspberry, strawberry, and cranberry, are gathered wild, or cultivated in gardens. There are about 20 boiling culinary plants natives, including the cabbage, sea-kale, asparagus, turnip, carrot, and parsnip. There are about the same number of spinaceous plants, salading, and pot and sweet herbs, which may be used, but of which but a few only enter into the dietetics of modern cooks. There are three fungi, in general use, the mushroom, truffle, and morel; and various others, as well as about eight species of sea-weeds, are occasionally eaten. There are about six native plants cultivated as florists’ flowers, including the primula elatior, crocus, narcissus, dianthus, &c. Nearly 100 grasses, clovers, and leguminous plants are used in agriculture, or serve in their native places of growth as pasturage for cattle. Two native plants, the oat and the big, or wild barley, are cultivated as farmaceous grains. Most of the trees are used in the mechanical arts, for fuel, or for tanning: one plant, the flax, not an aboriginal native, but now naturalised, affords fibre for the manufacture of linen cloth. Various plants yield colored juices, which may be, and in part are, used in dyeing; and some hundred species have been, and a few are still used in medicine. About 20 cotyledonous plants, and above 50 cryptogameae, chiefly fungi, are, or are reputed to be, poisonous, both to men and cattle.

982. By the artificial Flora of Britain, we understand such of the native plants as admit of preservation or culture in gardens; and such exotics as are grown there, whether in the open ground, or in different descriptions of plant habitations. The total number of species which compose this Flora, or Hortus Britannicus, as taken from Sweet’s catalogue, is, as already observed (973.), about 13,000, including botanists’ varieties, and excluding agamous plants. This is nearly a fourth part of the estimated Flora of our globe, and may be considered in regard to the countries from whence the plants were introduced; the periods of their introduction; their obvious divisions; their systematic classification; their garden habitations; their application; and their native habitations.

983. With respect to the native countries of the artificial Flora or Hortus Britannicus, of 970 species the native countries are unknown; the remaining 12,000 species were first introduced from the following countries: —
984. With respect to the dates of the introduction of the exotics from those different countries, the dates of the introduction of none are known before the time of Gerard, in Henry VIII's reign. From this author & Trew, it appears that 47 species were introduced on or before 1548, including the apricot, fig, pomegranate, &c. Those previously introduced, of which the dates are unknown, may be considered as left here by the Romans, or afterwards brought over from France, Italy, and Spain, by the ecclesiastics, and preserved in the gardens of the religious houses. Henry died in 1547; but the plants introduced in the year after his death, may be considered as properly belonging to his reign.

985. With respect to the obvious character of the artificial Flora, 350 species are hardy trees or shrubs; of these 270 are trees above 10, and 100 trees above 30 feet high. Of these, the larch, spruce fir, silver fir, and Lombardy poplar, sometimes attain the height of 100 feet. Above 400 species are hardy grasses. Of the tender exotics, the greater number are trees or shrubs, and the next greatest number annuals and bulbs. The colors of the blossoms are generally rich and vivid in proportion to the warmth of the climate of which the plants are natives.

986. In regard to systematic and horticultural distribution, the following Table gives a combined view of the whole, arranged according to the Linnaean system, and also according to their habitation in the garden.
<table>
<thead>
<tr>
<th>Class and order</th>
<th>Hardy</th>
<th>Frame</th>
<th>Green-house</th>
<th>Dry-stove</th>
<th>Stove</th>
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988. *The uses of these arrangements,* and of the other tables in this chapter to the botanist and cultivator, are very considerable. They afford a full view of the riches of the British garden; a condensed view of the affinities of plants, by which their properties, culture, and alliances by grafting, crossing, &c. may be estimated; and the means of selecting plants for every department of the garden. Thus, a person wishing to possess a collection of hardy plants, may, from the two last tables, order a certain number of annuals, biennials, perennials, and trees from each of the Linnaean or Jussieuian classes. Or if he wishes merely a few species of dried plants to illustrate each of the classes or orders of these systems, he may give instructions for forming a herbarium from the tables of the genera before given. (588, 589.) He may there also make a choice for any purpose confined to British plants. To the gardener these tables will be particularly useful, by enabling him to form arrangements in any of the departments of culture with ease and effect. Thus, supposing he is desirous of arranging his green-house plants according to the method of Jussieu; then, beginning, say with Ranunculaceae, he finds that order contains only one tree and two perennials which are green-house plants; on turning to the Jussieuian classification of the genera (589.), he finds Atragene and Knowltonia furnish these. If these genera are in his collection, he begins by placing them together. Next, he proceeds to Magnoliaceae, in which there are three green-house trees, and so on;—proceeding thus, whether in arranging hardy, green-house, or hot-house plants in the natural method, and similarly, if arranging them according to that of Linnaeus. It is proper to observe, that though great care has been taken to attain arithmetical correctness in these tables, yet, in some cases, we have failed of perfect success; but as the number of plants in the artificial Flora is every day increasing, and their arrangement and even names very frequently varying, there is no occasion for absolute perfection in arithmetical enumerations for subjects such as ours, and even a much less degree than what has been attained would have answered the purpose equally well.

989. *Purchasable British Flora.* The whole of the plants enumerated as forming the British Flora, are probably not at any one time all in existence in Britain. Many of them, especially the exotic species, which were introduced at Kew, have been lost there through accidents or diseases, and are wanting for a time till new seeds or plants are obtained from abroad. Had they been distributed among the nurserymen they would have been abundantly multiplied and spread over the country. Casualties happen even to hardy plants, and a species which at one time is to be found in moderate quantities in the nurseries is at another period comparatively scarce. Thus, if we reduce the actual number of species to be found in cultivation at one time to from 9000 to 10,000, it will be found nearer the truth. In the public nurseries, varieties are very much cultivated, in order, as it were, to place the beauties of esteemed species in different points of view; or to produce in vegetables something analogous to what are called variations in musical compositions. The following may be considered as a popular or horticultural distribution of the species and varieties obtainable from British nurseries. It is taken from a catalogue entitled *Prodromus,* &c.; or Forerunner of the collection in Page’s Southampton nursery-garden, drawn up by L. Kennedy, (late of the Hammersmith nursery,) and published in 1818. It is a work of great practical utility, and with Sweet’s *Hortus,* should be in the hands of every gardener who has a collection of plants under his care.

### 990. Hardy Plants.

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<td>Pandanaceae.</td>
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<td>Ciferaceae.</td>
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<td>Cryptogameae.</td>
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<td>Naidaceae.</td>
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<td>Marilaceae.</td>
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<td>Lycopodineae.</td>
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<td>Total</td>
<td>1132</td>
<td>3189</td>
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Tree above 50 feet high. 100

Trees under 50 and above 10 feet high. 200

Deciduous shrubs. 500

Roses, double and single. 520

Evergreen shrubs. 400

Hardy climbing shrubs. 120

Herbaceous plants. 2500

Grasses introduced in botanic gardens collections. 150

Bulbous-rooted plants. 220

Aquatics. 50
991. Green-house and Dry-stove Plants.

---|---|---
Trees and shrubs | 1400 | Climbers | 90 | Herbaceous and stemless plants | 540
Bulbous-rooted plants | 400 | Succulents | 170 | 
Geraniums | 150 | Mesembryanthemums | 160 | Total | 5180
Proteas | 120 | Bulbous-rooted plants | 500 |

992. Hot-house Plants.

---|---|---
Trees and shrubs | 830 | Aquatics | 28 | Hardy | 80
Climbers | 150 | Reedy or scianumious | 55 | Half hardy | 80
Succulents | 130 | 
Bulbous-rooted plants | 80 | 
Herbaceous | 170 |

993. Annuals, native and exotic.

---|---|---
Hardy | 500 | Used in agriculture exclusive of grasses | 80 |
Half hardy | 110 | 
Tender | 100 | 
Esculent | 900 |

Total. Hardy, 4580; green-house and dry-stove, 3180; hot-house, 1463; annuals, 820; total, 10,043; of these, above 3000 may be considered as varieties, so that the actual hortus procurable in British nurseries, may be estimated, as to the British hortus of books, as 7 to 12, or including the cryptogamous plants, as 8 to 12.

994. With respect to the application of the purchasable Flora of Britain, including species and varieties, we submit the following as only a rude outline, the subject not admitting of perfect accuracy from the ever-varying number of varieties.

995. Varieties of Fruit-trees, and Fruit-bearing Plants, for Sale in British Nurseries.

---|---|---
Apples | 500 | Apricots | 60 | Cranberry | 1 |
Pears | 300 | Plums | 150 | Mulberries | 2 |
Medlars | 2 | Cherries | 50 | Filter | 6 |
Quinces | 2 | Grapes | 30 | Walnuts | 5 |
Services | 3 | Figs | 200 | Chestnuts | 5 |
Greengrave and Lemons | 60 | Gooseberries | 4 | Melons | 15 |
Peaches | 100 | Currants | 10 | Pine-apples | 20 |
Nectarines | 20 | Raspberries | 30 |
Almonds | 6 | Strawberries | 50 |

Total 1147

996. Exscent Hiberoose Plants, annuals and perennials, used in Horticulture.

---|---|---
Cabbage tribe | 55 | Pot-herbs and garnishings | 15 |
Leguminous plants | 3 | Sweet herbs | 12 |
Succulent roots | 45 | Plants used in confectionary | 14 |
Sulphuraceous plants | 10 | and domestic medicine | 18 |
Allaceous plants | 18 | Plants used as preserves | 12 |
Asparagusaceous plants | 11 | and pickles | 26 |
Acetaceceous plants | 25 | Total | 161 337 |

997. Florists' Flowers, used in Floriculture.

---|---|---
Bulbous-rooted Plants | 500 | Colchicums | 100 | Tuberous-rooted Plants | 300 |
Hyacinths | 200 | Other sorts | 100 | Dahlias | 400 |
Tulips | 500 | Fibrous-rooted Plants | 30 |
Poppies | 100 |
Crocus | 100 | Amaryllis | 200 |
Narcissi | 200 | Ranunculuses | 300 |
Iris | 100 | Anemones | 200 |
Fritillaries | 20 | Total | 2666 |
Grapes | 20 |
Crown-imperials | 6 | Carnations | 300 |
Dianthus | 6 |
Dahlias | 400 |

Total 530

998. Hardy Timber-trees and Shrubs, used in Arboriculture, Floriculture, and Landscape-gardening.

---|---|---
Trees planted for timber | 100 | Shrubs planted for various uses, as fuel, charcoal, bark, firewood, &c. | 30 |
Other useful purposes | 20 | 
Trees planted for ornament | 100 |
Hedge-plants | 10 |

Total 530

999. Agricultural Hiberoose Plants, grown for Food for Men and Cattle, and for use in various Arts.

---|---|---
Grains for human food | 50 | Plants used for drying | 2 |
Leguminous seeds | 10 | Plants used for the clothing arts | 2 |
Roots | 60 | Sea-plants | 6 |
Herbage plants, not grasses | 90 | Mosse used in drying | 1 |
Grasses, and grasses for the inferior animals | 25 | for various purposes in the arts | 6 |
Plants used for furnishing oils and essences | 5 |

Total 65 112

1000. Miscellaneous applications of Hardy Perennials, native and exotic.

---|---|---
Border-flowers, or such as are used in flower-gardens and shrubberies, in ordinary cases about | 500 | Used for distillation and parfumery | 30 |
Used in the modern pharmacopœia | 50 | 
Sold by herbists, and used by quacks and irregular practitioners | 20 |

Total 870

1001. Application of curious Hot-house Exotics, or such plants of ornamental as require the protection of glass. Of these there are in ordinary green-houses seldom more than 100 species and varieties, and not more than half that number in most of our plant-stoves. The remainder of this class are confined to the public and private botanic gardens, and to eminent...
public nurseries. Many of this division are of great importance in their native countries, as the indigo, sugar-cane, tea-tree, cinnamon, &c.; the mango, durion, and other excellent fruits, the palms, bamboo, &c. Even some here treated as entirely ornamental, afford useful products in their own countries, as the camellia, sun-flower, &c., from the seeds of which oils are expressed in China and America. The cultivation or preservation of living specimens of these plants, therefore, in our green-houses and stoves, is a rational entertainment, and also useful, as many species become in time acclimated, and some even naturalised; and uses may in time also be discovered for such as are now merely looked on as objects of curiosity. But it is quite enough to justify much more than all the care that is taken to obtain and preserve them, that they contribute to elegant enjoyment; for what is life when it does not exceed mere obedience to the animal instincts?

1002. With respect to the native habitations of the exotic part of the Hortus Britannicus, little can be advanced with certainty. In general it seems to appear that moist and moderately warm climates, and irregular surfaces, are most prolific in species; and judging of the whole world from Europe, we should venture to consider half the species of plants in existence as growing in soft and rather moist grounds, whether low or elevated. The soil of surfaces constantly moist, or inclining to be moist, whether watered from the atmosphere or from subterraneous sources, is almost always found to be minutely divided, and generally of a black vegetable or peaty nature. Immense tracts in Russia and America are of this description, and even when dry, resist evaporation better than any other. In such soils, the roots of plants are generally small and finely divided, as in the heaths, most bog plants, and nearly all the American shrubs. The next sort of habitations most prolific in species, appears to us to be arenaceous soils in temperate climates, and in proportion to their moisture. Here the roots of plants are also small, but less so than in soils of the former description. On rocky and calcareous soils the roots of plants are generally strong and woody, or at least long and penetrating. In clayey habitations, exclusive of the alluvial depositions of rivers, few plants are found, and these generally grasses, or strong fibrous-rooted herbaceous plants, or tap-rooted trees. Such at least is the amount of our generalisations; but as our observation has been limited to Europe, and does not even extend to the whole of it, those who have visited Africa and Asia are much more capable of illustrating the subject. One conclusion we think the cultivator is fully entitled to draw, that the greater number of plants, native or foreign, will thrive best in light soil, such as a mixture of soft black vegetable mould or peat and fine sand kept moderately moist; and that on receiving unknown plants or seeds, of the native sites of which he is ignorant, he will err on the safe side by placing them in such soils rather than in any other; avoiding, most of all, clayey and highly manured soils, as only fit for certain kinds of plants constitutionally robust, or suited to become monstrous by culture.

CHAP. XI.

Origin of Culture, as derived from the Study of Vegetables.

1005. Agriculture and gardening are the two arts which embrace the whole business of cultivating vegetables, for whatever purpose they are applied by civilised man, and in this respect their fundamental principles are the same; they are all indicated by nature, and explained by vegetable chemistry and physiology.

1004. The object of vegetable culture is either to increase the number of plants; to increase their number and retain their native qualities; to increase their number and improve their qualities; to increase their magnitude; to increase their number, improve the quality, and increase the magnitude of particular parts of the vegetable; to form new varieties for the furtherance of all or any of the above purposes; to propagate and preserve from degenerating approved varieties of vegetables; and to preserve vegetables for future use.

The first step, for all these objects in common, is to procure the desired plant, either by removing it in an entire state from its native site, and planting it in an appropriate situation; or by gathering and sowing its seeds; or by propagating from a part of the plant. Hence the general origin both of agriculture and gardening, and of all the different modes of propagation, transplanting, and collecting seeds.

The next step is to secure the plants to be cultivated from the depredations of animals, or unsuitable weather, either by surrounding them with an adequate barrier where they are growing fortuitously, or by removing them to a spot already protected. Hence the origin of fences and enclosures, and plant habitations.

A third step common to all the above objects of culture is to remove from the vicinity of the plant to be cultivated, or from the plant itself, all other plants, or animals, or objects likely to impede its progress. Hence the origin of weeding, thinning, destroying insects, and curing diseases.

1005. To increase the number and retain the native qualities of vegetables, it is necessary to imitate, as exactly as circumstances will admit, their native habitation, in respect to soil, climate, mode of watering, light, &c. If the habitation is in any way ameliorated, the qualities of the plant will be altered, and its parts enlarged, which is not desired.
All that is necessary, therefore, for effecting this branch of culture, is to imitate the habit-
atation, and to propagate. This is, or ought to be the case, wherever plants are grown for
medical or botanical purposes, as in herb and botanic gardens. Nature is here imitated
as exactly as possible, and the result is productions resembling, as near as possible, those
of nature.

1006. To increase the number and improve the qualities of plants, it is necessary to facili-
tate their mode of nutrition by removing all obstacles to the progress of the plant.
These obstacles may either exist under or above the surface; and hence the origin of drain-
ing, clearing from surface-incumbrances, and the various operations, as digging, plough-
ing; &c. for pulverising the soil. Nature suggests this in accidental ruptures of the
surface, broken banks, the alluvial depositions from overflowing rivers, and the earth
thrown up by underground animals. Many of the vegetables within the influence of
such accidents are destroyed, but such as remain are ameliorated in quality, and the reason
is, their food is increased, because their roots, being enabled to take a more extensive
range, more is brought within their reach.

1007. It is necessary, or at least advantageous, to supply food artificially; and hence the
origin of manuring. All organised matters are capable of being converted into the food
of plants; but the best manure for ameliorating the quality, and yet retaining the peculiar
chemical properties of plants, must necessarily be decayed plants of their own species.
It is true that plants do not differ greatly in their primary principles, and that a supply
of any description of putrescent manure will cause all plants to thrive; but some plants,
as wheat, contain peculiar substances, (as gluten and phosphate of lime,) and some ma-
tures, as those of animals, or decayed wheat, containing the same substances, must neces-
sarily be a better food or manure for such plants. Manuring is an obvious imitation of
nature, every where observable by the decaying herbage of herbaceous plants, or the fal-
len leaves of trees, rotting into dust or vegetable mould about their roots; and by the
effect of the dung left by pasturing or other animals.

1008. Amelioration of climate is farther advantageous, in improving the qualities of vege-
tables, by increasing or diminishing its temperature according to the nature of the plant;
unless, indeed, it be situated in a climate which experience and observation show to be
exactly suited to its nature. Hence the origin of shelter and shade, by means of walls,
hedges, or strips of plantation; of sloping surfaces or banks, to receive more directly or
indirectly the rays of the sun; of soils better calculated to absorb and retain heat; walls
fully exposed to the south, or to the north; of training or spreading out the branches of
trees on these walls; of hot-walls; of hot-beds; and finally of all the variety of hot-houses.
Nature suggests this part of culture, by presenting, in every country, different degrees of
shelter, shade, and surface, and in every zone different climates.

1009. The regulation of moisture is the next point demanding attention; for when the
soil is pulverised, it is more easily dried by the penetration of the air; when an increase
of food is supplied, the medium through which that food is taken up by the plant should
be increased; and when the temperature is increased, evaporation becomes greater.
Hence the origin of watering by surface or subterranean irrigation, manual supplies to
the root, showering over the leaves, steaming the surrounding atmosphere, &c. This
is only to imitate the dews and showers, streams and floods of nature; and it is to be re-
gretted that the imitation is in most countries attended with so much labor, and requires
so much nicety in the arrangement of the means, and judgment in the application of
the water, that it is but very partially applied by man in every part of the world, excepting
perhaps a small district of Italy. But moisture may be excessive; and on certain soils at
certain seasons, and on certain productions at particular periods of their progress, it may
be necessary to carry off a great part of the natural moisture, rather than let it sink into
the earth, or draw it off where it has sunk in and injuriously accumulated, or prevent its
falling on the crop at all; and hence the origin of surface-drainage by ridges, and of un-
der-draining by covered conduits, or gutters; and of awnings and other covers to keep off
the rain or dews from ripe fruits, seeds, or rare flowers.

1010. The regulation of light is the remaining point. Light sometimes requires to be ex-
cluded and sometimes to be increased, in order to improve the qualities of vegetables;
and hence the origin of thinning the leaves which overshadow fruits and flowers, the
practice of shading cuttings, seeds, &c., and the practice of blanching. The latter
practice is derived from accidents observable among vegetables in a wild state, and its in-
fluence on their quality is physiologically accounted for by the obstruction of perspiration,
and the prevention of the chemical changes effected by light on the epidermis.

1011. Increasing the magnitude of vegetables, without reference to their quality, is to be
obtained by an increased supply of all the ingredients of food, distributed in such a body
of well pulverised soil as the roots can reach to; of heat and moisture; of a partial ex-
clusion of the direct rays of the sun, so as to moderate perspiration; and of wind, so as to
prevent sudden desiccation. But experience alone can determine what plants are best
suited for this, and to what extent the practice can be carried. Nature gives the hint in
the occasional luxuriance of plants accidentally placed in favorable circumstances, and man adopts it, and improving on it, produces cabbages and turnips of half a cwt.; apples of one pound and a half; and cabbage-roses of four inches in diameter; productions which may in some respects be considered as diseased.

1012. To increase the number, improve the quality, and increase the magnitude of particular parts of vegetables. It is necessary, in this case, to remove such parts of the vegetable as are not wanted, as the blooms of bulbous or tuberous rooted plants, when the bulbs are to be increased, and the contrary; the water-shoots and leaf-buds of fruit-trees; the flower-stems of tobacco; the male flowers and barren runners of the cucumis tribe, &c. Hence the important operations of pruning, ringing, cutting off large roots, and other practices for improving fruits and throwing trees into a bearing state. At first sight these practices do not appear to be copied from nature; but, independently of accidents by fire, already mentioned, which both prune and manure, and of fruit-bearing trees, say thorns or oaks, partially blown out by the roots, or washed out of the soil by torrents, which always bear better afterwards, why may not the necessity that man was under, in a primitive state of society, of cutting or breaking off branches of trees, to form huts, fences, or fires, and the consequent vigorous shoots produced from the parts where the amputation took place, or the larger fruit on that part of the tree which remained, have given the first idea of pruning, cutting off roots, &c. It may be said that this is not nature but art; but man, though an improving animal, is still in a state of nature, and all his practices, in every stage of civilisation, are as natural to him as those of the other animals are to them. Cottages and palaces are as much natural objects as the nests of birds, or the burrows of quadrupeds; and all the laws and institutions by which social man is guided in his morals and politics, are no more artificial than the instinct which congregates sheep and cattle in fields and herds, and guides them in their choice of pasturage and shelter.

1013. To form new varieties of vegetables, as well as of flowers and useful plants of every description, it is necessary to take advantage of their sexual differences, and to operate in a manner analogous to crossing the breed in animals. Hence the origin of new sorts of fruits. Even this practice is but an imitation of what takes place in nature by the agency of bees and other insects, and the wind; all the difference is, that man operates with a particular end in view, and selects individuals possessing the particular properties which he wishes to perpetuate or improve. New varieties, or rather subvarieties, are formed by altering the habits of plants; by dwarfing through want of nourishment; variegating by arenarious soils; giving or rather continuing peculiar habits when formed by nature, as in propagating from monstrosities — fasciculi of shoots, weeping shoots, shoots with peculiar leaves, flowers, fruit, &c.

1014. To propagate and preserve from degeneracy approved varieties of vegetables, it is in general necessary to have recourse to the different modes of propagating by extension. Thus choice apples and tree fruits are preserved and multiplied by grafting; others, as the pine-apple by cuttings or suckers; choice carnations by layers, potatoes by cuttings of the tubers, &c. But approved varieties of annuals are in general multiplied and preserved by selecting seed from the finest specimens and paying particular attention to supply suitable culture. This part of culture is the farthest removed from nature; yet there are notwithstanding examples of the fortuitous graft; of accidental layers; of leaves, or detached portions, forming natural cuttings, (as of the cardamine hirsuta,) dropping and taking root.

1015. The preservation of vegetables for future use is effected by destroying or rendering dormant the principle of life, and by warding off, as far as practicable, the progress of chemical decomposition. Hence some vegetables are dried, and either their herbs, or roots, or fruits; others are placed beyond the reach of the active principles of vegetation, heat, and moisture, as seeds, cuttings, scions, roots, and fruits; and some are, in addition, even excluded from air, or placed in very low temperatures. The origin of these practices are all obvious imitations of what accidentally takes place in nature, from the withered grassy tressock to the hedgehog's winter store; and hence the origin of herb, seed, fruit, and root rooms and cellars, and packing plants and seeds for sending to a distance.

1016. The whole of gardening, as an art of culture, is but a varied development of the above fundamental practices, all founded in nature, and for the most part rationally and satisfactorily explained on chemical and physiological principles. Hence the great necessity of the study of botany to the cultivator, not in the limited sense in which the term is often taken as including mere nomenclature and classification, but in that extended signification in which we have here endeavored, proportionately to our limited space, to present the study of the vegetable kingdom. Those who would enter more minutely into the subject will have recourse to the excellent work of Keith, from whom we have quoted at such length; to Sir J. E. Smith's Introduction; and to the elementary works of Willdenow and De Candolle.
BOOK II.

OF THE NATURAL AGENTS OF VEGETABLE GROWTH AND CULTURE.

1017. The phenomena of vegetation being examined, and the facts ascertained that plants derive their nourishment from the external elements of matter: the next step in the study of the science of gardening is to enquire into the composition and nature of material bodies, and the laws of their changes. The earthy matters which compose the surface of the earth, the air and light of the atmosphere, the water precipitated from it, the heat or cold produced by the alternation of day and night, and by chemical composition and resolution, must include all the elements concerned in vegetation. These elements have all been necessarily brought into notice in the study of the vegetable kingdom; but we shall now examine more minutely their properties, in so far as they are connected with cultivation. To study them completely, reference must be had to systems of chemistry and mechanical philosophy, of which those of Dr. Thomson (System of Chemistry) and Dr. Young (Lectures on Mechanical Philosophy) may be especially recommended.

CHAP. I.

Of Earths and Soils.

1018. Earths are the productions of the rocks which are exposed on the surface of the globe, and soils are earths mixed with more or less of the decomposed organised matter afforded by dead plants and animals. Earths and soils, therefore, must be as various as the rocks which produce them, and hence to understand their nature and formation it is necessary to begin by considering the geological structure of the territorial surface, and the manner in which earths and soils are produced; and we shall next consider in succession the nomenclature, quality, use, and improvement of soils.


1019. The crust, or under surface of the earth, is considered by geologists as presenting four distinct series of rocky substances; the first, supposed to be coeval with the world, are called primitive, and consist chiefly of granite and marble, below which man has not yet penetrated. The second series, called by the Wernerians transition-rocks, are of more recent formation, and seem to have resulted from some great catastrophe, (probably that to which history gives the name of deluge,) tearing up and modifying the former order of things. Clay-slate is one of the principal rocks of this class, and next limestone, sandstone, and trap or whinstone. The third series are called secondary rocks, and seem to owe their formation to partial or local revolutions, as indicated by their comparatively soft and fragile structure, superincumbent situation, and nearly horizontal position. They are chiefly limestones, sandstones, and conglomerations of fragments of other rocks, as plum-pudding-stone, &c. and appear rather as mechanical deposits from water than as chemical compounds from fusion or solution. A fourth stratum consists of alluvial or earthy depositions from water, in the form chiefly of immense beds of clays, marls, or sands. These strata are far from being regular in any one circumstance; sometimes one or more of the strata are wanting, at other times the order of their disposition seems partially inverted; their continuity of surface is continually interrupted, so that a section of the earth almost everywhere exhibits only confusion and disorder to persons who have not made geology more or less their study.

1020. The succession of alluvial, secondary, transition, and primary strata, in England, has been illustrated by Professor Brande (Outlines of Geology), by two sections, supposed to be taken through them.

1021. The first section (fig. 72.) commences with the blue clay of London (1), and proceeding westward through the counties of Berkshire, Hampshire, Wiltshire, Dorsetshire, and Devonshire, terminates at the Land's End, in Cornwall. The rocks and earths presented in this line are, the Windsor alluvion (2), Hampshire and Salisbury chalk (3), alluvion (4), sandstone (5), alluvion (6), Sherborne freestone (7), sandstone (8), blue lias limestone (9), Blackdown sandstone (10), Devonshire red sandstone (11), mountain limestone (12), Dartmoor slate (13), granite (14), slate again (15), greenstone (16), Cornwall serpentine (17), slate killas (18), Cornwall granite (19), slate killas (20), and finally, Cornwall granite.
1022. The second section (fig. 73.) commences with the coal strata, and limestone resting upon slate and granite in Cumberland, and thence proceeds towards the metropolis by Yorkshire, Derbyshire, Leicestershire, Northamptonshire, Bedfordshire, and Hertfordshire. The passage is here exhibited from the primary rocks of Cumberland to the secondary hills of the southern counties. It shows the Cumberland coal (a), limestone and slate (b), the Mosdale granite (c), slate (d), grauwacke (e), Ribblesdale limestone (f), gritstone (g), Ashton coal (h), Derby limestone (i), Derby toadstone (k), gritstone (l), gypsum (m), sandstone (n), limestone (o), Charnwood slate (p), Mountsorrel granite (q), red sandstone (r), lias limestone (s), Northampton oolite or freestone (t), Woburn sand (u), Dunstable chalk (v), and terminates in the London clay (w), with which the first section sets out.

1023. The surface earth, or that which forms the outer coating of the dry parts of the globe, is formed by the detritus or worn off parts of rocks and rocky substances. For in some places, as in chasms and vacuities between rocky layers or masses, earth occupies many feet in depth, and in others, as on the summits of chalk hills or granite mountains, it hardly covers the surface.

1024. Earths are, therefore, variously composed, according to the rocks or strata which have supplied their particles. Sometimes they are chiefly formed from slate-rocks, as in blue clays; at other times from sandstone, as in siliceous soils; and mostly of a mixture of clayey, slaty, and limestone rocks, blended in proportions as various as their situations. Such we may suppose to have been the state of the surface of the dry part of the globe immediately after the last disruption of its crust; but in process of time the decay of vegetables and animals form additions to the outer surface of the earths, and constitute what are called soils; the difference between which and earths is, that the former always contain a portion of vegetable or animal matter.

1025. The manner in which rocks are converted into soils, Sir H. Davy observes (Elem. of Agric. Chem. 188.), may be easily conceived by referring to the instance of soft granite, or porcelain granite. This substance consists of three ingredients, quartz, feldspar, and mica. The quartz is almost pure siliceous earth in a crystalline form. The feldspar and mica are very compounded substances; both contain silica, alumina, and oxide of iron; in the feldspar there is usually lime and potassa; in the mica, lime and magnesia. When a granitic rock of this kind has been long exposed to the influence of air and water, the lime and the potassa contained in its constituent parts are acted upon by water or carbonic acid; and the oxide of iron, which is almost always in its least oxidised state, tends to combine with more oxygen; the consequence is, that the feldspar decomposes, and likewise the mica; but the first the most rapidly. The feldspar, which is as it were the cement of the stone, forms a fine clay: the mica partially decomposed mixes with it as sand; and the undecomposed quartz appears as gravel, or sand of different degrees of fineness. As soon as the smallest layer of earth is formed on the surface of a rock, the seeds of lichens, mosses, and other imperfect vegetables which are constantly floating in the atmosphere, and which have made it their resting-place, begin to vegetate; their death, decomposition, and decay afford a certain quantity of organizable matter, which mixes with the earthy materials of the rock; in this improved soil more perfect plants are capable of subsisting; these in their turn absorb nourishment from water and the atmosphere; and, after perishing, afford new materials to those already provided: the decomposition of the rock still continues; and at length, by such slow and gradual processes, a soil is formed in which even forest-trees can fix their roots, and which is fitted to reward the labors of the cultivator.

1026. The formation of peaty soils is produced from very opposite causes, and it is interesting to contemplate how the same effect may be produced by different means, and the earth which supplies almost all our wants may become barren alike from the excessive application of art, or the utter neglect of it. Continuous pulverisation and cropping without manuring will certainly produce a barren barren soil; and the total neglect of fertile tracts will, from their accumulated vegetable products, produce peat soils, and bogs. Where successive generations of vegetables have grown upon a soil, Sir H. Davy observes, unless part of their produce has been carried off by man, or consumed by animals, the vegetable matter increases in such a proportion, that the soil approaches to a peat in its nature; and if in a situation where it can receive water from a higher district, it becomes spongy, and permeated with that fluid, and is gradually rendered incapable of supporting the nobler classes of vegetables. Many peat-mosses seem to have been formed by the destruction of forests, in consequence of the improper use of the hatchet by the early cultivators of the country in which they exist: when the trees are felled in the outskirts of a wood, those in the interior are exposed to the influence of the winds; having been accustomed to shelter, they become unhealthy, and die in their new situation; and their leaves and branches gradually decomposing, produce a stratum of vegetable matter. In many of the great bogs in Ireland and Scotland, the larger trees that
are found in the outskirts of them, bear the marks of having been felled. In the interior, few entire trees are found; and the cause is, probably, that they fell by gradual decay; and that the fermentation and decomposition of the vegetable matter was the most rapid where it was in the greatest quantity.

1027. *Spurious peaty soil.* Lakes and pools of water are sometimes filled up by the accumulation of the remains of aquatic plants; and in this case a sort of spurious peat is formed. The fermentation in these cases, however, seems to be of a different kind. Much more gaseous matter is evolved; and the neighbourhood of morasses, in which aquatic vegetables decompose, is usually aguish and unhealthy; whilst that of the true peat, or peat formed on soils originally dry, is always salubrious.

1028. Soils may generally be distinguished from mere masses of earth by their friable texture, dark color, and the presence of some vegetable flour or carbonaceous matter. In uncultivated grounds, soils occupy only a few inches in depth on the surface, unless in crevices, where they had been washed in by rains; and in cultivated soils their depth is generally the same as that to which the implements used in cultivation have penetrated.

1029. Much has been written on soils, and till lately, to very little purpose. All the Roman authors on husbandry treated the subject at length; and in modern times, in this country, copious philosophical discussions on soils were published by Bacon, Evelyn, Bradley and others; but it may be truly said, that in no department of cultivation was ever so much written of so little useful written by practical men. One reason for this failure is, that some of the principal effects of operations on soils are chemical, and chemistry, till within the last forty years, could hardly be considered an inductive science. In so little esteem was it held in Evelyn's time, that he ranks it with astrology, and considers the term as synonymous with alchemy. (Terra, p. 4. and Memoirs, &c.) Jethro Tull, about 60 years after the publication of Evelyn's *Terra,* published a system of culture, in which every thing was referred to mechanical division; but though he referred to this theory the beneficial influence of some excellent practices, yet neither gained ground at the time. The first attempt to treat of soils chemically, was made by Kirwan about 1780, the next by Lord Dundonald in 1795, and then followed Dr. Darwin's *Phytologia* in 1804, and lastly, Sir H. Davy's *Lectures on Agricultural Chemistry* in 1822. It is from the last edition (in-1822) of that valuable work, that we shall chiefly make our selections.

**Sect. II. Classification and Nomenclature of Soils.**

1030. Systematic order and an agreed nomenclature are as necessary in the study of soils as of plants or animals. The number of provincial terms for soils which have found their way into the books on cultivation, is one reason why so little use can be made of their directions.

1031. A correct classification of soils may be founded on the presence or absence of organic and inorganic matter in their basis. This will form two grand classes, viz. primitive soils, or those composed entirely of inorganic matter, and secondary soils, or those composed of organic and inorganic matter in mixtures. These classes may be subdivided into orders founded on the presence or absence of saline, metallic, and carbonic matter. The orders may be subdivided into genera founded on the prevailing earths, salts, metals, or carbon; the genera into species founded on their different mixtures; the species into varieties founded on color, texture; and sub-varieties founded on moisture, dryness, richness, lightness, &c.

1032. In naming the genera of soils, the first thing is to discover the prevailing earth or earths; either the simple earths, as clay, lime, sand, or the particular rocks from which the soil has been produced, as granite, basalt, &c. When one earth prevails, the generic name should be taken from that earth, as clayey soil, calcareous soil, &c.; when two prevail to all appearance equally, then their names must be conjoined in naming the genus, as clay and sand, lime and clay, basalt and sand, &c. The great thing is precision in applying the terms. Thus, as Sir H. Davy has observed, the term sandy soil should never be applied to any soil that does not contain at least seven eights of sand; sandy soils that effervesce with acids should be distinguished by the name of calcareous sandy soil, to distinguish them from those that are siliceous. The term clayey soil should not be applied to any land which contains less than one sixth of impalpable earthy matter, not considerably effervescing with acids; the word loam should be limited to soils, containing at least one third of impalpable earthy matter, copiously effervescing with acids. A soil to be considered as peaty, ought to contain at least one half of vegetable matter. In cases where the earthy part of a soil evidently consists of the decomposed matter of one particular rock, a name derived from the rock may with propriety be applied to it. Thus, if a fine red earth be found immediately above decomposing basalt, it may be denominated basaltic soil. If fragments of quartz and mica be found abundant in the materials of the soil, which is often the case, it may be denominated granite soil; and the same principles may be applied to other like instances. In general, the soils, the materials of which are the most various and heterogeneous, are those called alluvial, or which have been formed from the depositions of rivers; and these deposits may be designated as siliceous, calcareous, or argillaceous; and in some cases the term saline may be added as a specific distinction, applicable, for example, at the embouchure of rivers, where their alluvial remains are overflown by the sea.

1033. In naming the species of soils, greater nicety is required to determine distinctions, than in naming the genera; and there is also some difficulty in applying or devising proper terms. The species are always determined by the mixture of matters, and never by the color or texture of that mixture which belongs to the nomenclature of varieties. Thus a clayey soil with sand is a sandy clay, this is the name of the species; if the mass is yellow, and it is thought worth while to notice that circumstance, then it is a yellow sandy clay, which expresses at once the genus, species, and variety. A soil con-
taining equal parts of clay, lime, and sand, would, as a generic term, be called clay, lime, and sand; if it contained no other mixture in considerable quantity, the term entire, might be added as a specific distinction; and if notice was to be taken of its color or degree of comminution, it might be termed a brown, a fine, a coarse, a stiff, or a free entire clay, lime, and sand.

1034. The following Table enumerates the more common genera, species, and varieties of soils. The application of the terms will be understood by every cultivator, though to attempt to describe the soils either chemically, or empirically (as by sight, smell, or touch), would be a useless waste of time. From a very little experience in the field or garden, more may be gained in the study of soils, than from a volume of such descriptions. This table corresponds with the nomenclature adopted in the agricultural establishments of Fellenberg at Hofwyl in Switzerland, of Professor Thaer at Magelien in Prussia, of Professor Thouin in his lectures at Paris, and in general with that of all the continental professors. It is therefore very desirable that it should become as generally adopted as that of the Linnean system in botany. The principle of the table may be extended so as to include any other soil whatever.
sect. III. Of discovering the Qualities of Soils.

1035. The value of soils to the cultivator, is discoverable botanically, chemically, and mechanically; that is, by the plants that grow on them naturally; by chemical analysis; and by exterior and interior inspection or handling.

Subsect. 1. Of discovering the Qualities of Soils by means of the Plants which grow on them.

1036. Plants are the most certain indicators of the nature of a soil; for while no practical cultivator would engage with land of which he knew only the results of a chemical analysis, or examined by the sight and touch a few bushels which were brought to him, yet every gardener or farmer, who knew the sort of plants it produced, would be at once able to decide as to its value for cultivation.

1037. The leading soils for the cultivator are the clayey, calcareous, sandy, ferruginous, peaty, saline, moist or aquatic, and dry. The following are the plants by which such soils are distinguished in most parts of Europe: —

Argillaceous. Tussilago farfara, Potentilla anserina, argentea, and reptans. Thalictrum flavum, Carex, many species. Juncus, various species. Orotus tuberosus, Lotus major, and cornicolatus. Saponaria officinalis. But the Tussilago farfara is a certain and universal sign of an argillaceous soil, and is the chief plant found on the alum grounds of Britain, France, and Italy.


Ferruginous. Rumex acetosa, and acetosella.


Very dry. Arenaria rubra, Rumex acetosella, Thymus Scoppyllum, Acinos vulgaris, Trifolium arvense.

1038. These plants are not absolutely to be depended on, however, even in Britain; and in other countries they are sometimes found in soils directly opposite. Still, the saintfoin is almost always an indication of a calcareous soil; the common coltsfoot (Tussilago farfara), of blue clay; the arenaria rubra, of poor sand; the small wood-sorrel of the presence of iron. The aquatic, peaty, and saline soils are almost every where indicated by their appropriate plants; a proof, as we have before stated, that the climate and natural irrigation of plants have much more influence on their habits than mere soil. (See the Stationes Plantarum of Lin. and the Flora Francaise of De Candolle; Galpin’s Compendium Fl. Brit.; Smith’s Flora Brit.; Kent’s Hints; and Farmers’ Mag. Feb. 1819.)

Subsect. 2. Of discovering the Qualities of Soils by chemical Analysis.

1039. Chemical analysis is much too nice an operation for general purposes. It is not likely that many practical cultivators will ever be able to conduct the analytic process with sufficient accuracy, to enable them to depend on the result. But still such a knowledge of chemistry as shall enable the cultivator to understand the nature of the process and its results, when made and presented to him by others, is calculated to be highly useful, and ought to be acquired by every man whose object is to join theoretical to practical knowledge. If it so happens that he can perform the operations of analysis himself, so much the better, as far as that point is concerned; but on the whole, such knowledge and adroitness is not to be expected from men who have so many other points demanding their attention, and who will, therefore, effect their purpose much better by collecting proper specimens of the soils to be studied, and sending them for analysis to a respectable operative chemist.

1040. In selecting specimens, where the general nature of the soil of a field is to be
ascertained, portions of it should be taken from different places, two or three inches below the surface, and examined as to the similarity of their properties. It sometimes happens, that upon plains, the whole of the upper stratum of the land is of the same kind, and in this case, one analysis will be sufficient; but in valleys, and near the beds of rivers, there are very great differences, and it now and then occurs that one part of a field is calcareous, and another part siliceous; and in this case, and in analogous cases, the portions different from each other should be separately submitted to experiment. Soils, when collected, if they cannot be immediately examined, should be preserved in phials quite filled with them, and closed with ground glass stoppers. The quantity of soil most convenient for a perfect analysis is from two to four hundred grains. It should be collected in dry weather, and exposed to the atmosphere till it becomes dry to the touch.

1041. The soil best suited for culture, according to the analysis of Bergman, contains four parts of clay, three of sand, two of calcareous earth, and one of magnesia: and, according to the analysis of Fourcroy and Hassenfratz, 9216 parts of fertile soil contained 305 parts of carbon, together with 279 parts of oil; of which, according to the calculations of Lavoisier, 220 parts may be regarded as carbon: so that the whole of the carbon contained in the soil in question may be estimated at about 525 parts, exclusive of the roots of vegetables, or to about one sixteenth of its weight. Young observed that equal weights of different soils, when dried and reduced to powder, yielded by distillation quantities of air somewhat corresponding to the ratio of their values. The air was a mixture of fixed and inflammable airs, proceeding probably from decomposition of the water; but, partly, it may be presumed, from its capacity of abstracting a portion of air from the atmosphere, which the soil at least is capable of doing. The following is the analysis of a fertile soil, as occurring in the neighbourhood of Bristol: — In 400 grains, there were of water, 52; siliceous sand, 240; vegetable fibre, 5; vegetable extract, 3; alumine, 48; magnesia, 2; oxide of iron, 14; calcareous earth, 30; loss, 6. But Kirwan has shown in his Geological Essays, that the fertility of a soil depends in a great measure upon its capacity for retaining water: and if so, soils containing the same ingredients must be also equally fertile, all other circumstances being the same; though it is plain that their actual fertility will depend ultimately upon the quantity of rain that falls, because the quantity suited to a wet soil cannot be the same that is suited to a dry soil. And hence it often happens that the ingredients of the soil do not correspond to the character of the climate. Silica exists in the soil under the modification of sand, and alumine under the modification of clay. But the one or the other is often to be met with in excess or defect. Soils in which the sand preponderates retain the least moisture; and soils in which the clay preponderates retain the most: the former are dry soils, the latter are wet soils. But it may happen that neither of them is sufficiently favorable to culture; in which case, their peculiar defect or excess must be supplied or retrenched before they can be brought to a state of fertility.

1042. Use of the result of analysis. In the present state of chemical science, Dr. Ure observes, no certain system can be devised for the improvement of lands, independently of experiment; but there are few cases in which the labor of analytical trials will not be amply repaid by the certainty with which they denote the best methods of melioration; and this will particularly happen, when the defect of composition is found in the proportions of the primitive earth. In supplying organic matter, a temporary food only is provided for plants, which is in all cases exhausted by means of a certain number of crops: but when a soil is rendered of the best possible constitution and texture, with regard to its earthly parts, its fertility may be considered as permanently established. It becomes capable of attracting a very large portion of vegetable nourishment from the atmosphere, and of producing its crops with comparatively little labor and expense. (Dict. of Chem. art. Soils.)

Subsect. 3. Of discovering the Qualities of a Soil mechanically and empirically.

1043. The physical properties of soils, and some of their most important constituents relatively to the cultivator, may be ascertained to a certain extent by various and very simple means.

1044. The specific gravity of a soil, or the relation of its weight to that of water, may be ascertained by introducing into a phial, which will contain a known quantity of water, equal volumes of water and of soil, and this may be easily done by pouring in water till it is half full, and then adding the soil till the fluid rises to the mouth; the difference between the weight of the soil and that of the water, will give the result. Thus if the bottle contains four hundred grains of water, and gains two hundred grains when half filled with water and half with soil, the specific gravity of the soil will be 2, that is, it will be twice as heavy as water, and if it gained one hundred and sixty-five grains, its specific gravity would be 1825, water being 1000.
1045. The presence of clay and sand in any soil is known, the first by its tenacity, the other by its roughness to the touch, and by scratching glass when rubbed on it.

1046. The presence of calcareous matter in soil may be ascertained by simply pouring any acid on it, and observing if it effervesces freely. Calcareous soils are also softer to the touch than any other.

1047. The presence of organised matter in any soil may be ascertained very satisfactorily by weighing it after being thoroughly dried; then subjecting it to a red heat, and weighing it again, the weight last found will be the proportion of organic matter. The same object may also be attained by ascertaining the specific gravity of the soil, but with less accuracy.

1048. The presence of metallic oxides in a soil may generally be known by their color. Ferruginous soils, are red or yellow; cupreous soils, interspersed with greenish streaks, &c.

1049. The presence of salts, sulphur, coal, &c. may be known by the absence or peculiarity of vegetation, as well as by color, and the appearance of the water of such soils.

1050. The capacity of a soil for retaining water may be thus ascertained. An equal portion of two soils, perfectly dry, may be introduced into two tall glass cylindrical vessels, (fig. 74.) in the middle of each of which a glass tube is previously placed. The soils should be put into each in the same manner, not compressed very hard, but so as to receive a solidity approaching to that which they possessed when first obtained for trial. If, after this preparation, a quantity of water be poured into the glass tubes, it will subside; and the capillary attraction of the soils will conduct it up the cylinders towards the tops of the vessels. That which conducts it most rapidly, provided it does not rise from the weight of the incumbent column of water in the tube, may be pronounced to be the better soil. (Grisenthwaite.)

Sect. IV. Of the Uses of the Soil to Vegetables.

1051. Soils afford to plants a fixed abode and medium of nourishment. Earths, exclusively of organised matter and water, are allowed by most physiologists, to be of no other use to plants than that of supporting them, or furnishing a medium by which they may fix themselves to the globe. But earths and organic matter, that is, soils, afford at once support and food.

1052. The pure earths merely act as mechanical and indirect chemical agents in the soil. The earths consist of metals united to oxygen, and these metals have not been decomposed; there is consequently no reason to suppose that the earths are convertible into the elements of organised compounds, that is, into carbon, hydrogen, and azote. Plants have been made to grow in given quantities of earth. They consume very small portions only; and what is lost may be accounted for by the quantities found in their ashes; that is to say, it has not been converted into any new products. The carbonic acid united to lime or magnesia, if any stronger acid happens to be formed in the soil during the fermentation of vegetable matter, which will disengage it from the earths, may be decomposed; but the earths themselves cannot be supposed convertible into other substances, by any process taking place in the soil. In all cases the ashes of plants contain some of the earths of the soil in which they grow; but these earths, as has been ascertained from the ashes afforded by different plants, never equal more than one fiftieth of the weight of the plant consumed. If they be considered as necessary to the vegetable, it is as giving hardness and firmness to its organisation. Thus, it has been mentioned that wheat, oats, and many of the hollow-stalked grasses, have an epidermis principally of siliceous earth; the use of which seems to be to strengthen them, and defend them from the attacks of insects and parasitical plants.

1053. The true nourishment of plants is water, and decomposing organic matter; both these exist only in soils, not in pure earths; but the earthy parts of the soils are useful in retaining water, so as to supply it in the proper proportions to the roots of the vegetables, and they are likewise efficacious in producing the proper distribution of the animal or vegetable matter. When equally mixed with it they prevent it from decomposing too rapidly; and by their means the soluble parts are supplied in proper proportions.

1054. The soil is necessary to the existence of plants, both as affording them nourishment, and enabling them to fix themselves in such a manner as to obey those laws by which their radicles are kept below the surface, and their leaves exposed to the free atmosphere. As the systems of roots, branches, and leaves, are very different in different vegetables, so they flourish most in different soils; the plants that have bulbous roots require a looser and a lighter soil than such as have fibrous roots; and the plants possessing only short
fibrous radicles demand a firmer soil than such as have tap-roots or extensive lateral roots.

1055. The constituent parts of the soil which give tenacity and coherence are the finely divided matters; and they possess the power of giving those qualities in the highest degree when they contain much alumina. A small quantity of finely divided matter is sufficient to fix a soil for the production of turnips and barley; and a tolerable crop of turnips has been produced on a soil containing 11 parts out of 12 sand. A much greater proportion of sand, however, always produces absolute sterility. The soil of Bagshot heath, which is entirely devoid of vegetable covering, contains less than one twentieth of finely divided matter: 400 parts of it, which had been heated red, afforded 380 parts of coarse siliceous sand; 9 parts of fine siliceous sand, and 11 parts of impalpable matter, which was a mixture of ferruginous clay with carbonate of lime. Vegetable or animal matters, when finely divided, not only give coherence, but likewise softness and penetrability; but neither they nor any other part of the soil must be in too great proportion; and a soil is unproductive if it consist entirely of impalpable matters. Pure alumina or silica, pure carbonate of lime, or carbonate of magnesia, are incapable of supporting healthy vegetation; and no soil is fertile that contains as much as 19 parts out of 20 of any of these constituents.

1056. A certain degree of friability or looseness of texture is also required in soils, in order that the operations of culture may be easily conducted; that moisture may have free access to the fibres of the roots, that heat may be readily conveyed to them, and that evaporation may proceed without obstruction. These are commonly attained by the presence of sand. As alumina possesses all the properties of adhesiveness in an eminent degree, and is the source of friability, it is obvious that a mixture of those two earths, in suitable proportions, would furnish every thing wanted to form the most perfect soil as to water and the operations of culture. In a soil so compounded, water will be presented to the roots by capillary attraction. It will be suspended in it, in the same manner as it is suspended in a sponge, not in a state of aggregation, but minute division, so that every part may be said to be moist, but not wet. (Grisenthvative.)

1057. The water chemically combined amongst the elements of soils, unless in the case of the decomposition of animal or vegetable substances, cannot be absorbed by the roots of plants; but that adhering to the parts of the soil is in constant use in vegetation. Indeed there are few mixtures of the earths found in soils that contain any chemically combined water; water is expelled from the earth by most substances that combine with them. Thus, if a combination of lime and water be exposed to carbonic acid, the carbonic acid takes the place of water; and compounds of alumina and silica, or other compounds of the earths, do not chemically unite with water; and soils, as it has been stated, are formed either by earthly carbonates, or compounds of the pure earths and metallic oxides. When saline substances exist in soils, they may be united to water both chemically and mechanically; but they are always in too small a quantity to influence materially the relations of the soil to water.

1058. The power of the soil to absorb water by cohesive attraction depends in great measure upon the state of division of its parts; the more divided they are, the greater is their absorbent power. The different constituent parts of soils likewise appear to act, even by cohesive attraction, with different degrees of energy. Thus vegetable substances appear to be more absorbent than animal substances; animal substances more so than compounds of alumina and silica; and compounds of alumina and silica more absorbent than carbonates of lime and magnesia: these differences may, however, possibly depend upon the differences in their state of division, and upon the surface exposed.

1059. The power of soils to absorb water from air is much connected with fertility. When this power is great, the plant is supplied with moisture in dry seasons; and the effect of evaporation in the day is counteracted by the absorption of aqueous vapor from the atmosphere, by the interior parts of the soil during the day, and by both the exterior and interior during the night. The stiff clays approaching to pipe-clays in their nature, which take up the greatest quantity of water when it is poured upon them in a fluid form, are not the soils which absorb most moisture from the atmospheric in dry weather. They cake, and present only a small surface to the air; and the vegetation on them is generally burnt up almost as readily as on sands. The soils that are most efficient in supplying the plant with water by atmospheric absorption, are those in which there is a due mixture of sand, finely divided clay, and carbonate of lime, with some animal or vegetable matter, and which are so loose and light as to be freely permeable to the atmosphere. With respect to this quality, carbonate of lime, and animal and vegetable matter, are of great use in soils; they give absorbent power to the soil without giving it likewise tenacity; sand, which also destroys tenacity, on the contrary, gives little absorbent power. The absorbent powers of soils, with respect to atmospheric moisture, is always greatest in the most fertile soils; so that it affords one method of judging of the productiveness of land.
1060. As examples of the absorbent powers of soils: 1000 parts of a celebrated soil from Ormistoun, in East Lothian, which contained more than half its weight of finely divided matter, of which 11 parts were carbonate of lime, and 9 parts vegetable matter, when dried at 212°, gained in an hour by exposure to air saturated with moisture, at a temperature of 62°, 18 grains. 1000 parts of a very fertile soil from the banks of the river Parret, in Somersetshire, under the same circumstances, gained 16 grains. 1000 parts of a soil from Mersea, in Essex, gained 13 grains. 1000 grains of a fine sand, from Essex, gained 11 grains. 1000 of a coarse sand gained only 8 grains. 1000 of a soil of Bagshot heath gained only 3 grains.

1061. The absorbent powers of soils ought to vary with the climate in which they are situated. The absorption of moisture ought to be much greater in warm or dry countries, than in cold and moist ones; and the quantity of clay, or vegetable, or animal matter in soils greater. Soils also on declivities ought to be more absorbent than in plains or in the bottom of valleys. Their productiveness likewise is influenced by the nature of the subsoil, or the stratum on which they rest. When soils are immediately situated upon a bed of rock or stone, they are much sooner rendered dry by evaporation than where the sub-soil is of clay or marl; and a prime cause of the great fertility of the land in the moist climate of Ireland, is the proximity of the rocky strata to the soil. A clayey sub-soil will sometimes be of material advantage to a sandy soil; and in this case it will retain moisture in such a manner as to be capable of supplying that lost by the earth above, in consequence of evaporation or the consumption of it by plants. A sandy or gravelly sub-soil often corrects the imperfections of too great a degree of absorbent power in the true soil. In calcareous countries, where the surface is a species of marl, the soil is often found only a few inches above the limestone; and its fertility is not impaired by the proximity of the rock; though in a less absorbent soil, this situation would occasion barrenness; and the sandstone and limestone-hills in Derbyshire and North Wales, may be easily distinguished at a distance, in summer, by the different tints of the vegetation. The grass on the sandstone-hills usually appears brown and burnt up; that on the limestone-hills flourishing and green.

1062. In a moist climate, where the quantity of rain that falls annually equals from 40 to 60 inches, as in Lancashire, Cornwall, and some parts of Ireland, a siliceous sandy soil is much more productive than in dry districts; and in such situations wheat and beans will require a less coherent and absorbent soil than in drier situations; and plants having bulbous roots will flourish in a soil containing as much as 14 parts out of 15 of sand. Even the exhausting powers of crops will be influenced by like circumstances. In cases where plants cannot absorb sufficient moisture, they must take up more manure. And in Ireland, Cornwall, and the western Highlands of Scotland, corn will exhaust less than in dry inland situations. Oats, particularly in dry climates, are impoverishing in a much higher degree than in moist ones.

1063. Many soils are popularly distinguished as cold or hot; and the distinction, though at first view it may appear to be founded on prejudice, is really just. Some soils are much more heated by the rays of the sun, all other circumstances being equal, than others; and soils brought to the same degree of heat, cool in different times, I. e. some cool much faster than others. This property has been very little attended to in a philosophical point of view; yet it is of the highest importance in culture. In general, soils that consist principally of a stiff white clay are diffusely heated; and being usually very moist, they retain their heat only for a short time. Chalks are similar in one respect, that they are diffusely heated; but being drier they retain their heat longer, less being consumed in causing the evaporation of their moisture. A black soil, containing much soft vegetable matter, is most heated by the sun and air; and the colored soils, and the soils containing much carbonaceous matter, or ferruginous matter, exposed under equal circumstances to sun, acquire a much higher temperature than pale-colored soils.

1064. When soils are perfectly dry, those that most readily become heated by the solar rays, likewise cool most rapidly; but in dark-colored soil, (that which contains abundance of animal or vegetable matter; substances which most facilitate the diminution of temperature,) when heated to the same degree, provided it be within the common limits of the effect of solar heat, will cool more slowly than a wet, pale soil, entirely composed of earthy matter. Sir H. Davy "found that a rich black mould, which contained nearly one fourth of vegetable matter, had its temperature increased in an hour from 65° to 86° by exposure to sunshine; whilst a chalk soil was heated only to 69° under the same circumstances. But the mould removed into the shade, where the temperature was 62°, lost, in half an hour, 15°; whereas the chalk, under the same circumstances, had lost only 4°. A brown fertile soil and a cold barren clay were each artificially heated to 88°, having been previously dried; they were then exposed in a temperature of 57°; in half an hour the dark soil was found to have lost 9° of heat; the clay had lost only 6°. An equal portion of the clay containing moisture, after being heated to 88°, was exposed in a temperature of 53°; in less than a quarter of an hour it was found to have gained the
temperature of the room. The soils in all these experiments were placed in small tin-plate trays two inches square, and half an inch in depth; and the temperature ascertained by a delicate thermometer. Thus the temperature of the surface, when bare and exposed to the rays of the sun, affords at least one indication of the degrees of its fertility; and the thermometer may be sometimes a useful instrument to the purchaser or improver of lands."

1065. _The moisture in the soil and sub-soil materially affects its temperature, and prevents, as in the case of constantly saturated aquatic soils, their ever attaining to any great degree either of heat or cold. The same observation will apply to moist peaty soils, or peat-bogs._

1066. _Chemical agency of soils._ Besides these uses of soils, which may be considered mechanical, there is, Sir H. Davy observes, another agency between soils and organisable matters, which may be regarded as chemical in its nature. The earths, and even the earthy carbonates, have a certain degree of chemical attraction for many of the principles of vegetable and animal substances. This is easily exemplified in the instance of alumina and oil; if an acid solution of alumina be mixed with a solution of soap, which consists of oily matter and potassa, the oil and the alumina will unite and form a white powder, which will sink to the bottom of the fluid. The extract from decomposing vegetable matter, when boiled with pipe-clay or chalk, forms a combination by which the vegetable matter is rendered more difficult of decomposition and of solution. Pure silica and siliceous sands have little action of this kind; and the soils which contain the most alumina and carbonate of lime, are those which act with the greatest chemical energy in preserving manures. Such soils merit the appellation, which is commonly given to them, of rich soils; for the vegetable nourishment is long preserved in them, unless taken up by the organs of plants. Siliceous sands, on the contrary, deserve the term hungry, which is commonly applied to them; for the vegetable and animal matters they contain, not being attracted by the earthy constituent parts of the soil, are more liable to be decomposed by the action of the atmosphere, or carried off from them by water. In most of the black and brown rich vegetable moulds, the earths seem to be in combination with a peculiar extractive matter, afforded during the decomposition of vegetables; this is slowly taken up or attracted from the earths by water, and appears to constitute a prime cause of the fertility of the soil.

1067. _Thus all soils are useful to plants, as affording them a fixed abode and a range for their roots to spread in search of food; but some are much more so than others, as better adapted by their constituent parts, climate, inclination of surface and subsoil attracting and supplying food._

_Sect. V._ Of the Improvement of Soils.

1068. _Soils may be rendered more fit for answering the purposes of vegetation by pulverisation, by consolidation, by exposure to the atmosphere, by an alteration of their constituent parts, by changing their condition in respect to water, by changing their position in respect to atmospheric influence, and by a change in the kinds of plants cultivated. All these improvements are independently of the application of manures._

_Subsect. I._ Pulverisation.

1069. _The mechanical division of the parts of soils is a very obvious improvement, and applicable to all in proportion to their adhesive texture. Even a free siliceous soil will, if left untouched, become too compact for the proper admission of air, rain, and heat, and for the free growth of the fibres; and strong upland clays, not submitted to the plough or the spade, will, in a few years, be found in the possession of fibrous-rooted perennial grasses, which form a clothing on their surface, or strong tap-rooted trees, as the oak, which force their way through the interior of the mass. Annuals and ramentaceous-rooted herbaceous plants cannot penetrate into such soils._

1070. _The first object of pulverisation is to give scope to the roots of vegetables, for without abundance of roots no plant will become vigorous, whatever may be the richness of the soil in which it is placed. The fibres of the roots, as we have seen (740.), take up the extract of the soil by intro-susception; the quantity taken up, therefore, will not depend alone on the quantity in the soil, but on the number of absorbing fibres. The more the soil is pulverised, the more these fibres are increased, the more extract is absorbed, and the more vigorous does the plant become. Pulverisation, therefore, is not only advantageous previous to planting or sowing, but also during the progress of vegetation, when applied in the intervals between the plants. In this last case it operates also in the way of pruning, and by cutting off or shortening the extending fibres, causes them to branch out numerous others, by which the mouths or pores of the plants are greatly increased, and such food as is in the soil has the better chance of being sought after, and taken up by them._ Tull and Du Hamel relate various experiments which decidedly prove that, _ceteris paribus_, the multiplication of the fibres is as the inter-pulverisation;
but the strength of the vegetable, in consequence of this multiplication of fibres, must depend a good deal on the quantity of food or of extract within their reach. The root of a willow-tree, as we have seen (782.), has the fibres prodigiously increased by coming in contact with the water in a river, and so have various other aquatic trees and plants, as alder, mint, lysimachia thyrsiflora, calla palustris, cenanthe fastulosa, &c.; but their herbs or trunks are not proportionally increased unless the water be impregnated with organised remains.

1071. Pulverisation increases the capillary attraction, or sponge-like property of soils, by which their humidity is rendered more uniform. It is evident this capillary attraction must be greatest where the particles of the earth are finely divided; for gravels and sands hardly retain water at all, while clays, not opened by pulverisation or other means, either do not absorb water, or when, by long action it is absorbed, they retain too much. Water is not only necessary to the growth of plants as such, but it is essential to the production of extract from the vegetable matters which they contain; and unless the soil, by pulverisation or otherwise, is so constituted as to retain the quantity of water requisite to produce this extract, the addition of manures will be in vain. Manure is useless to vegetation till it becomes soluble in water, and it would remain useless in a state of solution, if it so abounded as wholly to exclude air, for then the fibres or mouths, unable to perform their functions, would soon decay and rot off.

1072. The temperature of a soil is greatly promoted by pulverisation. Earths, Grisenthwaite observes, are also amongst the worst conductors of heat with which we are acquainted, and consequently, it would be a considerable time before the gradually increasing temperature of spring could communicate its genial warmth to the roots of vegetables, if their lower strata were not heated by some other means. To remove this defect, which always belongs to a close compact soil, it is necessary to have the land open, that there may be a free ingress of the warm air and tepid rains of spring.

1073. Pulverisation contributes to the increase of vegetable food. Water is known to be a condenser and solvent of carbonic acid gas, which, when the land is open, can be immediately carried to the roots of vegetables, and contribute to their growth; but if the land be close, and the water lie on or near its surface, then the carbonic acid gas, which always exists in the atmosphere and is carried down by rains, will soon be dissipated. An open soil is also almost suitable for effecting those changes in the manure itself, which are equally necessary to the preparation of such food. Animal and vegetable substances, exposed to the alternate action of heat, moisture, light, and air, undergo spontaneous decompositions, which would not otherwise take place.

1074. By means of pulverisation a portion of atmospheric air is buried in the soil. This air, so confined, is decomposed by the moisture retained in the earthy matters. Ammonia is formed by the union of the hydrogen of the water with the nitrogen of the atmosphere; and nitre, by the union of oxygen and nitrogen; the oxygen may also unite with the carbon contained in the soil, and form carbonic acid gas, and carburetted hydrogen. Heat is given out during these processes, and "hence," as Dr. Darwin remarks (Phytologia, sect. xii. 1.), "the great propriety of cropping lands immediately after they had been comminated and turned over; and this the more especially, if manure has been added at the same time, as the process of fermentation will go on faster when the soil is loose, and the interstices filled with air, than afterwards, when it becomes compressed with its own gravity, the relaxing influence of rains, and the repletion of the partial vacuums formed by the decomposition of the enclosed air. The advantage of the heat thus obtained in exciting vegetation, whether in a seed or root, especially in spring, when the soil is cold, must be very considerable."

1075. The great advantages of pulverisation deceived Tell, who fancied that no other assistances were required in the well-management of the business of husbandry. A knowledge of chemistry, in its present improved state, would have enabled him to discover that the pulverisation of the soil was of no other benefit to the plants that grow in it than as it "increased the number of their fibrous roots or mouths by which they imbibe their food, facilitated the more speedy and perfect preparation of this food, and conducted the food so prepared more regularly to their roots." Of this food itself it did not produce one particle.

1076. The depth of pulverisation, Sir H. Davy observes, "must depend upon the nature of the soil, and of the sub-soil. In rich clayey soils it can scarcely be too deep; and even in sands, unless the sub-soil contains some principles noxious to vegetables, deep commination should be practised. When the roots are deep, they are less liable to be injured either by excess of rain or drought; the radicles are shot forth into every part of the soil; and the space from which the nourishment is derived is more considerable than when the seed is superficially inserted in the soil."

1077. Pulverisation should, in all cases, be accompanied with the admixture of the partes of soils by turning them over. It is difficult, indeed, to pulverise without effecting this
end, at least by the implements in common use; but if it could be effected, it would be injurious, because the difference of gravity between the organised matters and the earths, has a constant tendency to separate them, and stirring a soil only by forks or pronged implements, such as cultivators, would, in a short time, leave the surface of the soil too light and spongy, and the lower part too compact and earthy.

**SUBJET. 2. Of the Improvement of Soils by Compression.**

1078. *Mechanical consolidation* will improve some soils, such as spongy peats and light dusty sands. It is but a limited source of improvement, but still it deserves to be noticed.

1079. *The proper degree of adhesiveness* is best given to loose soils by the addition of earthy matters; but mere rolling and treading are not to be altogether rejected. To be benefited by rolling a soil must be dry, and the operation must not be carried too far. A peat-bog drained and rolled, will sooner become covered with grasses than one equally well drained and left alone. Drifting sands may be well rolled when wet, and by repeating the process after rains they will in time acquire a surface of grass or herbage. Every agriculturist knows the advantages of rolling light soils after sowing, or even treading them with sheep. Gardeners also tread in seeds on certain soils.

**SUBJET. 3. Of the Improvement of Soils by Aeration or Fallowing.**

1080. *Soils are benefited by the free admission of the weather to their interior parts.* This is generally considered as one of the advantages of fallowing, and its use in gardening is experienced in compost heaps, and in winter and summer ridging. The precise advantages, however, of exposure to the air, independently of the concurrent influence of water, heat, and the other effects mentioned as attendant on pulverisation, do not seem at present to be correctly ascertained. It is allowed that carbonic acid gas may be absorbed by calcareous earths, and Dr. Thomson considers that the earths alone may thus probably administer food to plants; but Sir H. Davy seems to consider mere exposure to the atmosphere as of no benefit to soils whatever. "It has been supposed by some writers," he says, "that certain principles necessary to fertility are derived from the atmosphere, which are exhausted by a succession of crops, and that these are again supplied during the repose of the land, and the exposure of the pulverised soil to the influence of the air; but this in truth is not the case. The earths commonly found in soils cannot be combined with more oxygen; none of them unite to azote; and such of them as are capable of attracting carbonic acid, are always saturated with it in those soils on which the practice of fallowing is adopted."

1081. *Aeration and repose, or summer fallow.* "The vague ancient opinion of the use of nitre, and of nitrous salts in vegetation," Sir H. Davy says, "seems to have been one of the principal speculative reasons for the defence of summer fallows. Nitrous salts are produced during the exposure of soils containing vegetable and animal remains, and in greatest abundance in hot weather; but it is probably by the combination of azote from these remains with oxygen in the atmosphere that the acid is formed; and at the expense of an element, which otherwise would have formed ammonia; the compounds of which are much more efficacious than the nitrous compounds in assisting vegetation." It is proper to observe that this reasoning is more speculative than experimental, and seems influenced, in some degree, by the opinion adopted by the author, that fallows are of little use in husbandry. One obvious advantage of aeration in summer, or a summer fallow, is, that the soil may thus be heated by the sun to a degree which it never could be, if partially covered with the foliage of even the widest-drilled crops. For this purpose, if the soil is laid up in large lumps, it is evident it will receive more heat by exposing a greater surface to the atmosphere, and it will retain this heat longer than can be expected, from the circumstance of the lumps reflecting back the rays of heat radiated by each other. A clayey soil, in this way, it is said (Farmers' Magazine, 1815), may be heated to 120°, which may in some degree alter its absorbent powers as to water, and contribute materially to the destruction of vegetable fibre, insects, and their eggs. By the aeration of lands in winter, minute mechanical division is obtained by the freezing of the water in the soil; for, as water in the solid state occupies more space than when fluid, the particles of earthy matters and of decomposing stones are thus rent asunder, and crumble down in a fine mould. Rough stony soils will thus receive an accession to their finer soil every winter.

1082. *Agricultural experience* has fully proved that fallows are the only means by which stiff clays in moist climates can be effectually cleared of weeds. Supposing therefore that no other advantage whatever was obtained, that no nutritive matter was imbied from the atmosphere, and the soil was neither chemically nor mechanically benefited by aeration, this benefit alone—the effectual eradication of weeds—is sufficient to justify the use of fallows on such soils.
SUBSECTION 4. Alteration of the constituent Parts of Soils.

1083. The constituent parts of soils may be altered by the addition or subtraction of ingredients in which they are deficient, or superabound, and by the chemical changes of some constituent part or parts by the action of fire.

1084. In ascertaining the composition of faulty soils with a view to their improvement by adding to their constituent parts, any particular ingredient which is the cause of their unproductiveness, should be particularly attended to; if possible, they should be compared with fertile soils in the same neighbourhood, and in similar situations, as the difference of the composition may, in many cases, indicate the most proper methods of improvement.

If, on washing a sterile soil, it is found to contain the salts of iron, or any acid matter, it may be ameliorated by the application of quick-lime. A soil of good apparent texture, containing sulphate of iron, will be sterile; but the obvious remedy is a top-dressing with lime, which converts the sulphate into manure. If there be an excess of calcareous matter in the soil, it may be improved by the application of sand or clay. Soils too abundant in sand are benefited by the use of clay, or marl, or vegetable matter. Light sands are often benefited by a dressing of peat, and peats by a dressing of sand; though the former is in its nature but a temporary improvement. When peats are acid, or contain ferruginous salts, calcareous matter is absolutely necessary in bringing them into cultivation. The best natural soils are those of which the materials have been derived from different strata, which have been minutely divided by air and water, and are intimately blended together; and in improving soils artificially, the cultivator cannot do better than imitate the processes of nature. The materials necessary for the purpose are seldom far distant; coarse sand is often found immediately on chalk, and beds of sand and gravel are common below clay. The labor of improving the texture or constitution of the soil, is repaid by a great permanent advantage, — less manure is required, and its fertility insured; and capital laid out in this way secures for ever the productiveness, and consequently the value of the land.

1085. The removal of superabundant ingredients in soils may sometimes be one of the simplest and most effectual means of their improvement. It occasionally happens that the surface of a well proportioned soil is thickly covered with peat, with drifted sand, with gravel, or with small stones. Extensive examples of the former occur in Stirlingshire, and of the latter in Norfolk. In such cases, a simple and effectual mode of improvement consists in removing the superincumbent strata, and cultivating that below. This can seldom be put in practice on a large scale, with such heavy materials as gravel or stones; but some hundreds of acres of rich alluvial soil, deeply covered by peat, have been harel and cultivated in Flanders moss in Stirlingshire; an operation commenced by the celebrated Lord Kaimes, (Gen. Rep. of Scot. App. v. 5.) copied by his neighbours, and continued by his and their successors. The moss is floated off by streams of water, which empty themselves in the Frith of Forth. In this river, by the winds and tides, it is cast on shore in the bays and recesses, impregnated with salt; and here it engenders vegetation on the encroaching surfaces of sand and gravel. Coatings of sand or gravel can seldom be removed on a scale of sufficient extent for agriculture, but have, in some instances, for the purposes of gardening. Sometimes this improvement may be effected by trenching down the surface, and raising up a stratum of better earth.

1086. Incineration. The chemical changes which can be effected in soils by incineration are considerable. This practice was known to the Romans, is more or less in use in most parts of Europe, is mentioned as an approved practice by our oldest agricultural writers, and has lately excited some degree of attention from the successful experiments of different cultivators. (Farmer's Magazine, 1810 to 1815, and Farmers' Journal, 1814 to 1821.)

1087. The theory of burning soils is thus given by Sir H. Davy. It rests, he says, entirely on chemical doctrines. The bases of all common soils, are mixtures of the primitive earths and oxide of iron; and these earths have a certain degree of attraction for each other. To regard this attraction in its proper point of view, it is only necessary to consider the composition of any common siliceous stone. Feldspar, for instance, contains siliceous, aluminous, calcareous earths, fixed alkali, and oxide of iron, which exist in one compound, in consequence of their chemical attractions for each other. Let this stone be ground into impalpable powder, it then becomes a substance like clay, if the powder be heated very strongly, it fuses, and on cooling forms a coherent mass similar to the original stone; the parts separated by mechanical division adhere again in consequence of chemical attraction. If the powder is heated less strongly, the particles only superficially combine with each other, and form a gritty mass, which, when broken into pieces, has the characters of sand. If the power of the powdered feldspar to absorb water from the atmosphere before, and after the application of the heat, be compared, it is found much less in the last case. The same effect takes place when the powder of other siliceous or aluminous
1088. The advantages of burning are that it renders the soil less compact, less tenacious and retentive of moisture; and when properly applied, may convert a matter that was stiff, damp, and in consequence cold, into one powdery, dry, and warm, and much more proper as a bed for vegetable life.

1089. The great objection made by speculative chemists to paring and burning, is, that it destroys vegetable and animal matter, or the manure in the soil; but in cases in which the texture of its earthy ingredients is permanently improved, there is more than a compensation for this temporary disadvantage. And in some soils where there is an excess of inert vegetable matter, the destruction of it must be beneficial; and the carbonaceous matter remaining in the ashes may be more useful to the crop than the vegetable fibre from which it was produced.

1090. Three specimens of ashes from different lands that had undergone paring and burning were examined by chemical analysis. The first was from a chalk soil, and 200 grains contained 80 of carbonate of lime, 11 gypsum, 9 charcoal, 15 oxide of iron, 3 saline matter, sulphate of potash, muriate of magnesia, with a minute quantity of vegetable alkali. The remainder alumina and silica. Suppose 2660 bushels to be the common produce of an acre of ground, then, according to this calculation, they would give 172,900 lbs., containing carbonate of lime 691,600 lbs., gypsum 9509•5., oxide of iron 12,967•5., saline matter 2593•5., charcoal 7780•5. In this instance there was undoubtedly a very considerable quantity of matter capable of being active as manure produced in the operation of burning. The charcoal very finely divided, and exposed on a large surface, must be gradually converted into carboonic acid. And gypsum and oxide of iron seem to produce the very best effects when applied to lands containing an excess of carbonate of lime. The second specimen was from a soil near Coleorton, in Leicestershire, containing only four per cent. of carbonate of lime, and consisting of three fourths light siliceous sand, and about one fourth clay. This had been turf before burning, and 100 parts of the ashes gave 6 parts charcoal, 3 muriate of soda and sulphate of potash, with a trace of vegetable alkali, 9 oxide of iron, and the remainder the earths. In this instance, as in the other, finely divided charcoal was found, the solubility of which would be increased by the presence of the alkali. The third instance was that of a stiff clay, from Mount's Bay, Cornwall. This land has been brought into cultivation from a heath, by burning, about ten years before; but having been neglected, furze was springing up in different parts of it, which gave rise to the second paring and burning. 100 parts of the ashes contained 8 parts of charcoal, 2 of saline matter, principally common salt, with a little vegetable alkali, 7 oxide of iron, 2 carbonate of lime, the remainder alumina and silica. Here the quantity of charcoal was greater than in the other instances. The salt was probably owing to the vicinity of the sea, it being but two miles off. In this land there was certainly an excess of dead vegetable fibre, as well as unprofitable living matter.

1091. Causes of the effects of burning soil. Many obscure causes have been referred to for the purpose of explaining the effects of paring and burning; but they may be referred entirely to the diminution of the coherence and tenacity of clays, and to the destruction of inert and useless vegetable matter, and its conversion into a manure. Dr. Darwin, in his Phytologia, has supposed that clay, during torrefaction, may absorb some nutritive principles from the atmosphere that afterwards may be supplied to plants; but the earths are pure metallic oxides, saturated with oxygen; and the tendency of burning is to expel any other volatile principles that they may contain in combination. If the oxide of iron in soils is not saturated with oxygen, torrefaction tends to produce its further union with this principle; and hence, in burning, the color of clay changes to red. The oxide of iron, containing its full proportion of oxygen, has less attraction for acids than the other oxide, and is consequently less likely to be dissolved by any fluid acids in the soil; and it appears in this state to act in the same manner as the earths. A very ingenious author, Naismith (Elements of Agr.), supposes that the oxide of iron, when combined with carbonic acid, is poisonous to plants; and that one use of torrefaction is to expel the carbonic acid from it; but the carbonate of iron is not soluble in water, and is a very inert substance; and a luxuriant crop of cresses has been raised
in a soil composed of one fifth carbonate of iron, and four fifths carbonate of lime. Carbonate of iron abounds in some of the most fertile soils in England, particularly the red hop soil. And there is no theoretical ground for supposing that carbonic acid, which is an essential food of plants, should, in any of its combinations, be poisonous to them; and it is known that lime and magnesia are both noxious to vegetation, unless combined with this principle.

1092. The soils improved by burning are all such as contain too much dead vegetable fibre, and which consequently lose from one third to one half of their weight by incineration; and all such as contain their earthy constituents in an impalpable state of division, i.e. the stiff clays and marls, are improved by burning: but coarse sands, or rich soils containing a just mixture of the earths; and in all cases in which the texture is sufficiently loose, or the organisable matter sufficiently soluble, the process of torrefaction cannot be useful.

1093. All poor siliceous sands are injured by burning. Young in his Essay on Manures, states, "that he found burning injure sand; and the operation is never performed by good cultivators upon siliceous sandy soils, after they have once been brought into cultivation."

SUBSECT. 5. Changing the Condition of Lands, in respect to Water.

1094. The water of the soil where superabundant may be withdrawn, and when deficient supplied: these operations with water are independent of its supply as a manure, or as affording the stimulus of heat or cold.

1095. Stagnant water may be considered as injurious to all the useful classes of plants, by obstructing perspiration and intro-susception, and thus diseasing their roots and submerged parts. Where the surface-soil is properly constituted, and rests on a sub-soil moderately porous, both will hold water by capillary attraction, and what is not so retained will sink into the interior strata by its gravity; but where the sub-soil is retentive, it will resist, or not admit with sufficient rapidity, the percolation of water to the strata below, which accumulating in the surface-soil, till its proportion becomes excessive as a component part, not only carries off the extractive matter, but diseases the plants. Hence the origin of surface-draining, that is, laying land in ridges or beds, or intersecting it with small open gutters.

1096. Springs. Where the upper stratum is porous in some places, and retentive in others, and on a retentive base, the water, in its progress along the porous bed or layer, will be interrupted by the retentive places in a great variety of ways, and there accumulating will burst through the upper surface in the form of springs, which are more injurious than surface-water, as being colder, and generally permanent in their operation. Hence the origin of under-draining in all its varieties of collecting, extracting, and conveying water.

1097. The water of rivers may become injurious to lands on their banks, by too frequently overflowing their surface. In this case the stream may be included by mounds of earth, or other materials impervious to water: and thus aquatic soils rendered dry and fit for useful herbage and aration. The same may be said of lands occasionally overflowed by the sea. Hence the origin of embanking, an art carried to a great extent in Holland and Italy. (See Smewton's Posthumous Works; Sigismundi, Agr. Tosc.; and our article Embankment, in Supp. Encyc. Brit. 1819.)

1098. Irrigation. Plants cannot live without water, any more than they can prosper in soils where it is superabundant; and it is therefore supplied by art on a large scale, either by surface or subterraneous irrigation. In both practices important points are to imitate nature in producing motion, and in applying the water in the mornings or evenings, or under a clouded sky, and also at moderate intervals. The effects of water constantly employed, would, in most cases, be such as attend stagnated water, aquatic soils, or land-springs; and employed in hot sunshine, or after violent heats, it may check evaporation and destroy life, exactly as happens to those who may have bathed in cold spring water after long and violent exercise in a hot day. (Phytologia, xv. 3. 5.)

1099. In surface irrigation the water is conveyed in a system of open channels, which require to be most numerous in such grounds as are under drilled annual crops, and least so in such as are sown in breadths, beds, or ridges, under perennial crops. This mode of watering has existed from time immemorial. The children of Israel are represented as sowing their seed and "watering it with their foot"; that is, as Calmet explains it, raising the water from the Nile by a machine worked by the feet, from which it was conducted in such channels as we have been describing. It is general in the south of France and Italy; but less required in Britain.

1100. Subterraneous irrigation may be effected by a system of drains or covered gutters in the sub-soil, which, proceeding from a main conduit, or other supply, can be charged with water at pleasure. For grounds under the culture of annual plants, this mode would be more convenient, and for all others more economical as to the use of water, than sur-
face irrigation. Where the under-stratum is gravelly, and rests on a retentive stratum, this mode of watering may take place without drains, as it may also on perfectly flat lands, by filling to the brim, and keeping full for several days, surrounding trenches; but the beds or fields between the trenches must not be of great extent. This practice is used in Lombardy on the alluvial lands near the embouchures of the Po. In Lincolnshire the same mode is practised by shutting up the flood-gates of the mouths of the great drains in the dry seasons, and thus damming up the water through all the ramifications of the drainage from the sea to their source. This was first suggested by G. Rennie and Sir Joseph Banks, after the drainage round Boston, completed about 1810. A similar plan, on a smaller scale, had been practised in Scotland, where deep mosses had been drained and cultivated on the surface, but where, in summer, vegetation failed from deficiency of moisture. It was first adopted by J. Smith, (See Essay on the Improvement of Peat-Moss, 1795,) on a farm in Ayrshire, and has subsequently been brought into notice by J. Johnston, the first delineator and professor of Elkinston's system of draining.

1101. Manuring by irrigation. Irrigation with a view to conveying additions to the soil has long been practised, and is an evident imitation of the overflowing of alluvial lands, whether in meadow or aration. In the former case it is called irrigation or flooding, and in the latter, warping. Warping is used chiefly as a mode of enriching the soil by an increase of the alluvial depositions, or warp of rivers, during winter, where the surface is not under crop, and is common on the banks of the Ouse.

1102. The rationale of irrigation is thus given by Sir H. Davy. "In general in nature the operation of water is to bring earthy substances into an extreme state of division. But in the artificial watering of meadows, the beneficial effects depend upon many different causes, some chemical, some mechanical. Water is absolutely essential to vegetation; and when land has been covered by water in the winter, or in the beginning of spring, the moisture that has penetrated deep into the soil, and even the sub-soil, becomes a source of nourishment to the roots of the plants in the summer, and prevents those bad effects that often happen in lands in their natural state, from a long continuance of dry weather. When the water used in irrigation has flowed over a calcareous country, it is generally found impregnated with carbonate of lime; and in this state it tends, in many instances, to ameliorate the soil. Common river water also generally contains a certain portion of organizable matter, which is much greater after rains than at other times; and which exists in the largest quantity when the stream rises in a cultivated country. Even in cases when the water used for flooding is pure, and free from animal or vegetable substances, it acts by causing a more equitable diffusion of nutritive matter existing in the land; and in very cold seasons it preserves the tender roots and leaves of the grass from being affected by frost. Water is of greater specific gravity at 45° Fahrenheit, than at 32°, the freezing point; and hence, in a meadow irrigated in winter, the water immediately in contact with the grass is rarely below 40°, a degree of temperature not at all prejudicial to the living organs of plants. In 1804, in the month of March, the temperature in a water meadow near Hungerford was examined by a very delicate thermometer. The temperature of the air at seven in the morning was 59°. The water was frozen above the grass. The temperature of the soil below the water in which the roots of the grass were fixed, was 43°." Water may also operate usefully in warm seasons by moderating temperature, and thus retarding the over-rapid progress of vegetation. The consequence of this retardation will be greater magnitude and improved texture of the grosser parts of plants, a more perfect and ample development of their finer parts, and, above all, an increase in the size of their fruits and seeds. We apprehend this to be one of the principal uses of flooding rice-grounds in the East; for it is ascertained that the rice-plant will perfect its seeds in Europe, and even in this country, without any water beyond what is furnished by the weather, and the natural moisture of a well constituted soil. "In general, those waters which breed the best fish are the best fitted for watering meadows; but most of the benefits of irrigation may be derived from any kind of water. It is, however, a general principle, that waters containing ferruginous impregnation, though possessed of fertilising effects when applied to a calcareous soil, are injurious on soils that do not effervesce with acids; and that calcareous waters, which are known by the earthy deposit they afford when boiled, are of most use on siliceous soils, or other soils containing no remarkable quantity of carbonate of lime."

Subsect. 6. Changing the Condition of Lands, in respect to Atmospheric Influence.

1103. The influence of the weather on soils may be affected by changing the position of their surface and by sheltering or shading.

1104. Changing the condition of lands, as to solar influence, is but a limited means of improvement; but is capable of being turned to some account in gardening. It is effected by altering the position of their surface, so as that surface may be more or less at right angles to the plane of the sun's rays, according as heat or cold is to be increased.
or diminished. The influence of the sun's rays upon any plane are demonstrated to be as their number and perpendicularity to that plane, neglecting the effects of the atmosphere. Hence one advantage of ridging lands, provided the ridges run north and south; for on such surfaces the rays of the morning sun will take effect sooner on the east side, and those of the afternoon will remain longer in operation on the west side; whilst at mid-day his elevation will compensate, in some degree, for the obliquity of his rays to both sides of the ridge. In culture, on a small scale, ridges or sloping beds for winter-crops may be made south-east and north-west, with their slope to the south, at an angle of forty degrees, and as steep on the north side as the mass can be got to stand; and on the south slope of such ridge, cæteris paribus, it is evident much earlier crops may be produced than on level ground. The north side, however, will be lost during this early cropping; but as early crops are soon gathered, the whole can be laid level in time for a main crop. Hence all the advantage of grounds sloping to the south south-east, or south-west, in point of precocity, and of those sloping to the north for lateness and diminished evaporation. Another advantage of such surfaces is, that they dry sooner after rains, whether by the operation of natural or artificial drainage; or in the case of sloping to the south, by evaporation.

1105. Shelter, whether by walls, hedges, strips of plantation, or trees scattered over the surface, may be considered generally, as increasing or preserving heat, and lessening evaporation from the soil. But if the current of air should be of a higher temperature than that of the earth, screens against wind will prevent the earth from being so soon heated; and from the increased evaporation arising from so great a multiplication of vegetable surface by the trees, more cold will be produced after rains, and the atmosphere kept in a more moist state, than in grounds perfectly naked. When the temperature of a current of air is lower than that of the earth, screens will prevent its carrying off so much heat; but more especially scattered trees, the tops of which will be chiefly cooled whilst the under surfaces of their lower branches reflect back the rays of heat as they radiate from the surface of the soil. Heat in its transmission from one body to another, follows the same laws as light; and, therefore, the temperature of the surface in a forest will, in winter, be considerably higher than that of a similarly constituted soil exposed to the full influence of the weather. The early flowering of plants, in woods and hedges, is a proof of this: but as such soils cannot be so easily heated in summer, and are cooled like others after the sinking in of rains, or the melting of snows, the effect of the reflection as to the whole year is nearly neutralised, and the average temperature of the year of such soils and situations will probably be found not greater than that of open lands.

1106. Shading the ground, whether by umbrageous trees, spreading plants, or covering it with tiles, slates, moss, litter, &c. has a tendency to exclude atmospheric heat and retain moisture. Shading dry loose soils, by covering them with litter, or slates, or tiles, laid round the roots of plants, is found very beneficial.

Subsect. 7. Rotation of Crops.

1107. Growing different crops in succession is a practice which every cultivator knows to be highly advantageous, though its beneficial influence has not yet been fully accounted for by chemists. The most general theory is, that though all plants will live on the same food, as the chemical constituents of their roots and leaves are nearly the same, yet that many species require particular substances to bring their seeds or fruits to perfection, as the analysis of these seeds or fruits often affords substances different from those which constitute the body of the plant. (736.) A sort of rotation may be said to take place in nature, for perennial herbaceous plants have a tendency to extend their circumference, and rot and decay at their centre, where others of a different kind spring up and succeed them. This is more especially the case with travelling roots, as in mint, strawberry, creeping crowfoot, &c.

1108. The rationale of rotation, is thus given by Sir H. Davy. "It is a great advantage in the convertible system of cultivation, that the whole of the manure is employed; and that those parts of it which are not fitted for one crop, remain as nourishment for another. Thus, if the turnip is the first in the order of succession, this crop, manured with recent dung, immediately finds sufficient soluble matter for its nourishment; and the heat produced in fermentation assists the germination of the seed and the growth of the plant. If, after turnips, barley with grass-seeds is sown, then the land, having been little exhausted by the turnip crop, affords the soluble parts of the decomposing manure to the grain. The grasses, rye-grass, and clover remain, which derive a small part only of their organised matter from the soil, and probably consume the gypsum in the manure which would be useless to other crops: these plants, likewise, by their large systems of leaves, absorb a considerable quantity of nourishment from the atmosphere; and when ploughed in at the end of two years, the decay of their roots and leaves affords manure for the wheat crop; and at this period of the course, the woody fibre of the farm-yard manure, which contains the phosphate of lime and the other difficultly soluble parts, is
broken down; and as soon as the most exhausting crop is taken, recent manure is again applied. Peas and beans, in all instances, seem well adapted to prepare ground for wheat; and in some rich lands they are raised in alternate crops for years together. Peas and beans contain a small quantity of a matter analogous to albumen; but it seems that the azote, which forms a constituent part of this matter, is derived from the atmosphere. The dry bean-leaf, when burnt, yields a smell approaching to that of decomposing animal matter; and in its decay in the soil, may furnish principles capable of becoming a part of the gluten in wheat. Though the general composition of plants is very analogous, yet the specific difference in the products of many of them, prove that they must derive different materials from the soil; and though the vegetables having the smallest system of leaves will proportionably most exhaust the soil of common nutritive matter, yet particular vegetables, when their produce is carried off, will require peculiar principles to be supplied to the land in which they grow. Strawberries and potatoes at first produce luxuriantly in virgin mould, recently turned up from pasture; but in a few years they degenerate, and require a fresh soil. Lands, in a course of years, often cease to afford good cultivated grasses; they become (as it is popularly said) tired of them; and one of the probable reasons for this is, the exhaustion of the gypsum contained in the soil.

1109. *The powers of vegetables to exhaust the soil of the principles necessary to their growth, is remarkably exemplified in certain funguses.* Mushrooms are said never to rise in two successive seasons on the same spot; and the production of the phenomena called fairy rings has been ascribed by Dr. Wollaston to the power of the peculiar fungus which forms it, to exhaust the soil of the nutriment necessary for the growth of the species. The consequence is, that the ring annually extends; for no seeds will grow where their parents grew before them; and the interior part of the circle has been exhausted by preceding crops; but where the fungus has died, nourishment is supplied for grass, which usually rises within the circle, coarse, and of a dark green color.

1110. *A rotation is unnecessary, according to Grisenthwaite; and, in a strict chemical sense, what he asserts cannot be denied.* His theory is a refinement on the common idea of the uses of a rotation stated above; but by giving some details of the constituent parts of certain grains and certain manures, he has presented it in a more clear and striking point of view than has hitherto been done. To apply the theory in every case, the constituent parts of all manures and of all plants (1st, their roots and leaves, and, 2dly, their seeds, fruits, or grains,) must be known. In respect to manures this is the case, and it may be said to be in a great degree the case as to the most useful agricultural plants; but, unfortunately for our purpose, the same cannot be said of garden productions in general, though no branch of culture can show the advantage of a rotation of crops more than horticulture, in the practice of which it is found that grounds become tired of particular crops, notwithstanding that manures are applied at pleasure. If the precise effects of a rotation were ascertained, and the ingredients peculiarly necessary to every species pointed out, nothing could be more interesting than the results of experimental trials; and whoever shall point out a simple and economical mode by which the potatoe may be grown successively in the same soil, and produce annually, neglecting the effects of climate, as dry and well-flavored tubers, or nearly so, as they generally produce the first and second years on a new soil, will confer a real benefit on society. That wheat may be grown many years on the same soil by the use of animal manures, or such as contain gluten, Grisenthwaite's theory would justify us in believing chemically; and it ought to be fairly tried by such cultivators as Coke and Curwen. Till this is done in the face of the whole agricultural world, and the produce of every crop, and all the particulars of its culture, accurately reported on annually, the possibility of the thing may be assented to from the premises, but will not be acted on; and, in fact, even the best agricultural chemists do not consider that we are sufficiently advanced in that branch of the science to draw any conclusion, a priori, very much at variance with general opinion and experience.

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**Of Manures.**

1111. *Every species of matter capable of promoting the growth of vegetables may be considered as manure.* On examining the constituents of vegetables, we shall find that they are composed of oxygen, hydrogen, carbon, and nitrogen, or azote, with a small proportion of saline bodies. It is evident, therefore, that the substances employed as manure should also be composed of these elements, for unless they are, there will be a deficiency in some of the elements in the vegetable itself; and it is probable that such deficiency may prevent the formation of those substances within it, for which its
peculiar organisation is contrived, and upon which its healthy existence depends. The elementary bodies above enumerated are all contained in animal, and the three first in vegetable matters. Sometimes vegetables, though very seldom, contain a small quantity of nitrogen. As certain salts are also constantly found to be present in healthy living vegetables, manures or vegetable food may, consequently, be distinguished into animal, vegetable, and saline. The authors whom we have already mentioned (1029.) as producing the first chemical treatises on soils, were also the first to treat chemically of manures. Of these, the latest in the order of time is Sir H. Davy, from whose highly satisfactory work we shall extract the greater part of this chapter.

SECT. I. Of Manures of Animal and Vegetable Origin.

1112. Decaying animal and vegetable substances constitute by far the most important class of manures, or vegetable food, and may be considered as to the theory of their operation, their specific kinds, and their preservation and application in practice.


1113. The rationale of organic manures is very satisfactorily given by Sir H. Davy, who, after having proved that no solid substances can enter in that state into the plant, explains the manner in which nourishment is derived from vegetable and animal substances.

1114. Vegetable and animal substances deposited in the soil, as is shown by universal experience, are consumed during the process of vegetation; and they can only nourish the plant by affording solid matters capable of being dissolved by water, or gaseous substances capable of being absorbed by the fluids in the leaves of vegetables; but such parts of them as are rendered gaseous, and pass into the atmosphere, must produce a comparatively small effect, for gases soon become diffused through the mass of the surrounding air. The great object, therefore, in the application of manure should be to make it afford as much soluble matter as possible to the roots of the plant; and that in a slow and gradual manner, so that it may be entirely consumed in forming its sap and organised parts.

1115. Mucilaginous, gelatinous, saccharine, oily, and extractive fluids, carbonic acid, and water, are substances that in their unchanged states contain almost all the principles necessary for the life of plants; but there are few cases in which they can be applied as manures in their pure forms; and vegetable manures, in general, contain a great excess of fibrous and insoluble matter, which must undergo chemical changes before they can become the food of plants.

1116. The nature of the changes on these substances; of the causes which occasion them, and which accelerate or retard them; and of the products they afford, have been scientifically stated and explained by our great agricultural chemist. If any fresh vegetable matter which contains sugar, mucilage, starch, or other of the vegetable compounds soluble in water, be moistened, and exposed to air, at a temperature from 55° to 80°, oxygen will soon be absorbed, and carbonic acid formed; heat will be produced, and elastic fluids, principally carbonic acid, gaseous oxide of carbon, and hydro-carbonate will be evolved; a dark-colored liquid, of a slightly sour or bitter taste, will likewise be formed; and if the process be suffered to continue for a time sufficiently long, nothing solid will remain, except earthy and saline matter, colored black by charcoal. The dark-colored fluid formed in the fermentation always contains acetic acid; and when albumen or gluten exists in the vegetable substance, it likewise contains volatile alkali. In proportion as there is more gluten, albumen, or matters soluble in water, in the vegetable substances exposed to fermentation, so in proportion, all other circumstances being equal, will the process be more rapid. Pure woody fibre alone undergoes a change very slowly; but its texture is broken down, and it is easily resolved into new aliments, when mixed with substances more liable to change, containing more oxygen and hydrogen. Volatile and fixed oils, resins, and wax, are more susceptible of change than woody fibre, when exposed to air and water; but much less liable than the other vegetable compounds; and even the most inflammable substances, by the absorption of oxygen, become gradually soluble in water. Animal matters in general are more liable to decompose than vegetable substances; oxygen is absorbed and carbonic acid and ammonia formed in the process of their putrefaction. They produce fritid, compound, elastic fluids and likewise azote: they afford dark-colored acid and oily fluids, and leave a residuum of salts and earths mixed with carbonaceous matter.

1117. The principal animal substances which constitute their different parts, or which are found in their blood, their secretions, or their excrements, are gelatine, fibrine, mucus, fatty, or oily matter, albumen, urea, uric acid, and different other acid, saline, and earthy matters.

1118. General treatment of organic manures. Whenever manures consist principally of
Subsect. 2. Of the different Species of Manures of Animal and Vegetable Origin.

1119. The properties and nature of the manures in common use should be known to every cultivator: for as different manures contain different proportions of the elements necessary to vegetation, so they require a different treatment to enable them to produce their full effects in culture.

1120. All green succulent plants contain saccharine or mucilaginous matter, with woody fibre, and readily ferment. They cannot, therefore, if intended for manure, be used too soon after their death. Hence the advantage of digging or ploughing in green crops, whether natural, of weeds, or sown on purpose; they must not, however, be turned in too deep, otherwise, as Mrs. Ibbetson has shown (Philos. Mag. 1816), fermentation will be prevented by compression and exclusion of air. Green crops should be ploughed in, if it be possible, when in flower, or at the time the flower is beginning to appear, for it is at this period that they contain the largest quantity of easily soluble matter, and that their leaves are most active in forming nutritive matter. Green crops, pond-weeds, the paring of hedges or ditches, or any kind of fresh vegetable matter, require no preparation to fit them for manure. The decomposition slowly proceeds beneath the soil; the soluble matters are gradually dissolved, and the slight fermentation that goes on, checked by the want of a free communication of air, tends to render the woody fibre soluble without occasioning the rapid dissipation of elastic matter. When old pastures are broken up and made arable, not only has the soil been enriched by the death and slow decay of the plants which have left soluble matters in the soil, but the leaves and roots of the grasses, living at the time, and occupying so large a part of the surface, afford saccharine, mucilaginous, and extractive matters, which become immediately the food of the crop, and the gradual decomposition affords a supply for successive years.

1121. Rope-cake, which is used with great success as manure, contains a large quantity of mucilage, some albuminous matter, and a small quantity of oil. This manure should be used recent, and kept as dry as possible before it is applied. It forms an excellent dressing for turnip crops; and is most economically applied by being thrown into the soil at the same time with the seed.

1122. Malt-dust consists chiefly of the infant radicle separated from the grain. Sir H. Davy never made any experiment upon this manure; but has great reason to suppose it must contain saccharine matter, and this will account for its powerful effects. Like rape-cake, it should be used as dry as possible, and its fermentation prevented.

1123. Linseed-cake is too valuable as a food for cattle to be much employed as a manure. The water in which flax and hemp are steeped, for the purpose of obtaining the pure vegetable fibre, has considerable fertilising powers. It appears to contain a substance analogous to albumen, and likewise much vegetable extractive matter. It putrefies very readily. By the watering process, a certain degree of fermentation is absolutely necessary to obtain the flax and hemp in a proper state; the water to which they have been exposed should therefore be used as a manure as soon as the vegetable fibre is removed from it. Washing with soap has been successfully substituted for watering by lie.

1124. Sea-weeds, consisting of different species of fucic, alge, and conferve, are much used as a manure on the sea-coasts of Britain and Ireland. By digesting the common fucus, which is the sea-weed usually most abundant on the coast, in boiling water, one-eighth of a gelatinous substance will be obtained, with characters similar to mucilage. A quantity distilled gave nearly four fifths of its weight of water, but no ammonia; the water had an empyreumatic and slightly sour taste; the ashes contained sea-salt, carbonate of soda, and carbonaceous matter. The gaseous matter afforded was small in quantity, principally carbonic acid, and gaseous oxide of carbon, with a little hydro-carbonate. This manure is transient in its effects, and does not last for more than a single crop; which is easily accounted for from the large quantity of water, or the elements of water, it contains. It decays without producing heat when exposed to the atmosphere, and seems, as it were, to melt down and dissolve away. A large heap has been entirely destroyed in less than two years, nothing remaining but a little black fibrous matter. Some of the finest part of a fucus were suffered to remain in a close jar, containing atmospheric air, for a fortnight: in this time it had become very much shrivelled; the sides
of the jar were lined with dew. The air examined was found to have lost oxygen, and contained carbonic acid gas. Sea-weed is sometimes suffered to ferment before it is used; but this process seems wholly unnecessary, for there is no fibrous matter rendered soluble in the process, and a part of the manure is lost. The best cultivators use it as fresh as it can be procured; and the practical results of this mode of applying it are exactly conformable to the theory of its operation. The carbonic acid formed by its incipient fermentation must be partly dissolved by the water set free in the same process; and thus become capable of absorption by the roots of plants. The effects of the sea-weed, as manure, must principally depend upon this carbonic acid, and upon the soluble mucilage the weed contains; some fucus which had fermented so as to have lost about half its weight, afforded less than one twelfth of mucilaginous matter; from which it may be fairly concluded that some of this substance is destroyed in fermentation.

1125. Dry straw of wheat, oats, barley, beans, and peas, and spoiled hay, or any other similar kind of dry vegetable matter, is, in all cases, useful manure. In general, such substances are made to ferment before they are employed, though it may be doubted whether the practice should be indiscriminately adopted. From 400 grains of dry barley-straw eight grains of matter soluble in water were obtained, which had a brown color, and tasted like mucilage. From 400 grains of wheaten straw were obtained five grains of a similar substance. There can be no doubt that the straw of different crops, immediately ploughed into the ground, affords nourishment to plants; but there is an objection to this method of using straw, from the difficulty of burying long straw, and from its rendering the husbandry foul. When straw is made to ferment, it becomes a more manageable manure; but there is likewise, on the whole, a great loss of nutritive matter. More manure is perhaps supplied for a single crop; but the land is less improved than it would be, supposing the whole of the vegetable matter could be finely divided and mixed with the soil. It is usual to carry straw that can be employed for no other purpose to the dung-hill, to ferment, and decompose; but it is worth experiment, whether it may not be more economically applied when chopped small by a proper machine, and kept dry till it is ploughed in for the use of a crop. In this case, though it would decompose much more slowly, and produce less effect at first, yet its influence would be much more lasting.

1126. Mere woody fibre seems to be the only vegetable matter that requires fermentation to render it nutritive to plants. Tanners' spent bark is a substance of this kind. A. Young, in his excellent Essay on Manure, states, "that spent bark seemed rather to injure than assist vegetation;" which he attributes to the astringent matter that it contains. But, in fact, it is freed from all soluble substances, by the operation of water in the tan-pit; and if injurious to vegetation, the effect is probably owing to its agency upon water, or to its mechanical effects. It is a substance very absorbent and retentive of moisture, and yet not penetrable by the roots of plants.

1127. Inert peaty matter is a substance of the same kind. It remains for years exposed to water and air without undergoing change, and in this state yields little or no nourishment to plants. Woody fibre will not ferment, unless some substances are mixed with it, which act the same part as the mucilage, sugar, and extractive or albuminous matters, with which it is usually associated in herbs and succulent vegetables. Lord Meadowbank has judiciously recommended a mixture of common farm-yard dung for the purpose of bringing peat into fermentation: any putrescible or fermentable substance will answer the end; and the more a substance heats, and the more readily it ferments, the better will it be fitted for the purpose. Lord Meadowbank states, that one part of dung is sufficient to bring three or four parts of peat into a state in which it is fitted to be applied to land; but of course the quantity must vary according to the nature of the dung and of the peat. In cases in which some living vegetables are mixed with the peat, the fermentation will be more readily effected.

1128. Tanners' spent bark, shavings of wood, and saw-dust, will probably require as much dung to bring them into fermentation as the worst kind of peat. Woody fibre may be likewise prepared, so as to become a manure, by the action of lime. It is evident, from the analysis of woody fibre by Gay Lussac and Thenard, (which shows that it consists principally of the elements of water and carbon, the carbon being in larger quantities than in the other vegetable compounds,) that any process which tends to abstract carbonaceous matter from it, must bring it nearer in composition to the soluble principles; and this is done in fermentation by the absorption of oxygen and production of carbonic acid; and a similar effect, it will be shown, is produced by lime.

1129. Wood-ashes, imperfectly formed, that is, wood-ashes containing much charcoal, are said to have been used with success as a manure. A part of their effects may be owing to the slow and gradual consumption of the charcoal, which seems capable, under other circumstances than those of actual combustion, of absorbing oxygen so as to become carbonic acid. In April 1803, some well-burnt charcoal was enclosed by Sir H. Davy, in a tube, half filled with pure water, and half with common air; the tube was hermetically sealed. The tube was opened under pure water, in the spring of 1804, at a time when
the atmospheric temperature and pressure were nearly the same as at the commencement of the experiment. Some water rushed in; and on expelling a little air by heat from the tube, and analysing it, it was found to contain only seven per cent. of oxygen. The water in the tube, when mixed with lime-water, produced a copious precipitate; so that carbonic acid had evidently been formed and dissolved by the water.

1130. Manures from animal substances, in general, require no chemical preparation to fit them for the soil. The great object of the farmer is to blend them with the earthy constituents in a proper state of division, and to prevent their too rapid decomposition.

1131. The entire parts of the muscles of land animals are not commonly used as manure, though there are many cases in which such an application might be easily made. Horses, dogs, sheep, deer, and other quadrupeds that have died accidentally, or of disease, after their skins are separated, are often suffered to remain exposed to the air, or immersed in water, till they are destroyed by birds or beasts of prey, or entirely decomposed; and in this case, most of their organised matter is lost for the land in which they lie, and a considerable portion of it employed in giving off noxious gases to the atmosphere. By covering dead animals with five or six times their bulk of soil, mixed with one part of lime, and suffering them to remain for a few months; their decomposition would impregnate the soil with soluble matters, so as to render it an excellent manure; and by mixing a little fresh quick lime with it at the time of its removal, the disagreeable effluvia would be in a great measure destroyed; and it might be applied in the same way as any other manure to crops.

1132. Fish forms a powerful manure, in whatever state it is applied; but it cannot be ploughed in too fresh, though the quantity should be limited. A Young records an experiment, in which herrings spread over a field, and ploughed in for wheat, produced so rank a crop, that it was entirely laid before harvest. The refuse pilchards in Cornwall are used throughout the county as a manure, with excellent effects. They are usually mixed with sand or soil, and sometimes with sea-weed, to prevent them from raising too luxuriant a crop. The effects are perceived for several years. In the fens of Lincolnshire, Cambridgeshire, and Norfolk, the little fishes called sticklebacks, are caught in the shallow waters in such quantities, that they form a great article of manure in the land bordering on the fens. It is easy to explain the operation of fish as a manure. The skin is principally gelatine; which from its slight state of cohesion, is readily soluble in water; fat or oil is always found in fishes, either under the skin or in some of the viscera; and their fibrous matter contains all the essential elements of vegetable substances.

1133. Amongst oily substances, blubber has been employed as a manure. It is most useful when mixed with clay, sand, or any common soil, so as to expose a large surface to the air, the oxygen of which produces soluble matter from it. Lord Somerville used blubber with great success at his farm in Surrey. It was made into a heap with soil, and retained its powers of fertilising for several successive years. The carbon and hydrogen abounding in oily substances, fully account for their effects; and their durability is easily explained from the gradual manner in which they change by the action of air and water.

1134. Bones are much used as a manure in the neighbourhood of London. After being broken, and boiled for grease, they are sold to the farmer. The more divided they are, the more powerful are their effects. The expense of grinding them in a mill would probably be repaid by the increase of their fertilising powers; and in the state of powder they might be used in the drill husbandry, and delivered with the seed, in the same manner as rape-cake. Bone-dust and bone-shavings, the refuse of the turning manufacture, may be advantageously employed in the same way. The basis of bone is constituted by earthy salts, principally phosphate of lime, with some carbonate of lime and phosphate of magnesia; the easily decomposable substances in bone, are fat, gelatine, and cartilage, which seems of the same nature as coagulated albumen. According to the analysis of Fourcroy and Vauquelin, ox-bones are composed of decomposable animal matter 51; phosphate of lime 37-7, carbonate of lime 10, phosphate of magnesia 1:3;—total 100.

1135. Horn is a still more powerful manure than bone, as it contains a larger quantity of decomposable animal matter. From 500 grains of ox-horn, Hatchett obtained only 1:5 grains of earthy residuum, and not quite half of this was phosphate of lime. The shavings or turnings of horn form an excellent manure, though they are not sufficiently abundant to be in common use. The animal matter in them seems to be of the nature of coagulated albumen, and it is slowly rendered soluble by the action of water. The earthly matter in horn, and still more that in bones, prevents the too rapid decomposition of the animal matter, and renders it very durable in its effects.

1136. Hair, woolen rags, and feathers, are all analogous in composition, and principally consist of a substance similar to albumen united to gelatine. This is shown by the ingenious researches of Hatchett. The theory of their operation is similar to that of bone and horn shavings.

1137. The refuse of the different manufactures of skin and leather form very useful manures; such as the shavings of the currier, furriers' clippings, and the offals of the
tan-yard, and of the glue-maker. The gelatine contained in every kind of skin is in a state fitted for its gradual solution or decomposition; and when buried in the soil, it lasts for a considerable time, and constantly affords a supply of nutritive matter to the plants in its neighbourhood.

1138. Blood contains certain quantities of all the principles found in other animal substances, and is consequently a very good manure. It has been already stated that it contains fibrine; it likewise contains albumen; the red particles in it, which have been supposed by many foreign chemists to be colored by iron in a particular state of combination with oxygen and acid matter, Brande considers as formed of a peculiar animal substance, containing very little iron. The scum taken from the boilers of the sugar-bakers, and which is used as manure, principally consists of bullocks' blood, which has been employed for the purpose of separating the impurities of common brown sugar, by means of the coagulation of its albuminous matter by the heat of the boiler.

1139. The different species of corals, corallines, and sponges, must be considered as substances of animal origin. From the analysis of Hatchett, it appears that all these substances contain considerable quantities of a matter analogous to coagulated albumen; the sponges afford likewise gelatine. According to Merat Guillot, white coral contains equal parts of animal matter and carbonate of lime; red coral 46:3 of animal matter, and 53:5 of carbonate of lime; articulated coralline 51 of animal matter, and 49 of carbonate of lime. These substances are never used as manure in this country, except in cases when they are accidentally mixed with sea-weed; but it is probable that the corallines might be advantageously employed, as they are found in considerable quantity on the rocks, and bottoms of the rocky pools on many parts of our coast, where the land gradually declines towards the sea; and they might be detached by hoes, and collected without much trouble.

1140. Amongst excrementations, animal substances used as manures, urine is the one upon which the greatest number of chemical experiments have been made, and the nature of which is best understood. The urine of the cow contains, according to the experiments of Brande: water 65; phosphate of lime 3; muriate of potassa and ammonia 15; sulphate of potassa 6; carbonates, potassa, and ammonia 4; urea 4.

1141. The urine of the horse, according to Fourcroy and Vauquelin, contains, of carbonate of lime 11, carbonate of soda 9, benzoate of soda 24, muriate of potassa 9, urea 7, water and mucilage 940. In addition to these substances, Brande found in it phosphate of lime. The urine of the ass, the camel, the rabbit, and domestic fowls, have been submitted to different experiments, and their constitution have been found similar. In the urine of the rabbit, in addition to most of the ingredients above mentioned, Vauquelin detected gelatine; and the same chemist discovered uric acid in the urine of domestic fowls. Human urine contains a greater variety of constituents than any other species examined. Urea, uric acid, and another acid similar to it in nature, called rosacic acid, acetic acid, albumen, gelatine, a resinous matter, and various salts are found in it. The human urine differs in composition, according to the state of the body, and the nature of the food and drink made use of. In many cases of disease there is a much larger quantity of gelatine and albumen than usual in the urine; and in diabetes it contains sugar. It is probable that the urine of the same animal must likewise differ according to the different nature of the food and drink used; and this will account for discorances in some of the analyses that have been published on the subject. Urine is very liable to change, and to undergo the putrefactive process; and that of carnivorous animals more rapidly than that of graminivorous animals. In proportion as there is more gelatine and albumen in urine, so in proportion does it putrefy more quickly. The species of urine that contain most albumen, gelatine, and urea, are the best as manures; and all urine contains the essential elements of vegetables in a state of solution. During the putrefaction of urine the greatest part of the soluble animal matter that it contains is destroyed; it should consequently be used as fresh as possible; but if not mixed with solid matter, it should be diluted with water, as, when pure, it contains too large a quantity of animal matter to form a proper fluid nourishment for absorption by the roots of plants.

1142. Putrid urine abounds in ammoniacal salts; and though less active than fresh urine, is a very powerful manure. According to a recent analysis published by Berzelius, 1000 parts of urine are composed of, water 933; urea 30:1; uric acid 1; muriate of ammonia, free lactic acid, lactate of ammonia, and animal matter 17:14. The remainder different salts, phosphates, sulphates, and muriates.

1143. Dung of birds. Amongst excrementitious solid substances used as manures, one of the most powerful is the dung of birds that feed on animal food, particularly the dung of sea-birds. The guano, which is used to a great extent in South America, and which is the manure that fertilises the sterile plains of Peru, is a production of this kind. It exists abundantly, as we are informed by Humboldt, on the small islands in the South Sea, at Chincin, Hlo, Iza, and Arica. Fifty vessels are laden with it annually at Chincin, each of
which carries from 1.500 to 2000 cubical feet. It is used as a manure only in very small quantities; and particularly for crops of maize. Some experiments were made on specimens of guano in 1805. It appeared as a fine brown powder; it blackened by heat, and gave off strong ammoniacal fumes; treated with nitric acid, it afforded uric acid. In 1806, Fourcroy and Vauquelin published an elaborate analysis of guano. They state that it contains a fourth part of its weight of uric acid, partly saturated with ammonia, and partly with potassa; some phosphoric acid combined with the bases, and likewise with lime. Small quantities of sulphate and muriate of potassa, a little fatty matter, and some quartzose sand. It is easy to explain its fertilising properties: from its composition it might be supposed to be a very powerful manure. It requires water for the solution of its soluble matter to enable it to produce its full beneficial effect on crops.

1144. The dung of sea-birds has never been much used as a manure in this country; but it is probable that even the soil of the small islands on our coast much frequented by them would fertilise. Some dung of sea-birds, brought from a rock on the coast of Merionethshire, produced a powerful, but transient effect on grass. The rains in our climate must tend very much to injure this species of manure, where it is exposed to them, soon after its deposition; but it may probably be found in great perfection in caverns or clefts in rocks haunted by cormorants and gulls. Some recent cormorants' dung, when examined, had not at all the appearance of the guano; it was of a greyish-white color; had a very fetid smell, like that of putrid animal matter; when acted on by quick-lime, it gave abundance of ammonia; treated with nitric acid, it yielded uric acid.

1145. Night-soil, it is well known, is a very powerful manure, and very liable to decompose. It differs in composition; but always abounds in substances composed of carbon, hydrogen, azote, and oxygen. From the analysis of Berzelius, it appears that a part of it is always soluble in water; and in whatever state it is used, whether recent or fermented, it supplies abundance of food to plants. The disagreeable smell of night-soil may be destroyed by mixing it with quick-lime; and if exposed to the atmosphere in thin layers, strewed over with quick-lime in fine weather, it speedily dries, is easily pulverised, and in this state, may be used in the same manner as rape-cake, and delivered into the furrow with the seed. The Chinese, who have more practical knowledge of the use and application of manures than any other people existing, mix their night-soil with one third of its weight of a fat marl, make it into cakes, and dry it by exposure to the sun. These cakes, we are informed by the French missionaries, have no disagreeable smell, and form a common article of commerce of the empire. The earth, by its absorbent powers, probably prevents, to a certain extent, the action of moisture upon the dung, and likewise defends it from the effects of air. Desiccated night-soil, in a state of powder, forms an article of internal commerce in France, and is known under the name of pouderette. In London it is mixed with quick-lime, and sold in cakes under the name of Clarke's desiccated compost.

1146. Pigeons' dung comes next in order, as to fertilising power. 100 grains digested in hot water for some hours, produced 22 grains of soluble matter, which afforded abundance of carbonate of ammonia by distillation; and left carbonaceous matter, saline matter, principally common salt, and carbonate of lime as a residuum. Pigeons' dung, when moist, readily ferments, and after fermentation, contains less soluble matter than before; from 100 parts of fermented pigeons' dung, only eight parts of soluble matter were obtained, which gave proportionally less carbonate of ammonia in distillation than recent pigeons' dung. It is evident that this manure should be applied as new as possible; and when dry, it may be employed in the same manner as the other manures capable of being pulverised. The soil in woods, where great flocks of wood-pigeons roost, is often highly impregnated with their dung, and it cannot be doubted, would form a valuable manure. Such soil will often yield ammonia when distilled with lime. In the winter, likewise, it usually contains abundance of vegetable matter, the remains of decayed leaves, and the dung tends to bring the vegetable matter into a state of solution. Manuring was, and still is, in great esteem in Persia.

1147. The dung of domestic fowls approaches very nearly in its nature to pigeons' dung. Uric acid has been found in it. It gives carbonate of ammonia by distillation, and immediately yields soluble matter to water. It is very liable to ferment. The dung of fowls is employed, in common with that of pigeons, by tanners, to bring on a slight degree of putrefaction in skins that are to be used for making soft leather; for this purpose the dung is diffused through water. In this state it rapidly undergoes putrefaction, and brings on a similar change in the skin. The excrements of dogs are employed by the tanner with similar effects. In all cases, the contents of the grainier, as the pit is called in which soft skins are prepared by dung, must form a very useful manure.

1148. Rabbits' dung has never been analysed. It is used with great success as a manure by some farmers, who find it profitable to keep rabbits in such a manner as to preserve
their dung. It is laid on as fresh as possible, and is found better the less it has fermented.

1149. *The dung of cattle*, oxen, and cows, has been chemically examined by Einhof and Thaer. They found that it contained matter soluble in water; and that it gave in fermentation nearly the same products as vegetable substances, absorbing oxygen, and producing carbonic acid gas.

1150. The recent *dung of sheep* and of *deer* affords, when long boiled in water, soluble matters which equal from two to three per cent. of their weight. These soluble substances, procured by solution and evaporation, when examined, contain a very small quantity of matter analogous to animal mucus; and are principally composed of a bitter extract, soluble both in water and in alcohol. They give ammoniacal fumes by distillation, and appear to differ very little in composition. Some blades of grass were watered for several successive days with a solution of these extracts; they evidently became greener in consequence, and grew more vigorously than grass in other respects under the same circumstances. The part of the dung of cattle, sheep, and deer, not soluble in water, appears to be mere woody fibre, and precisely analogous to the residuum of those vegetables that form their food after they have been deprived of all their soluble materials.

1151. *The dung of horses* gives a brown fluid, which, when evaporated, yields a bitter extract, which affords ammoniacal fumes more copiously than that from the dung of oxen.

1152. In the treatment of the pure *dung of cattle, sheep, and horses*, there seems no reason why it should be made to ferment except in the soil, like the other pure dungs; or, if suffered to ferment, it should be only in a very slight degree. The grass, in the neighbourhood of recently voided dung, is always coarse and dark green; some persons have attributed this to a noxious quality in unfermenting dung; but it seems to be rather the result of an excess of food furnished to the plants.

1153. *Street and road dung* and the sweepings of *houses* may be all regarded as composite manures; the constitution of them is necessarily various, as they are derived from a number of different substances. These manures are usually applied in a proper manner, without being fermented.

1154. *Soot*, which is principally formed from the combustion of pit-coal or coal, generally contains likewise substances derived from animal matters. This is a very powerful manure. It affords ammoniacal salts by distillation, and yields a brown extract to hot water, of a bitter taste. It likewise contains an empyreumatic oil. Its great basis is charcoal, in a state in which it is capable of being rendered soluble by the action of oxygen and water. This manure is well fitted to be used in the dry state, thrown into the ground with the seed, and requires no preparation.

**Subsect. 3. Of the fermenting, preserving, and applying of Manures of Animal and Vegetable Origin.**

1155. On the management of *organic manures* depends much of their value as food to plants. The great mass of manures procured by the cultivator are a mixture of animal and vegetable matters, and the great source of supply is the farm or stable yard. Here the excremenitious matter of horses, cattle, swine, and poultry, is mixed with straw, haum, chaff, and various kinds of litter. To what degree should this be fermented before it is applied to the soil? And how can it best be preserved when not immediately wanted?

1156. *A slight incipient fermentation* is undoubtedly of use in the dunghill; for, by means of it a disposition is brought on in the woody fibre to decay and dissolve, when it is carried to the land, or ploughed into the soil; and woody fibre is always in great excess in the refuse of the farm. Too great a degree of fermentation is, however, very prejudicial to the composite manure in the dunghill; it is better that there should be no fermentation at all before the manure is used, than that it should be carried too far. The excess of fermentation tends to the destruction and dissipation of the most useful part of the manure; and the ultimate results of this process are like those of combustion. It is a common practice amongst farmers to suffer the farm-yard dung to ferment till the fibrous texture of the vegetable matter is entirely broken down; and till the manure becomes perfectly cold, and so soft as to be easily cut by the spade. Independent of the general theoretical views unfavorable to this practice, founded upon the nature and composition of vegetable substances, there are many arguments and facts which show that it is prejudicial to the interests of the farmer.

1157. During the *violent fermentation* which is necessary for reducing farm-yard manure to the state in which it is called short muck, not only a large quantity of fluid, but likewise of gaseous matter is lost; so much so, that the dung is reduced one half, or two thirds in weight; and the principal elastic matter disengaged, is carbonic acid with some ammonia; and both these, if retained by the moisture in the soil, as has been stated...
before, are capable of becoming a useful nourishment of plants. In October, 1808, Sir H. Davy filled a large retort capable of containing three pints of water, with some hot fermenting manure, consisting principally of the litter and dung of cattle; he adapted a small receiver to the retort, and connected the whole with a mercurial pneumatic apparatus, so as to collect the condensible and elastic fluids which might rise from the dung. The receiver soon became lined with dew, and drops began in a few hours to trickle down the sides of it. Elastic fluid likewise was generated; in three days thirty-five cubical inches had been formed, which, when analysed, were found to contain twenty-one cubical inches of carbonic acid, the remainder was hydrocarbonate mixed with some azote, probably no more than existed in the common air in the receiver. The fluid matter collected in the receiver at the same time amounted to nearly half an ounce. It had a saline taste, and a disagreeable smell, and contained some acetate and carbonate of ammonia. Finding such products given off from fermenting litter, he introduced the beak of another retort, filled with similar dung, very hot at the time, in the soil amongst the roots of some grass in the border of a garden; in less than a week a very distinct effect was produced on the grass; upon the spot exposed to the influence of the matter disengaged in fermentation, it grew with much more luxuriance than the grass in any other part of the garden.—Besides the dissipation of gaseous matter, when fermentation is pushed to the extreme, there is another disadvantage in the loss of heat, which, if excited in the soil, is useful in promoting the germination of the seed, and in assisting the plant in the first stage of its growth, when it is most feeble and most liable to disease: and the fermentation of manure in the soil must be particularly favorable to the wheat crop, in preserving a genial temperature beneath the surface late in autumn and during winter. Again, it is a general principle in chemistry, that in all cases of decomposition, substances combine much more readily at the moment of their disengagement, than after they have been perfectly formed. And in fermentation beneath the soil the fluid matter produced is applied instantly, even whilst it is warm, to the organs of the plant, and consequently is more likely to be efficient, than in manure that has gone through the process; and of which all the principles have entered into new combinations.

1158. **Checking fermentation by covering.** "There are reasons sufficiently strong," Grisenthwaite observes, "to discourage the practice of allowing dung-heaps to ferment and rot without interruption. It appears that public opinion has slowly adopted the decisions of chemical reasoning, and dung-pies, as they are called, have been formed with a view to save what was before lost; a stratum of mould, sustaining the heap, being placed to receive the fluid parts, and a covering of mould being applied to prevent the dissipation of the aerial, or gaseous products. These purposes and contrivances, unfortunately, like many of the other operations of husbandry, were not directed by scientific knowledge. To cover is so commonly believed to confine, that there is no wonder that the practical cultivator adopted it in this instance from such a consideration. But it is in vain; the elasticity of the gases generated is such as no covering whatever could possibly confine. If it were perfectly compact, it could only preserve as much carbonic acid as is equal to the volume or bulk of air within it; a quantity too incon siderable to be regarded, could it even be saved; but every particle of it must be disengaged, and lost, when the covering is removed."

1159. **Checking fermentation by watering** is sometimes recommended; but this practice is inconsistent with just chemical views. It may cool the dung for a short time; but moisture, as before stated, is a principal agent in all processes of decomposition. Dry fibrous matter will never ferment. Water is as necessary as air to the process; and to supply it to fermenting dung, is to supply an agent which will hasten its decay. In all cases when dung is fermenting, there are simple tests by which the rapidity of the process, and consequently the injury done, may be discovered. If a thermometer, plunged into the dung, does not rise to above one hundred degrees of Fahrenheit, there is little danger of much aceriform matter flying off. If the temperature is higher, the dung should be immediately spread abroad. When a piece of paper, moistened in muriatic acid, held over the steam rising from a dunghill, gives dense fumes, it is a certain test that the decomposition is going too far, for this indicates that volatile alkali is disengaged.

1160. **In favor of the application of farm-yard dung in a recent state,** a great mass of facts may be found in the writings of scientific agriculturists. A. Young, in the Essay on Manures, already quoted, adduces a number of excellent authorities in support of the plan. Many, who doubted, have been lately convinced; and perhaps there is no subject of investigation in which there is such a union of theoretical and practical evidence. Within the last seven years Coke has entirely given up the system formerly adopted on his farm, of applying fermented dung; and his crops have been since as good as they ever were, and his manure goes nearly twice as far. A great objection against slightly fermented dung is, that weeds spring up more luxuriantly where it is applied.
If there are seeds carried out in the dung, they certainly will germinate; but it is seldom that this can be the case to any extent; and if the land is not cleansed of weeds, any kind of manure, fermented or unfermented, will occasion their rapid growth. If slightly fermented farm-yard dung is used as a top-dressing for pastures, the long straws and unfermented vegetable matter remaining on the surface should be removed as soon as the grass begins to rise vigorously, by raking, and carried back to the dunghill; in this case no manure will be lost, and the husbandry will be at once clean and economical. In cases when farm-yard dung cannot be immediately applied to crops, the destructive fermentation of it should be prevented as much as possible: the principles on which this may be effected have been already alluded to. The surface should be defended as much as possible from the oxygen of the atmosphere; a compact marl, or a tenacious clay, offers the best protection against the air; and before the dung is covered over, or, as it were, sealed up, it should be dried as much as possible. If the dung is found at any time to heat strongly, it should be turned over, and cooled by exposure to the air.

1161. The doctrine of the proper application of manures from organised substances, offers an illustration of an important part of the economy of nature, and of the happy order in which it is arranged. The death and decay of animal substances tend to resolve organised forms into chemical constituents; and the pernicious effluvia disengaged in the process seem to point out the propriety of burying them in the soil, where they are fitted to become the food of vegetables. The fermentation and putrefaction of organised substances in the free atmosphere are noxious processes; beneath the surface of the ground they are salutary operations. In this case the food of plants is prepared where it can be used; and that which would offend the senses and injure the health, if exposed, is converted by gradual processes into forms of beauty and of usefulness; the fetid gas is rendered a constituent of the aroma of the flower, and what might be poison becomes nourishment to animals and to man.

1162. To preserve dung for any time, the situation in which it is kept is of importance. It should, if possible, be defended from the sun. To preserve it under sheds would be of great use; or to make the site of a dunghill on the north side of a wall. The floor on which the dung is heaped, should, if possible, be paved with flat stones; and there should be a little inclination from each side towards the centre, in which there should be drains connected with a small well, furnished with a pump, by which any fluid matter may be collected for the use of the land. It too often happens that a dense mucilaginous and extractive fluid is suffered to drain away from the dunghill, so as to be entirely lost to the farm.

**sect. ii. of manures of mineral origin.**

1163. Earthy and saline manures are probably of more recent invention, and doubtless of more uncertain use than those of animal and vegetable origin. The conversion of matter that has belonged to living structures into organised forms, is a process that can be easily understood; but it is more difficult to follow those operations by which earthy and saline matters are consolidated in the fibre of plants, and by which they are made subservient to their functions. These are capable of being materially elucidated by modern chemistry, and shall here be considered as to the theory of their operation, and specific kinds.

**subsect. i. theory of the operation of mineral manures.**

1164. Saline and calcareous substances form the principal fossil manures. Much has been written on lime and common salt, both in the way of speculation and reasoning from facts, which, from want of chemical knowledge, has turned to no useful account, and cultivators till very lately contented themselves with stating that these substances acted as stimulii to the soil, something like condiments to the digestive organs of animals. Even chemists themselves are not yet unanimous in all their opinions; but still the result of their enquiries will be found of great benefit to the scientific cultivator.

1165. Various opinions exist as to the rationale of the operation of mineral manures. "Some enquirers," Sir H. Davy observes, "adopting that sublime generalisation of the ancient philosophers, that matter is the same in essence, and that the different substances, considered as elements by chemists, are merely different arrangements of the same indestructible particles, have endeavoured to prove, that all the varieties of the principles found in plants, may be formed from the substances in the atmosphere; and that vegetable life is a process in which bodies that the analytical philosopher is unable to change or to form, are constantly composed and decomposed. But the general results of experiments are very much opposed to the idea of the composition of the earths, by plants, from any of the elements found in the atmosphere, or in water; and there are various facts contradictory to the idea. Jacquin states, that the ashes of glass-wort (Sal-
sola soda), when it grows in inland situations, afford the vegetable alkali; when it grows on the sea-shore, where compounds which afford the fossil or marine alkali are more abundant, it yields that substance. Du Hamel found that plants which usually grow on the sea-shore, made small progress when planted in soils containing little common salt. The sun-flower, when growing in lands containing no nitre, does not afford that substance; though when watered by a solution of nitre, it yields nitre abundantly. The tables of De Saussure show that the ashes of plants are similar in constitution to the soils in which they have vegetated. De Saussure made plants grow in solutions of different salts; and he ascertained that, in all cases, certain portions of the salts were absorbed by the plants, and found unaltered in their organs. Even animals do not appear to possess the power of forming the alkaline and earthy substances. Dr. Fordyce found, that when canary-birds, at the time they were laying eggs, were deprived of access to carbonate of lime, their eggs had soft shells; and if there is any process for which nature may be conceived most likely to supply resources of this kind, it is that connected with the reproduction of the species.

1166. It seems a fair conclusion, as the evidence on the subject now stands, that the different earths and saline substances found in the organs of plants, are supplied by the soils in which they grow; and in no cases composed by new arrangements of the elements in air or water. What may be our ultimate view of the laws of chemistry, or how far our ideas of elementary principles may be simplified, it is impossible to say. We can only reason from facts. We cannot imitate the powers of composition belonging to vegetable structures; but at least we can understand them: and as far as our researches have gone, it appears that in vegetation compound forms are uniformly produced from simple ones; and the elements in the soil, the atmosphere and the earth absorbed and made parts of beautiful and diversified structures. The views which have been just developed lead to correct ideas of the operation of those manures which are not necessarily the result of decayed organised bodies, and which are not composed of different proportions of carbon, hydrogen, oxygen, and azote. They must produce their effect, either by becoming a constituent part of the plant, or by acting upon its more essential food, so as to render it more fitted for the purposes of vegetable life.

Subsect. 2. Of the different Species of Mineral Manures.

1167. Alkaline earths, or alkalies and their combinations, which are found unmixed with the remains of any organised beings, are the only substances which can with propriety be called fossil manures. The only alkaline earths which have been hitherto applied in this way are lime and magnesia; though potassa and soda, the two fixed alkalies, are both used to a limited extent in certain of their chemical compounds.

1168. The most common form in which lime is found on the surface of the earth, is in a state of combination with carbonic acid or fixed air. If a piece of limestone or chalk be thrown into a fluid acid, there will be an effervescence. This is owing to the escape of the carbonic acid gas. The lime becomes dissolved in the liquor. When limestone is strongly heated, the carbonic acid gas is expelled, and then nothing remains but the pure alkaline earth; in this case there is a loss of weight; and if the fire has been very high, it approaches to one half the weight of the stone; but in common cases, limestones, if well dried before burning, do not lose much more than 35 to 40 per cent., or from seven to eight parts out of twenty.

1169. When burnt lime is exposed to the atmosphere, in a certain time it becomes mild, and is the same substance as that precipitated from lime-water; it is combined with carbonic acid gas. Quick-lime, when first made, is caustic and burning to the tongue, renders vegetable blues green, and is soluble in water; but when combined with carbonic acid, it loses all these properties, its solubility, and its taste: it regains its power of effervescing, and becomes the same chemical substance as chalk or limestone. Very few limestones or chalks consist entirely of lime and carbonic acid. The statuary marbles, or certain of the rhomboidal spars, are almost the only pure species; and the different properties of limestones, both as manures and cements, depend upon the nature of the ingredient mixed in the limestone; for the true calcareous element, the carbonate of lime, is uniformly the same in nature, properties, and effects, and consists of one proportion of carbonic acid 41 4, and one of lime 55. When a limestone does not copiously effervesce in acids, and is sufficiently hard to scratch glass, it contains siliceous, and probably aluminous earth. When it is deep brown or red, or strongly colored, of any of the shades of brown or yellow, it contains oxide of iron. When it is not sufficiently hard to scratch glass, but effervesces slowly, and makes the acid in which it effervesces milky, it contains magnesia. And when it is black, and emits a fetid smell if rubbed, it contains coaly or bituminous matter. Before any opinion can be formed of the manner in which the different ingredients in limestones modify their properties, it will be necessary to consider the operation of pure lime as a manure.
1170. Quick-lime, in its pure state, whether in powder, or dissolved in water, is injurious to plants. In several instances grass has been killed by watering it with lime-water. But lime, in its state of combination with carbonic acid, is a useful ingredient in soils. Calcareous earth is found in the ashes of the greater number of plants; and exposed to the air, lime cannot long continue caustic, for the reasons that were just now assigned, but soon becomes united to carbonic acid. When newly-burnt lime is exposed to air, it soon falls into powder; in this case it is called slacked lime; and the same effect is immediately produced by throwing water upon it, when it heats violently, and the water disappears. Slacked lime is merely a combination of lime, with about one third of its weight of water; i.e. fifty-five parts of lime absorb seventeen parts of water; and in this case it is composed of a definite proportion of water, and is called by chemists hydrate of lime; and when hydrate of lime becomes carbonate of lime by long exposure to air, the water is expelled, and the carbonic acid gas takes its place. When lime, whether freshly burnt or slacked, is mixed with any moist fibrous vegetable matter, there is a strong action between the lime and the vegetable matter, and they form a kind of compost together, of which a part is usually soluble in water. By this kind of operation, lime renders matter which was before comparatively inert, nutritious; and as charcoal and oxygen abound in all vegetable matters, it becomes at the same time converted into carbonate of lime.

1171. Mild lime, powdered limestone, marls, or chalks have no action of this kind upon vegetable matter; they prevent the too rapid decomposition of substances already dissolved; but they have no tendency to form soluble matters. It is obvious from these circumstances, that the operation of quick-lime, and marl, or chalk, depends upon principles altogether different. Quick-lime, in being applied to land, tends to bring any hard vegetable matter that it contains into a state of more rapid decomposition and solution, so as to render it a proper food for plants. Chalk and marl, or carbonate of lime, will only improve the texture of the soil, or its relation to absorption; it acts merely as one of its earthly ingredients. Chalk has been recommended as a substance calculated to correct the sourness of land. It would surely have been a wise practice to have previously ascertained the certainty of this existence of acid, and to have determined its nature, in order that it might be effectually removed. The fact really is, that no soil was ever yet found to contain any notable quantity of uncombined acid. The acetic and carbonic acids are the only two that are likely to be generated by any spontaneous decomposition of animal or vegetable bodies, and neither of these has any fixity when exposed to the air. Chalk having no power of acting on animal and vegetable substances, can be no otherwise serviceable to land than as it alters its texture. Quick-lime, when it becomes mild, operates in the same manner as chalk; but in the act of becoming mild, it prepares soluble out of insoluble matter. Bouillon la Grange says, that gelatine oxygénisé becomes insoluble, and vegetable extract we know becomes so from the same cause; now lime has the property of attracting oxygen, and, consequently, of restoring the property of solubility to those substances which have been deprived of it, from a combination with oxygen. Hence the uses of lime on peat lands, and on all soils containing an excess of vegetable insoluble matter. (Grisenthwaite.)

1172. Effect of lime on wheat crops. When lime is employed upon land where there is present any quantity of animal matter, it occasions the evolution of a quantity of ammonia, which may, perhaps, be imbided by the leaves of plants, and afterwards undergo some change so as to form glutin. It is upon this circumstance that the operation of lime in the preparation for wheat crops depends; and its efficacy in fertilising peat, and in bringing into a state of cultivation all soils abounding in hard roots, or dry fibres, or inert vegetable matter.

1173. General principles for applying lime. The solution of the question whether quick-lime ought to be applied to a soil, depends upon the quantity of inert vegetable matter that it contains. The solution of the question, whether marl, mild lime, or powdered limestone ought to be applied, depends upon the quantity of calcareous matter already in the soil. All soils are improved by mild lime, and ultimately by quick-lime, which do not effervescence with acids; and sands more than clays. When a soil, deficient in calcareous matter, contains much soluble vegetable manure, the application of quick-lime should always be avoided, as it either tends to decompose the soluble matters by uniting to their carbon and oxygen so as to become mild lime, or it combines with the soluble matters, and forms compounds having less attraction for water than the pure vegetable substance. The case is the same with respect to most animal manures; but the operation of the lime is different in different cases, and depends upon the nature of the animal matter. Lime forms a kind of insoluble soap with oily matters, and then gradually decomposes them by separating from them oxygen and carbon. It combines likewise with the animal acids, and probably assists their decomposition by abstracting carbonaceous matter from them combined with oxygen; and consequently it must render them less nutritious. It tends to diminish likewise the nutritive powers of albumen from the same causes; and always
destroys, to a certain extent, the efficacy of animal manures; either by combining with certain of their elements, or by giving to them new arrangements. Lime should never be applied with animal manures, unless they are too rich, or for the purpose of preventing noxious effluvia. It is injurious when mixed with any common dung, and tends to render the extractive matter insoluble.

1174. **Lime promotes fermentation.** In those cases in which fermentation is useful to produce nutriment from vegetable substances, lime is always efficacious. Some moist tanners’ spent bark was mixed with one fifth of its weight of quick-lime, and suffered to remain together in a close vessel for three months; the lime had become colored, and was effervescent; when water was boiled upon the mixture, it gained a tint of fawn-color, and by evaporation furnished a fawn-colored powder, which must have consisted of lime united to vegetable matter, for it burnt when strongly heated, and left a residuum of mild lime.

1175. **Different kinds of limestones have different effects.** The limestones containing alumina and silica are less fitted for the purposes of manure than pure limestones; but the lime formed from them has no noxious quality. Such stones are less efficacious, merely because they furnish a smaller quantity of quick-lime. There is very seldom any considerable portion of coaly matter in bituminous limestones; never as much as five parts in 100; but such limestones make very good lime. The carbonaceous matter can do no injury to the land, and may, under certain circumstances, become a food of the plant.

1176. **The subject of the application of the magnesian limestone is one of great interest.** It had been long known to farmers in the neighbourhood of Doncaster, that lime made from a certain limestone applied to the land, often injured the crops considerably. Tennant, in making a series of experiments upon this peculiar calcareous substance, found that it contained magnesia; and on mixing some calcined magnesia with soil, in which he sowed different seeds, he found that they either died or vegetated in a very imperfect manner, and the plants were never healthy. And with great justice and ingenuity he referred the bad effects of the peculiar limestone to the magnesian earth it contains.

1177. **Magnesian limestone is used with good effect in some cases.** Magnesia has a much weaker attraction for carbonic acid than lime, and will remain in the state of caustic or calcined magnesia for many months, though exposed to the air. And as long as any caustic lime remains, the magnesia cannot be combined with carbonic acid, for lime instantly attracts carbonic acid from magnesia. When a magnesian limestone is burnt, the magnesia is deprived of carbonic acid much sooner than the lime; and if there is not much vegetable or animal matter in the soil to supply by its decomposition carbonic acid, the magnesia will remain for a long while in the caustic state; and in this state acts as a poison to certain vegetables. And that more magnesian lime may be used upon rich soils, seems to be owing to the circumstance that the decomposition of the manure in them supplies carbonic acid. And magnesia, in its mild state, i.e. fully combined with carbonic acid, seems to be always a useful constituent of soils. Carbonate of magnesia (procured by boiling the solution of magnesia in supercarbonate of potassa,) was thrown upon grass, and upon growing wheat and barley, so as to render the surface white; but the vegetation was not injured in the slightest degree. And one of the most fertile parts of Cornwall, the Lizard, is a district in which the soil contains mild magnesian earth. It is obvious, from what has been said, that lime from the magnesian limestone may be applied in large quantities to peats; and that where lands have been injured by the application of too large a quantity of magnesian lime, peat will be a proper and efficient remedy.

1178. **A simple test of magnesia in a limestone is its slight effervescence with acids, and its rendering diluted nitric acid, or aqua fortis, milky.** From the analysis of Tennant, it appears to contain from 20:3 to 22:5 magnesia; 29:5 to 31:7 lime; 47:2 carbonic acid; 0:8 clay and oxide of iron. Magnesia limestones are usually colored brown or pale yellow. They are found in Somersetshire, Leicestershire, Derbyshire, Shropshire, Durham, and Yorkshire; and in many parts of Ireland, particularly near Belfast. In general, when limestones are not magnesian, their purity will be indicated by their loss of weight in burning; the more they lose, the larger is the quantity of calcareous matter they contain. The magnesian limestones contain more carbonic acid than the common limestones; and I have found all of them lose more than half their weight by calcination.

1179. **Gypsum.** Besides being used in the forms of lime and carbonate of lime, calcareous matter is applied for the purposes of agriculture in other combinations. One of these bodies is gypsum or sulphate of lime. This substance consists of sulphuric acid (the same body that exists combined with water in oil of vitriol,) and lime; and when dry it is composed of 55 parts of lime and 75 parts of sulphuric acid. Common gypsum or selenite, such as that found at Shotover Hill, near Oxford, contains, besides sulphuric acid and lime, a considerable quantity of water; and its composition may be thus
expressed: sulphuric acid one proportion 75; lime one proportion 55; water two proportions 34.

1180. The nature of gypsum is easily demonstrated; if oil of vitriol be added to quick-lime, there is a violent heat produced; when the mixture is ignited, water is given off; and gypsum alone is the result, if the acid has been used in sufficient quantity; and gypsum mixed with quick-lime, if the quantity has been deficient. Gypsum, free from water, is sometimes found in nature, when it is called anhydrous selenite. It is distinguished from common gypsum by giving off no water when heated. When gypsum, free from water, or deprived of water by heat, is made into a paste with water, it rapidly sets by combining with that fluid. Plaster of Paris is powdered dry gypsum, and its properties as a cement, and its use in making casts, depends upon its solidifying a certain quantity of water, and making with it a coherent mass. Gypsum is soluble in about 500 times its weight of cold water, and is more soluble in hot water; so that when water has been boiled in contact with gypsum, crystals of this substance are deposited as the water cools. Gypsum is easily distinguished by its properties of affording precipitates to solutions of oxalates and of barytic salts. In America it is employed with signal success; it has been advantageously used in Kent, but in most counties of England it has failed, though tried in various ways, and upon different crops.

1181. Very discordant notions have been formed as to the mode of operation of gypsum. It has been supposed by some persons to act by its power of attracting moisture from the air; but this agency must be comparatively insignificant. When combined with water, it retains that fluid too powerfully to yield it to the roots of the plant, and its adhesive attraction for moisture is inconceivable; the small quantity in which it is used likewise is a circumstance hostile to this idea. It has been erroneously said that gypsum assists the putrefaction of animal substances, and the decomposition of manure.

1182. The ashes of saintfoin, clover, and ryegrass, afford considerable quantities of gypsum; and the substance probably is intimately combined as a necessary part of their woody fibre. If this be allowed, it is easy to explain the reason why it operates in such small quantities; for the whole of a clover crop, or saintfoin crop, on an acre, according to estimation, would afford by incineration only three or four bushels of gypsum. The reason why gypsum is not generally efficacious, is probably because most cultivated soils contain it in sufficient quantities for the use of the grasses. In the common course of cultivation, gypsum is furnished in the manure; for it is contained in stable dung, and in the dung of all cattle fed on grass; and it is not taken up in corn crops, or crops of peas and beans, and in very small quantities in turnip crops; but where lands are exclusively devoted to pasturage and hay, it will be continually consumed. Should these statements be confirmed by future enquiries, a practical inference of some value may be derived from them. It is possible that lands which have ceased to bear good crops of clover, or artificial grasses, may be restored by being manured with gypsum. This substance is found in Oxfordshire, Gloucestershire, Somersetshire, Derbyshire, Yorkshire, &c. and requires only pulvérisation for its preparation.

1183. Upon the use of sulphate of iron, or green vitriol, which is a salt produced from peat in Bedfordshire, some very interesting documents have been produced by Dr. Pearson; and there is little doubt that the peat salt and the vitriolic water acted chiefly by producing gypsum. The soils on which both are efficacious are calcareous; and sulphate of iron is decomposed by the carbonate of lime in such soils. The sulphate of iron consists of sulphuric acid and oxide of iron, and is an acid and a very soluble salt; when a solution of it is mixed with carbonate of lime, the sulphuric acid quits the oxide of iron to unite to the lime, and the compounds produced are insipid and comparatively insoluble.

1184. Vitriolic impregnations in soils where there is no calcareous matter are injurious; but it is probably in consequence of their supplying an excess of ferruginous matter to the sap. Oxide of iron, in small quantities, forms a useful part of soils; it is found in the ashes of plants, and probably is hurtful only in its acid combinations. The ashes of all peats do not afford gypsum. In general, when a recent peat-ash emits a strong smell, resembling that of rotten eggs, when acted upon by vinegar, it will furnish gypsum.

1185. Phosphate of lime is a combination of phosphoric acid and lime, one proportion of each. It is a compound insoluble in pure water, but soluable in water containing any acid matter. It forms the greatest part of calcined bones. It exists in most excrementitious substances, and is found both in the straw and grain of wheat, barley, oats, and rye; and likewise in beans, peas, and tares. It exists in some places in these islands native, but only in very small quantities. Phosphate of lime is generally conveyed to the land in the composition of other manure, and it is probably necessary to corn crops and other white crops.

1186. Bone-ashes calcined and ground to powder will probably be found useful on arable lands containing much vegetable matter, and may perhaps enable soft peats to produce
wheat; but the powdered bone in an uncalcined state is much to be preferred in all cases when it can be procured.

1187. The saline compounds of magnesia will require very little discussion as to their uses as manures. In combination with sulphuric acid, magnesia forms a soluble salt. This substance, it is stated by some enquirers, has been found of use as a manure; but it is not found in nature in sufficient abundance, nor is it capable of being made artificially sufficiently cheap to be of useful application in the common course of husbandry.

1188. Wood-ashes consist principally of the vegetable alkali united to carbonic acid; and as this alkali is found in almost all plants, it is not difficult to conceive that it may form an essential part of their organs. The general tendency of the alkalis is to give solubility to vegetable matters; and in this way they may render carbonaceous and other substances capable of being taken up by the tubes in the radical fibres of plants. The vegetable alkali likewise has a strong attraction for water, and even in small quantities, may tend to give a due degree of moisture to the soil, or to other manures; though this operation, from the small quantities used or existing in the soil, can be only of a secondary kind.

1189. The mineral alkali or soda is found in the ashes of sea-weed, and may be procured by certain chemical agencies from common salt. Common salt consists of the metal named sodium, combined with chlorine; and pure soda consists of the same metal united to oxygen. When water is present, which can afford oxygen to the sodium, soda may be obtained in several modes from salt. The same reasoning will apply to the operation of the pure mineral alkali, or the carbonated alkali, as to that of the vegetable alkali; and when common salt acts as a manure, it is probably by entering into the composition of the plant in the same manner as gypsum, phosphate of lime, and the alkales. Sir John Pringle has stated, that salt in small quantities assists the decomposition of animal and vegetable matter. This circumstance may render it useful in certain soils. Common salt, likewise, is offensive to insects. In small quantities it is sometimes a useful manure, and it is probable that its efficacy depends upon many combined causes. Some persons have argued against the employment of salt; because when used in large quantities, it either does no good, or renders the ground sterile; but this is a very unfair mode of reasoning. That salt in large quantities rendered land barren, was known long before any records of agricultural science existed. We read in the Scriptures, that Abimelech took the city of Shechem, "and beat down the city, and sowed it with salt;" that the soil might be for ever unfruitful. Virgil reprobrates a salt soil; and Pliny, though he recommends giving salt to cattle, yet affirms, that when strewn over land it renders it barren. But these are not arguments against a proper application of it. Refuse salt in Cornwall, which, however, likewise contains some of the oil and exuvia of fish, has long been known as an admirable manure. And the Cheshire farmers contend for the benefit of the peculiar produce of their country. It is not unlikely, that the same causes influence the effects of salt, as those which act in modifying the operation of gypsum. Most lands in this island, particularly those near the sea, probably contain a sufficient quantity of salt for all the purposes of vegetation; and in such cases the supply of it to the soil will not only be useless, but may be injurious. In great storms the spray of the sea has been carried more than fifty miles from the shore; so that from this source salt must be often supplied to the soil. Salt is found in almost all sandstone rocks, and it must exist in the soil derived from these rocks. It is a constituent likewise of almost every kind of animal and vegetable manure.

1190. Other compounds. Besides these compounds of the alkaline earths and alkalis, many others have been recommended for the purposes of increasing vegetation; such as nitre, or the nitrous acid combined with potassa. Sir Kenelm Digby states, that he made barley grow very luxuriantly by watering it with a very weak solution of nitre; but he is too speculative a writer to awaken confidence in his results. This substance consists of one proportion of azote, six of oxygen, and one of potassium; and it is not unlikely that it may furnish azote to form albumen or gluten in those plants that contain them; but the nitrous salts are too valuable for other purposes to be used as manures. Dr. Home states, that sulphate of potassa, which was just now mentioned as found in the ashes of some peats, is a useful manure. But Naismith (Elements of Agriculture, p. 78.) questions his results; and quotes experiments hostile to his opinion, and, as he conceives, unfavorable to the efficacy of any species of saline manure. Much of the discordance of the evidence relating to the efficacy of saline substances depends upon the circumstance of their having been used in different proportions, and, in general, in quantities much too large.

1191. Solutions of saline substances were used twice a week, in the quantity of two ounces, on spots of grass and corn, sufficiently remote from each other to prevent any interference of results. The substances tried were super-carbonate, sulphate, acetate, nitrate, and muriate of potassa; sulphate of soda; sulphate, nitrate, muriate, and carbonate of ammonia. It was found, that in all cases when the quantity of the salt equalled one thirtieth
part of the weight of the water, the effects were injurious; but least so in the instances of the carbonate, sulphate, and muriate of ammonia. When the quantities of the salts were one three-hundredth part of the solution, the effects were different. The plants watered with the solutions of the sulphates grew just in the same manner as similar plants watered with rain-water. Those acted on by the solution of nitre, acetate, and super-carbonate of potassa, and muriate of ammonia, grew rather better. Those treated with the solution of carbonate of ammonia grew most luxuriantly of all. This last result is what might be expected, for carbonate of ammonia consists of carbon, hydrogen, azote, and oxygen. There was, however, another result which was not anticipated; the plants watered with solution of nitrate of ammonia did not grow better than those watered with rain-water. The solution reddened litmus paper; and probably the free acid exerted a prejudicial effect, and interfered with the result.

1192. Soot doubtless owes part of its efficacy to the ammoniacal salts it contains. The liquor produced by the distillation of coal contains carbonate and acetate of ammonia, and is said to be a very good manure.

1193. Soapers' waste has been recommended as a manure, and it has been supposed that its efficacy depended upon the different saline matters it contains; but their quantity is very minute indeed, and its principal ingredients are mild lime and quick-lime. In the soapers' waste, from the best manufactories, there is scarcely a trace of alkali. Lime, moistened with sea-water, affords more of this substance, and is said to have been used in some cases with more benefit than common lime.

1194. The result of Sir H. Davy's discussion as to the extent of the effects of saline substances on vegetation, is, that except the ammoniacal compounds, or the compounds containing nitric, acetic, and carbonic acid, none of them can afford by their decomposition any of the common principles of vegetation—carbon, hydrogen, and oxygen. The alkaline sulphates and the earthy muriates are so seldom found in plants, or are found in such minute quantities, that it can never be an object to apply them to the soil. The earthy and alkaline substances seem never to be formed in vegetation; and there is every reason to believe, that they are never decomposed; for, after being absorbed, they are found in their ashes. The metallic bases of them cannot exist in contact with aqueous fluids; and these metallic bases, like other metals, have not as yet been resolved into any other forms of matter by artificial processes; they combine readily with other elements; but they remain indestructible, and can be traced undiminished in quantity, through their diversified combinations.

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**Chap. III.**

Of the Agency of Heat, Light, Electricity, and Water, in Vegetable Culture.

1195. The particular agency of heat, light, and water in vegetation and culture has been so frequently illustrated, that it only remains to give a general idea of their natures, and to offer some remarks on electricity.

**Sect. I. Of Heat and Light.**

1196. The heat of the sun is the cause of growth, and its light the cause of maturity, in the vegetable kingdom. This is universally acknowledged: animals will live without or with very little light; but no plants whatever can exist for any time without the presence of this element. The agency of electricity in vegetation is less known.

1197. Two opinions are current respecting the nature of heat. By some philosophers it is conceived to be a peculiar subtle fluid, of which the particles repel each other, but have a strong attraction for the particles of other matter. By others it is considered as a motion or vibration of the particles of matter, which is supposed to differ in velocity in different cases, and thus to produce the different degrees of temperature. Whatever decision be ultimately made respecting these opinions, it is certain that there is matter moving in the space between us and the heavenly bodies capable of communicating heat; the motions of which are rectilinear: thus the solar rays produce heat in acting on the surface of the earth. The beautiful experiments of Dr. Herschel have shown that there are rays transmitted from the sun which do not illuminate, and which yet produce more heat than the visible rays; and Ritter and Dr. Wollaston have shown that there are other invisible rays distinguished by their chemical effects.

1198. Heat is radiated by the sun to the earth, and if suffered to accumulate, Dr. Wells observes, would quickly destroy the present constitution of our globe. This evil is prevented by the radiation of heat from the earth to the heavens, during the night, when it receives from them little or no heat in return. But, through the wise economy of means, which is witnessed in all the operations of nature, the prevention of this evil is made the source of great positive good. For the surface of the earth, having thus become colder
than the neighbouring air, condenses a part of the watery vapor of the atmosphere into dew, the utility of which is too manifest to require elucidation. This fluid appears chiefly where it is most wanted, on herbage and low plants, avoiding, in great measure, rocks, bare earth, and considerable masses of water. Its production, too, tends to prevent the injury that might arise from its own cause; since the precipitation of water, upon the tender parts of plants, must lessen the cold in them, which occasions it. The prevention, either wholly or in part, of cold, from radiation, in substances on the ground, by the interposition of any solid body between them and the sky, arises in the following manner: the lower body radiates its heat upwards, as if no other intervened between it and the sky; but the loss, which it hence suffers, is more or less compensated by what is radiated to it, from the body above, the under surface of which possesses always the same, or very nearly the same temperature as the air. The manner in which clouds prevent, or occasion to be small, the appearance of a cold at night, upon the surface of the earth, is by radiating heat to the earth, in return for that which they intercept in its progress from the earth towards the heavens. For although, upon the sky becoming suddenly cloudy during a calm night, a naked thermometer, suspended in the air, commonly rises 2 or 3 degrees; little of this rise is to be attributed to the heat evolved by the condensation of watery vapor in the atmosphere, for the heat so extricated must soon be dissipated; whereas the effect of greatly lessening, or preventing altogether, the appearance of a superior cold on the earth to that of the air, will be produced by a cloudy sky, during the whole of a long night.

1199. Dense clouds, near the earth, reflect back the heat they receive from it by radiation. But similarly dense clouds, if very high, though they equally intercept the communication of the earth with the sky, yet being, from their elevated situation, colder than the earth, will radiate to it less heat than they receive from it, and may, consequently, admit of bodies on its surface becoming several degrees colder than the air. Islands, and parts of continents close to the sea, being, by their situation, subject to a cloudy sky, will, from the smaller quantity of heat lost by them through radiation to the heavens, at night, in addition to the reasons commonly assigned, be less cold in winter, than countries considerably distant from any ocean.

1200. Fogs, like clouds, will arrest heat, which is radiated upwards by the earth, and if they be very dense, and of considerable perpendicular extent, may remit to it as much as they receive. Fogs do not, in any instance, furnish a real exception to the general rule, that whatever exists in the atmosphere, capable of stopping or impeding the passage of radiant heat, will prevent or lessen the appearance at night of a cold on the surface of the earth, greater than that of the neighbouring air. The water deposited upon the earth, during a fog at night, may sometimes be derived from two different sources, one of which is a precipitation of moisture from a considerable part of the atmosphere, in consequence of its general cold; the other, a real formation of dew, from the condensation, by means of the superficial cold of the ground, of the moisture of that portion of the air, which comes in contact with it. In such a state of things, all bodies will become moist, but those especially which most readily attract dew in clear weather.

1201. When bodies become cold by radiation, the degree of effect observed must depend, not only on their radiating power, but in part also on the greater or less ease with which they can derive heat, by conduction, from warmer substances in contact with them. Bodies, exposed in a clear night to the sky, must radiate as much heat to it during the prevalence of wind, as they would do if the air were altogether still. But in the former case, little or no cold will be observed upon them above that of the atmosphere, as the frequent application of warm air must quickly return a heat equal, or nearly so, to that which they had lost by radiation. A slight agitation of the air is sufficient to produce some effect of this kind; though, as has already been said, such an agitation, when the air is very pregnant with moisture, will render greater the quantity of dew, one requisite for a considerable production of this fluid being more increased by it, than another is diminished.

1202. It has been remarked, that the hurtful effects of cold occur chiefly in hollow places. If this be restricted to what happens on serene and calm nights, two reasons from different sources are to be assigned for it. The first is, that the air being stiller in such a situation, than in any other, the cold, from radiation, in the bodies which it contains, will be less diminished by renewed applications of warmer air; the second, that from the longer continuance of the same air in contact with the ground, in depressed places than in others, less dew will be deposited, and therefore less heat extricated during its formation.

1203. An observation closely connected with the preceding, namely, that in clear and still nights, frosts are less severe upon hills, than in neighbouring plains, has excited more attention, chiefly from its contradicting what is commonly regarded an established fact, that the cold of the atmosphere always increases with the distance from the earth. But on the contrary the fact is certain, that in very clear and still nights, the air near to the
earth is colder than that which is more distant from it, to the height at least of 220 feet, this being the greatest to which experiments relate. If then a hill be supposed to rise from a plain to the height of 220 feet, having upon its summit a small flat surface covered with grass; and if the atmosphere, during a calm and serene night, be admitted to be 10° warmer there than it is near the surface of the low grounds, which is a less difference than what sometimes occurs in such circumstances, it is manifest that, should both the grass upon the hill, and that upon the plain, acquire a cold of 10° by radiation, the former will, notwithstanding, be 10° warmer than the latter. Hence also the tops of trees are sometimes found dry when the grass on the ground’s surface has been found covered with dew.

1204. A very slight covering will exclude much cold. I had often, observes Dr. Wells, in the pride of half knowledge, smiled at the means frequently employed by gardeners, to protect tender plants from cold, as it appeared to me impossible, that a thin mat, or any such flimsy substance, could prevent them from attaining the temperature of the atmosphere, by which alone I thought them liable to be injured. But, when I had learned, that bodies on the surface of the earth become, during a still and serene night, colder than the atmosphere, by radiating their heat to the heavens, I perceived immediately a just reason for the practice, which I had before deemed useless. Being desirous, however, of acquiring some precise information on this subject, I fixed, perpendicularly, in the earth of a grass-plot, four small sticks, and over their upper extremities, which were six inches above the grass, and formed the corners of a square, the sides of which were two feet long, drew tightly a very thin cambric handkerchief. In this disposition of things, therefore, nothing existed to prevent the free passage of air from the exposed grass, to that which was sheltered, except the four small sticks, and there was no substance to radiate heat downwards to the latter grass, except the cambric handkerchief. The temperature of the grass, which was thus shielded from the sky, was, upon many nights afterwards examined by me, and was always found higher than that of neighbouring grass which was uncovered, if this was colder than the air. When the difference in temperature, between the air several feet above the ground and the unsheltered grass, did not exceed 5°, the sheltered grass was about as warm as the air. If that difference, however, exceeded 5°, the air was found to be somewhat warmer than the sheltered grass. Thus, upon one night, when fully exposed grass was 11° colder than the air, the latter was 3° warmer than the sheltered grass; and the same difference existed on another night, when the air was 14° warmer than the exposed grass. One reason for this difference, no doubt, was that the air, which passed from the exposed grass, by which it had been very much cooled, to that under the handkerchief, had deprived the latter of part of its heat; another, that the handkerchief, from being made colder than the atmosphere by the radiation of its upper surface to the heavens, would remit somewhat less heat to the grass beneath, than what it received from that substance. But still, as the sheltered grass, notwithstanding these drawbacks, was upon one night, as may be collected from the preceding relation, 8°, and upon another 11°, warmer than grass fully exposed to the sky, a sufficient reason was now obtained for the utility of a very slight shelter to plants, in averting or lessening injury from cold, on a still and serene night.

1205. The covering has most effect when placed at a little distance above the plants or objects to be sheltered. A difference in temperature, of some magnitude, was always observed on still and serene nights, between bodies sheltered from the sky by substances touching them, and similar bodies, which were sheltered by a substance a little above them. I found, for example, upon one night, that the warmth of grass, sheltered by a cambric handkerchief raised a few inches in the air, was 3° greater than that of a neighbouring piece of grass which was sheltered by a similar handkerchief actually in contact with it. On another night, the difference between the temperatures of two portions of grass, shielded in the same manner, as the two above mentioned, from the influence of the sky, was 4°. Possibly, continues Dr. Wells, experience has long ago taught gardeners the superior advantage of defending tender vegetables, from the cold of clear and calm nights, by means of substances not directly touching them; though I do not recollect ever having seen any contrivance for keeping mats, or such like bodies, at a distance from the plants which they were meant to protect.

1206. Heat produced by walls. Walls, Dr. Wells observes, as far as warmth is concerned, are regarded as useful, during a cold night, to the plants which touch them, or are near to them, only in two ways; first, by the mechanical shelter which they afford against cold winds, and secondly, by giving out the heat which they had acquired during the day. It appearing to me, however, that, on clear and calm nights, those on which plants frequently receive much injury from cold, walls must be beneficial in a third way, namely, by preventing, in part, the loss of heat, which the plants would sustain from radiation, if they were fully exposed to the sky: the following experiment was made for the purpose of determining the justness of this opinion. A cambric handkerchief having
been placed, by means of two upright sticks, perpendicularly to a grass-plot, and at right angles to the course of the air, a thermometer was laid upon the grass close to the lower edge of the handkerchief, on its windward side. The thermometer thus situated was several nights compared with another lying on the same grass-plot, but on a part of it fully exposed to the sky. On two of these nights, the air being clear and calm, the grass close to the handkerchief was found to be 4° warmer than the fully exposed grass. On a third, the difference was 6°. An analogous fact is mentioned by Gersten, who says, that a horizontal surface is more abundantly dewed, than one which is perpendicular to the ground.

1207. Heat from a covering of snow. The covering of snow, the same author observes, which countries in high latitudes enjoy during the winter, has been very commonly thought to be beneficial to vegetable substances on the surface of the earth, as far as their temperature is concerned, solely by protecting them from the cold of the atmosphere. But were this supposition just, the advantage of the covering would be greatly circumscribed; since the upper parts of trees and of tall shrubs are still exposed to the influence of the air. Another reason, however, is furnished for its usefulness, by what has been said in this essay; which is, that it prevents the occurrence of the cold, which bodies on the earth acquire, in addition to that of the atmosphere, by the radiation of their heat to the heavens during still and clear nights. The cause, indeed, of this additional cold, does not constantly operate; but its presence, during only a few hours, might effectually destroy plants, which now pass unhurt through the winter. Again, as things are, while low vegetable productions are prevented, by their covering of snow, from becoming colder than the atmosphere in consequence of their own radiation, the parts of trees and tall shrubs, which rise above the snow, are little affected by cold from this cause. For their outermost twigs, now that they are destitute of leaves, are much smaller than the thermometers suspended by me in the air, which in this situation very seldom became more than 2° colder than the atmosphere. The larger branches, too, which, if fully exposed to the sky, would become colder than the extreme parts, are, in a great degree, sheltered by them; and, in the last place, the trunks are sheltered both by the smaller and the larger parts, not to mention that the trunks must derive heat, by conduction through the roots, from the earth kept warm by the snow. In a similar way is partly to be explained the manner, in which a layer of earth or straw preserves vegetable matters in our own fields, from the injurious effects of cold in winter. (Essay on Dريع, & c. 1819.)

1208. The nature of light is totally unknown: the light which proceeds from the sun seems to be composed of three distinct substances. Scheel discovered that a glass mirror held before the fire reflected the rays of light, but not the rays of caloric; but when a metallic mirror was placed in the same situation, both heat and light were reflected. The mirror of glass became hot in a short time, but no change of temperature took place on the metallic mirror. This experiment shows that the glass mirror absorbed the rays of caloric, and reflected those of light; while the metallic mirror, suffering no change of temperature, reflected both. And if a plate glass be held before a burning body, the rays of light are not sensibly interrupted, but the rays of caloric are intercepted; for no sensible heat is observed on the opposite side of the glass; but when the glass has reached a proper degree of temperature, the rays of caloric are transmitted with the same facility as those of light. And thus the rays of light and caloric may be separated. But the curious experiments of Dr. Herschel have clearly proved that the invisible rays which are emitted by the sun, have the greatest heating power. In those experiments, the different colored rays were thrown on the bulb of a very delicate thermometer, and their heating power was observed. The heating power of the violet, green, and red rays were found to be each other as the following numbers: violet, 16.0; green, 22.4; red, 55.0. The heating power of the most refrangible rays was least, and this power increases as the refrangibility diminishes. The red ray, therefore, has the greatest heating power, and the violet, which is the most refrangible, the least. The illuminating power, it has been already observed, is greatest in the middle of the spectrum, and it diminishes towards both extremities; but the heating power, which is least at the violet end, increases from that to the red extremity; and when the thermometer was placed beyond the limit of the red ray, it rose still higher than in the red ray, which has the greatest heating power in the spectrum. The heating power of these invisible rays was greatest at the distance of half an inch beyond the red ray, but it was sensible at the distance of one inch and a half.

1209. The influence of the different solar rays on vegetation has not yet been studied; but it is certain that the rays exercise an influence independent of the heat they produce. Thus plants kept in darkness, but supplied with heat, air, and moisture, grow for a short time, but they never gain their natural colors; their leaves are white and pale, and their juices watery and peculiarly saccharine: according to Knight they merely
expend the sap previously generated under the influence of light. (Notes to Sir H. Davy's Agr. Chem. p. 402.)

Sect. II. Of Electricity.

1210. Electrical changes are constantly taking place in nature, on the surface of the earth, and in the atmosphere; but as yet the effects of this power in vegetation have not been correctly estimated. It has been shown by experiments made by means of the voltaic battery, that compound bodies in general, are capable of being decomposed by electrical powers, and it is probable that the various electrical phenomena occurring in our system, must influence both the germination of seeds and the growth of plants. It has been found that corn sprouted much more rapidly in water positively electrified by the voltaic instrument, than in water negatively electrified; and experiments made upon the atmosphere show that clouds are usually negative; and, as when a cloud is in one state of electricity, the surface of the earth beneath is brought into the opposite state, it is probable that in common cases the surface of the earth is positive. A similar experiment is related by Dr. Darwin. (Phytologia, sect. xiii. 2, 3.)

1211. Respecting the nature of electricity different opinions are entertained amongst scientific men; by some, the phenomena are conceived to depend upon a single subtle fluid, in excess in the bodies said to be positively electrified, and in deficiency in the bodies said to be negatively electrified. A second class suppose the effects to be produced by two different fluids, called by them the vitreous fluid and the resinous fluid; and others regard them as affections or motions of matter, or an exhibition of attractive powers, similar to those which produce chemical combination and decomposition; but usually exerting their action on masses.

1212. A profitable application of electricity, Dr. Darwin observes, to promote the growth of plants is not yet discovered; it is nevertheless probable, that in dry seasons, the erection of numerous metallic points on the surface of the ground, but a few feet high, might, in the night-time, contribute to precipitate the dew by facilitating the passage of electricity from the air into the earth; and that an erection of such points higher in the air by means of wires wrapped round tall rods, like angle rods, or elevated on buildings, might frequently precipitate showers from the higher parts of the atmosphere. Such points erected in gardens might promote a quicker vegetation of the plants in their vicinity, by supplying them more abundantly with the electric ether. (Phytologia, xiii. 4.) J. Williams (Climate of Great Britain, 348,) enlarging on this idea, proposes to erect large electrical machines, to be driven by wind, over the general face of the country, for the purpose of improving the climate, and especially for lessening that superabundant moisture which he contends is yearly increasing from the increased evaporating surface, produced by the vegetation of improved culture, and especially from the increase of pastures, hedges, and ornamental plantations.

Sect. III. Of Water.

1213. Water is a compound of oxygene and hydrogen gas, though primarily reckoned a simple or elementary substance. "If the metal called potassium be exposed in a glass tube to a small quantity of water, it will act upon it with great violence; elastic fluid will be disengaged, which will be found to be hydrogen; and the same effects will be produced upon the potassium, as if it had absorbed a small quantity of oxygen; and the hydrogen disengaged, and the oxygen added to the potassium, are in weight as 2 to 15; and if two in volume of hydrogen, and one in volume of oxygen, which have the weights of 2 and 15, be introduced into a close vessel, and an electrical spark passed through them, they will inflame and condense into 17 parts of pure water."  

1214. Water is absolutely necessary to the economy of vegetation in its elastic and fluid state; and it is not devoid of use even in its solid form. Snow and ice are bad conductors of heat; and when the ground is covered with snow, or the surface of the soil or of water is frozen, the roots or bulbs of the plants beneath are protected by the congealed water from the influence of the atmosphere, the temperature of which, in northern winters, is usually very much below the freezing point; and this water becomes the first nourishment of the plant in early spring. The expansion of water during its congelation, at which time its volume increases one twelfth, and its contraction of bulk during a thaw, tend to pulverise the soil, to separate its parts from each other, and to make it more permeable to the influence of the air.
SCIENCE OF GARDENING.

PART II.

CHAP. IV.

Of the Agency of the Atmosphere in Vegetation.

1215. The aerial medium which envelopes the earth may be studied chemically and physically; the first study respects the elements of which the atmosphere is composed; and the second their action in a state of combination, and as influenced by various causes, or those phenomena which constitute the weather.

SECT. I. Of the Elements of the Atmosphere.

1216. Water, carbonic acid gas, oxygen, and azote, are the principal substances composing the atmosphere; but more minute enquiries respecting their nature and agencies are necessary to afford correct views of its uses in vegetation.

1217. That water exists in the atmosphere is easily proved. If some of the salt, called muriate of lime, that has been just heated red, be exposed to the air, even in the driest and coldest weather, it will increase in weight, and become moist; and in a certain time will be converted into a fluid. If put into a retort and heated, it will yield pure water; will gradually recover its pristine state; and, if heated red, its former weight: so that it is evident that the water united to it was derived from the air. And that it existed in the air in an invisible and elastic form, is proved by the circumstance, that if a given quantity of air be exposed to the salt, its volume and weight will diminish, provided the experiment be correctly made.

1218. The quantity of water which exists in air, as vapor, varies with the temperature. In proportion as the weather is hotter, the quantity is greater. At 50° of Fahrenheit, air contains about one 50th of its volume of vapor; and as the specific gravity of vapor is to that of air nearly as 10 to 16; this is about one 75th of its weight. At 100°, supposing that there is a free communication with water, it contains about one 14th part in volume, or one 21st in weight. It is the condensation of vapor by diminution of the temperature of the atmosphere, which is probably the principal cause of the formation of clouds, and of the deposition of dew, mist, snow, or hail.

1219. The power of different substances to absorb aqueous vapor from the atmosphere by cohesive attraction has been already referred to. (1058.) The leaves of living plants appear to act upon this vapor in its elastic form, and to absorb it. Some vegetables increase in weight from this cause, when suspended in the atmosphere and unconnected with the soil; such as the house-leek, and different species of the aloe. In very intense heats, and when the soil is dry, the life of plants seems to be preserved by the absorbent power of their leaves; and it is a beautiful circumstance in the economy of nature, that aqueous vapor is most abundant in the atmosphere when it is most needed for the purposes of life; and that when other sources of its supply are cut off, this is most copious.

1220. The existence of carbonic acid gas in the atmosphere is proved by the following process: if a solution of lime and water be exposed to the air, a pellicle will speedily form upon it, and a solid matter will gradually fall to the bottom of the water, and in a certain time the water will become tasteless; this is owing to the combination of the lime which was dissolved in the water with carbonic acid gas, which existed in the atmosphere, as may be proved by collecting the film and the solid matter, and igniting them strongly in a little tube of platina or iron; they will give out carbonic acid gas, and will become quick-lime, which, added to the same water, will again bring it to the state of lime-water.

1221. The quantity of carbonic acid gas in the atmosphere is very small. It is not easy to determine it with precision, and it must differ in different situations; but where there is a free circulation of air, it is probably never more than one 500th, nor less than one 800th of the volume of air. Carbonic acid gas is nearly one third heavier than the other elastic parts of the atmosphere in their mixed state; hence at first view it might be supposed that it would be most abundant in the lower regions of the atmosphere; but unless it has been immediately produced at the surface of the earth in some chemical process, this does not seem to be the case; elastic fluids of different specific gravities have a tendency to equable mixture by a species of attraction, and the different parts of the atmosphere are constantly agitated and blended together by winds or other causes. De Saussure found lime-water precipitated on Mount Blanc, the highest point of land in Europe; and carbonic acid gas has been always found, apparently in due proportion, in the air brought down from great heights in the atmosphere by aerostatic adventurers.

1222. The principal consumption of the carbonic acid in the atmosphere seems to be in affording nourishment to plants; and some of them appear to be supplied with carbon chiefly from this source.

1223. The formation of carbonic acid gas takes place during fermentation, combustion, putrefaction, respiration, and a number of operations taking place upon the surface of the
earth; and there is no other process known in nature by which it can be destroyed but by vegetation.

1224. Oxygen and azote are the remaining constituents of the atmosphere. After a given portion of common air has been deprived of aqueous vapor and carbonic acid gas, it appears little altered in its properties; it remains a compound of oxygen and azote, which supports combustion and animal life. There are many modes of separating these two gases from each other. A simple one is by burning phosphorus in a confined volume of air: this absorbs the oxygen and leaves the azote; and 100 parts in volume of air, in which phosphorus has been burnt, yield 79 parts of azote; and by mixing this azote with 21 parts of fresh oxygen gas artificially procured, a substance having the original characters of air is produced. To procure pure oxygen from air, quicksilver may be kept heated in it, at about 600°, till it becomes a red powder; this powder, when ignited, will be restored to the state of quicksilver by giving off oxygen.

1225. Oxygen is necessary to some functions of vegetables; but its great importance in nature is in its relation to the economy of animals. It is absolutely necessary to their life. Atmospheric air taken into the lungs of animals, or passed in solution in water through the gills of fishes, loses oxygen; and for the oxygen lost, about an equal volume of carbonic acid appears.

1226. The effects of azote in vegetation are not distinctly known. As it is found in some of the products of vegetation, it may be absorbed by certain plants from the atmosphere. It prevents the action of oxygen from being too energetic, and serves as a medium in which the more essential parts of the air act; nor is this circumstance unconditionally to the analogy of nature; for the elements most abundant on the solid surface of the globe, are not those which are the most essential to the existence of the living beings belonging to it.

1227. The action of the atmosphere on plants differs at different periods of their growth, and varies with the various stages of the development and decay of their organs. We have seen (728) that if a healthy seed be moistened and exposed to air at a temperature not below 45°, it soon germinates, and shoots forth a plume, which rises upwards, and a radicle which descends. If the air be confined, it is found that in the process of germination the oxygen, or a part of it, is absorbed. The azote remains unaltered; no carbonic acid is taken away from the air; on the contrary, some is added. Seeds are incapable of germinating, except when oxygen is present. In the exhausted receiver of the air-pump, in pure azote, or in pure carbonic acid, when moistened they swell, but do not vegetate; and if kept in these gases, lose their living powers, and undergo putrefaction. If a seed be examined before germination, it will be found more or less insipid, at least not sweet; but after germination it is always sweet. Its coagulated mucilage, or starch, is converted into sugar in the process; a substance difficult of solution is changed into one easily soluble; and the sugar carried through the cells or vessels of the cotyledons, is the nourishment of the infant plant. The absorption of oxygen by the seed in germination, has been compared to its absorption in producing the evolution of vital life in the egg; but this analogy is only remote. All animals, from the most to the least perfect classes, require a supply of oxygen. From the moment the heart begins to pulsate till it ceases to beat, the aeration of the blood is constant, and the function of respiration invariable; carbonic acid is given off in the process, but the chemical change produced in the blood is unknown; nor is there any reason to suppose the formation of any substance similar to sugar. It is evident, that in all cases of semination, the seeds should be sown so as to be fully exposed to the influence of the air. And one cause of the unproductiveness of cold cleyey adhesive soils is, that the seed is coated with matter impermeable to air. In sandy soils the earth is always sufficiently penetrable by the atmosphere; but in cleyey soils there can scarcely be too great a mechanical division of parts. Any seed not fully supplied with air, always produces a weak and diseased plant. We have already seen (756) that carbon is added to plants from the air by the process of vegetation in sunshine; and oxygen is added to the atmosphere at the same time.

1228. Those changes in the atmosphere which constitute the most important meteorological phenomena, may be classed under five distinct heads; the alterations that occur in the weight of the atmosphere; those that take place in its temperature; the changes produced in its quantity by evaporation and rain; the excessive agitation to which it is frequently subject; and the phenomena arising from electric and other causes, that at particular times occasion or attend the precipitations and agitations alluded to. All the above phenomena prove to demonstration that constant changes take place, the consequences of new combinations and decompositions rapidly following each other.

1229. With respect to the changes in the weight of the atmosphere it is generally known that the instrument called the barometer shows the weight of a body of air immediately above it, extending to the extreme boundary of the atmosphere, and the base of which is equal to that of the mercury contained within it. As the level of the sea is the lowest
point of observation, the column of air over a barometer placed at that level is the longest to be obtained.

The variations of the barometer between the tropics are very trifling, and it does not descend more than half as much in that part of the globe at every two hundred feet of elevation as it does beyond the tropics. The range of the barometer increases gradually as the latitude increases toward the poles; and in the end it amounts to two or three inches. The following Table will explain this gradual increase:

<table>
<thead>
<tr>
<th>Latitude</th>
<th>Places</th>
<th>Range of the Barometer.</th>
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<tr>
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<td>0°-09°</td>
<td>Peru -</td>
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<tr>
<td>9°-23°</td>
<td>Calcutta -</td>
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<tr>
<td>33°-55°</td>
<td>Cape Town -</td>
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<tr>
<td>51°-8°</td>
<td>Naples -</td>
<td>2 47 1 80</td>
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<tr>
<td>8°-14°</td>
<td>Dover -</td>
<td>3 50 2 94</td>
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<tr>
<td>13°-17°</td>
<td>Middlewich -</td>
<td>3 89 2 96</td>
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<tr>
<td>17°-25°</td>
<td>Liverpool -</td>
<td>5 43 4 77</td>
</tr>
<tr>
<td>25°-56°</td>
<td>Petersburgh -</td>
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</table>

The range of the barometer is considerably less in North America than in the corresponding latitudes of Europe, particularly in Virginia, where it never exceeds 11. The range is more considerable at the level of the sea than at the higher elevations; and in the same degree of latitude it is in the inverse ratio of the height of the place above the level of the sea. Cotte composed a table, which has been published in the Journal de Physique, from which it appears extremely probable, that the barometer has an invariable tendency to rise between the morning and the evening, and that this impulse is most considerable from two in the afternoon till nine at night, when the greatest elevation is produced; but the elevation at nine differs from that at two by four twelfths, while that of two varies from the elevation of the morning only by one twelfth, and that in particular climates the greatest elevation is at two o'clock. The observations of Luke Howard; and from them it is concluded, that the barometer is influenced by some depressing cause at new and full moon, and that some other makes it rise at the quarters. This coincidence is most considerable in fair and calm weather; the depression in the interval between the quarters and conjunctions amounts to one tenth of an inch, and the rise from the conjunctions to the quarters is to the same amount. The range of this instrument is found to be greater in winter than in summer; for instance, the mean at York, during the months from October to March inclusive, in the year 1725, was 142, and in the six succeeding months 1016.

The more serene and settled the weather, the higher the barometer ranges; calm weather, with a tendency to rain, depresses it; high winds have a similar effect on it; and the greatest elevation occurs with easterly and northerly winds; but the south produces a directly contrary effect.

1290. The variations in the temperature of the air in any particular place, exclusive of the differences of seasons and climates, are very considerable. These changes cannot be produced by heat derived from the sun, as its rays concentrated have no kind of effect on air; those, however, heat the surface of our globe, which is communicated to the immediate atmosphere; it is through this fact that the temperature is highest where the place is so situated as to receive with most effect the rays of the sun, and that it varies in each region with the season; it is also the cause why it decreases in proportion to the height of the air above the surface of the earth. The most perpendicular rays falling on the globe at the equator, there the heat of it is the greatest, and that heat decreases gradually to the poles, of course the temperature of the air is in exact unison; from this, it appears, that the air acquires the greatest degree of warmth over the equator, where it becomes insensibly cooler till we arrive at the poles; in the same manner, the air immediately above the equator cools gradually. Though the temperature sinks as it approaches the pole, and is highest at the equator, yet as it varies continually with the seasons, it is impossible to form an accurate idea of the progression without forming a mean temperature for a year, from that of the temperature of every degree of latitude for every day of the year, which may be accomplished by adding together the whole of the observations and dividing by their number, when the quotient will be the mean temperature for the year. The diminution," says Dr. Thomson, "from the pole to the equator takes place in a mathematical progression; or to speak more properly, the annual temperature of all the latitudes, are arithmetical means between the mean annual temperature of the equator and the pole. And as far as heat depends in the action of solar rays, that of each month is as the mean altitude of the sun, or rather as the sine of the sun's altitude."

1231. Inconsiderable seas, in temperate and cold climates, are colder in winter and warmer in summer than the main ocean, as they are necessarily under the influence of natural operations from the land. Thus the Gulf of Bothnia, is generally frozen in winter, but the water is sometimes heated in the summer to 70°, a state, the opposite part of the Atlantic never acquires; the German Sea is five degrees warmer in summer than the Atlantic, and more than three colder in winter; the Mediterranean is almost throughout warmer both in winter and summer, which therefore causes the Atlantic to flow into it; and the Black Sea being colder than the Mediterranean, flows into the latter.

The eastern parts of North America, as appears from meteorological tables, have a much colder air than the opposite European coast, and fall short of the standard by about ten or twelve degrees. There are several causes which produce this considerable difference. The nearest part of the Northern ocean, between the 40th and 50th degree of north latitude, and the 100th and 110th of longitude west from London; and there the most considerable rivers have their origin. The height alone is sufficient to make this tract colder than it would otherwise be; but there are other causes, and these are most extensive forests, and large swamps and morasses, each of which exclude heat from the earth, and consequently prevent it from illuminating the rigor of winter. Many extensive lakes lie to the east, and Hudson's Bay more to the north; a chain of mountains extends on the south of the latter, and those equally prevent the accumulation of heat; besides, this bay is bounded on the east by the mountainous country of Labrador, and has many islands; from all which circumstances arise the lowness of the temperature, and the piercing cold of the north-west winds. The annual decrease of the forests for the purpose of clearing the ground
and the consumption for building and fuel, is supposed to have occasioned a considerable decrease of cold in the winter; and if this should be the result, much will yet be due towards bringing the temperature of the European and American continents to something like a level.

1292. Continents have a colder atmosphere than islands situated in the same degree of latitude; and countries lying to the windward of the superior classes of mountains, or forests, are warmer than those which are to the leeward. Earth always possessing a certain degree of moisture, has a greater capacity to receive and retain heat than sand or stones, the latter therefore are heated and cooled with more rapidity: it is from this circumstance that the intense heats of Africa and Arabia, and the cold of Terra del Fuego, are derived. The temperature of growing vegetables changes very gradually; but there is a considerable evaporation from them: if those exist in great numbers, and congregated, or in forests, their foliage preventing the rays of the sun from reaching the earth, it is perfectly natural that the immediate atmosphere must be greatly affected by the ascent of chilled vapors.

1293. Our next object is the ascent and descent of water: the principal appearances of this element are vapor, clouds, dew, rain, frost, hail, snow, and ice.

1294. Vapor is water rarefied by heat, in consequence of which becoming lighter than the atmosphere, it is raised considerably above the surface of the earth, and afterwards by a partial condensation forms clouds. It differs from exhalation, which is properly a dispersion of dry particles from a body. When water is heated to 212° it boils, and is rapidly converted into steam; and the same change takes place in much lower temperatures; but in that case the evaporation is slower, and the elasticity of the steam is smaller. As a very considerable proportion of the earth’s surface is covered with water, and as this water is constantly evaporating and mixing with the atmosphere in the state of vapor, a precise determination of the rate of evaporation must be of very great importance in meteorology. Evaporation is confined entirely to the surface of the water; hence it is, in all cases, proportional to the surface of the water exposed to the atmosphere. Much more vapor of course rises in maritime countries or those interspersed with lakes, than in inland countries. Much more vapor rises during hot weather than during cold: hence the quantity evaporated depends in some measure upon temperature. The quantity of vapor which rises from water, even when the temperature is the same, varies according to circumstances. It is least of all in calm weather, greater when a breeze blows, and greatest of all with a strong wind. From experiments, it appears, that the quantity of vapor raised annually at Manchester is equal to about 25 inches of rain. If to this we add five inches for the dew, with Dalton, it will make the annual evaporation 30 inches. Now, if we consider the situation of England, and the greater quantity of vapor raised from water, it will not surely be considered as too great an allowance, if we estimate the mean annual evaporation over the whole surface of the globe at 35 inches.

1295. A cloud is a mass of vapor, more or less opaque, formed and sustained at considerable height in the atmosphere, probably by the joint agencies of heat and electricity. The first successful attempt to arrange the diversified form of clouds, under a few general modifications, was made by Luke Howard, Esq. We shall give here a brief account of his ingenious classification.

1296. The simple modifications are thus named and defined:—1. Cirrus, parallel, flexuous, or diverging fibres, extensible in any or in all directions (fig. 75. a); 2. Cumulus, convex or conical heaps, increasing upwards from a horizontal base (d); 3. Stratus, a widely-extended, continuous, horizontal sheet, increasing from below (c).

1297. The intermediate modifications which require to be noticed are, 4. Cirro-cumulus, small, well-defined, roundish masses, in close horizontal arrangement (d); 5. Cirro-stratus, horizontal or slightly inclined masses, attenuated towards a part or the whole of their circumference, bent downward or undulated, separate or in groups consisting of small clouds having these characters (e).

1298. The compound modifications are, 6. Cumulo-stratus, or twin cloud; the cirro-stratus, blended with the cumulus, and either appearing intermixed with the heaps of the latter, or superadding a wide-spread structure to its base (f); 7. Cumulo-cirro-stratus, vel Nimbus; the rain-cloud, a cloud or system of clouds from which rain is falling. It is a horizontal sheet, above which the cirrus spreads, while the cumulus enters it laterally and from beneath (g, g); 8. The Fall Cloud, resting apparently on the surface of the ground (h).

1299. The cirrus appears to have the least density, the greatest elevation, the greatest variety of extent and direction, and to appear earliest in serene weather, being indicated by a few threads pencilled on the sky. Before storms they appear lower and denser, and usually in the quarter opposite to that from which the storm arises. Steady high winds are also preceded and attended by cirrus streaks, running quite across the sky in the direction they blow in.

1300. The cumulus has the densest structure, is formed in the lower atmosphere, and moves along with the current next the earth. A small irregular spot first appears, and it, as it were, the nucleus on which they increase. The lower surface continues irregularly plane, while the upper rises into conical or hemispherical heaps; which may afterwards continue long nearly of the same bulk, or rapidly rise into moun-
tains. They will begin, in fair weather, to form some hours after sunrise, arrive at their maximum in the hottest part of the afternoon, then go on diminishing, and totally disperse about sunset. Previous to rain the cumulus increases rapidly, appears lower in the atmosphere, and with its surface full of loose fleeces or protuberances. The formation of large cumuli to leeward in a strong wind, indicates the approach of a calm with rain. When they do not disappear or subside about sunset, but continue to rise, thunder is to be expected in the night.

1241. The stratus has a mean degree of density, and is the lowest of clouds, its inferior surface commonly resting on the earth in water. This is properly the cloud of night, appearing about sunset. It comprehends all those creeping mists which in calm weather ascend in spreading sheets (like an inundation of water) from the bottoms of valleys, and the surfaces of lakes and rivers. On the return of the sun, the level surface of this cloud begins to put on the appearance of cumulus, the whole at the same time separating from the ground. The continuity is next destroyed, and the cloud ascends and evaporates, or passes off with the appearance of the nascent cumulus. This has long been experienced as a prognostic of fair weather.

1242. Transition of forms. The cirrus having continued for sometime increasing or stationary, usually passes either to the cirro-cumulus or the cirro-stratus, at the same time descending to a lower station in the atmosphere. This modification forms a very beautiful sky, and is frequently in summer an attendant on warm and dry weather. The cirro-stratus, when seen in the distance, frequently gives the idea of shoals of fish. It precedes wind and rain; is seen in the intervals of storms; and sometimes alternates with the cirro-cumulus in the same cloud, when the different evolutions form a curious spectacle. A judgment may be formed of the weather likely to ensue by observing which modification prevails at last. The solar and lunar halos, as well as the parhelion and paraselene (mock sun and mock moon), prognostics of foul weather, are occasioned by this cloud. The cumulo-stratus precedes, and the nimbus accompanies rain.

1243. Dew is the moisture insensibly deposited from the atmosphere on the surface of
the earth. This moisture is precipitated by the cold of the body on which it appears, and will be more or less abundant, not in proportion to the coldness of that body, but in proportion to the existing state of the air in regard to moisture. It is commonly supposed that the formation of dew produces cold, but like every other precipitation of water from the atmosphere, it must evidently produce heat.

1848. Phenomena of dew. Aristotle justly remarked, that dew appears only on calm and clear nights. Dr. Wells shows, that very little is ever deposited in opposite circumstances; and that little only when the clouds are very high. It is never seen on nights both cloudy and windy; and if in the course of the night the weather, from being serene, should become sport and wind had been blowing, then before sunrise, the sky would be perfectly covered with clouds, more dew will appear than if it were entirely uncovered. Dew probably begins in the country to appear upon grass in places shaded from the sun, during clear and calm weather, soon after the heat of the atmosphere has declined, and continues to be deposited throughout the night for a considerable time. Its quantity will depend in some measure on the opposition of moisture in the atmosphere, and is consequently greater after rain than after a long tract of dry weather; and in Europe, with southerly and westerly winds, than with those which blow from the north and the east. The direction of the sea determines this relation of the winds to the dew. For instance, dew falls very much less in the distance of the winds to the sea.

1246. Rain. Luke Howard, who may be considered as our most accurate scientific meteorologist, is inclined to think, that rain is in almost every instance the result of the electrical action of clouds upon each other.

1847. Phenomena of rain. Rain never descends till the transparency of the air ceases, and the invisible vapors become visible, when clouds form, and at length the drops fall; clouds, instead of forming gradually at once throughout all parts of the horizon, generate in a particular spot, and imperceptibly increase till the whole expanse is obscured.

1248. The cause of rain is thus accounted for by Dalton. If two masses of air, of unequal temperatures, by the ordinary currents of the winds, are intermixed, when saturated with vapor, a precipitation ensues. If the masses are under saturation, then less precipitation takes place, or none at all, according to the degree. Also the warmer the air, the greater is the quantity of vapor precipitated in like circumstances. Hence the reason why rains are heavier in summer than in winter, and in warm countries than in cold.

1249. The quantity of rain, taken at an annual mean, is the greatest at the equator, and it lessens gradually to the poles; but there are fewer days of rain there, the number of which increase in proportion to the distance from it. From north latitude 12° to 43° the mean number of rainy days is 78; from 43° to 46° the mean number is 103; from 46° to 50°, 134; and from 51° to 60°, 161. Winter often produces a greater number of rainy days than summer, though the quantity of rain is more considerable in the latter than in the former season; at Petersburg rain and snow falls on an average 84 days of the winter, and the quantity amounts to about five inches; on the contrary the summer produces eleven inches in about the same number of days. Mountainous districts are subject to great falls of rain; among the Andes particularly it rains almost incessantly, while the flat country of Egypt is consumed by endless drought. Dalton estimates the quantity of rain falling in England at 31 inches. The mean annual quantity of rain for the whole globe is 34 inches.

1250. The cause why less rain falls in the first six months of the year than in the last six months is thus explained. The whole quantity of water in the atmosphere in January is usually about three inches, as appears from the dew point, which is then about 32°.
Now the force of vapors at that temperature is 0·2 of an inch of mercury, which is equal to 2·8 or three inches of water. The dew point in July is usually about 58° or 59°, corresponding to 0·5 of an inch of mercury, which is equal to seven inches of water; the difference is four inches of water, which the atmosphere then contains more than in the former month. Hence, supposing the usual intermittence of currents of air in both the intervening periods to be the same, the rain ought to be four inches less in the former period of the year than the average, and four inches more in the latter period, making a difference of eight inches between the two periods, which nearly accords with the preceding observations.

1251. The mean monthly and annual quantities of rain at various places, deduced from the average for many years, by Dalton, is given in the following Table:

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<tbody>
<tr>
<td>January</td>
<td>2.310</td>
<td>2.177</td>
<td>2.193</td>
<td>3.361</td>
<td>5.289</td>
<td>3.085</td>
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<td>1.494</td>
<td>2.928</td>
<td>2.477</td>
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<td>February</td>
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<td>1.652</td>
<td>2.995</td>
<td>5.320</td>
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<td>2.132</td>
<td>1.700</td>
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<td>March</td>
<td>2.088</td>
<td>1.523</td>
<td>1.352</td>
<td>1.785</td>
<td>3.151</td>
<td>2.164</td>
<td>1.184</td>
<td>1.172</td>
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<td>April</td>
<td>2.610</td>
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<td>2.180</td>
<td>2.983</td>
<td>2.017</td>
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<td>1.185</td>
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<td>2.502</td>
<td>2.816</td>
<td>2.586</td>
<td>2.918</td>
<td>2.722</td>
<td>2.974</td>
<td>1.933</td>
<td>1.738</td>
<td>1.657</td>
<td>2.502</td>
<td>2.315</td>
</tr>
<tr>
<td>August</td>
<td>3.065</td>
<td>3.311</td>
<td>2.443</td>
<td>4.381</td>
<td>5.089</td>
<td>3.199</td>
<td>2.746</td>
<td>1.807</td>
<td>1.900</td>
<td>2.347</td>
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<td>November</td>
<td>3.300</td>
<td>3.441</td>
<td>2.634</td>
<td>3.775</td>
<td>4.735</td>
<td>3.174</td>
<td>1.904</td>
<td>2.222</td>
<td>1.730</td>
<td>4.187</td>
<td>3.120</td>
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</table>

1252. Frost, being derived from the atmosphere, naturally proceeds from the upper parts of bodies downwards, as the water and the earth; so the longer a frost is continued, the thicker the ice becomes upon the water in ponds, and the deeper into the earth the ground is frozen. In about 16 or 17 days' frost, Boyle found it penetrated 14 inches into the ground. At Moscow, in a hard season, the frost will penetrate two feet deep into the ground; and Captain James found it penetrated 10 feet deep in Charlton island, and the water in the same island was frozen to the depth of six feet. Scheffer assures us, that in Sweden the frost pieces two cubits (a Swedish cull), into the earth, and turns what moisture is found there into a whitish substance, like ice; and standing water to three ells or more. The same author also mentions sudden cracks or rifts in the ice of the lakes of Sweden, nine or ten feet deep, and many leagues long; the rupture being made with a noise not less loud than if many guns were discharged together. By such means however the fishes are furnished with air, so that they are rarely found dead.

The history of frosts furnishes very extraordinary facts. The trees are often scorched and burnt up, as with the most excessive heat, in consequence of the separation of water from the air, which is therefore very drying. In the great frost in 1685, the trunks of oak, ash, walnut, and other trees were miserably split and cleft, so that they might be seen through, and the cracks often attended with dreadful noises like the explosion of fire-arms.

1253. Hail is generally defined as frozen rain, it differs from it in that the hailstones are not formed of single pieces of ice, but of many little spherules agglutinated together; neither are those spherules all of the same consistence; some of them being hard and solid, like perfect ice; others soft, and mostly like snow hardened by a severe frost. Hailstone has a kind of core of this soft matter; but more frequently the core is solid and hard, while the outside is formed of a softer matter. Hailstones assume various figures, being sometimes round, at other times pyramidal, crenated, angular, thin, and flat, and sometimes stellated with six radii, like the small crystals of snow. Natural historians furnish us with various accounts of surprising showers of hail in which the hailstones were of extraordinary magnitude.

1254. Snow is formed by the freezing of the vapors in the atmosphere. It differs from hail and hoar frost, in being as it were crystallised, which they are not. As the flakes fall down through the atmosphere, they are continually joined by more of these radiated spicula, and they increase in bulk like the drops of rain or hailstones. The lightness of snow, although it is firm ice, is owing to the excess of its surface in comparison to the matter contained under it: as gold itself may be extended in surface till it will ride upon the least breath of air. The whiteness of snow is owing to the small particles into which it is divided; for ice when pounded, will become equally white.

1255. Snow is of great use to the vegetable kingdom. Were we to judge from appearance only, we might imagine, that so far from being useful to the earth, the cold humidity of snow would be detrimental to vegetation. But the experience of all ages asserts the con-
trary. Snow, particularly in those northern regions where the ground is covered with it for several months, fructifies the earth, by guarding the corn or other vegetables from the intense cold of the air, and especially from the cold piercing winds. It has been a vulgar opinion, very generally received, that snow fertilises the land on which it falls more than rain, in consequence of the nitrous salts, which it is supposed to acquire by freezing. But it appears from the experiments of Margraaf, in the year 1731, that the chemical difference between rain and snow water, is exceedingly small; that the latter contains a somewhat less proportion of earth than the former; but neither of them contain either earth, or any kind of salt, in any quantity which can be sensibly efficacious in promoting vegetation. The peculiar agency of snow, as a fertiliser in preference to rain may be ascribed to its furnishing a covering to the roots of vegetables, by which they are guarded from the influence of the atmospheric cold, and the internal heat of the earth is prevented from escaping. The internal parts of the earth are heated uniformly to the fifty-eighth degree of Fahrenheit's thermometer. This degree of heat is greater than that in which the watery juices of vegetables freeze, and it is propagated from the inward parts of the earth to the surface, on which the vegetables grow. The atmosphere, being variably heated by the action of the sun in different climates, and in the same climate at different seasons, communicates to the surface of the earth, and to some distance below it, the degree of heat or cold which prevails in itself. Different vegetables are able to preserve life under different degrees of cold, but all of them perish when the cold which reaches their roots is extreme. Providence has, therefore, in the coldest climates, provided a covering of snow for the roots of vegetables, by which they are protected from the influence of the atmospheric cold. The snow keeps in the internal heat of the earth, which surrounds the roots of vegetables, and defends them from the cold of the atmosphere.

1256. Ice is water in the solid state, during which the temperature remains constant, being 32 degrees of the scale of Fahrenheit. Ice is considerably lighter than water; namely, about one eighth part; and this increase of dimensions is acquired with prodigious force, sufficient to burst the strongest iron vessels, and even pieces of artillery. Congelation takes place much more suddenly than the opposite process of liquefaction; and, of course, the same quantity of heat must be more rapidly extricated in freezing, than it is absorbed in thawing; the heat thus extricated being disposed to fly off in all directions, and little of it being retained by the neighboring bodies, more heat is lost than is gained by the alternation: so that where ice has once been formed, its production is in this manner redoubled.

1257. The northern ice extends about 9° from the pole; the southern 18° or 20°; in some parts even 30°; and floating ice has occasionally been found in both hemispheres as far as 40° from the poles, and sometimes, as it has been said, even in latitude 41° or 42°. Between 54° and 60° south latitude, the snow lies on the ground, at the sea-side, throughout the summer. The line of perpetual congelation is three miles above the surface at the equator, where the mean heat is 84°; at Teneriffe, in latitude 28°, two miles; in the latitude of London, a little more than a mile; and in latitude 80° north, only 1250 feet. At the pole, according to the analogy deduced by Kirwan, from a comparison of various observations, the mean temperature should be 31°. In London the mean temperature is 50°; at Rome and at Montpelier, a little more than 60°; in the island of Madeira, 70°; and in Jamaica, 80°.

1258. Wind. Were it not for this agitation of the air, putrid effluvia arising from the habitations of man, and from vegetable substances, besides the exhalations from water, would soon render it unfit for respiration, and a general mortality would be the consequence. The prevailing winds of our own country, which were ascertained by order of the Royal Society of London, at London are,

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<tr>
<th>Winds</th>
<th>Days</th>
<th>Winds</th>
<th>Days</th>
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<tbody>
<tr>
<td>South-west</td>
<td>112</td>
<td>West</td>
<td>53</td>
</tr>
<tr>
<td>North-east</td>
<td>58</td>
<td>Southeast</td>
<td>22</td>
</tr>
<tr>
<td>North-west</td>
<td>50</td>
<td>East</td>
<td>26</td>
</tr>
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</table>

The south wind blows more upon an average in each month of the year than any other, particularly in July and August; the north-east prevails during January, March, April, May, and June, and is most unfrequent in February, July, September, and December; the north-west occurring more frequently from November to March, and less so in September and October than in any other months.

Near Glasgow, the average is stated as follows:

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<th>Winds</th>
<th>Days</th>
<th>Winds</th>
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<tbody>
<tr>
<td>South-west</td>
<td>-</td>
<td>North-east</td>
<td>-</td>
</tr>
<tr>
<td>North-west</td>
<td>-</td>
<td>South-east</td>
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</tr>
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</table>

In Ireland, the prevailing winds are the west and south-west.

1259. The different degrees of motion of wind next excites our attention; and it seems al-
most superfluous to observe, that it varies in gradations from the gentlest zephyr, which plays upon the leaves of plants, greatly undulating them, to the furious tempest, calculated to inspire horror in the breast of the most callous. It is also a remarkable fact, that violent currents of air pass along, as it were, within a line, without sensibly agitating that beyond them. An instance of this kind occurred at Edinburgh, where the celebrated aeronaut Lunardi ascended in his balloon, which was conveyed with great velocity by the wind at the rate of 70 miles an hour, while a perfect calm existed in the city and neighborhood.

1290. Causes of wind. There are many circumstances attending the operations of the air, which we term wind, that serve for a basis for well-founded conjectures, and those, united to the result of daily observation, render the explanation of its phenomena tolerably satisfactory. It must be clear to the most common caprice of the mind, that the phenomena of the earth and the torrid zone that part of it must receive a greater proportion of heat than those parts where they fall obliquely; the heat thus acquired communicates to the air, which it rarefies, and causes to ascend, and the vacuum occasioned by this operation is immediately filled by the air at the north and by the poles from the equator: at that point it moves at the rate of fifteen geographical miles in a minute in the same degree; therefore, if part of it was conveyed instantaneously from latitude 30°, it would not directly acquire the velocity of that at the equator. Consequently, though the velocity and pressure are similar upon the cold air proceeding from the north and south, this similarity must be admitted to extend to each particular place by the beams of the sun. The moon, being a large body situated comparatively near the earth, is known to affect the atmosphere in its respiration; it can, therefore, be doubted, that some of the winds we experience are caused by her motion.

1261. The regular motion of the atmosphere, known by the name of land and sea breezes, may be accounted for upon the above principle: the heated rarefied land air rises, and its place is supplied by the chill damp air of the hills in the neighborhood, becoming cold and dense in the air of the sea; the surface of the sea, the coast winds, the hills of the night, descends and presses upon the comparatively lighter air over the sea, and hence the land breeze. Granting that the attraction of the moon, and the diurnal movement of the sun affects our atmosphere, there cannot be a doubt but the motion of the heavenly bodies towards the earth, the consequence of which is an easterly current on each side: from this, it proceeds that south-west winds are so frequent in the western parts of Europe, and over the Atlantic Ocean. Kirwan attributes our constant south-west winds, particularly during winter, to an opposite current prevailing between the Atlantic and the Mediterranean. The same opinion the winds may be referred to in turn from the countries to the south of it, in the western parts of our hemisphere.

1262. The variable winds cannot be so readily accounted for; yet it is evident, that though they seem the effect of capricious causes, they depend upon a regular system, arranged by the great Author of nature. That accurate and successful observer of part of his works, the celebrated Franklin, discovered in 1740, that winds originate at the precise points towards which they blow. This philosopher had observed an eclipse of the moon at Philadelphia, on the 23rd of August, 1728, which prevented, by a mysterious operation, the heaviest wind which had for some time prevailed there. He afterwards found the winds to have been at the northern part of the United States, while the winter season was the north-east; in the spring, south-west, and in the summer, south-east. He then supposed the air to be created at the end of a gate. The water is at rest till the gate is opened; then it begins to move out through the gate, and the water next the gate is put in motion and moves towards the gate; and so on successively, till the water at the head of the canal is in motion, which is last of all. In this case all the water moves the same way: as to the air, that it will be caused by the various states of the atmosphere, and the sun, which is the cause of all the phenomena.

1263. Other descriptions of winds may arise from a variety of causes. As the atmosphere has been accustomed to be composed of air, vapor, and carbonic acid and water, it is well known these frequently change their aerial form, and combine with different substances, and the reverse; consequently partial winds and accumulations must continually occur, which occasion winds of different degrees of violence, continuance, and direction.

1264. The principal electrical phenomena of the atmosphere are thunder and lightning.

1265. Thunder is the noise occasioned by the explosion of a flash of lightning passing through the air: or it is that noise which is excited by a sudden explosion of electrical clouds, which are therefore called thunder-clouds.

The rattling, in the noise of thunder, which makes it seem as if it passed through arches, is probably owing to the sound being excited among clouds hanging over one another, and the agitated air passing irregularly between them.

The explosion, if high in the air and remote from us, will do no mischief; but when near, it may, and has, in a thousand instances, destroyed trees, animals, &c. This proximity, or small distance, may be estimated nearly by the interval of time between seeing the flash of lightning and hearing the report of the thunder, estimating the distance of the latter at the rate of 142 feet for a second of time, or 56 seconds of time, or 3 seconds of time, or about twenty seconds of time, which at the rate above-mentioned, gives the distance almost two miles. But sometimes it comes in a second or two, which argues the explosion very near to us, and even among us. And in such cases, the Doctor assures us, he has sometimes found both the motions of the ground happened. Although in this country thunder may happen at any time of the year, yet the months of July and August are those in which it may almost certainly be expected. Its devastation is of very uncertain continuance; sometimes only a few peals will be heard at any particular place during the whole month, and others not once or twice times in a year. The duration, as the intensity, is subject to a great variety: sometimes there are singular long periods, of a week, or a month, or more; other times, of six weeks, or even longer; not that we have violent thunder in this country directly vertical in any one place so frequently in any year, but in many seasons it will be perceptible that thunder-clouds are formed in the neighbourhood, even at these short intervals. Hence it is evident, both from the frequency of the phenomena, and the length of time they last, that if the mere effect of the weather, for we have often a long truce of hot weather

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263.  Without any thunder; and besides, though not common, thunder is sometimes heard in the winter also. As therefore the heat of the weather is common to the whole summer, and, we must look for the causes of it in those phenomena, whatever they are, which are peculiar to the months of July, August, and the beginning of September. Now it is generally observed, that from the month of May to the end of June, the east wind prevails, for sometime wind, scarce, and continues with little interruption till towards the end of June. At that time, sometime sooner and sometimes later, a west wind takes its place, as the causes producing the east wind are not removed, the latter opposes the west wind with its whole force. At the place of meeting, there is naturally a most vehement pressure of the atmosphere, and friction of its particles against each other, and the violent heat, both from the atmosphere and from the earth, forming dark clouds, which can have little motion either way, because they are pressed almost equally on all sides. For the most part, however, the west wind prevails, and what little motion the clouds have is thrown towards the east: whence the common remark in this country, that "thunder-clouds move against the wind."

But this is by no means universal. For if the east wind does happen to be temporary before its natural period when it should take place, the east wind will very frequently get the better of it; and the clouds, even although thunder is produced, will move westward. Yet in either case, the reason is so obvious, that the most superficial observers cannot help taking notice of a considerable resistance in the atmosphere.

266.  Thunderbolts. When lightning acts with extraordinary violence, and breaks or shatters anything it is called a thunderbolt, which the vulgar, to fit it for such effects, suppose to be a hard body, and to be sent down to the earth from the sky. Beccaria, however, has said that we know nothing of a solid body of anything, more universally and commonly attributed to the thunderbolt, will be evident to any one, who considers those of gunpowder, and the several chemical fulminating powders, but more especially the astonishing powers of electricity, which are most visibly seen and employed by human art, and much more when directed and exercised in the course of nature. When we consider the known effects of electrical explosions, and those produced by lightning, we shall be at no loss to account for the extraordinary operations vulgarly ascribed to thunderbolts. As stones and bricks struck by lightning are often found in a vitrified state, we may reasonably suppose, with Beccaria, that some stones in the earth, having been struck in this manner, gave occasion to the vulgar opinion of the thunderbolt.

267.  Thunder-clouds are those clouds which are in a state fit for producing lightning and thunder. The first appearance of a thunder-storm, which usually happens when there is little or no wind, is one dense cloud, rising, and increasing very fast, as a thick smoke. The lower part of this cloud is black, and nearly level; but the upper finely arched, and well defined. Many of these clouds often seem piled upon one another, all arched in the same manner; but they are continually uniting, swelling, and separating. As the rising of the thunder-clouds, the earth is made the scene of a great number of very curious phenomena, that are motionless, or of and whimsical shapes; all these, upon the appearance of the thunder-cloud, draw towards it, and become more uniform in their shapes as they approach; till, coming very near the thunder-cloud, their limbs mutually stretch towards one another, and they immediately coalesce into one uniform mass. Sometimes the thunder-cloud will swell, and increase very fast, without the conjunction of any adiscitious clouds; the vapors in the atmosphere forming themselves into clouds whenever it passes. Some of the adiscitious clouds appear like white fringes, and some with a skin of the thunder-cloud, and are kept continually growing darker and darker, as they approach to unite with it. When the thunder-cloud is grown to a great size, its lower surface is often ragged, particular parts being detached towards the earth, but still connected with the rest. Sometimes the lower surface swells into various large protruberances, bending uniformly downwards. In the same time, one whole side of the sky, the clear parts of it, is so elevated, as it might seem to reach the heaven; and that part towards which the rain commonly falls in the greatest plenty; and if the agitation be exceedingly great, it commonly hail.

1268.  Lightning, when the thunder-cloud is swelling, and extending its branches over a large tract of country, the lightning is seen to dart from one part of it to another, and often to illuminate its whole mass. When the cloud has acquired a sufficient extent, the lightning strikes between the cloud and the earth, in two opposite places, the path of the lightning lying through the whole body of the cloud and its branches. The longer this lightning continues, the less dense does the cloud become, and the less dark its appearance; till at length it breaks in different places, and shows a clear sky. Those thunder-clouds are sometimes in a positive as well as a negative state of electricity. The electricity continues longer of the same kind, in proportion as the thunder-cloud is simple and uniform in its direction; but when the lightning changes its place, there commonly happens a change in the electricity of the apparatus over which the clouds passed. It changes suddenly after a very violent flash of lightning; but gradually when the lightning is moderate, and the progress of the thunder-cloud slow.

1269.  Lightning is an electrical explosion or phenomenon. Flashes of lightning are usually seen crooked and waving in the air. They strike the highest and most pointed objects in preference to others, as hills, trees, church spires, and conducting objects, &c. The direction the lightning forms is not, as is generally supposed, readily than those that are terminated by flat surfaces. Lightning is observed to take and follow the readiest and best conductor; and the same is the case with electricity in the discharge of the Leyden jar, from whence it is inferred, that in a thunder-storm it would be safer to have one's clothes wet than dry. Lightning burns, dissolves metals, renders some bodies, sometimes strikes persons blind, destroys animal life, deprives magnets of their virtue, or reverses their poles; and all these are well-known properties of electricity.

1270.  With regard to places of safety in times of thunder and lightning. Dr. Franklin's advice is to sit in the middle of a room, provided it be not under a metal lustre suspended by a chain, sitting on one chair, and laying the feet on the floor. It is still better, he says, to bring two or three mattresses or beds into the middle to place the end of the bed against the wall, for there are a great number of conductors as the walls the lightning will not be so likely to pass through them. But the safest place of all is in a hammock hung by silken cords, at an equal distance from all the sides of the room. Dr. Priestley observes, that the place of most perfect safety must be the cellar, and especially the middle of it; for when a thunder-storm is on, the lightning strikes on it before it reaches the lower body of the house. In the fields, the place of safety is within a few yards of a tree, but not quite near it. Beccaria cautions persons not always to trust too much to the neighborhood of a higher or better conductor than their own body, since he has repeatedly found that the lightning by no means descends in one undivided track, but that bodies of various kinds conduct their share of it at the same time, in proportion to their quantity and conducting power.
Sect. II. Of the Means of prognosticating the Weather.

1271. The study of atmospherical changes has, in all ages, been more or less attended to by men engaged in the culture of vegetables, or the pasturage of animals; and we, in this country, are surprised at the degree of perfection to which the ancients attained in this knowledge. But it ought to be recollected, that the study of the weather in the countries occupied by the ancients, as Egypt, Greece, Italy, and the continent of Europe, is a very different thing from its study in an island situated like ours. It is easy to foretell weather in countries where months pass away without rain or clouds, and where some weeks together, at stated periods, are as certainly seasons of rain or snow. It may be asserted with truth, that there is a greater variety of weather in London in one week, than in Rome, Moscow, or Petersburg, in three months. It is not therefore entirely a proof of our degeneracy, or the influence of our artificial mode of living, that we cannot predict the weather with such certainty as the ancients: but a circumstance rather to be accounted for from the peculiarities of our situation.

1272. A variable climate, such as ours, admits of being studied, both generally and locally; but it is a study which requires habits of observation and reflection like all other studies; and to be brought to any useful degree of perfection must be attended to, not as it commonly is, as a thing by chance, and which every body knows, or is fit for, but as a serious undertaking. The weather may be foretold from natural data, artificial data, and from precedent.

1273. The natural data for this study are, 1. The vegetable kingdom; many plants shutting and opening their flowers, contracting or expanding their parts, &c. on approaching changes in the humidity or temperature of the atmosphere; 2. The animal kingdom; most of which, that are familiar to us, exhibiting signs on approaching changes, of which those by cattle and sheep are especially remarkable; and hence shepherds are generally, of all others, the most correct in their estimate of weather; 3. The mineral kingdom; stones, earths, metals, salts, and water of particular sorts, often showing indications of approaching changes; 4. Appearances of the atmosphere, the moon, the general character of seasons, &c. The characters of clouds, the prevalence of particular winds, and other signs are very commonly attended to.

1274. The influence of the moon on the weather has, in all ages, been believed by the generality of mankind: the same opinion was embraced by the ancient philosophers; and several eminent philosophers of later times have thought the opinion not unworthy of notice. Although the moon only acts (as far at least as we can ascertain) on the waters of the ocean by producing tides, it is nevertheless highly probable, according to the observations of Lambert, Tolsto, and Cotte, that in consequence of the lunar influence, great variations do take place in the atmosphere, and consequently in the weather. The following principles will show the grounds and reasons for their embracing the received notions on this interesting topic: —

There are ten situations in the moon's orbit when she must particularly exert her influence on the atmosphere; and when, consequently, changes of the weather most readily take place. These are,—

1. The new, and 2. The full moon, when she exerts her influence in conjunction with, or in opposition to the sun.

3 and 4. The quadratures, or those aspects of the moon when she is 90° distant from the sun; or when she is in the middle point of her orbit, between the points of conjunction and opposition, namely, in the first and third quarters.

5. The perigee, and, 6. The apogee, or those points of the moon's orbit, in which she is at the least and greatest distance from the earth.

7. The two passages of the moon over the equator, one of which Tolsto calls, 7. The moon's ascending, and the other, 8. The moon's descending equinox, or the two lunisices, as De la Lande terms them.

9. The boreal lunisice, when the moon approaches as near as she can in each revolution, (or period between one new moon and another,) to our zenith (that point in the horizon which is directly over our heads).

10. The austral lunisice, when she is at the greatest distance from our zenith; for the action of the moon varies greatly according to her obliquity. With these two points Tolsto composed a table of forty-eight years' observations; the result is, that the probabilities, that the weather will change at a certain period of the moon are in the following proportions: New moon, 6 to 1. First quarter, 5 to 2. Full moon, 5 to 2. Last quarter, 5 to 4. Perigee, 7 to 1. Apogee, 10 to 1. Ascending equinox, 13 to 4. Northern lunisice, 11 to 4. Descending equinox, 11 to 4. Southern lunisice, 3 to 1.

1275. That the new moon will bring with it a change of weather is in the doctrine of chances as 6 to 1. Each situation of the moon alters that state of the atmosphere which has been occasioned by the preceding one: and it seldom happens that any change in the weather takes place without a change in the lunar situations. These situations are combined, on account of the inequality of their revolutions, and the greatest effect is produced by the union of the syzygies, or the conjunction and opposition of a planet with the sun, the sun and its orbises, or points in the orbits of planets, in which they are at the greatest, and least distances from the sun. The probabilities of these variations are as follows: New moon coinciding with the perigee, 35 to 1. Ditto, with the apogee, 7 to 1. Full moon coinciding with the perigee, 10 to 1. Ditto, with the apogee, 8 to 1. The combination of these situations generally occasions storms and tempests; and this perturbing power is always in the greater or lesser degree, through the whole revolution of the equator, particularly in the months of March and September. At the new and full moons, in the months of March and September, and even at the solstices, especially the winter solstice, the atmosphere assumes a certain character, by which it is distinguished for three, and sometimes six months. The new moons which produce no change in the weather, are those that happen at a distance from the apogee. As it is perfectly true that each situation of the moon alters that state of the atmosphere which has been produced by another, it is, however, observed that many situations of the moon are favorable to good and others to bad weather.
The situations of the moon favorable to bad weather are the perigee, new and full moon, passage of the equator, and the northern lunisext. Those belonging to the former are, the apogee, quadratures, and the southern lunisext. Changes of the weather seldom take place on the very days of the moon's situations, but either precede or follow them. It has been found by observation, that the changes affected by the lunar situations in the six winter months precede, and in the six summer months follow these.

The octants. Besides the lunar situations to which the above observations refer, attention must be paid also to the fourth day before new and full moon, which days are called the octants. At those times the weather is inclined to changes; and it may be easily seen, that these will follow at the next lunar situation. Virgil calls this fourth day a very sure prophet. If on that day the horns of the moon are clear and well defined, good weather may be expected; but if they are dull, and not clearly marked on the edges, it is a sign that bad weather will ensue. When the weather remains unchanged on the fourth, fifth, and sixth day of the moon, we may conjecture that it will remain till the full moon, even sometimes till the next new moon; and in that case, the lunar situations have only a very weak effect. Many observers of nature have also remarked, that the approach of the lunar situations is somewhat critical for the sick. According to Dr. Herschel, the nearer the time of the moon's entrance, at full, change, or new moon, the nearer the moon is to midnight, the more fair the weather is in summer, but the nearer to noon the less fair. Also, the moon's entrance, at full, change, or new, during six of the afternoon hours, viz. from four to ten, may be followed by fair weather; but this is mostly dependent on the wind. The same entrance during all the hours after midnight, except the two first, is unfavorable to fair weather; the like, nearly, may be observed in winter.

The artificial data are the barometer, hygrometer, rain-gauge, and thermometer.

By means of the barometer, Taylor observes, we are enabled to regain, in some degree at least, that foreknowledge of the weather, which the ancients unquestionably did possess; though we know not the data on which they founded their conclusions.

We shall therefore annex such rules, as have hitherto been found most useful in ascertaining the changes of the weather, by means of the barometer.

The rising of the mercury presages, in general, fair weather; and its falling foul weather, as rain, snow, high winds, and storms.

When the mercury falls, it foretells thunder, in very hot weather, especially if the wind is south.

The rising in winter indicates frost; and in frosty weather, if the mercury falls three or four divisions, there will follow a thaw; but if it rises in a continued frost, snow may be expected.

When foul weather happens soon after the falling of the mercury, it will not be of long duration; nor are we to expect a continuance of fair weather, when it soon succeeds the rising of the quicksilver.

It, in foul weather, the mercury rises considerably, and continues rising for two or three days before the foul weather is over, a continuance of fair weather may be expected to follow.

In fair weather, when the mercury falls much and low, and continues falling for two or three days before rain comes, much wet must be expected, and probably high winds.

The unsettled motion of the mercury indicates changeable weather.

Respecting the words engraved on the register-plate of the barometer, it may be observed, that they cannot be strictly relied upon to correspond exactly with the state of the weather; though it will in general agree with them as to the mercury rising and falling. The words deserve to be particularly noticed when the mercury removes from 'changeable' upwards; as those on the lower part should be adverted to, when the mercury falls from 'changeable' downwards.

In other cases, they are of no use: for, as its rising in any part forebodes a tendency to fair, and its falling to foul weather, it follows that, though it descend in the tube from settled to fair, it may nevertheless be attended with little rain; and when it rises from the words 'much rain' to 'rain' it shows only an inclination to become fair, though the wet weather may still continue in a less considerable degree than it was when the mercury began to rise. But if the mercury, after having fallen to 'much rain,' should ascend to 'changeable,' it foretells fair weather, though of a shorter continuance than if the mercury had risen still higher; and so, on the contrary, if the mercury stood at 'fair' and descends to 'changeable,' it announces foul weather, though not of so long continuance, as if it had fallen lower.

Concavity of the surface of the mercury. Persons who have occasion to travel much in the winter, and who are doubtful whether it will rain or not, may easily ascertain this point by the following observation:—A few hours before he departs, let the traveller notice the mercury in the upper part of the tube of the barometer; if rain is about to fall, it will be indented, or concave; if otherwise, convex or protruberant.

Barometer in spring. Towards the end of March, or more generally in the beginning of April, the barometer sinks very low, with bad weather; after which, it seldom falls lower than 29 degrees 5 minutes till the latter end of September or October, when the quicksilver falls again low, with stormy winds, for then the winter constitution of the air takes place. From October to April, the great falls of the barometer are from 29 degrees 5 minutes to 28 degrees 5 minutes, and sometimes lower; whereas during the summer constitution of the air, the quicksilver seldom falls lower than 29 degrees 5 minutes. It therefore follows that a fall of one tenth of an inch, during the summer, is as sure an indication of rain, as a fall of between two and three tenths is in the winter.

Barometer relative to situation. It must, however, be observed, that these heights of the barometer hold only in places nearly on a level with the sea; for expe-
riments have taught us, that for every eighty feet of nearly perpendicular height that the barometer is placed above the level of the sea, the quicksilver sinks one tenth of an inch: observations alone, therefore, must determine the heights of the quicksilver, which in each place denotes either fair or foul weather.

1285. The hygrometer is of various sorts, but cord, fiddle-string, and most of the substances commonly used become sensibly less and less accurate, so as at length not to undergo any visible alteration from the different states of the air, in regard to dryness or moisture.

A sponge makes a good hygrometer on this account, as being less liable to be changed by use than cord. To prepare the sponge, first wash it in water, and when dry, wash it again in water wherein sal ammoniac or salt of tartar has been dissolved; and let it dry again. Now, if the air becomes moist, the sponge will grow heavier; and if dry, it will become lighter.

Oil of vitriol is found to grow sensibly lighter or heavier in proportion to the lesser or greater quantity of moisture it imbibes from the air. The alteration is so great, that it has been known to change its weight from three drams to nine. The other acid oils, or, as they are usually called, spirits, or oil of tartar, per deliquium, may be substituted for the oil of vitriol.

Steel-yard hygrometer. In order to make a hygrometer with those bodies which acquire or lose weight in the air, place such a substance in a scale on the end of a steel-yard, with a counterpoise which shall keep it in equilibrio in fair weather; the other end of the steel-yard, rising or falling, and pointing to a graduated index, will show the changes.

Line and plummet. If a line be made of good well dried whipcord, and a plummet be fixed to the end of it, and the whole be hung against a wainscot, and a line be drawn under it, exactly where the plummet reaches, in very moderate weather it will be found to rise above such line, and to sink below it when the weather is likely to become fair.

The whalebone hygrometer, originally invented by De Luc, is esteemed one of the best now in use.

1286. The rain-gauge, pluviometer, or hyetometer is a machine for measuring the quantity of rain that falls.

A hollow cylinder forms one of the best-constructed rain gauges: it has within it a cork ball attached to a wooden stem (fig. 76.), which passes through a small opening at the top, on which is placed a large funnel. When this instrument is placed in the open air in a free place, the rain that falls within the circumference of the funnel will run down into the tube and cause the cork to float; and the quantity of water in the tube may be seen by the height to which the stem of the float is raised. The stem of the float is so graduated, as to show by its divisions the number of perpendicular inches of water which fell on the surface of the earth since the last observation. After every observation the cylinder must be emptied.

A copper funnel forms another very simple rain-gauge: the area of the opening must be exactly ten square inches. Let this funnel be fixed in a bottle, and the quantity of rain caught is ascertained by multiplying the weight in ounces by .173, which gives the depth in inches and parts of an inch.

In fixing these gauges, care must be taken that the rain may have free access to them; hence the tops of buildings are usually the best places, though some conceive that the nearer the rain-gauge is placed to the ground the more rain it will collect.

In order to compare the quantities of rain collected in pluviometers at different places, the instruments should be fixed at the same heights above the ground in all such places; because, at different heights, the quantities are always different, even at the same place.

1287. Thermometer. As the weight of the atmosphere is measured by the barometer, so the thermometer shows the variations in the temperature of the weather; for every change of the weather is attended with a change in the temperature of the air, which a thermometer placed in the open air will point out, sometimes before any alteration is perceived in the barometer.

The scales of different thermometers are as follow. In Fahrenheit's the freezing point is 32 degrees, and the boiling point 212 degrees. In Reaumur's the freezing point is 0, and the boiling point 80 degrees. In the centigrade thermometer, which is generally used in France, and is the same as that of Celsius, which is the thermometer of Sweden, the freezing point is 0, and the boiling point 100 degrees. As a rule for comparing or reducing these scales, it may be stated, that 1 degree of Reaumur's scale contains 24 degrees of Fahrenheit, and to convert the degrees of the one to the other, the rule is to multiply by 9, divide by 54, and add 32. One degree of the centigrade scale is equal to one degree and eight-tenths of Fahrenheit; and the rule here is to multiply by 9, divide by 5, and add 32. Any of these thermometers may be proved by immersing it in pounded ice for the freezing point, and in boiling water for the boiling point, and if the space between these points is equally divided, the thermometer is correct.
1288. The study of the weather from precedent affords useful hints as to the character of approaching seasons. From observing the general character of seasons for a long period, certain general results may be deduced. On this principle, Kirwan, on comparing a number of observations taken in England from 1677 (Trans. Ir. Acad. v. 20.) to 1789, a period of 112 years, found:

That when there has been no storm before or after the vernal equinox, the ensuing summer is generally dry, at least five times in six.

That when a storm happens from an easterly point, either on the 19th, 20th, or 21st of May, the succeeding summer is generally dry, at least four times in five.

That when a storm arises on the 20th, 21st, or 22nd of March, and not before in any point, the succeeding summer is generally dry, four times in five.

If there be a storm at S. W. or W. S. W. on the 19th, 20th, 21st, or 22d of March, the succeeding summer is generally wet, five times in six.

In this country winters and springs, if dry, are most commonly cold; if moist, warm: on the contrary, dry summers and autumns are usually hot, and moist summers cold; so that, if we know the moistness or dryness of a season, we can form a tolerably accurate judgment of its temperature. In this country also, it generally rains less in March than in November, in the proportion at a medium of 7 to 12. It generally rains less in April than October, in the proportion of 1 to 2, nearly at a medium. It generally rains less in May than September; the chances that it does so, are, at least, 4 to 3; but, when it rains plentifully in May, as 18 inches or more, it generally rains but little in September; and when it rains one inch or less, in May, it rains plentifully in September.

1289. The probabilities of particular seasons being followed by others, has been calculated by Kirwan, and although his rules chiefly relate to the climate of Ireland, yet as there exists but little difference between that island and Great Britain, in the general appearance of the seasons, we shall mention some of his conclusions.

In forty-one years there were six wet springs, 22 dry, and 13 variable; 20 wet summers, 16 dry, and 5 variable; 11 wet autumns, 11 dry, and 19 variable.

A season is accounted wet, when it contains two wet months. In general, the quantity of rain, which falls in dry seasons, is less than five inches, in wet seasons more; variable seasons are those, in which there falls between 30 lbs. and 36 lbs., a lb. being equal to 157529 of an inch.

January is the coldest month in every latitude; and July is the warmest month in all latitudes above 48 degrees; in lower latitudes, August is generally the warmest. The difference between the hottest and coldest months increases in proportion to the distance from the equator. Every habitat latitude enjoys a mean heat of 60 degrees for at least two months; which heat is necessary for the production of corn.

Sect. III. Of the Climate of Britain.

1290. The climate of the British isles, relatively to others in the same latitude, is temperate, humid, and variable. The moderation of its temperature and its humidity are owing to our being surrounded by water, which being less affected by the sun than the earth, imbibles less heat in summer, and from its fluidity is less easily cooled in winter. As the sea on our coasts never freezes, its temperature must always be above 33° or 34°; and hence, when air from the polar regions at a much lower temperature passes over it, that air must be in some degree heated by the radiation of the water. On the other hand, in summer, the warm currents of air from the south, necessarily give out part of their heat in passing over a surface so much lower in temperature. The variable nature of our climate is chiefly owing to the unequal breadth of watery surface which surround us; on one side, a channel of a few leagues in breadth; on the other, the Atlantic ocean.

1291. The British climate varies materially within itself: some districts are dry, as the east; others moist, as the west coast; in the northern extremity, dry, cold, and windy; in the south, warm and moist. Even in moist districts some spots are excessively dry, as part of Wigtonshire, from the influence of the Isle of Man, in warding off the watery clouds of the Atlantic; and, in dry districts, some spots are moist, from the influence of high mountains in attracting and condensing clouds charged with watery vapor.

1292. The deterioration of the British climate is an idea entertained by some; but whether in regard to general regularity, temperature, moisture, or wind, the alleged changes are unsupported by satisfactory proofs. It is not improbable but the humidity of our climate, as Williams alleges (Climate of Britain, &c. 1816), has of late years been increased by the increase of evaporating surface, produced by the multiplicity of hedges and plantations; a surface covered with leaves being found to evaporate considerably more than a naked surface. If the humidity of the climate was greater before the drainage of marshes and the eradication of forests for agricultural purposes, a comparative return to the same state by artificial planting and irrigation, must have a tendency to produce the same results. However, it will be long before the irrigation of lands is carried to such a degree as to produce the insalubrious effects of unlevied morasses; and as to our woods and hedges, we must console ourselves with the beauty and the shelter which they produce, for the increase of vapor supposed to proceed from them.
BOOK III.

MECHANICAL AGENTS EMPLOYED IN GARDENING.

1293. Having considered the nature of vegetables, and the nature of the materials by which their culture or improvement is effected by art, the next step is to consider the means by which art is applied in the practice of cultivation. In general it may be observed, that every change effected in the circumstances of materials, either consists in, or must be preceded by, a mechanical change in their position. To effect mechanical changes, the fundamental engine is the human frame; but its agency is essentially increased by the use of certain implements, utensils, machines, and buildings. The primary implements of gardening, as an art of culture, would necessarily be confined to a few tools for stirring the ground, and one or two instruments for pruning trees or gathering crops. But in the present state of the art, both the number and kind of agents are greatly extended and diversified. There are tools, instruments, and machines for culture, as the spade, knife, and water-engine; for beautifying scenery, as the broom, scythe, and roller; utensils for portable habitations of plants, or conveying materials, as pots and baskets; structures for culture, as glass frames, hot-houses, and awnings; and buildings for use, convenience, or decoration, as tool-houses, arbors, and obelisks. The whole may be included under implements, structures, and edifices, as in the following Table:—

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CHAP. I.

Implements of Gardening.

1294. The usual mechanical agents employed in garden-culture, may be classed as follows:—1. Tools, or simple implements for performing operations on the soil, and other dead or mineral matters; 2. Instruments for performing operations on plants, or on living bodies, as insects and vermin; 3. Utensils for habitations of plants, or the deportation or retention of either dead or living materials; 4. Machines, or compound implements for any of the above or other purposes; and, 5. Articles adapted, manufactured, or prepared, so as to serve various useful purposes.

Sect. I. Tools.

1295. The common character of tools is, that they are adapted for labor which requires more force than skill; they are generally large, and require the use of both hands and the muscular action of the whole frame, often aided by its gravity. Tools consist of two parts, the head, blade or acting part; and the handle or lever, by which the power is communicated, and the tool put in action. As almost all tools operate by effecting a mechanical separation between the parts of bodies, they generally act on the principle of the wedge and lever, and consequently the wedge-shape ought to enter, more or less, into the shape of the head or blade of most of them, and the lever or handle ought to be of some length. Where the handle is intended to be grasped and held firm, its form may be adapted for that end, as in the upper termination of the handle of the shovel or the spade; but where the human hand is to slide along the handle, then it should be perfectly cylindrical, as producing least friction, as in the hoe and the mattock. The materials of which tools are composed, are almost exclusively iron and timber; and of the latter the ash is reckoned to combine most strength and toughness, the willow to be lightest, and fir or pine deal the straightest. The best quality of both materials should, if possible, be used, as scrap-iron and cast-steel, and root-cut young ash from rocky steeps. For light tools, such as the hoe and rake, the willow, or pine deal, may be used for the handles, but in scarcely any case can inferior iron or steel be admitted for the blades.

1296. The pick (fig. 77.) is a double or compound lever, and consists of the handle (a), which ought to be formed of sound ash timber, and the head (b), which ought to be made of the best iron, and pointed with steel. There are several varieties: the first, the pick with the ends of the head pointed (fig. 77.), is used for loosening hard ground, gravel, &c.; the second, or pick-axe (fig. 78.) with both ends wedge-shaped, in reversed positions, and sharp, is used for cutting through the roots in felling timber; the third, or mattock (fig. 79.), is used chiefly for loosening hard surfaces and for grubbing up roots of small trees or bushes. It is sometimes called a crow, and also a grubbing-axe, hoe-axe, &c.

1297. Garden-levers are of two species, the removing and the carrying lever.

1298. The removing-lever (fig. 80.) is a straight and generally cylindrical or polygonal bar of iron, somewhat tapered and wedge-shaped or flattened in the thick end; it is used for the removal of large stones or other heavy bodies, in which its advantage is as the distance of the power (a), from the fulcrum (b), &c.

1299. The carrying-lever, or hand-spoke, is used in pairs for carrying tubs of plants or other bodies or materials furnished with hooks or bearing staples, under or in which to insert the hand-spokes. Two of them united to a platform of boards form the common hand-barrow.
SCIENCE OF GARDENING.

Part II.

of tough root-cut ash timber, rather longer than the handle of the pick, but generally about two feet nine inches. Spades are manufactured of different sizes, and generally with a flat blade; but perforated blades (fig. 82.) are sometimes prized, as cleaning or freeing themselves better from earth in adhesive soils; and semi-cylindrical blades (fig. 83.), or what canal-diggers call grafting-tools, are preferred for the same reason, and also as entering the soil easier, because gradually, and in effect as if a flat spade with a pointed or shield-like curved edge were used. Spades with curved edges or pointed blades are easiest to thrust into the earth in hard or stiff soils, and clean themselves better, but they are more apt to leave untouched parts (baulks) in the bottom of the trench than the common square-mouthed spade. They are the best species for new ground work, but not well adapted for culture.

1301. The shovel (fig. 84.) consists of two parts, the handle and the blade; the latter of plate-iron, and the former of ash timber. There are several species. Such as are turned up on the edges, and are used for shovelling mud, or, when formed of wood (generally of beech), for turning grain, seeds, or potatoes; square-mouthed shovels, for gathering up dung in stables, and used by the gardener in the melon-ground; heart-shaped or pointed-mouthed shovels, used for lifting earth out of trenches in ditch-making, trenching, or in other excavations; and long narrow-mouthed shovels, for cleaning out drains, &c.

1302. The fork. (figs. 85, 86, and 87.) Of this tool there are three principal species: — The first (fig. 85.), for working with litter, haulm, or stable-dung; the second (fig. 86.), for stirring the earth among numerous roots, as in fruit-trees and flower-borders, or for taking up roots; and the third (fig. 87.), for plunging pots in bark-pits, or for taking up asparagus or other roots. The prongs of the last are small, round, and should be kept clear or polished by use, or by friction with sand. In adhesive soils, a strong two-pronged fork (fig. 86.) is one of the most useful of garden-tools, and is advantageously used on most occasions where the spade or even the hoe would be resorted to in free soils, but especially in stirring between crops.

1303. The turf-spade (fig. 104.) consists of a cordate or scutiform blade, joined to a handle by a kned or bent iron shank. It is used for cutting turf from old sheep-pastures, with a view to its being employed either for turfing garden-grounds, or being thrown together in heaps to rot into mould. It is also used in removing ant-hills and other inequalities in sheep-pastures, in parks, or rough lawns. A thin section is first removed, then the protuberance of earth is taken out and the section replaced, which, cut thin, and especially on the edges, readily refits; and the operation is finished with gentle pressure by the foot, back of the spade, beetle, or roller.

1304. The dibber (figs. 88, and 89.) is a short piece of cylindrical wood, obtusely pointed, and sometimes shod with iron on the one end, and formed into a convenient spade-like handle in the other. There are three species. The common garden-dibber (fig. 88.), the potato-dibber (fig. 89.), and the forester’s or planter’s dibber. The forester’s dibber has a wedge-shaped blade, forked at the extremity, for the purpose of carrying down with it the tap-root of seedling trees; it has been much used in planting extensive tracts, but may be considered as a barbarous mode of treating plants, and deserving reprobation. There are also dibbers that make two holes at once, sometimes used in planting leeks or other articles that are placed within a few inches of each other; dibbers which make several holes for planting beans and other seeds; and wedge-shaped dibbers which in soft sandy soils are easily worked, and admit of spreading the roots better than the round kind. These wedge-shaped tools also admit of putting two plants in a hole, one at each extremity.

1305. The planter’s hack, or double mattock (fig. 90.), is used for the same purpose as the forester’s dibber, and is much to be preferred. (See Pontey’s Profitable Planter.)

1306. The planter’s trowel is a triangular blade of iron joined to a short handle, used for planting young trees in free but unprepared soils, as heaths, moors, &c. (Sang’s Planters’ Kalendar.)

1307. The planter’s pick-axe is the tool of that name (fig. 78.) in miniature; or sometimes merely a small mattock (fig. 79.) used for planting in stony uncultivated soils.

1308. The garden-trowel is a tongue-shaped piece of iron, with a handle attached; the blade or tongue either flat (fig. 91.), or semi-cylindrical (fig. 92.), or merely turned up on the sides. It is used to plant, or take up for transplanting, herbaceous plants and small trees. Trowels are also used for loosening the roots of weeds, and are then called weeding-irons. Sometimes they are used for stirring the soil among tender plants in confined situations. Wooden trowels or spatulae are sometimes used in potting plants to fill in the earth; but the garden-trowel with the edges turned up is the best for this and most other purposes.

1309. The transplantor (fig. 93.) consists of two semi-cylindrical pieces of iron with handles, and which are so inserted in the ground as to enclose a plant with a ball of earth between them. In this state they are attached to each other by two iron pins, and, being pulled up, bring with them the plant to be removed, surrounded with a ball of earth.
This being set in a prepared excavation surrounded by loose earth, the transplanter is then separated as at first, and being withdrawn, one half at a time, the earth is gently pressed to the ball containing the plant, and the whole well watered. Tender plants so transplanted receive no check, even if in flower.

1310. **Hoes** are of two species, the draw-hoe and thrust-hoe, of each of which there are several varieties.

1311. *The draw-hoe* ([figs. 94, to 97.]) is a plate of iron, six or seven inches long by two or three broad, attached to a handle about four feet long, at an angle less than a right angle. The blade is either broad for cutting weeds ([fig. 94.]); deep and strong for drawing earth to the stems of plants ([fig. 95.]); curved so as to act like a double mould-boarded plough in drawing drills; formed into two strong broad prongs for stirring hard adhesive soils ([fig. 96.]); or it is formed to accomplish the first and last purposes, as in the double hoe. ([fig. 97.])

1312. *The thrust-hoe* ([figs. 98, and 99.]) consists of a plate of iron attached somewhat obliquely to the end of a handle, either by a bow ([fig. 98.]), or a straight piece. ([fig. 99.]) These hoes, which are sometimes called Dutch hoes, are used only for killing weeds, or loosening ground which is to be afterwards raked. As a man can draw more than he can push, most heavy work will be easiest done by the draw-hoe.

1313. *The wheel-hoe* ([fig. 108.]) is a compound between the draw and thrust hoes, being drawn by one man and thrust by another. It is used for hoeing garden-walks in the Low Countries and France, where the walks are either of sand or earth. In this country it could seldom be employed for this purpose; and indeed for this or any other object it is a bad implement, as it requires two men to work it; and two men working with the same tool will never do as much work as if they used separate tools.

1314. *The garden-rake* consists of a range of teeth inserted in a straight bar of iron or wood from six to eighteen inches in length, and attached at right angles across the end of a handle. Rakes vary in size, and in the length and strength of their teeth, and are used for covering seeds, or raking off weeds or cut grass, for smoothing surfaces and for removing or replacing thin strata of pulverised surfaces as in cufing. For the latter purpose a wooden-headed rake is preferable, for the others iron is generally more eligible.

1315. *The drill-rake* has large coulter-formed teeth about six inches long and the same distance apart: it is used for drawing drills across beds for receiving small seeds, and the same rake serves to stir the soil between the rows after the seeds come up. In very loose soils, where a wide drill is required a sheath of wood may be fixed to the upper part of each prong to spread the earth, but this is seldom necessary. When the drills are required not to be quite so wide as six inches, the operator has only to work the implement diagonally.

1316. *The hoe-rake* combines a hoe and rake, either at opposite ends of the same handle, as in France, or back to back at one end, as in England. ([fig. 100.]) They are used for giving slight dressings to borders.

1317. *The turf-raser* (raser, Fr. to shave or trim.) ([fig. 101.]) consists of a narrow
kidney-shaped blade fixed to a straight handle, and is used for paring the edges of verges or borders of turf; and for cutting the outlines of turfes to be raised with the turf-spađe.

1318. The turf-beetle (fig. 102.) is a cylindrical or conical piece of wood, of one hundred or two hundred pounds' weight, with an upright handle and two cross-handlets attached; it is used chiefly for pressing down and levelling new-laid turf. There is a variety, consisting of a rectangular block with a handle placed obliquely (fig. 103.), which is used when a less powerful pressure is desirable.

1319. The turf-scraper is a head or plate of wood (fig. 105.) or iron (fig. 106.), fixed at right angles across the end of a long handle, and is used chiefly to scrape off earth, or the exuviae of worms, snails, &c. from lawns, grass verges, or walks, early in spring. In some cases, teeth, like those of a saw, are formed in the edge of the blade of such scrapers, in order to tear out the moss from lawns; in many situations, however, a mossy lawn is much to be preferred to grass, as softer, and requiring less frequent mowing. Wire besoms are used with good effect for this purpose, as well as for removing moss from walls or trunks of large trees.

1320. The dock-weeder (fig. 107.) is composed of a narrow iron blade attached to a spade-like handle, with a protruding iron stay joined to the lower end of the handle, or to the iron shank of the blade, to act as a fulcrum. It is used for digging up long conical roots of weeds in pastures or close crops, where the spade or two-pronged fork cannot be introduced; or for taking up crops of fusiform roots, as the parsnep, scorzonera, &c.

1321. The besom used in gardening is of three species. The spray broom, consisting of a small faggot of spray, generally that of the birch, or of spartium, with a handle inserted; or a brush of bristles with a similar handle: the former sort are used for the open air, the latter in hot-houses, seed-rooms, &c. The wire besom consists of a bundle of iron or copper wires, of one twentieth of an inch in diameter, fixed to a long handle. It is used for sweeping gravelled paths which have become mossy, mossy walls, mossy trunks of trees, &c. Such besoms require to be dipt in oil occasionally, to retard the progress of oxidation.

1322. Implement-cleaners, are small spatúlae formed of wood, generally by the operator himself. A small brush of wire like a painter's large brush is useful for cleaning pots, and some have a particular description of knife for that purpose, and for spades, hoes, &c.

1323. Of these tools the essential kinds are the spade, the dung-fork, and the rake; for with these, all the operations for which the others are employed may be performed, though with much less facility, expedition, and perfection. There are diminutive sizes of most of them to be had in the shops for infant gardeners; and portable and convertible sets for ladies and amateur practitioners.

Sect. II. Instruments.

1324. The common character of cutting-implements is, that they require in their use more skill than physical force: they may be divided into instruments for operations, as the knife, saw, &c.; instruments of direction, as the measuring-rod, level, &c.; and instruments of designation, as numbering-tallies, name-pieces, &c.

Subsect. I. Instruments of Operation.

1325. Operative instruments are used in labors of a comparatively light kind. They may be used in general with one hand, and commonly bring into action but a part of the muscular system; the scythe however is an exception. They are similarly constructed to tools, and act on the same principles, differing from those only in being generally reducible to levers of the third kind, or those in which the power or hand is between the weight or matter to be cut or separated, and the fulcrum or arm, as in cutting off a shoot with a knife. But in clipping, the fulcrum is between the hand and the weight or object to be clipt off, and therefore shears act as wedges moved by levers of the second kind. The materials of instruments are in general the same as tools, but the handles of knives are of horn, bone, ivory, or ramose fucus, and the greatest attention is requisite as to the iron and steel of the blades.

1326. The garden-knife is of several species and varieties.

The common garden-knife consists of a blade of prepared steel, fixed without a joint in a handle of bone or horn, and kept in a sheath of leather or pasteboard. It varies in shape and size, and in the quality of the blade; the best in England are generally made in London, but the great mass disposed of in commerce are manufactured at Sheffield. Every working-gardener ought to carry one of these knives in a side-pocket on his thigh, that he may be ever ready to cut off pieces of dead, decayed, or injured plants, or gather crops, independently of other operations.

The common pruning-knife is similar to the former, but less hooked at the point; for though the hook be useful in gathering some crops, and in cutting over or pruning herbaceous vegetables, yet as all knives cut on the same principle as the saw, it is injurious when the knife is used to cut woody shoots: therefore, wherever a clean section is of importance, the pruning-knife, with a straight-edged blade, and not the common garden-knife, with a hooked blade, ought to be employed.

The folding pruning-knife differs from the other, in having the blade jointed in the handle, for the purpose of rendering it portable with greater ease and in any description of pockets; such knives are more
especially used by master-gardeners. There are varieties of these, with saws, chisels, penknives, &c.; the two latter are more curious than useful.

The budding-knife (fig. 110.) differs from the common pruning-knife, in having a thinner and more narrow blade fixed in a bone or horn handle. It is used for grafting, inarching, &c.

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110

The budding-knife (fig. 110.) differs from the grafting-knife, in having the point of the sharp edge of the blade rounded off in the same manner as is the back or blunt edge of the grafting and pruning knives. It has also a thin wedge-shaped ivory or bone handle for raising up the bark, in the operation of inoculation.

The asparagus-knife consists of a strong blade, fixed in a handle, blunt on both edges, and straight (fig. 111.); or slightly hooked, and serrated at one end. (fig. 112.)

1927. The garden-chisel is of two species, of which there are several varieties.

The grafting-chisel differs from the carpenter's chisel, in being a narrow wedge tapering equally on both sides. It is used to split stocks where the common pruning-knife is not deemed sufficiently strong.

The forest-chisel (fig. 113.) is a sharp edge of steel, with or without a sharp steel hook or hooks, generally called ears: this blade or wedge is attached to a handle, from six to ten feet long or upwards; or better to a handle capable of being lengthened by additional joints. It is used for cutting off small branches of forest-trees close by the bole or trunk; with one hand it is placed and adjusted under the branch, and with the other a smart blow is given by a wooden mallet, which, either at once or by repetition, effects separation, and leaves a smooth section. A variety of this instrument, used for pruning orchards, is furnished with a guard or plate behind the blade, to prevent its entering too far into the trunk or main branch. (fig. 114.)

120

1928. The pruning bill is generally a hooked blade, sometimes sharpened on one and sometimes on both edges, attached to a handle of from one to four feet in length. There are several varieties: one resembles the pruning-knife on a large scale (fig. 115.), having a handle four feet long, and is used for pruning hedges in the best hedge-districts, such as Northumberland and Berwickshire; another (fig. 116.) has a handle of only one, or one foot and a half long, and is sharpened in part on the back, forming a sort of halberd-like blade, and is used where hedges are plashed, as in Middlesex and Hertfordshire; and the last we shall mention, contains a saw on one edge of the blade, and a knife on the other (fig. 117.); of this and the first-mentioned sorts are small portable varieties with cases, &c. for amateur foresters.

1929. The forest-axe is a steel wedge fixed at right angles to the end of a handle of wood, from two and a half to four feet long, and is chiefly used for cutting roots or trunks at the ground’s surface, where the saw cannot operate. Axes vary in dimension, and also in the shape of the head or wedge, which, for the purposes of gardening, ought to be long and narrow.

1930. Occasional instruments. Besides the above there may be wanted, in extraordinary cases, adzes, gouges, carving-chisels, and peculiar-shaped instruments, which the intelligent gardener will search for or procure to be made to answer his intentions.

1931. The pruning-saw (fig. 118.) is a blade of steel, serrated in what is called the double manner on one side, and is either jointed like a folding pruning-knife; jointless as in the common knife; shaped like a carpenter’s saw (fig. 119.); or of some length, say with a handle of six or eight feet, as in the forest-saw. (fig. 120.) The small saws are used for cutting off branches where the knife cannot easily act owing to want of room, and the forest-saw is used in cutting off large branches. In either case the section must be smoothed with the forest-chisel or pruning-knife, and, if possible, or at least in delicate cases, should always be covered with some tenacious air-excluding composition.

1932. The overruncator (fig. 121.) is a compound blade attached to a handle from five
to eight feet in length, and operating by means of a lever moved by a cord and pulley. Its use is to enable a person standing on the ground to prune standard trees, which it readily does when the handle is eight feet long, to the height of fifteen feet; and, by using step-ladders, any greater height may be attained. Branches one inch and a half in diameter may readily be cut off with this instrument. There is a species made entirely of metal, to be used with one hand for pruning shrubs or hedges: of this species there are varieties made at Sheffield of different sizes and qualities.

1333. The shears used in gardening are of several species.

1334. The pruning-shears (fig. 122) differ from the common sort, in having a moveable centre (a) for the motion of one of the blades, by which means, instead of a crushing cut, they make a draw-cut, leaving the section of the part attached to the tree as firm and smooth as if cut off with a knife. It is used in the same way as the common shears, and is very convenient in reducing the size of the shrubs or bushes, and clipping hedges of roses or other select plants.

1335. The ringing-shears (fig. 123) is an instrument of French invention for expediting the practice of ringing trees. A two-bladed knife, with both blades open at once, will give the best idea of its mode of operating, and is, in fact, a good substitute.

1336. The French pruning-shears (fig. 124), by the curvature of the cutting blade, cuts in a sort of medium way between the common crushing and pruning shears: it is an expeditious implement for pruning the vine.

1337. Hedge-shears (figs. 125 & 126) are composed of two blades, acting in unison by means of a pivot, on which they turn, on the principle of a lever of the second kind. They were formerly much used in gardening, for hedges, fanciful figures, bowers, and even fruit-shrubs, which were then shorn or trimmed, into globes, cones, and pyramids, by shears. At present the taste is different. Shears, however, are still wanted for hedges of privet and yew; but where the twigs or shoots are stronger, as in the holly, thorn, and beech, the hedge-bill or pruning-shears is preferable, as producing wounds more easily cicatrised, and not thickening the outer surface of the hedge, by which means the interior shoots rot for want of air, especially in thorn and other deciduous hedges.

1338. verge-shears (fig. 127) are a species in which the blades are joined to the handles by kneed shanks, to lessen stooping in the operator. They are chiefly used for trimming the sides of box-edgings and grass-verters. A variety has a small wheel appended, which in cutting grass-edgings is a great improvement.

1339. turf-shears (fig. 128) are another variety, for cutting the tops of box-edgings and the tufts of grass at the roots of shrubs, not easily got at by the scythe. Some of these have also a wheel or even two wheels on an axle fixed to the shears on the principle of the table-caster.
1340. The scythe (fig. 129.) is a sharp blade of steel attached to the end of a crooked wooden handle. It varies somewhat in size and in the angle made by the plate or knife, which is so contrived as to be varied at the pleasure of the operator; and in mowing very short thick grass, is generally placed so as the plane of the blade may be parallel to the plane of the surface to be mown. 1341. Of the garden-scarifiers, or bark-scarifiers, there are several sorts. They are generally hooked edge-tools or blunt knives, used for removing the already scaling off external epidermis of the stem and branches of fruit-trees of some age. They vary in size and strength, in order to suit different sorts of trees, and different parts of the same tree. The two-handed instrument (fig. 130.) is for removing the bark from the axillae of the branches, or other angular parts difficult to be got at. The small hook (fig. 131.) is for lateral branches of one and two inches in diameter; and the knife-hook (fig. 132.) for the trunks of the largest trees. This operation should be performed in the middle of winter; and to guard against accidents, the whole of a tree should seldom be done in one season.

1342. The moss-scraper, for standards, is a sort of horse curry-comb (fig. 133.); and for wall-trees, is a sickle-like instrument (fig. 134.) In either form it is used to remove moss from the branches, or woody parts of trees; the existence of which is a certain indication of the commencement of decay. It must be confessed, however, that such instruments seldom remove the moss completely, and that the scarifier, by removing a portion of the outer bark, does the business much more effectually, and is greatly to be preferred. 1343. The blunt knife (fig. 135.) has a lanceolate, double-edged blade, somewhat obtuse on the edges, and is used for the removal of decayed wood from hollow wounds in old neglected trees. It can never be wanted where there has been any thing like good management.

1344. Of forest barking-irons there are two species and several varieties. They are used, not to scarify or remove the scaly decaying epidermis, but to remove the entire mass of
cortical layers of the oak for the purposes of the tanner. The first species includes four varieties: the smaller instruments (figs. 136, 137, & 138.) are for undergrowth, or cope bark, or small branches; the largest (fig. 139.) for the larger branches and trunks: the long blade (fig. 140.) is the second species, and is used for cross-cutting the bark, before removed by the scarifiers, into proper lengths.

1345. The garden-hammer consists of a head with a flat face and forked claw, and is generally lighter than the carpenter's hammer. It is used chiefly by gardeners for driving or drawing the nails in dressing wall-trees.

1346. Of fruit-gatherers there are several species. 1347. Saul's fruit-gatherer (fig. 141.) consists of a pair of cutters (a and b) attached to a long pole, which may be lengthened by screwed joints or otherwise. The operating lever (c) may be attached to any part of the pole; the lever of the moving chop (d) has a spring under it to keep it open; and the communicating string passes over a pulley (e); the cutters (a, b) are so connected to the pole by a joint and arch (f), that they may be set at any angle required, for the purpose of getting at the fruit readily. Half the top of the basket may be covered to prevent the fruit from falling out when a full basket is brought down.

1348. Lane's fruit-gatherer (fig. 142.) consists of a pole (a), with a pair of forceps (b, c) at the end; one forcep (b) being fixed, and the other (c) moveable; a wire (d, d) is attached to the moving forcep, which passes along a groove to the trigger (e). The pole being raised by the left-hand, the back of the right raises the trigger, and opens the forcep, which, being applied to the fruit, the trigger is pressed, by which the fruit is secured. The forceps are formed of a ring of metal, covered with soft leather and padded.

1349. The orange-gatherer used in Spain (fig. 143.) consists of a rod with a cup at the end, composed of six lingulate pieces of plate-iron or hoop, somewhat sharp at the edges. The instrument is made to enclose the fruit, the stalk being between the ironplates; a gentle twist is then given, when the fruit is detached and brought down in the cup.

1350. The Swiss fruit-gatherer (fig. 145.) is a small basket, with the ends and edges of the ribs sharpened and protruding; it is used like the orange-gatherer, in collecting apples, pears, and walnuts. (Lasteyrie, Collect. de Mach. &c.)

1351. The orchardist's hook (fig. 144.) consists of a rod, with an iron hook fixed at one extremity, and a sliding-piece (a) at the other. The operator being on the tree, seizes a branch with the hook, draws it towards him, and holds it in that position till he gathers the fruit, by hooking on the sliding cross-piece to another branch. This slider passes freely along the rod, but cannot drop off on account of the pin (b) at the end.

1352. Garden-pincers are of three species; those for drawing nails do not differ from those used by carpenters, consisting of two hooked levers of iron, acting as levers of the first kind; those for twisting wire in repairing trellis or flower-baskets, &c. are the sort used by wire-workers, which operate both as pliers and pincers; and those for pulling
weeds are, when large (fig. 146.), formed of wood pointed with plate-iron, and are used for pulling out large weeds, particularly thistles and other large plants in hedges, or other bulky crops. They are also sometimes used for common weeding, to prevent stooping and treading beds and borders; but their chief use is to weed ponds, either reaching from the shore or from boats. A small sort formed of iron is sometimes used for weeding very hard gravel-walks. Gloves, having the first finger and thumb points, with iron or steel, brought to a wedge shape, are also used for the same purpose.

1353. The grape-gatherer (fig. 147.) is a pair of scissors, combining also tweezers or pincers, attached to the end of a rod six or eight feet long, and worked by a cord and pulley, or lever and wire. The bunch of grapes to be gathered from the roof of a lofty vinery, or the sprig of myrtle to be culled from the summit of a green-house stage, is not only clipped cleanly off the plant by the shears, but held fast by that part of them acting as pincers till it is brought down to the operator.

1354. The peach-gatherer (fig. 148.) consists of a tin funnel or inverted hollow cone, fixed on the end of a rod or handle at an obtuse angle, the funnel is first introduced under each fruit, and then gently raised or moved sideways; if ripe, the fruit will fall into the funnel. It is used for gathering the peach tribe, apricots, and plums.

1355. The pear-gatherer resembles the above, but the funnel is deeply notched or serrated, in order to aid in gently drawing off ripe fruit. It is used in gathering the finer sorts of pears and apples from walls. This and the last instrument are also sometimes used for gathering mulberries. Common pears and apples are often gathered by Lane's instrument. (figs. 142. & 151.)

1356. The berry-gatherer (fig. 149.) is the combined scissors and pincers above mentioned, worked by the hand like common scissors, and is used for gathering gooseberries, strawberries, raspberries, and such fruits as should be touched by no other hand than that which conveys them to the mouth. Some opulent proprietors have branches of fruit shrubs cut off and brought to table, as bouquets, in elegant china vases; or have their strawberries grown in pots, and thus served up to be gathered as used, &c. Jerome Buonaparte, when king of Westphalia, passing through Warsaw, on his way to Moscow, in the campaign of 1812, had branches of cherry-trees laden with fruit held upright by soldiers round his table like a sort of grove, from the branches of which, extending over their heads, he and his guests gathered the fruit.

1357. The seed and cherry gatherer (fig. 150.) consists of a valvular pocket placed on the end of a long rod. One valve or jaw of the mouth or pocket is fixed, and the other is kept open by a spring, and closed at pleasure, and made to bite or pinch off seeds of forest-trees, or even fruits, especially cherries, by operating on it with a string and pulley, or wire and lever. It is peculiarly useful for gathering ash and sycamore keys, haws, and such like seeds.

1358. Flower-gatherers are of two sorts, the long-handled and the small flower-gatherer. The latter may be the same implement as the berry-gatherer. (fig. 149.) The long-handled flower-gatherer (fig. 152.), and which is also an excellent grape-gatherer, cuts and holds on the same principle as the wire-worker's pincers, or berry-gatherer. It is worked by means of two small cords, one (a) serves to vary the direction of the cutting part or scissors, and the other (b) to effect the amputation and retention of a flower, twig, or bunch of fruit.
1359. The climbing-spur (fig. 153.) is of two sorts, one with, and the other without a stem. The first sort (a) is fastened to the upper part of the leg with a leather belt (b); the other sort (c) is tied to the feet. By means of these spurs, one on each foot, naked-stemmed trees may be ascended to any height, and when it is wished to stop a short time at any part, the screw of the ring (d) is entered in the trunk, and forms a firm point for one foot. (Lasteyrie, Coll. de Machines, &c.)

1360. The essential operative instruments are the knife, saw, shears, scythe, and hammer.

**SUBSECTION 2. Instruments of Direction.**

1361. The common characteristic of directive or preparatory instruments is, that they are used in actions preparatory to operations, rather than in operations themselves, and depend on scientific knowledge more than on practical dexterity; this remark will apply also to their construction, which is founded on the doctrines of quantities, gravitation, &c.

1362. The garden-line is composed of three parts, the frame, generally of iron, the cord which is wound upon the frame, and the pin which terminates the cord. The common use of the line is perfectly understood from the name; though generally used for straight lines, yet it is also applied, by means of pegs or small stakes, to form curved lines.

1363. The ground-measure. Of this there are at least three sorts used in gardening. A Gunter's chain of 100 links, or 66 feet, a rod of one twelfth, or any equal part of the chain, marked with links on one side, and feet on the other, and a common pocket-rule. To these may be added a pocket measuring-line, though it is not, from its contraction and expansion, to be much depended on. The chain is used to ascertain the contents of, or to lay out and subdivide considerable plots; the rod for the detail of such plots, or for marking out rows, &c.; and the pocket-rule for taking smaller dimensions.

1364. Of timber-measurers and dendrometers there are various kinds, and their use is for taking the dimensions of standing timber without climbing the tree. Broad's measurer (fig. 154.) is composed of two pieces of deal about 13 feet long, with a brass limb or index (a), on which are engraved figures denoting the quarter girth in feet and inches. Raising the instrument, the index end (a) is taken hold of, and the other applied to that part of the trunk where the girth is to be taken, opening it so wide as just to touch at the same time both sides of it, keeping the graduated index uppermost, on which the quarter girth will be shown, allowing 1 inch in 13 for the bark. (Trans. Soc. Arts, vol. xxi. p. 20.) There are various other dendrometers, among which is a curious one by Monteath, which will be afterwards noticed. The above we consider as much the best.

1365. For taking the height of a tree. Rods of deal or bamboo, seven feet long, made so as to fit into ferrules at the end of each other, tapering as in a fishing-rod, may be used. Five of them with feet marked on them would enable a man quickly to measure the height of a trunk of more than 40 feet, as he would reach above seven feet.

1366. The ground-compASSES (fig. 155.) are generally made of hard wood, such as oak, shod with iron, and with an iron gauge or segment (a); their length may be six feet; they are used chiefly for laying out parterres in the ancient manner; since, by a previous
preparation of the soil, the curvilinear parts of such parterres can be described by them with perfect accuracy. The stationary foot is placed on a slip of board a few inches square, with a pin beneath to retain it in its place, and a lead cap above for the point of the foot.

1367. The borning-piece (fig. 156.) is composed of the body (a), commonly a thin slip of board, four inches wide, half an inch thick, and four feet two inches long; the head (b) of a similar slip of board placed across, but only eighteen inches long; and the foot is either of the same form as the head, or merely the squared end of the body (as in the figure). The upper and under edge of the head and foot must be perfectly straight, and form right angles with the edges of the body. Borning-pieces are used to prove, complete, and continue level lines, or lines on certain given slopes. One is placed at each end of a convenient length of the level or slope, and there held perpendicular to its surface, and others, being placed in the interval, and in the same line or vertical plane, the ground under the feet of the intermediate borning-pieces is raised or lowered till it is brought to the proper level or slope, when the upper edges of all the heads will range. Where box-edgings are to be planted with accuracy and beauty, the use of these implements cannot be dispensed with.

1368. Of levels (figs. 157 & 158.) there are a variety of sorts; but the most convenient is half a square, with an iron index in the angle marked with ninety divisions or degrees. The use of these degrees is to facilitate the laying out of slopes; at a perfect level the plummet will hang at 45°, and for a slope it may be any lesser number in ascending, or any greater number in descending from a fixed point. This level may also be used as a square to set off right angles, or indeed angles of any description.

1369. The adjusting horizontal level (fig. 157.) is peculiarly useful in laying out roads, or regulating the slope of lawns or borders, as is also the following instrument.

1370. Dalsieét's level. (fig. 159.) This is an instrument of a very simple description, lately invented, for ascertaining the relative elevation of unequal surfaces. It consists of a wooden bar (a) with a foot at one end (b), and at the other another larger foot with a groove and scale (c), to which the bar is connected by a screw and nut. In using this instrument, two points of different altitude being chosen, the support of the bar (b) is to be placed on the higher, and (c) the foot of the scale on the lower, while the position of both is secured by a slight turn of the thumb-screw. The bar being brought parallel to the horizon with the plummet (d), will indicate, that the upper part of the scale is to be advanced, or the reverse, keeping its foot on the point of support, until some one of the graduations coincides with, or is visibly parallel to the upper edge of the bar. The difference of altitude sought is seen in figures, without calculation. Any person that understands the use of a level will see a variety of levelling operations on a small scale that this implement is calculated to simplify: for example, if it be required to construct an inclined plane, rising an inch in a foot, the inner edge of the scale is to be brought six feet from the foot end of the horizontal piece, and rendered perpendicular to it, by making the graduated line at six inches coincide with the horizontal edge of the bar. Being fixed immovably by the screw in that position, the surface of the ground is then to be worked until the plummet hangs perpendicularly. The first six feet of the inclined plane having been thus constructed, other portions are to be taken successively throughout the remainder. If a plane of a different inclination is required, as of half an inch in a foot, the scale is to be shifted to three inches, and so on. (High. Soc. Trans. vol. v. p. 575.)
1371. The spirit-level, with a theodolite, compass, and telescope, is used for laying out extensive scenes. The most convenient are put together, and assume the form of a stout walking-stick. Small calder is at present the best London artist in this line.

1372. The staff is used in laying out straight lines. It may be a straight rod of six or eight feet long or upwards, and one inch in diameter; with the first six inches at the top painted white, the second black, and the third six inches red. Two points of the desired straight line being found or given, any greater number of points are found by placing other staffs or rods so as they shall range, and the first staff conceal from the eye placed behind it, all the rest in the line; the use of the three different colors is to render the ends distinctly visible when the ground is fresh dung, white or covered with snow, or green, as in pastures.

1373. The straight-edge, for a garden, may also serve for a plumb-rule. It is merely a slip of board with straight parallel edges and sides, of any length from four to ten feet, with the addition of a plummet for occasional use as a plumb-rule. It is used to form and prove smaller levels, between points settled, by the borning-pieces; or to prove beds or borders of even or plane surfaces. As a plumb-rule, this implement is also used to place espalier rails, temporary walls of boards, and even standard trees, upright.

1374. The stake is any straight piece of wood of an inch or two in diameter, and from one to four feet in length. There are two sorts, the one short and thick, of one foot or eighteen inches in length, and used, by being driven into the ground in levelling, as resting-places for the level, or fixed indications of surface alterations; the other, comparatively slender and long, may either be covered with white-wash, or the lower half dipped in white-wash, and the upper half in a black-wash, or they may be painted as the staffs. The last kind are used for tracing out lines of any description, or for indicating the situations of trees, or other objects. Twigs and bits of lath are commonly used as substitutes, but wherever correctness is any object, the trifling expense of two or three hundred of such stakes, should not deter from procuring them.

Subsect. 3. Instruments of Designation.

1375. The object of designating instruments is to record and render ascertainable the individuality of objects, and chiefly of plants; either as species, genera, or varieties. A tally or stake driven into the soil and remaining fast, is, mechanically considered, a wedge held in equilibrium by the resistance of the earth. Wherever there is a variety of plants cultivated, it becomes necessary to be able to mark and distinguish them, as well when in a growing state, as when in a state of hibernation, or recent insertion in the soil.—In sending plants to any distance, the same thing is requisite. For both purposes the name is either written on some instrument, and attached to or placed beside the plant; or a number is made use of instead of the name, from which reference is made to a written list. Of both these a considerable variety is used in gardening.

1376. Notch numbering-sticks are of several distinct species.

1377. The common tally (tailler, Fr.), or number-stick (fig. 160.), is a slip of lath, or deal, or a piece of a rod, nine or twelve inches long, sharpened at one end and squared at the other. The numbers, to nine inclusive, are cut on the face with a knife in Roman numerals (I, II, III, IV, V, VI, VII, VIII, IX.); reading always from the insertion, or sharpened end. Ten is formed by a notch or tally on the near angle, and placed behind the above numerals, extends the series from eleven to nineteen. Twenty is formed by two notches, thirty by three, and so on: the nine numerals above being
placed after the notches, so as to form the intermediate terms of the series. Fifty, instead of five notches, is formed by a cross cut, or channel, like I, on the face, with a similar one on the right side joined to it. One hundred is formed by joining to these two cuts a similar cut on the other side, that is a channel continued on three sides; and one hundred and fifty, by a cut or channel continued on the four sides of the stick. Ninety may be more readily formed by using the mark for one hundred, and placing a notch behind it, to signify 100 less 10, than using the cuts for fifty, and adding four notches before. Other high numbers may be simplified in the same manner. A little reflection will show that this mode of numbering may be carried to almost any extent; and in some nurseries, particularly in Scotland, we have known it carried as far as five hundred, which is formed by only three rings for $150 \times 3 = 450$, and a half ring for 50. Particular attention must always be had to read from the root, or insertion end.

1378. Seton's botanic tally (figs. 161. to 165.) is a highly improved method of numbering, devised by Alexander and George, sons of the late Dr. Anderson. It proceeds upon the same general principles as that above, but with different marks, the ten cyphers (fig. 162.) being denoted by as many single distinct cuts of easy and expedients execution; and any number, however high, requiring no more marks than it would require figures written with a pen.

1379. As an example of application, the number 590 (fig. 161.) may be referred to. "The only way in which the memory is apt to misgiv, in this scheme, is by confounding / & \( \times \) \& \( \times \), \& \( \times \), \& \( \times \), \& \( \times \), with each other, (as a child would confound the figures 6 and 9,) but this slight inconvenience will be remedied by the following key, which may be easily borne in the mind. Let us recollect that, in writing, we naturally draw a stroke from the right, at top, to the left, at bottom, thus /, and not in the opposite direction, thus \( \div \), in all the above numbers, which differ from each other in the direction of the diagonal line, that which is in the direction usual in writing precedes the other, thus \( / \div \) \& \( \div \), \& \( \times \), \& \( \times \),; the other two, \( \div \) \& \( \times \), will not be confused, on recollecting that \( \times \) is the usual numeral notation of five.

In order to express the numbers which refer to a botanical catalogue, a practice of great use to every cultivating botanist, "we cut the stick in the form of a prism of four sides, whereof one is narrower than the rest; or of a triangle, with one of the angles cut off. A transverse section of the tally should be a truncated triangle. (fig. 162. a.) On the narrowest side, notch the number corresponding with that of the genus, in the catalogue. Its being rather more easy to cut the numbers on the smaller than on the larger surface, is the reason for preferring the former for the genus, the number of which is, in most cases, greater than that of the species. On the opposite and wider side, put the number of the species; and if there be a variety, put it on one of the intermediate sides. By this simple method, in going over the garden with the catalogue in our hand, we can see at once the genus, species, and variety of any plant we wish to look for; and in putting in plants, we have always the means ready at hand of placing the numbers with them, without the apparatus of whitened tallies, with ink, blacking, or any of those troublesome expedients in common use. The sticks themselves, which may be painted of a dark color, and kept always at hand, are, besides, less conspicuous and unsightly than the usual large white marks with writing on them, and they are not so easily effaced." (Hort. Trans. vol. ii. p. 248, 349.)

1380. The written number-stick (figs. 166. to 170.) varies in form, size, and materials. The first sort (fig. 166.) is a flat piece of lath, smoothed and pointed with the knife, and either painted, or more commonly rubbed on the face with white lead at the time of using, and numbers corresponding with those of genus, species, and varieties are written on it with a lead pencil. Sometimes types and printers' ink are used: when the paint is dry, common ink, or black paint is also made use of; and in some cases the number is impressed by a cold type, or burnt in by one heated to redness. A little white lead rubbed on with the finger, and the name immediately written with a hard black lead pencil, will last as long as the wood, and is on the whole the best mode. Various sizes are used; from laths formed with the knife three inches long, and half an inch broad, to pieces sawed out of deal, two or three inches broad, and from eighteen inches to three feet long; the upper part painted white, and lower part painted, charred, or coated with some preservative liquid, for durability. With respect to materials, fir deal is most commonly used, but oak boards, or old oak spakes are occasionally made use of in botanic gardens. Cast-iron is also used, and found by nurserymen to be in the end the most economical. Earthenware, hoop-iron, lead, and copper have been tried. The general form in all these cases, is a parallelogram pointed at the insertion end, and somewhat rounded at the other. To detect stealing, or mark appropriation, the name of the proprietors or of the garden may be cast on the back of all lead, or cast-iron, or earthenware naming-instruments.

1381. The stamped numbering-instrument is formed in various ways; the simplest and most economical is that of triangular slips of lead clipt or stampt from sheet-lead of 4lbs. to a superficial foot; and for plants in pots, they need not be longer than three inches, nor broader at the head than half an inch. On these the number is stamped with a type, or the name at length may be stamped in the same manner. Such tallies are durable, unobtrusive, and not so readily driven out of pots as those of wood; for herbaceous plants they may be of double size and weight.
1382. Number-bricks. For plants in the open ground, bricks set endways and rather obliquely in the soil, and the number painted on a black or white ground, answers well where they do not require to be often removed. This mode is extensively used in the herbaceous and tree arrangements in the nurseries of Messrs. Loddiges.

1383. The name-stick differs from the number-stick in having the name written or printed at length, instead of a number, figure, or sign referring to some list or catalogue containing the name. Any of the written number-sticks will serve also for a name-stick; but frequently the upper end is broader, square, round, or oblong, (figs. 167, 168, & 170.) and inclined to the stem, so as the name may meet the eye at a parallel angle for reading. A very neat sort of naming-instrument for plants in hot-houses, which do not require to be often removed, is formed of white earthenware, on which the name may be written with ink or pencil, or printed. A variety of other devices for numbering and naming planted plants, by instruments inserted in the ground, might be mentioned: in the garden of the Ducal Palace Pitti, at Florence, the name, &c. is printed on slips of paper, and placed inside a small glass bottle, which is fixed on the end of an iron rod, a complex mode, and one which can only succeed in climates like that of Italy.

1384. For writing the figures or letters on small sticks, a little white lead is rubbed on with a bit of stiff leather, and a hard pencil is then used; on a larger scale, and on durable materials, the stick is first painted, and the figures or letters afterwards put on in oil colors. On earthenware instruments either ink or oil color may be used. On large sticks the skeleton type may be used. This is the practice in the Paris garden; the classes, orders, and generic name are cut out of one thin plate of brass, which is applied to the face of the stick, and then oil color brushed over it: the specific name is then added in separate letters, from an alphabet so cut or stamped out of brass lamina.

1385. The plant-label is distinguished from the number and naming sticks, in being hung or tied to the plant, or nailed, or otherwise fixed to the wall or trellis against which it is trained. There are two species or varieties, the permanent and temporary.

1386. The permanent label is a slip or plate an inch or more in width, and two or three inches long, of deal, metal, earthenware, leather, horn, bone, ivory, &c. on which the number or name is impressed or written, and it is then hung to trees or nailed on the wall or espalier rail to which trees are trained. The difficulty in the case of hanging labels on trees, is to find a durable tie, or thread, and for this purpose, untanned leathern thongs or catgut is preferred; silver or lead wire may also be used, the former for select plants, and the latter for commoner cases.

1387. The temporary label is a shred of paper or parchment, and sometimes of leather, with a string attached, and is used chiefly by nurserymen to designate plants sold.

1388. The mode of naming or registering by series, chiefly applies to fruit-trees in kitchen-gardens or orchards, and is done by marking down the names in a book or on a plant, in the same order in which the trees or shrubs are planted in the garden. Thus, suppose the east side of an east wall is to be planted and registered without the use of naming-instruments or labels. Begin at the south corner and write down under that title the sort of trees in the order in which they are planted, placing in the list a number against each name in regular series. Suppose that at any time afterwards, you wish to find which tree is the golden pippin; then looking in the list, that name is found opposite No. 9; counting nine, therefore, from the south corner, will give you the tree, &c. This mode of registering by series is always a very good check to any other mode of numbering or naming. Sometimes it is done on a general plan of the garden, but the plan must then be on a large scale to admit of writing down all the numbers or names of the trees in the spots where they are planted.

1389. The essential instruments of direction and designation are the line, rule, level, and common tally.

Sect. III. Utensils.

1390. Utensils may be characterised by their property of being adapted to hold, contain, or include some material or thing, and either for the preparation of materials, the deportation of plants and garden-productions, or their culture and protection.

Subsect. 1. Utensils of Preparation and Deportation.

1391. Preparatory utensils are the screen and sieve. Their construction and use embrace a variety of operations, mechanical and chemical.

1392. Screens are used in gardening for fining or sorting earths, gravel, or tanners' bark. The mould-screen (fig. 171.) is a wire frame with a jointed fulcrum, by which it can be placed sloping to any required degree; its use is to separate stones and coarser particles from mould, either in trenching over ground intended for bulbous or other tender and succulent roots, or in turning over compost-heaps. The soil must be well broken with the spade before thrown on the screen, and it is in vain attempting to use the utensil, unless the earth is dry.
1393. In gravel-screens the wires are placed wider, according to the use to which the gravel is to be applied. In general, one quarter of an inch is the width for earth, and half an inch for garden-gravel; but for gravel used in the highways, one inch is not too wide for excluding small stuff, nor two inches too narrow for admitting the stonelets to be used.

1394. Garden-sieves are of various kinds. The mould-sieve, is a piece of cloth of wire firmly attached to a circular rim, and the holes or interstices need not be above one fourth of an inch in diameter. It is used for sifting mould for small pots; sieves are also required in gardening, for cleaning seeds; and wooden sieves of different kinds for airing or keeping fruit.

1395. Utensils of deportation are, the mould-scuttle, pot-carrier, basket, and packing-case.

1396. The mould-scuttle is a wooden box for carrying sifted earth in situations where the wheelbarrow cannot be brought into use. Sometimes it is made of iron, like the common coal-scuttle.

1397. The pot-carrier is an oblong board, with a hoop-handle in the middle: it is used for carrying pots of plants from one part of the garden to another. A wire sieve answers the same purpose; but it is an ill application of that utensil, and besides occupies both hands, and requires stooping.

1398. Garden-baskets are of several species and varieties, used for growing, carrying, measuring, or keeping vegetable productions. They are woven or worked of the spray, bark, or split woody fibre of trees, or of the young shoots of willow, hazel, and other shrubs.

1399. The plant basket is a vessel of wicker-work, and shaped like a large pot, not less than eighteen inches wide, by twenty inches deep, and is used by some nurserymen, and particularly by the Dutch, to grow large peach-trees, vines, &c. for deportation. By the means of these baskets, when new garden-walls or hot-houses are built, one, and often two years, may be saved in the fruit-trees; the mode is at present a good deal out of use, but deserves to be revived.

1400. The planters’ basket is a flat, rectangular utensil of wicker-work, or boards partitioned into three or more parts, for the purpose of carrying with the gardener when about to plant or remove plants. One division is for the plants taken up; another for the plants to be planted; and a third, for the tools which he uses, and for any decayed parts of plants, stones, weeds, or other refuse. By using such a basket the young gardener may proceed in his operations with order, accuracy, and neatness.

1401. The mould-basket is a strong reticulated utensil of unpeeled willows or hazel, used for carrying earth, gravel, or tanners’ bark.

1402. Carrying-baskets and package-baskets are of various sizes, shapes, and qualities of material and workmanship. Such as are large, coarse, and without handles are called hampers, and about London, boats, barge, and other local names.

1403. Measuring-baskets are chiefly in use by market-gardeners; the largest are bushels and half-bushels, formed of unpeeled or peeled willow shoots or withies; pecks and half-pecks are formed of peeled withies; and sieves, punnets, pottles, and thumbs, for the more rare culinary vegetables and fruits, are formed from shavings of woody fibre.

1404. The plant packing-case is of various species, according as plants in a growing state, plants in a state of rest, and with or without leaves, cuttings, bulbs, or other roots, or seeds, are to be packed. Each of these species varies also according to the distance to which it is to be sent, climate, season of the year, and mode of conveyance. In sending plants in leaf from this country to the continent, and the contrary, a close-bottomed box hooped over (fig. 172.), is generally used; the cover of the upper part being either netting, or if matting very frequently removed.

1405. The glazed packing-case is the most suitable for importing plants from distant countries. One of this kind employed by Sir R. Farquhar, in sending plants from the Mauritius to the Horticultural Society (fig. 173.), was made of inch boards, three feet long, four feet wide, and twenty inches deep. The sloping roof consisted of two glazed shutters.
(a, a, a), which opened to admit air (b), and could be covered at pleasure with two rolls of tarpawling (c, c); the trees were planted in wooden boxes just large enough to contain a single plant and perforated in their sides and bottom (d), and their surface was carefully covered with moss (e), tied down with cord.

**SUBSECT 2. Utensils of Culture.**

1406. The *utensils used in growing plants* are the pot, water-saucer, box, tub, watering-pot, and syringe.

1407. Of *flower-pots* there are several species and many varieties.

The common flower-pot is a cylindrical tapering vessel of burnt clay, with a perforated bottom, and of which there are ten British sorts, distinguished by their sizes thus:

<table>
<thead>
<tr>
<th>Size</th>
<th>In.</th>
<th>In. dia.</th>
<th>In. dia. dep.</th>
</tr>
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<tbody>
<tr>
<td>1st size has 2 to the cast, and are called two, being</td>
<td>8</td>
<td>6</td>
<td>6</td>
</tr>
<tr>
<td>2d 6</td>
<td>12</td>
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<td>3d 6</td>
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<td>4th 6</td>
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<tr>
<td>5th 12</td>
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</tr>
<tr>
<td>6th 16</td>
<td>12</td>
<td>8</td>
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</table>

*Common flower-pots are sold by the cast,* and the price is generally the same for all the 10 sorts; two pots or a cast of No. 1, costing the same price as eight pots, or a cast of No. 11.

The store-pot is a broad flat-bottomed pot, used for striking cuttings or raising seedlings.

The pot for bulbous roots is narrower and deeper than usual.

The pot for aquatics should have no holes in the bottom or sides. The pot for marsh-plants should have three or four small holes in the sides about one third of the depth from its bottom. This third being filled with gravel, and the remainder with soil, the imitation of a marsh will be attended with success.

The stone-ware pot may be of any of the above shapes, but being made of clay, mixed with powdered stone of a certain quality, is much more durable.

The propagation-pot is chiefly used for ornament; they are generally glazed green, but, for superior occasions, are sculptured and painted, or incrusted, &c.

1408. The *propagation-pot* (fig. 175.) has a slit in the side, from the rim to the hole in the bottom, the use of which is to admit a shoot of a tree for propagation by ringing in the Chinese manner. Opposite to the slit is an ear, or round appendage, with a hole for hanging the pot to a branch. To those who practise the mode of rooting shoots without laying them down to the ground, such pots will prove very convenient.

In France and Italy they are formed in a similar manner, and for the same purpose, of tinned iron, and by such means they propagate the camellia, banksia, &c.

The square pot is preferred by some for the three smallest sizes of pots, as containing more earth in a given surface of shelf or basin; but they are more expensive at first, less convenient for shifting, and, not admitting of such perfection of form as the circle, do not, in our opinion, merit adoption. They are used in different parts of Lombardy and at Paris.

The classic pot is the common material formed into vases, or particular shapes, for aloes and other plants which seldom require shifting, and which are destined to occupy particular spots in gardens or conservatories, or on the terraces and parapets of mansions in the Summer season.

The Chinese pot is generally glazed, and wide in proportion to its depth; but some are widest below, with the saucer attached to the bottom of the pot, and the slits on the side of the pot for the exit of absorption of the water. Some ornamental Chinese pots are square at top and bottom, and belled out in the middle.

The French pot, instead of one hole in the centre of the bottom to admit water, has several small holes about one eighth of an inch in diameter, by which worms are excluded.

1409. *Flower-pot gauge.* (fig. 174.) In order to form pots of different sizes of a regular ratio to each other, Knight has suggested a plan, of which this may be considered the substance. Assume as a convenient proportion as to width at top, bottom, and height, 8, 5, and 6; lay down the vertical section of a pot of this proportion on a board or large paper; from its centre (a) draw two lines (b and c) passing through the bottom of the sides and equal distances measured on these lines will give equal accretions to smaller or larger sized pots. Knight considers 2 inches as forming a proper difference in diameter in the scale of sizes of pots, which is nearly double that in common use.

1410. The *flower-pot saucer* is a flat circular vessel, with a rim from one to two inches high, and is made somewhat larger than the bottoms of all the above sorts of pots. Its chief use is to prevent the water, which escapes by the bottom of the pot, from proving inconvenient on the shelves or stages in rooms or particular situations. In gardens they are seldom wanted. A species named the *carnation-saucer* (fig. 176.) is formed as much larger than the pot to be placed in it to admit of surrounding its base with water, in order to prevent creeping insects from getting at the pot. In the centre of the saucer is raised a basement on which to place the pot, in order to keep it dry, &c.

1411. The *qualities and durability of pots and saucers* depend on the sort of clay and degree of burning, in which a knowledge can only be acquired by observation and experience. Pots too much burned, crack and fall in pieces; and those which are not burnt enough, splinter or scale off with the frost and continued moisture. Porous earthenware is most congenial to the plants; but by admitting transpiration by the sides,
dries the earth within sooner. Glazed or stone-ware pots are not congenial, but retain moisture a long time.

1412. *The plant-box* (figs. 177, 178, & 179.) is a substitute for a large pot; it is of a cubical figure, and generally formed of wood, though in some cases the frame is formed of cast-iron, and the sides of slates cut to fit, and moveable at pleasure. Such boxes are chiefly used for orange-trees. The construction of those of Versailles is generally approved. Two of the opposite sides are fixed, the other two are moveable, but kept in their places by a couple of iron bars with hinges, which are fastened on one side, and on the other are hooks to catch in (fig. 177.), that the state of the roots may be readily examined, the old earth taken out, and fresh put in at pleasure. Another material advantage gained in these boxes is, that the plants may be shifted by sliding them into others.

1413. *The plant-tub* (fig. 180.) is a circular utensil formed by the cooper for the same purpose as the plant-box. In shifting, the box is unhooped, and when the old earth is removed it is refitted on the same or a new bottom by the cooper.

1414. *The garden watering-pot* is of different species. *The common watering-pot* is a tinned iron or copper vessel, used for conveying water to plants. There are several varieties; but the principal are, 1st, the common large pot, with two roses of different sizes, the one pierced with small, and the other with large holes; 2d, the long spouted pot, for watering plants in pots, at a small distance, either with or without a rose; and, 3d, the shelf watering-pot, which is a small cartouche-shaped pot for watering plants on shelves, or the back part of stoves, close under the glass, consequently above the eye of the gardener.

1415. *The French watering-pots* (figs. 181, 182, & 183.) are generally formed of copper, and some (fig. 183.) have zig-zag spouts, to break the force of the water when pouring it on plants without the use of the rose.

1416. *The Italian watering-pot* is formed of earthenware in shapes similar to the French.

1417. *The watering-tube* (fig. 184.) is a tin tube with a funnel joined to it at right angles at one end, and with or without a rose joined to it in an opposite direction at the other. It is used for watering pines, and other potted plants in pits or beds, not easily reached, and where it is desirable not to moisten the leaves.

1418. *The garden-syringe* is of different species: the common is made of tinned iron, copper, or brass, generally about two feet in length, and two inches in diameter.

1419. *Read’s syringe* (fig. 185.) is by far the best implement of the kind. By means of a ball valve (d), which can never go out of repair, the water is drawn in through a large opening, and forced out either through a fine rose (e), a larger rose (b), or in one spout (a), each forming a separate cap, which screws off and on. In common syringes the air above the piston proves an obstacle to the operation of the syringe, and greatly increases the labor of the operator; but in Read’s syringe there is a tube (f) by which this air escapes in the operation of drawing in water, and the space is as readily replaced with air through the same aperture in pressing the water out again. It is
astonishing how much this lessens the power requisite either to fill the syringe or empty it. A child may do with Read’s engine, what requires a man in the common kind. This instrument may be considered as superseding not only the common hand-syringes, but even the barrow-engine, and other machines of this kind to which the same improvements are not applied.

SUBSECT. 3. Utensils of Protection.

1420. Utensils of shade, shelter, and exclusion are the cover, shade, blancher, hand-glass, and bell-glass.

1421. Plant-covers are of different species.

1422. The portable cloth cover or shelter is of different species: it consists of a frame of wicker-work, of any size, from that of a hand-glass, to six or eight feet high, which is covered with gauze, oiled canvas, matting, and sometimes entirely with wicker-work. It is used for protecting half-hardy shrubs and plants in the winter season, and when recently transplanted.

1423. The portable paper cover or shelter is a small frame, like the skeleton of a hand-glass, covered with oil-paper, and is used for protecting cauliflower-plants, striking cuttings, &c.

1424. Shades are of three species. The place-umbrella (fig. 186.) resembles the domestic instrument of that name; but instead of the ordinary handle, has a pointed rod, shod with iron, for insertion in the ground. It is used for shading tender plants from the sun, or sheltering them from the rain. For both purposes it is convenient to have a joint in the stem, so as to incline the cover according to the situation of the sun and the direction of the rain. They are much used in the Paris garden, and at Monza, in Lombardy.

1425. The portable wire shade is a bottomless cage of wire or wicker work, to place over tender plants, to protect them from excess of wind, sun, and rain. They are a good deal used in the botanic gardens of the continent, for moderating the direct influence of the sun on plants of cold climates.

1426. The earthenware shade (figs. 187, & 188.) is in the form of a flower-pot, but with a section cut from one side to admit the air and light. This open side in the case of auriculas and Alpine plants, is placed to the north, and in the case of tender plants to the south, or other points. These utensils are exceedingly useful in transplanting tender plants, and in cultivating Alpine plants. One species (fig. 188.) is entirely perforated with holes, for shading ferns, mosses, and fungi. Common pots are often used for sheltering and shading newly transplanted articles with the greatest benefit.

1427. Blanchers are any close utensil that when whelmed over a plant will exclude the light. The most common is the blanching-pot, which is used to exclude light from secalce and rhubarb-stalks, and some other culinary vegetables, where the green color is to be avoided. In the Pyrenees they are used for blanching celery.

1428. The conic blanching-pot is in the form of a sugar-loaf, and is used in France for blanching lettuce and endive. (Lasteprie.) In Valentia, asparagus is blanched stalk by stalk, by portions of reed with a knot or joint placed over each. (Ibid.)

1429. The hand-glass is of various species.

The leaden hand-glass is a small portable glazed case, formed by grooved strips of lead, and is either square or polygonal in the plan and roof. It is used for the protection of culinary and other plants, during the winter months; its first cost is less than that of any other hand-glass.

The copper hand-glass (fig. 183) is a very light and elegant variety of hand-glass, in which the bars are formed of copper, the sides bevelled, and the top or roof sometimes projects over the latter, with glass eaves. The lead hand-glass is the cheapest, but this is by far the most elegant; they are manufactured by Jorden, and others, in Birmingham, and constitute one of the most elegant utensils used in gardening.

The cast-iron hand-glass (fig. 190) consists of two parts, the sides either square or polygonal, and the top of suitable shape. Each side is cast separate, with screws and nuts; the four sides are afterwards
screwed together, and the top, which is always kept separable is cast in one piece. When air is to be given to the plants enclosed, it is done by lifting up the top, and replacing it diagonally, by which means air is admitted in every direction; and one advantage of not being obliged to lift the bottom part is, that in severe weather, when it is frozen to the ground, air is admitted without danger of breaking the glass; and also that the leaves of large plants, as of cauliflower, are less liable to be injured in replacing it. A glass case may be composed from two or three of these hand-glasses, of any height, by placing two or three bottom frames one above the other. The relative prices, the size and shape being the same, is in the order of lead, copper, and cast-iron.

1430. The wrought-iron hand-glass (figs. 191, & 192) is composed of solid iron sash-bars, and may therefore be formed of any shape or height. It is particularly eligible for covering tender shrubs, fixed in the open air, as tree-peonies, some half-hardy mimosas, &c., and even geraniums and fuchsias in the south of England.

1431. The bell-glass differs from the hand-glass in being one entire piece of glass and commonly bell-shaped, semi-globular, or cylindrical.

1432. The common green glass bell (fig. 193) is formed of bottle glass, and is commonly used in the open garden for protecting cauliflowers or other culinary plants, or for striking cuttings or retaining a moist atmosphere about seeds, &c.

1433. The crystal bell or receiver, (figs. 194, 195, & 196) used in gardening, is generally from three to eight inches in diameter, and from four inches to one foot in height; they are employed in striking tender cuttings in the exotic departments, especially heaths.

1434. The essential utensils are the sieve, flower-pot, watering-pot, and hand-glass.

**Subsect. 4. Utensils for entraping Vermin.**

1435. Bird, beetle, and wasp traps constitute the only genera of this tribe of the class worth mentioning.

1436. The birdtrap-cage (fig. 197.) is a wicker utensil with a funnel, through which the bird having descended in quest of the bait placed within, cannot ascend. It is successfully employed to catch young sparrows.

1437. The earwig and beetle trap (fig. 198.) is often only a hollow cylinder, but from this, if not taken regularly at certain seasons, the insects escape. A close box, with an inverted truncated cone of glass in the centre as a hopper, is better; because when earwigs, beetles, wood-lice, or such insects enter, they cannot escape, and may be drowned or scalded, or suffered to die there. The common bait is crumbs of bread.

1438. The wasp and fly trap, is merely a bottle half full of water honied at the mouth to entice their entrance. Some assert that the plant hoya carnosa, whilst in bloom, will attract wasps and all other insects from the fruit in the house in which it grows (Maher, in Hort. Trans. vol. i. 197.); and others that boiled carrots will have the same effect.

**Sect. IV. Machines.**

1439. Machines are agents for abridging manual labor. All the operations of gardening may be performed by the simple tools, instruments, or utensils, already mentioned; but in practice some labors would be insufferably tedious, and others inconveniently cumbersome; and in many operations, the ordinary force of man could not be conveniently brought into action. Rollers, as opposed to the turf-beetle, are illustrative of the first case; the German devil, and Bramah's hydrostatic press, as opposed to a number of men with ropes or levers, of the second; and the boat-scythe, as performing the operations of the pickers or common scythe, of the third case. But the machines of gardening are very few, and chiefly artificial contrivances for the defence of gardens or scientific machines for measurement or designation of temperature. In contriving either
of these, simplicity ought to be attended to; for a complicated machine is not only more expensive, and more apt to be out of order, but there is also a greater degree of friction, according to the number of rubbing parts.

**Subsect. 1. Machines of Labor.**

1440. *The more cumbrous machines of gardening are the barrow, roller, watering-engine, boat-scythe, ladder engine, and transplanter.*

1441. *Garden-wheelbarrows are of several species. The common garden-wheelbarrow* (fig. 199.) *is a box, open at top, placed on two levers, terminating in a wheel and axle at one end, and in two handles at the other. They are commonly made of wood, the levers of ash or elm, and the sides and bottom of any soft wood. The wheel is either wholly of cast-iron, or of wood, shod with wrought-iron. Excellent garden-wheelbarrows are now made of wrought-iron; but wooden ones are better for new ground work. They are used for conveying dung, weeds, garden-soils, litter, &c.*

1442. *The separating barrow is, in appearance, the same as the above, but the body being kept in its place by two iron bolts at opposite angles of the bottom, may be lifted off by two men, and thus tan, dung, and other articles are readily carried into hot-houses, where the wheel and levers could not be pushed along.*

1443. *The new ground work barrow* (fig. 200.) *differs from the first in having the sides and back very low, and a front of the same height. It is made much stronger, and is used chiefly for wheeling earth, clay, or gravel, in extensive excavations or removals of these materials.*

1444. *The haulm-barrow* (fig. 201.) *is an open box or case of wicker or other work placed on or suspended from a pair of handles, with or without a wheel, and is useful for carrying litter, leaves, haulm, spray, prunings of hedges, &c.*

1445. *The flower-pot barrow* is a flat surface and wheel, on which plants, pots, or leaves are placed either directly, or when small in one or more shallow baskets.

1446. *The water-barrow,* instead of a box, contains a barrel, tub, or cistern, in which fluid manure or mere water is conveyed to different parts of the garden.

1447. *The hand-barrow* is a frame of wood carried by two levers, which form four handles, and is used, in gardening, for removing large pots or tubs of trees in blossom or in fruit, and which wheeling might shake and otherwise injure.

1448. *Watering-engines are of several species.*

1449. *The pump-syringe, or hand forcing-pump* (fig. 202.) *consists of a barrel-piston and directing-tube. The water is drawn up through a perforated base; and the advantage of this engine is, that it may be placed in any common watering-pot or bucket, and thus much room and some trouble and expense saved in small gardens.*

1450. *The barrow watering-engine* (fig. 203.) *is a portable forcing-pump so arranged as to throw the water forty or fifty feet distance, and either in the form of a spout or a fine shower. The cistern commonly contains from twenty to thirty gallons of water, and the frame which holds it being fitted up as a wheelbarrow, it may be wheeled round the garden, and the walks, borders, or even the compartments to the extent of forty-five feet from the walk may be watered completely. The most desirable variety of this machine
is that which is furnished with a sucking-pipe (a), like the fire-engines, by means of which, if there are ponds or regular supplies by pipes or wells in a garden, the labor of carrying the water is avoided.

1451. The curved-barrel engine (fig. 204.) has the barrel and piston-rods curved so as to form part of a circle, &c. By this construction, the bore of the barrels may be formed in the lathe, and consequently made perfectly true: the piston-rods move exactly in the direction of the axis of the barrels, and therefore operate with the least possible friction. For a portable engine this is one of the best. — Both these engines would receive great additional power, by adopting the improvements on the syringe by Read. (1419.)

1452. The self-acting greenhouse-engine is a small vessel of cast-iron, one part of which is filled with air, highly condensed by a piston, and the other with water, which, by turning the cock, is let out by a spout either as a shower or stream. The machine may be held in the hand, and the stream or shower directed against any particular plant. Instead of water, if tobacco-smoke is introduced, the smoke will be driven with great force to a considerable distance. This machine will throw the water from thirty to fifty feet, but its chief use is in green-houses, for the purposes of fumigation, as a plant on the upper part of a stage may thus be fumigated without touching it, or the operator being nearer it than the path. On the whole, it is more an instrument for the amateur than the practical gardener.

1453. The carriage water-barrel is used for watering lawns the first season after their formation, when the weather is dry; or for watering borders or other cultivated surfaces near a broad wall. In the former case, the water is delivered by a horizontal tube six or eight feet long, perforated at the lower angle so as to produce a series of horizontal jets; in the latter, a long leathern tube, terminating in a rose, is made use of. The barrel in the first case is drawn slowly along by a horse, in the latter it is nearly stationary, and a man waters on each side as far as may be deemed advisable, or as the leathern tube admits.

1454. The roller water-engine (fig. 205.) consists of a horse, frame, and wheels, on which is placed a water-barrel, and under it an iron roller. It is an excellent machine for lawns and roads, as they may be watered and rolled by the same operation. The person who directs the water, irrigating the space to be rolled, not that which has undergone the operation.

1455. The garden-roller is formed either of wood, stone, or cast-iron. The first requires to be loaded; the second, from the smallness of its diameter, is heavy to draw; and therefore the third, which may be formed of any diameter, weight, or breadth, is generally preferred for garden-walks. The cylinder need not be above four feet wide, which will cover most walks at two or three breadths. For extensive lawns the horse-roller will be preferred.
1456. Garden-ladders are of three species.

1457. The common wall-tree ladder differs from those used in other arts in having two pieces of ten or twelve inches in length, projecting at right angles from the upper end, the use of which is to avoid injuring the trees, by keeping the top of the ladder at a small distance from the wall, and thus admit of the operation of nailing, as well there as elsewhere.

1458. The orchard-ladder consists of a frame on low wheels, as a basis for several ladders which fit into each other, and are capable of being hoisted up by machinery so as a person near the extremity of the ladder may have access to any part of a tree with convenience, either to prune it or gather the fruit.

1459. The three-styled, forked, and double ladders (fig. 206. a, b, c) are also well adapted for the ordinary purposes of gathering fruit or pruning.

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1460. The rule-joint ladder (fig. 207.) is used for working on curvilinear roofs either of glass, or domes of lead, stone, &c. which require panes renewed or trees nailed. Each step or foot-board, has what is called a stop, to prevent the feet from breaking the glass, and at every joint is a moveable foot to project in the case of training trees on such surfaces, in order that their leaves, &c. may not be injured. Such ladders are particularly useful for repairing curvilinear hot-house roofs.

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1461. The step-ladder (fig. 208.), instead of round rods on which to place the feet, has steps or boards, an improvement essentially necessary, where much work is to be done, because less fatiguing to the feet. Such ladders have a back or fulcrum by which they stand independently of any other object, and which is removable at pleasure by drawing out an iron bolt.
1462. The platform is of two species.
1463. The portable platform combines a step-ladder and platform, which in part comes to pieces, and in part folds together, so as readily to be carried from place to place, and to occupy little room in a tool-house.
1464. The wheel-platform (fig. 209.) is a flat surface of boards generally five or six feet square, elevated by a frame with wheels; it can thus be moved along lawns or walks, and is used chiefly in clipping lofty hedges. A variety of this, used in some places, has folding steps or boards on two sides, supported by brackets, by which three men at different heights, and one on the ground, can proceed with dressing the whole side of a hedge at once. Such a machine is used in shearing the magnificent hornbeam hedges in the imperial gardens at Schoenbrunn, and those of spruce fir at Petrowsky, near Moscow.
1465. The boat-scythe, for mowing weeds in ponds, is a machine invented by General Betancourt, now of Petersburgh, consisting of a boat with a system of wheels and pinions placed in the head, which give motion to a vertical shaft, containing on its lower end (which passes through the bottom of the boat into the water) three scythes; two men communicate motion to the machinery, and one man rows the boat; the upright shafts on which the scythes are placed, can be raised or lowered according to the depth of the weeds, &c. This machine has been improved by General Betancourt, but is capable of being further simplified.
1466. The garden sharpening-engine is of several sorts.
1467. The grindstone, as well as whetstone, scythestone, hone for penknives, (the last used in making cuttings of heath and such like plants,) are necessary in every garden. Blunt spades, hoes, or knives should never be used, as they cannot operate properly in the hands of the most expert gardener.
1468. Tree-transplanting machines of two or more species have been invented. The pole and wheels (fig. 210.) is for general purposes the best of any of them. It consists of a long beam or pole, attached to an axle and wheels. The tree being prepared for removal, and the pole placed in a vertical position against it, the stem or trunk is attached to it by ropes; thus attached, they are brought into a horizontal position, by men or horses, with the ball of earth attached to the tree. Horses may then be yoked to the axle at the opposite end of the pole, or root end of the tree, with or without the aid of another axle, and the tree drawn to any distance and planted. In favorable climates, and when a little extra expense is no object, astonishing effects may be produced by removing large trees; and no machine is better adapted for aiding in the labor than this simple union of the pole and cart-axle.
1469. The German devil is a frame of timber, with a cylinder moved by a combination of wheels, and a winch, as in raising clay or earth from pits or mines by manual labor. But instead of the bucket of clay, three hooks are attached to the end of the lifting rope, and these are fastened to the roots. (See Hunter’s Evelyn’s Sylva.)
1470. The hydrostatic press (fig. 211.) may be applied to the same purpose as the German devil, with incomparably greater effect. The only difficulty is in finding a proper and convenient fulcrum; that done, this engine will root out the largest trees. It is successfully employed by engineers in drawing piles, gate-posts, raising stones, &c. (See Nicholson’s Arch. Dict. art. Hydrostatic Press.)
1471. The garden-seed separator is a small portable threshing machine, on Meikle’s principle, but fed, in Lee’s manner, from a hopper, and with a winnowing machine either under or connected with it. (fig. 283.)
1472. The essential machines of garden-labor may be considered the wheelbarrow, roller, and hand forcing-pump.
Subsect. 2. Machines for Vermin, and Defence against the Enemies of Gardens.

1473. Of engines for entraping or destroying vermin, and for the defence of gardens, there are but a few. All of them, with their modes of operating, are referable to commonly understood mechanical and chemical principles, and to certain instincts and propensities of animated beings, which it is unnecessary to detail.

1474. Engine-traps for man are of two species, the common and the humane.

1475. The common man-trap is a rat-trap on a large scale, differing from it only in the mode of setting; the former being baited and left loose, and the latter not being baited, but fixed to the ground by a chain. This is a barbarous contrivance, though rendered absolutely necessary in the exposed gardens around great towns. Its defect is, that its severity defeats its own purpose; for though kept and exposed to view in many places in the day-time, yet few venture to set them at night, and hence intruders, calculating on this humanity, enter and commit their depredations in spite of these machines.

1476. The humane man-trap, instead of breaking the leg by crushing, and consequently by the worst of all descriptions of compound fractures, simply breaks the leg, and therefore is comparatively entitled to the appellation of humane. It is not unfrequently set in market-gardens near the metropolis.

1477. Engine-traps for quadrupeds are chiefly the mouse, rat, and mole traps.

1478. The garden mouse-trap is generally composed of a slate and a brick, supported by a combination of three slips of wood, forming the figure 4, and baited by a pea or bean. A few cats domiciled in the back sheds of hot-houses, will generally keep a walled garden clear of this enemy; but the above trap is good for open grounds.

1479. The garden rat-trap (fig. 212.) should generally be a box, or enticing engine, of some sort, rather than a toothed iron trap; because unless there is a great scarcity of food, which is seldom the case as to the field rat, it will not be allured by the bait of the former; whereas a trap may be so disguised by straw, or moss, or leaves, and so scented by oil of anise, as to be resorted to or at least not recognised by the rats till they are taken.

1480. The mole-trap (figs. 213, & 214.) is of various forms, and either made of wood or iron, or of both materials. There are several varieties to be obtained in the shops; none of which appear superior to the original bow-trap, which any laborer may form for himself. Moles may be effectually destroyed by taking their nests in spring.

1481. Engines of destruction are the spring-gun, musket, and fumigating bellows: the musket is essentially necessary, both as a destroyer, and scare of birds.

1482. The fumigating bellows (fig. 215.) differs from the common domestic bellows in having a receptacle (a) for leaves of damaged foreign or of home-grown tobacco, which being ignited, and the blast sent through it, a powerful issue of smoke is produced by the rose (b), which can either be directed against insects on particular plants, or used to fill the atmosphere of a hand-glass, frame, or hot-house.

1483. Engines of alarm, or scares, are the bell or gong alarm for man; and the rattle-engine driven by hand, or a small wind-engine for herds.

1484. The concealed alarm is a system of wires spread over a garden or orchard, like those of the spring-gun, and terminating in a bell or gong alarm, which goes off when any of the wires are disturbed. This alarm may be in or near to the gardener’s room, watch-tower, or other suitable place, though at a considerable distance from the wires. This is, perhaps, on the whole, the best way of detecting intruders. In addition to setting off an alarm, the same wire may let loose a watch-dog, drop a heavy body, or a fulminating glass bead, discharge a gun, &c.

1485. Of living vermin-killers, the ferret is useful for catching rabbits, squirrels, and ground rats; the cat for mice, rats, and birds; the terrier for eradicating foxes; and ducks and gulls eat snails, worms, frogs, &c.

1486. The essential vermin-engines are the mole and mouse traps, fumigating bellows, and musket.
1487. *The garden-indicators of weather* differ from those in common use only in two instances, that of the registering thermometer and regulating thermometer. *The barometer, hygrometer, rain-gauge, and vane or Eolian index, may all be usefully employed in gardening, (1278,) and should be fitted up in and about the gardener’s office. The rain-gauge and vane may be placed on the roof of his office, and should communicate with the interior by means of tubes and machinry, the detail of which is perfectly known to opticians, and such as fit up apparatus of this kind.

1488. *Six’s registering thermometer (fig. 216.) is so contrived as to indicate the extreme points to which it falls or rises in the course of the day or night, and is, therefore, particularly useful as a check upon the working gardeners, who have to attend to the fires, or steam, &c. of hot-houses in the winter time. In the open air it is also a very useful instrument, by pointing out the extremes of temperature. (Nich. Encyc. art. Thermometer.*)
1489. Kewley’s alarum-thermometer (fig. 217.) consists of a glass tube \((a, a)\), about ten inches in length, hermetically sealed at one end, and united at the other to a capillary tube \((b, b)\), with an intervening and also a terminating ball \((c)\) and \((d)\). Imagine this double tube placed in a horizontal position, the largest tube, and half the intervening ball, filled with spirits of wine; and the smaller tube and half of both of the balls, with mercury. If the tube is now fixed by its centre in a brass frame \((e)\), and nicely balanced, it is evident that every change in the temperature of the atmosphere will produce a change in the position of the centre of gravity of the tubes. One degree of heat, by expanding the spirit, will press on the mercury in the intervening ball \((c)\), and drive part of it over to the terminating tube \((d)\), which end will, in consequence, descend like the beam of a pair of scales or of a steam-engine. Hence a moving power of great nicety and certainty is obtained, the details for the application of which, to the ringing of a bell at any distance, communicating by a wire \((f)\), need not be here entered into. Suffice it to say, that by means of a scale \((g)\), it may be set to any required temperature, and will give the alarm at a difference of even the fourth of a degree, either of depression or elevation. It may be occasionally used in gardening, to convey some idea of the changes taking place in the temperature of particular hot-houses, to the head gardener’s room, in the night-time; but its most important uses are in domestic economy, hospitals, &c. This balance-thermometer, as it may be called, has been also applied, by its ingenious inventor, to the opening and shutting of windows or sashes, valves of chimneys, or flues. and steam-cocks, and either to all of these purposes at once, or to any one of them.

1490. Kewley’s regulating thermometer, or automaton gardener (fig. 217.), consists of a particular application of the alarum thermometer just described. For this purpose, the thermometer is made from two to three feet in length, and the same principle may be extended to any length, as ten or twelve feet, with a proportionate increase in the diameter. The apparatus which Kewley applies to the thermometer, and which enables him to get the power requisite for opening the sashes or windows of hot-houses or buildings of any magnitude, is a metal cylinder \((k)\), generally of rolled copper, as being cheapest, from seven to fourteen inches in diameter, and from eighteen inches to two feet in length, with an accurately fitted piston \((j)\). This cylinder is placed either within or without the hot-house or room in any convenient situation, and a cistern, or a barrel of ordinary dimensions, filled with water, is placed on an elevated situation, say on a level with the chimney-top. The deeper the cylinder is sunk, the less the cistern requires to be raised above the level of the floor of the house. If, as is often the case, a pipe of water is conducted through the house from a distant reservoir of ordinary elevation, then nothing more is necessary than attaching a branch-pipe. It is requisite that this pipe pass directly to the point where the thermometer is placed, and at any convenient distance under it, not higher than the bottom of the cylinder. Here it is joined to a tripartition cock \((k)\), whence proceed two other pipes, one \((l)\) to the cylinder, and the other \((m)\) to a waste drain. The stopper to this cock turns only to the extent of about one-fifth of a circle; and when turned to this extent to the right, it opens a communication between the supply-pipe \((n)\), and the cylinder \((b)\), when the pressure of the water in the reservoir, whether a barrel on the top of a house or a distant cistern, raises the piston, and by a communication of cords and pulleys with the sashes \((o)\), they will be raised or opened; and by another chain \((p)\), the fire or steam-damper \((q)\), will be opened also. When the cock is turned to the left, this communication is stopped, and one opened between the cylinder and waste-pipe \((m)\), by which the water escaping, the piston descends, and the sashes and dampers are shut. The equilibrium of the balance-thermometer restored by the temperature, being reduced or elevated to the proper degree, the plug is neither turned to the right nor left, and every communication is closed. The cock is worked by two wires \((r, r)\), fastened to two short levers, fixed on each side of the thermometer-frame, and the other ends of the cross or handle of the cock \((s, s)\). To set the machine at work, it is only necessary to place the scale to a degree at which it is desirable air should be given, taking care that the cistern is not without water. A small cask of water, regularly supplied, will answer as well as a large cistern, as the power is not as the body of water, but as its height. As a hot-house seldom remains many minutes at the same degree of heat in the day-time, it is evident that the sashes would be in almost continual motion, which, in houses where the sashes open outwards, and especially the polypusropic, to be afterwards described, would have a singular and animated effect in a flower-garden, or on a lawn. Where light valves or ventilators are used, the balance-thermometer of this size has sufficient power to open them without the aid of machinery; and by lengthening the tube, sufficient power may be obtained to open balanced windows in dwelling-houses, churches, or hospitals. This machine was originally contrived for the use of the inventor’s own garden in Douglas (Isle of Man), and successfully employed to give air to pits and frames there for two seasons. Having come to London, he employed it with the addition of more machinery (see the patent, 1816) than he now uses, to ventilate a part of a house in the New Kent Road, from 1816 to 1817. In 1818 he greatly simplified it, and thus im-
proved, it was in operation on a hot-house in Colville's nursery, King's-road, during the summer of 1819. In both cases the success was perfect and undisputed. The price of the alarum-thermometer is from two to three guineas; and of the regulator, from six to ten pounds complete. These machines were exhibited to Sir Joseph Banks and to the Horticultural Society. But the president and other individuals of this body thought such a machine not wanted in gardening. We cannot but regret, however, that some mark of approbation was not bestowed on the author of so ingenious an attempt to render a service to our art, and who, like other inventors, had devoted a great part of his time, and the greater part of his fortune, to bringing the invention to its present state. We are glad to see that it has been noticed by the Caledonian Horticultural Society (Mem. vol. iii. p. 170.), and we trust the inventor may yet obtain, at least, credit for his genius in mechanics.

Sect. V. Various Articles used in Gardening Operations.

1491. The objects used in gardening, which can neither be denominated implements nor machines, may be classed as adapted articles, manufactured articles, and prepared articles.

Subsect. 1. Articles of Adaptation.

1492. Of articles fitted for particular situations or objects, we shall notice the temporary coping, horizontal shelter, moveable edgings, basket-edgings, and a few others.

1493. The temporary coping is commonly a board, or two or more boards joined, so as to form a breadth of eighteen inches or two feet. To these boards hinges are attached, which fit into irons on the front upper edge of the permanent coping of the wall; and thus, by means of a rod or a cord and pulley, the board is either made to project over the front of the wall, or is laid flat on the top of the permanent coping.

1494. The horizontal shelter is a board of eighteen inches broad, and of any convenient length. By means of iron pins inserted in the wall, a number of such are placed horizontally, like shelves, about the middle and top of fruit-walls, to protect the blossom from perpendicular colds and frosts; they were first recommended by Lawrence, but are now seldom used.

1495. The netting screen (fig. 218.) consists of two deal poles, on which is nailed a common fishing-net previously dipped in a tanner's bark-pit, to prevent its being mildewed when rolled up wet. At the top, the ends of the poles fit into double iron loops, projecting a few inches from the wall, immediately under the coping; and at the bottom they are fixed by a hole at the end of each pole upon a forked iron coupling, which projects about fourteen inches from the wall, thereby giving the screen a sufficient inclination to clear the branches. When it is wished to uncover the trees, one of the poles is disengaged and rolled back to the side of the other, where it is fastened as before. The most violent winds have no injurious effects upon shades of this kind; a wall is very expeditiously covered and uncovered, and there is not any danger of damaging the blossoms in using them; they occupy very little space when rolled up, are not liable to be out of order, and although rather expensive at first, seem to be very durable. From the facility with which the screen is put up, it may be beneficially used in the seasons when fruit ripens, to secure a succession, by retarding the crop of any particular tree. The lower ends of the poles are advantageously retained in their places, by means of a small iron spring-key attached to the coupling by a short chain." (Hort. Trans. vol. iv.) Canvass, oil-cloth, or gauze screens, may be similarly formed and fixed.

1496. The canvass screen is a sheet of canvass in a moveable frame, to be placed against blossoming wall-trees during nights, and removed during temperate weather. Bunting, rendered more transparent by oiling, is considered by Nicol as preferable to canvass. Others recommend Osnaburgh or Scotch gauze. The screens should have hooks, to hook into projecting eyes at the top of the wall, from which, as well as at bottom, they should be kept distant one or two feet. "Canvass screens in frames may be fitted to move in the manner of a common sash, between rafters, and may be double, as in a
window, to go either up or down, in order to admit air. The rafters being made move-
able, by being fixed with hooks to stretchers at top and bottom, the whole could easily be
removed or replaced at pleasure. Thus a frame might be made of ten, fifteen, twenty, or
more feet in length, to answer for one or more trees, as may be required; and if the
whole be packed and laid up in a dry loft, garret, or shed, each season after using, it may
last for many years." (Nicol.)

1497. The canvas curtain is so arranged by means of pulleys and weights, as to be drawn
up over a wall of a hundred feet in length in a few seconds, and let down and spread
out to dry in a short time. It is kept at a distance from the trees by cords stretched
from the coping to the ground in a sloping direction: a fine example of this occurs at
Dalmeny Park garden, near Edinburgh, erected under the inspection of J. Hay of
Edinburgh, a meritorious designer of kitchen-gardens. "If screens be made in sheets,
Nicol observes, "they are best to hoist up and lower with pulleys and cords (which
pulleys may be fixed to the coping, as above mentioned, or to a beam or stretcher fixed
at the top of the wall), they should be suspended over small rafters or spars, of an inch
and a half to two inches square, according to their lengths, placed so closely as to pre-
vent the canvas from dashing against the trees, as above hinted. Sheets of this kind may
be of any convenient size, and made to cover one or more trees, as may be required.
I have had one sheet 200 feet in length, which I could join or unjoin at two or three
different places, and could unclewed and hoist, or lower and clew up, in fifteen or twenty
minutes. I first contrived it to clew at the top of the wall, but afterwards found it
safer to do it at bottom, as a gust of wind had once nearly torn it away altogether. In
the clew it was hung by loops to the bottom part of the upright spars (which were placed
at four feet asunder), so as to be a few inches clear of the ground. These rafters were
fastened with hooks and eyes to the coping at top; and at bottom to stakes drove fast
into the earth, eighteen inches clear of the wall." (Kalendar.)

1498. The oiled-paper frame consists of a light frame of timber, with cross bars mort-
tised into the sides, and intersected by packthread, forming meshes about nine inches
square. Common printing-paper is then pasted on, and, when quite dry, painted over
with boiled linseed-oil. These frames are then fitted to the wall, or subject of protection,
according to circumstances.

1499. The garden-hurdle is of different species.

Wire hurdles are used as inconspicuous fences, and sometimes for training plants or young hedges.

Wattled hurdles, or such as are woven with sheets or spray, for shelter and shade.

Straw and reed hurdles are used for shelter, for shade, and for covering frames and other plant-habitation,
or for forming temporary cases around plants to exclude cold.

1500. Moveable edgings to borders, beds, or patches of flowers, are of different species.

1501. The basket-edging (fig. 219.) is a rim or fret of iron,
wire, and sometimes of laths;
formed, when small, in entire
pieces, and when large, in seg-
ments. Its use is to enclose dug
spots on lawns, so that when the
flowers and shrubs cover the
surface, they appear to grow
from, or give some allusion to,
a basket. These articles are also formed in cast-iron, and used as edgings to beds and
plots, in plant-stoves and conservatories.

1502. The earthenware border (fig. 220.) is composed of long narrow plates of com-
mon tile-clay, with the upper edge cut into such shapes as may be deemed ornamental.
They form neat and permanent edgings to parterres; and are used more especially in
Holland, as casings, or borderings to beds of florists' flowers.

1503. Edgings of various sorts are formed of wire, basket-willows, laths, boards, plate-
iron, and cast-iron; the last is much the best material.

1504. Protecting bags, for guarding ripening fruits from insects, are formed of gauze,
oiled-paper, or muslin-paper; gauze is preferable, as it admits the air. They are used
with advantage, in the case of grapes and stone-fruit, on walls in the open air, and in
some cases are required even in hot-houses.

1505. The shoe-scraper is a plate of iron, fixed vertically, either in a portable or fixed
frame; and to render it complete, should always have a rigid brush and dust-box at-
thached, both of which may be taken out and cleaned; their use in gardening is consid-
erable, portable ones being placed at the entrances to every description of garden-
building, and fixed ones at the exits from compartments to the main walks. They ought
to abound, and their use be effectually insisted on wherever clean and pure gravel or turf-
walks are desired objects.

1506. Garden or bass mats, are sheets of cloth, woven or matted from the bast (Russ.)
or inner bark of trees, and generally of the lime. They are manufactured in the inland parts of Russia and Sweden, and even in some parts of Monmouthshire, of different sizes. They are used in gardening for a great variety of purposes; for protecting wall-trees, by being hung before them, and removed in mild weather; for protecting espaliers and standards, by being thrown over them; for protecting more delicate shrubs, by being thrown over an envelope of hay or straw, in which way most American trees and standard-roses are protected in the neighbourhood of Petersburg; for protecting tender-plants coming through the ground, by being spread on its surface, and such as are of a larger size, by being supported on hooped framing. They are used to cover hot-beds, hot-houses, hand-glasses, and every sort of glass case; to shelter plants from wind, shade them from the sun, &c.

1507. Prepared coverings are double mats with a layer of hay or straw within, like mattresses; they are used for covering hot-beds in mid-winter, but are readily rendered injurious by heavy rains. A mode which would produce the same effect, is to use three thicknesses of mats, keeping them apart by small frames of lath or hollow rollers; the object being to preserve vacuities or strata of air between the glass and first mat, between the first and second mat, and between the second and third mat, which, if attended to, would resist any external cold whatever without cumbersome loads of hay, straw, &c. (See Dr. Wells on Dew, and Remarks on Hot-houses, &c.)

1508. Straw coverings are formed of straight long wheat or rye straw, tied in handfuls in the middle, so as each handful may be nearly of the length of two straws, and the handfuls are connected together by backthread. They are thus formed into rolls, and were formerly much used, especially in the culture of early salading, and in covering glass cases. Melons were formerly protected by nothing more than loose wheat-straw, and this mode by rolls seems merely a more economical and neat mode of practice. Loose wheat-straw is used by the market-gardeners, to protect early crops of radishes and other saladings.

1509. Reed coverings are formed exactly like those of straw, and are used chiefly for protecting glass, or forming protecting cones round tender shrubs, or bee-hives of the common kind.

Subsect. 2. Articles of Manufacture.

1510. The manufactured articles used in gardening are chiefly canvass, gauze, netting, mats, and nails.

1511. Canvass, either plain, oiled, tanned, or painted, is used for protecting the blossoms of wall-trees; excluding cold from plants or plant-structures, shading or sheltering plants, and for keeping off rain.

1512. Coarse gauze and netting, such as is used by fishers and bird-catchers, may be prepared similarly to canvass, and used for the same purposes as that article, excepting excluding rain. Oiling or tanning is best adapted for gauze; as painting or tarring destroys its property of transmitting light.

1513. A netting of straw ropes has been found efficacious in protecting trees from frost, either thrown over an entire standard-tree, or hung before fruit-walls. They are used at Dalkeith gardens, near Edinburgh, and were formerly much resorted to in the Netherlands.

1514. Wall-tree nails are of several sorts, but the principal are, the small cast-iron nail, in most common use with lists; the flat-headed wrought-iron nail, used either with lists, loops of cord, or mat; and the eyed cast-iron nail (fig. 221.), used with small pieces of spray, dried willow-twigs, or mat-ties, as in trellis-training. Its chief advantage is the not being so liable to lodge the larvae of insects as the nails which are used with lists; and being once driven, they never require removal, or occasion the injury of the wall, as the branches may be loosened, or altered, by merely taking out the slips of spray, or cutting the mat-ties. (Caled. Mem. vol. iii.)

1515. Wall-tree lists are marginal ends or shreds of broad cloth cut into lengths of from two and a half to four inches, and from one half to one inch in breadth, according to the size of the shoots, &c. Their grand disadvantage is the harboring of insects, for which some have substituted shreds of leather with advantage, and others recommend steeping the shreds in a mixture of sulphur and soap-suds, or better in that of corrosive sublimate, recommended for preserving specimens of plants. (581.) The colors of black, scarlet, and reddish-brown are the best for lists, as contrasting well with vegetation.

Subsect. 3. Articles of Preparation.

1516. The prepared materials used in gardening are numerous: we shall merely enumerate props, ties, covering materials, gravel, sand, cinders, lime and straw.

1517. Props for plants are of two kinds, rods or poles, and spray. Rods vary from six inches to six feet or upwards in length, tapering to a point, and thick in proportion. For small plants in pots, and for delicate bulbous roots, as hyacinths, small splinters of lath, dressed with a knife or small plane, are the best; and for hyacinths and florists' flowers in general, they should be painted green; for botanical plants, however, this may, in some cases, appear too formal. For hardy plants and climbing shrubs, young shoots or poles of hazel or ash from coppice-woods are the most suitable; they should
in general, be straight and tapering to a point, and as delicate as the weight of the plant, and the exposure of the situation will admit. The side shoots of these props should, in most cases, be cut off; but in others, as in propping the dahlias, it is desirable to have some lateral studs, from three to eight inches long, near the top, so as to spread out the head. In lieu of this, several props are sometimes used, placed in form of an inverted pyramid, or cone, or a regular prism. One prop, however, judiciously managed, will generally be found sufficient. In no case should the bark be removed, because its natural tint is less glaring, and therefore preferable to that of peeled wood, and also because it preserves better the texture of the wood. In order that they may last several years, they should be cut in mid-winter, and the thick end pointed and charred by burning, or dipped in boiling pitch. The elegant propping of plants deserves the particular attention of the young gardener, as it is frequently done in so slovenly a manner as greatly to detract from the order and neatness which ought to reign in most descriptions of gardens. In picturesque grounds or picturesque scenes, trees and shrubs should, in general, prop themselves, or each other; but in flower and botanic-gardens, flower-borders, green-houses, &c. the greatest degree of art and high-keeping, and a sort of *drilled polish*, easier felt than described, ought always to prevail. In all that respects this part of gardening, the French and Germans greatly excel the English, who are herein too apt to look at the end, without regarding the means.

1518. Spray or branches are used as props for plants furnished with tendrils, as the common pea, and many of the leguminous tribe. Spreading frond-like, and yet thin spray, such as that of the beech, hazel, or Scotch elm, is generally preferable; but for early crops the spray of the resinous tribe, and especially of the spruce and silver firs, is valuable, as producing warmth and shelter, by its numerous chaly leaves, which are non-conductors.

1519. Trees are various; the most general are the ligular threads of bass matts; for espaliers some use withs, or tared cords or threads: on the continent, rushes (*Juncus effusus*) cut green and dried in the sun are used; and often wheat-straw. When mat, bark, rush, willow or other spray or shoots, or straw are used, they should be previously soaked a short time in water.

1520. Covering materials are straw, reeds, haulm of any sort, spray, &c. They may either be used loose, which when the weather is dry and calm, is the most effectual way of excluding cold; or drawn, that is, with the stalks or spray arranged in parallel lines in the manner of thatch, by which means the rain runs off, and then they exclude cold both in dry and wet weather. Sometimes straw and reeds are so prepared in frames, or rails suited to the size of beds in the manner of the reed, or spray, or wattled hurdle. (1499.) Sometimes they are covered with mats; but as the latter readily admit rain, this mode is much inferior to that of arranging the straw or reeds in the manner of thatch.

1521. Boards and planks are used in gardening, for wheeling up declivities, over steps and hollows, across borders, walks, &c. The notched or bridge-plank is used to protect edgings, serving as a bridge across them. Tresses are used for raising planks in extensive operations on the soil, in forming pieces of water, new gardens, or garden-scenery.

1522. Various prepared articles might be mentioned as of frequent or occasional use. Scoria from a forge is used for forming a platform impervious to worms, on which to place pots of plants. Soaper's ashes or waste is used for the same purpose. The use of gravel and sand is very general; fine sand, uncontaminated with ferruginous matter, is particularly useful in propagating heaths and other delicate plants by cuttings. Oystershells are used as crocs or sherd for covering the bottom holes of pots. Quick-lime in powder or infusions to destroy vermin, especially worms. Tobacco and other prepared matters are also used for the same purpose. Moss is used in packing and for other objects. Tanner's bark for its heat and fermentation.

**Chap. II.**

*Structures used in Gardening.*

1523. By garden-structures we mean to designate a class of buildings which differ from all other architectural productions, in being applied to the culture, or used exclusively as the habitations of plants. As edifices, the principles of their construction belong to architecture; but as habitations for plants, their form, dimensions, exposition, and, in many respects the materials of which they are composed, are, or ought to be, guided by the principles of culture, and therefore under the control of the gardener. They may be arranged into the moveable, as the hot-bed frame; fixed, as the wall, trellis, &c.; and permanent, as the hot-house.

**Sect. I. Temporary or Moveable Structures.**

1524. Of these, some are for protecting plants in fixed places, as against walls or trellises, and exemplified in the different methods of covering by frames of canvass, netting, or glass; others constitute habitations for plants, as the hot-bed frame, pit, &c.

**Subsect. 1. Structures Portable, or entirely Moveable.**

1525. Portable structures are the flower-stage, canvass or gauze frame or case, glass frame or case, glass tent, and glazed frame.

1526. Of the flower-stage there are two principal species; the stage for florists' flowers and the stage for decoration.

1527. The stage for florists' flowers, when portable, is commonly a series of narrow shelves rising in gradation one above the other, and supported by a frame and posts, so as to be 3 or 3 1/2 feet from the ground at the lowest shelf. These shelves are enclosed, generally,
on three sides by boards or canvass, and on the fourth side by glass doors. This stage, when in use, is placed so as the glazed side may front the morning sun, or the north, so as the colors of auriculas, carnations, &c. may not be impaired by him. (See Floriculture, Part III. Book II. Ch. VIII.)

1528. The decorative stage consists of shelves rising in gradation, in various forms, according to taste, and particular situation. Those to be viewed on all sides are commonly conical (fig. 222.) or pyramidal; those to be seen only on one side triangular. They are constructed either of boards or iron work, and placed in parterres, open courts, and large chambers.

1529. The opaque covering-frames are borders of board, strengthened by cross or diagonal slips of wood or rods of iron, and covered with canvass, gauze, woollen, or common netting, or soiled paper. They are used for protecting plants from cold, or for sheltering from wind, or shading, either singly, supported by props, or connected so as to form roofs, cases, or enclosures.

1530. The transparent covering, or glazed frame or sash, consists of a boundary frame composed of two side pieces called styles, and two end pieces called the top and bottom rails, with the interspace divided by rabbeted bars to contain the glass. It is used as the opaque covering frames, and has the advantage of them in admitting abundance of light. In general the rabbeted bars are inserted in one plane, as in common hot-bed sashes; but in some cases the surface is in angular ridges, or ridge and furrow-work (fig. 223.), cuneiform (fig. 224.), or trigonal (fig. 225.), in order, in each of these cases, to admit more of the rays of the sun in the morning and afternoon, and to moderate it in the middle hours of the day. Such frames are used for placing over beds of hot dung, for growing cucumbers, forcing roots or flowers, and for a great variety of purposes. The materials of sashes is commonly timber, but iron, cast and wrought, and copper, are also used.

1531. The common glass case is a glazed wooden frame or frames, so contrived as to fit together, and cover either single trees, espaliers, or shrubs too large for the hand-glass. The flavor of plums and cherries on espaliers in bad seasons is much improved by the use of this structure. In France it is chiefly used for peaches. For orange-trees, it consists of a number of frames, chiefly parallelograms, but partly right-angled triangles (fig. 226.), easily put together and taken asunder, to be used in the summer months in growing melons, or covering walls or espalier rails; and in winter in protecting orange-trees in situations where they are planted in rows against walls, or in groves in the open air.

1532. The hot-bed frame is of three species, the common, fixed-bottomed, and moveable-bottomed.

1533. The common hot-bed frame is a rectangular box of wood, bottomless and highest at the side to be placed to the north, subdivided by cross bars dove-tailed into the outer frame, and each subdivision covered by a glazed sash. Knight, instead of having the north side of the frame highest, has all the four sides of equal height, but forms the base meat of the dung-bed, and builds the dung-bed itself of that slope which he thinks most suitable for the sashes of hot-beds.

1534. The fixed-bottomed frame is the common hot-bed frame, with a boarded bottom for the retention of earth. In the boards are holes for the emission of water.

1535. The adjusting-bottomed frame has a box for the earth, of the size of the inside dimensions of the frame, and the frame being deep or placed on walls, like those of a pit, the bottom and its earth and plants, or its pots and plants, may be raised or lowered by a
power composed of a pinion and screw, or any other equally convenient power. The bottom is composed of perforated boards, and has boarded sides to keep in the earth. The object is to prevent plants from being burned when the dung is very hot, by raising them; to raise them close to the glass when young, and to lower them in cold nights. The chief difficulty in managing it is, to keep the earth of uniform moisture. Lawrence, in the last edition of his Kalendar (1715), suggests the idea of putting a bottom of wire to the frames of hot-beds, and of covering it with flat tiles, and over these the earth, &c. so as to admit of the whole being lifted, and the dung below stirred or renewed at pleasure. He says he has not seen it done, but merely suggests it as a hint to the ingenious. A century afterwards, J. Weeks, of the Horticultural Manufactory, King’s Road, London, invented his patent forcing-frame, which is that just described.

1536. Separating frames. The component parts of any of the above frames, instead of being mortised into one another, are fastened by keyed iron bolts, which easily admit of their being taken asunder and put under cover, when not wanted for use; these frames may, consequently, be preserved longer from decay, and are also more portable than the common sort.

1537. Mallet’s frame (fig. 227.) is the invention of a French horticulturist of that name, and the advantages it possesses are, 1. The admission of more light and solar heat from the elevated angle of the curvilinear roof; and, 2. The direct admission of the sun’s rays when air is given. Professor Thouin (Cours d’Agriculture, &c. art. Chassia) says that they have not been much used, owing to the cost of their first construction.

1538. The essential portable structures are the common hot-bed frame with flat sashes; and next in order, the canvas curtain or netting screen.

Subsect. 2. Structures partly Moveable.

1539. Plant-structures partly moveable are pits and adapted frames: the characteristic of the pit is, that it is surrounded by a wall of earth or masonry, enclosing a pit or bed for containing dung or bark. The characteristic of the adapted frame is, as the name imports, a hot-bed frame adapted to some structure of timber, masonry, or iron.

1540. Of the pit. The species are the earth, walled, fluid, vaulted, and pillar-pit.

1541. The earth or primitive pit is in part sunk in the earth, and in part raised above it by walls of loam or turf. On these walls, glass frames are sometimes placed, and at other times only mats or canvas frames. Such pits are used by nurserymen and market-gardeners, and answer perfectly for the preservation of half-hardy plants.

1542. The walled pit is also partly sunk in the ground, and in part raised above it; but instead of earth or turf walls, they are formed of brick or stone, finished with a wooden coping the width of the wall, in which cross rafters are mortised to support the sashes. For ordinary purposes, such as growing melons or young pines, or half-hardy plants, such pits need not be above five feet deep, and if only one sash between each rafter is to be used, they should not be above six or eight feet wide. Where double sashes, one lapping over the other are to be used, the width of the pit may be from eight to twelve feet. Artificial heat is supplied to such pits entirely from the bed of tan or leaves.

1543. The fluid pit (fig. 228.) is the same as the last described, with the addition of a flue, which either makes the circuit of the pit, or runs along and returns by its back wall. This is the most generally useful description of this class of buildings, as, whenever the heat of the bark or other fermentable matter subsides, or whenever the air in the pit is too moist, and in danger of generating damp, a fire can be lighted which will remove both evils.

1544. Scott’s fluid pit and Knight’s pit are both excellent varieties of this species, and will be described in treating of the pine and melon, for which they are particularly adapted.

1545. Buck’s fluid pit (fig. 229.), by the interior position of the flues, saves something in the length of the sashes, at the expense, however, of a greater first cost for the flues, and the obvious loss of a portion of the fire-heat ever afterwards. It is fully described in Hort. Trans. iv. 535.

1546. The vaulted pit, in its simplest form, is the walled pit, with an arch thrown from the front to the back wall. Under the arch the fire is made, or steam admitted: or in some
cases fermenting litter thrown in. A great improvement on this species of pit has been made by J. West, of Castle Ashby, Northamptonshire. The principle of the improvement is the facilitating the passage of the heat from the vault to the bed of earth over it by substituting a thin floor of boards or slates, or wattled hurdle, for brick-work; the walls are also flued, and the heat supplied is that of fermenting dung, litter, weeds, &c. On the whole it seems an excellent improvement. Nine years' experience enable its inventor to recommend it for neatness of appearance, the power of regulating the heat to the greatest nicety, and for forcing asparagus, strawberries, and the most delicate kind of cucumbers. By raising the walls of the pit higher above the earth, it is evident it would answer equally well for growing pines, or forcing shrubs, or any other purpose to which pits are applied.

1547. *In West's pit* the dung is placed in a chamber (c) three feet and a half deep, being about eighteen inches below the surface-line; the walls (g) which surround it are nine-inch brick-work; both on the front and at the back of the chamber are two openings (a), about two feet six inches square each, with moveable doors through which the dung is introduced; the doors fit at bottom into grooves (b), and are fastened by a wooden pin and staple at top. In front of the doors, is a small area (o) sunk in the ground, surrounded by a curb of wood, by which the introduction or removal of the dung is facilitated. Along the centre of the chamber is a bar (d), which serves as a guide for packing the dung; and across the top, at intervals of twelve inches, are placed, on their edges, cast-iron bars (h), two inches wide, and three quarters of an inch thick, to support a layer of small wood, bushes, and leaves (i), over which is laid the soil for the plants (k). Just below the level of the bars all round the dung-chamber, are holes (j), passing in a sloping direction through part of the wall into a cavity (g) in the upper part of the wall at the back front and both ends of the pit. In the exterior part of the back wall are holes with plugs (l), to let out the steam and heat at discretion.

![Diagram of West's pit (229)](image)

At the commencement of forcing, half the chamber is filled longitudinally with dung, and if the doors are kept shut, this will afford sufficient heat from twelve to eighteen days. As the heat declines the other half of the chamber is filled, and the temperature is kept up by additions to the top of the dung, on either or both sides, as it settles. When the united heat of the two sides ceases to be sufficient, the side first filled must be cleared out, and mixed with fresh dung and replaced, and so on, adding and turning as circumstances require. *(Hort. Trans. iv. 220.)*

1548. *As an improvement on the construction*
of this pit, we would suggest the perforation of the whole of the side walls (fig. 231. a) in order to admit the steam more readily than it can find admittance by a single range of openings adopted by West. Where pits on West's plan are already built, a substitute for this preparation in the side walls may be found in the application of a wattled hurdle against them (fig. 231. b), as has been adopted in the Comte de Vande's garden at Bayswater. On wet soils a hollow bottom is an obvious improvement.

1549. The pillar-pit, or Alderstone pit (fig. 232.), is constructed with cast-iron pillars of three feet in height (a, a), which being joined by plates of that metal, form a support to the wall on which the sashes rest. Above ground, this wall (b, b, b, b), of four or nine inches in thickness, is built on the iron plates, and carried the usual height of a cucumber-frame. On this, a coping, or plate, either of wood or iron, is placed, to which is fixed cross rafters either of wood or iron (c, c, c, c), to hold the sashes (d, d). Around the pit is a trench (e, e) of the same depth as the cast-iron pillars, and its exterior sides supported by a brick wall. The centre of the bed, under the sashes, is filled with dung or bark in the usual manner, and the surrounding trench is destined for linings, which being protected by the wall, and covered by boards (f, f, f, f), supported on cross pieces of iron, retain their heat longer, and are less influenced by changes in the atmosphere. The chief advantage alleged in favor of this frame, is the greater durability of the brick walls, than of frames of wood, and its more elegant appearance in a garden.

1550. Of adopted frames there are M'Phail's, or the frame with dung-flues, the pit with rising frame, and the frame with props.

1551. M'Phail's frame (fig. 233.) consists of two parts, the frame (a, a) and lights (b), which are of wood, and not different from those used for growing cucumbers, and the basement (c, d) on which the frame is placed, which is flues of brick-work, with the outer wall uniformly perforated. Against these perforated flues, linings of dung are formed, the steam of which enters the flue and heats the earth (e, e, e) in the centre of each light. The chief objections to this plan are the first-cost, and the greater consumption of dung, which some allege is required to keep up the proper heat. Its advantages are, that hot dung may be used without any preparation, by which much heat is gained; and in the winter months, when a powerful artificial heat is required, and (in the case of common hot-beds) is apt to burn the plants, they are here in the coldest part of the soil, and cannot possibly be injured by any degree of heat which can be communicated by dung.

1552. The pit with rising frame (fig. 234.) contains a basement-wall of brick-work of the height of the dung or bark (a, a), and in this is a perpendicular vacuity (b, b) in which a common frame (c, c) is placed, and by a spindle, pinion, &c. (d) may be raised or lowered at pleasure. Its object is the same as that of Weeks's frame already described, and which it attains with less risk to the plants, but at a great comparative expense. This variety of pit is the invention of John Nairn, (Hort. Trans. vol. iii. ) who has had it executed, and heated by surrounding tubes (e, e, e), filled with steam.
1553. The frame on props, in construction, resembles the Alderstone pit, excepting that the superstructure is a frame instead of masonry. Such frames are much used about London to grow pines, the back being enclosed by walled hurdles, supported by the props as stakes, and round the hurdles linings of dung are applied.

1554. There are a great many varieties of this species of frame: that adopted at Edmonton for the culture of pines will be noticed in treating of that fruit.

Sect. II. Fixed Structures.

1555. Fixed structures consist chiefly of erections for the purpose of improving the climate of plants by shelter, by supplying heat, and by exposing them to the influence of the sun. The genera are walls and espalier rails, of each of which the species are numerous.

1556. Garden-walls are formed either of brick, wood, stone, or earth, or brick and stone together; and they are either solid, flued, or cellular, upright or sloping, straight or angular.

1557. Brick, stone, or mud walls consist of three parts, the foundation, the body of the wall, and the coping. The foundation should be somewhat broader than the body of the wall, and of depth proportionate to the quality of the sub-soil, or intended plan of culture. In some cases where it is intended that the roots should have free access to both sides of the wall, it should be placed on arches (fig. 235.), or piers, with plank-stones, the soffit of the stone or under crown of the arch being within 6 inches, or 1 foot of the surface, and the openings, smaller or larger, according to the power of the materials to resist the pressure of the wall. The arch should be a segment of a circle, or an ellipse, and the piers (a, a, a) proportioned to the qualities of the foundation and the superstructure. Where the body of the wall commences, there will be a set-off or rebate of one or two inches on each side, which should be commenced below the ground’s surface, both for the sake of appearance, and to prevent the alternate action of the air and rain from rotting the mortar in the rebate. The body is generally carried up of the same width to the coping; but where the walls are high, say 18 feet, it may taper equally on both sides to 14 inches; in doing which, great care must be taken by the bricklayer to make good joints. To facilitate this, some architects have bricks formed of a smaller size for the upper part of the wall. It is not settled among gardeners whether the coping should project at all; or if it projects, how much, and what proportion on each side. Nicol is of opinion it need not project at all, and that there is no occasion, as is generally done, to bevel the coping stones to the north, or less useful side of the wall, to throw off the rain in that direction. Walls without copings have two advantages in their favor; the first is, that no insects are harbored in the angle, under the coping, as is generally the case; and the second, that trees are more readily trained over from one face of the wall to the other, a practice which has been found to induce a fruitful state in trees, which had never produced fruit before. There is also some saving in extent.
of coping. On the other hand, copings which have a considerable projection are known to protect wall-trees from spring frosts. We prefer for this purpose moveable copings. (1493.)

1558. The brick and stone wall is a stone wall faced with four inches of brick-work, or what is called brick and bed, on the side most exposed to the sun, as on the south sides of east and west walls, and on the insides for the sake of appearance of the two end, or north and south walls of enclosed gardens. Where free-working stone abounds on the spot, such walls are erected at much less expense than walls entirely of brick. Whether they are as dry, durable, and warm, depends on the sort of stone; some schistous and other argillaceous stones are apt to be damp, but compact limestones may be accounted as good as brick, and if they are of a dark grey or blue color, better on account of their absorption and refraction of heat.

1559. The solid brick wall is the simplest of all garden-walls, and where the height does not exceed 6 feet, 9 inches in thickness will suffice; when above that to 13 feet, 14 inches, and when from 13 to 20 feet, 18 inches in width are requisite. In most cases, such walls may be contracted in width as they are carried up, so that a 20 feet wall may begin with 18, and terminate in 9 inches in breadth. The contraction must be gradual from bottom to top; or if accomplished by rebates, they must be bevelled, by means of a course of sloping-edged or flanked bricks at each set off; and these must be made exactly alike on both sides of the wall, in order to preserve its centre of gravity exactly in the centre of the foundation.

1560. The flued wall, or hot-wall, (figs. 236, & 237.) is generally built entirely of brick, though where stone is abundant and more economical, the back or north side may be of that material. A flued wall may be termed a hollow wall, in which the vacuity is thrown into compartments (a, a, a, a), to facilitate the circulation of smoke and heat, from the base or surface of the ground to within one or two feet of the coping. They are generally arranged with hooks inserted under the coping, to admit of fastening some description of protecting covers (1495.), and sometimes for temporary glass frames. A length of 40 feet, and from 10 to 15 feet high, may be heated by one fire, the furnace of which (b), being placed 1 or 2 feet below the surface of the ground, the first course or flue (c) will commence 1 foot above it, and be 2 feet 6, or 3 feet high, and the 2d, 3d, and 4th courses (d, e, f), narrower as they ascend. The thickness of that side of the flue, next the south or preferable side, should for the first course be 4 inches, or brick and bed; and for the other courses it were desirable to have bricks cast in a smaller mould; say for the second course 3, for the third 2 1/2, and for the fourth, 2 1/2 inches in breadth. This will give an opportunity of bevelling the wall, and the bricks being all of the same thickness, though of different widths, the external appearance will be very where the same.

Sometimes a vacuity is formed between the flue and the south or valuable side of the wall (Hort. Trans. iv. 139.); but this, we think, may be considered an extravagant refinement. It cannot be carried into execution without employing a great quantity of materials and much labor. A wooden or wire trellis is also occasionally placed before flued walls; but both modes suppose a degree of forcing which does not appear ad-
visable unless the wall is kept constantly covered with glass, in which case, without
this precaution, constant fires might injure, by occasioning the partial growth of the
trees, or even burning those parts of them immediately opposite the furnace. To
prevent accidents of this kind, the furnace must always be placed at some distance,
say from eighteen inches to three feet from the back of the wall.

1561. The cellular wall (fig. 238.) is a recent invention (Hart. Trans. vol. iv.), the
essential part of the construction of which is, that the wall is built hollow, or at least
with communicating vacuities, equally distributed from the surface of the ground to the
coping. If the height does not exceed 10 or 12 feet, these walls may be formed
of bricks set on edge, each course or layer consisting of an alternate series of two bricks
set edgeway, and one set across, forming a thickness of nine inches, and a series of cells,
nine inches in the length of the wall, by three inches broad. The second course being
laid in the same way, but the bricks alternating or breaking joint with the first. The
advantages of this wall are obviously considerable in the saving of material, and in the
simple and efficacious mode of heating; but the bricks and mortar must be of the best
quality. This wall has been tried in several places near Chichester; and at Twickenham,
by F. G. Charmichael, and found to succeed perfectly as a hot-wall, and at 10 feet high
to be sufficiently strong as a common garden-wall, with a saving of one brick in three.
As a whole, indeed, it is stronger than a solid nine-inch wall, on the same principle that a
hollow tube is less flexible than a solid one. It is evident, that the same general plan
might be adopted in forming cellular walls of greater height, by increasing their width.
A very high wall might have two systems of cells divided vertically, one or both of
which might be heated at pleasure. The same idea may be advantageously applied to
flues, for heating hot-houses by steam, and for other purposes. Piers may be formed
either on both sides of the wall (c), or on one side by bricks on edge (b), so as to bond
in with the rest of the work.

1562. Hollow walls may also be formed by using English instead of Flemish bond:
that is, laying one course of bricks along each face of the wall on edge, and then bonding
them by a course laid across and flat. Such a mode has been practised and described by
Dearne, an architect in Kent.

1563. Where wall-fruit is an object of consideration, the whole of the walls should be flued
or cellular, in order that in any wet or cold autumn, the fruit and wood may be ripened
by the application of gentle fires, night and day, in the month of September. It is an
error to light the fires of hot-walls only in the evenings, the effect of heat in the process
of maturition being much greater when accompanied by light. In all hot-walls one
precaution must not be neglected, the building in, on the inferior or outer side, small
cast-iron doors, or framed stones, which may be opened at pleasure, in order to withdraw
the soil. They must be made perfectly airtight, which is readily accomplished by
having double cast-iron doors, in what is called Count Rumford's manner.

1564. The mud or earth-wall (fig. 239.) is formed of clay, or better of brick earth in a
state between moist and dry, compactly rammed and pressed together between two
moveable boarded sides (a, a), retained in their position by a frame of timber (b, b),
which form, between them the section of the wall (c, c); these boarded sides are placed,
inclining to each other, so as to form the wall tapering as it ascends; one layer of
the length of twelve or twenty feet being completed, another layer is formed on that,
Insects. Peaches are grown on them in France and Germany, but in this country, where the weather is more, variable, and the atmosphere more generally charged with vapor, particular attention requires to be paid to the coping. This attended to, these en pisé, or mud-walls, may be useful as shelters to cottagers' gardens, but rarely of much service as sources of wall-fruit. For a more particular account of their construction, see Com- munications to the Board of Agriculture, vol. ii.; or Nicholson's Arch. Dict. art. Wall.

1565. Boarded or wooden walls (fig. 240.a) are variously constructed. One general rule is, that the boards of which they are composed, should either be imbricated or close-jointed, in order to prevent a current of air from passing through the seams; and in either case well nailed to the battens behind, in order to prevent warping from the sun. When well tarred and afterwards pitched, such walls may last many years. They must be set on stone posts, or the main parts or supports formed of cast-iron. Nicol informs us (Kalender, p. 149.) that he has "constructed many hundred lineal feet of wooden walls, which recline considerably towards the north (fig. 240. b), presenting a surface at a better angle with the sun than if they were upright. They are placed on sloping ground, and range in five ranges or lines, due east and west, at the distance of seven yards from each other, the southmost being five feet high, and the northmost seven, composed of imbricated boards, pitched over to give them durability; the supports are set on (not in) blocks of stone, which are sunk in the earth, and firmly laid on solid foundations, three feet under the ground level."

1566. Inclined fruit-walls seem to have been first suggested about the beginning of the eighteenth century, by N. F. De Douillier, F. R. S. an able mathematician, author of a work entitled Fruit-walls improved by inclining them to the Horizon, &c. Some walls were formed at Belvoir Castle on this plan, which Switzer informs us he went to see, but found them damp, and the trees liable to be injured by perpendicular frosts. De Douillier's work, as being the production of a speculative theorist (he was tutor to the Marquis of Tavistock), appears to have been rejected by Miller, Switzer, Lawrence, and the designers of gardens of that day, but it is replete with ingenuity and mathematical demonstration, and well illustrates the importance of sloping walls where they are to be protected by glass or gauze. For exposed walls, it does not appear that this form will ever be adopted, chiefly on account of the difficulty of building them, the inutility of the northern or inferior side, and because, if formed in the most economical manner, they would not serve as fences. In particular situations, as in the case of terrace slopes, they certainly merit trial; and if covered in severe weather, there can be no doubt that their surface, by being more perpendicular to the sun's rays in summer, would receive a greater accession of light and heat at that season. In a communication to the Horticultural Society (vol. iv. p. 140.), by Stoffels, gardener at Mechlin, he states, "that he had an opportunity of comparing the effect of a sloping and perpendicular wall in the same garden, for the growth of peach-trees, and that the result was greatly in favor of the former." It appears to us, that for this and other fruit-trees that do not grow very rigid at the root or main stem, a boarded wall which might be inclined at pleasure, to an angle of 45° to both sides of the perpendicular, might be advantageously adopted. In the day-
time, or at least when the sun shone in the beginning of summer, it might be inclined to the north, (the trees being planted on the south side,) to give the trees the advantage of the sun; and during severe weather in autumn, or at any time when it was either desired to protect or retard the trees, it could be inclined to the south to protect them from dews and shade them from the sun's rays.

1567. The wavy or serpentine wall (fig. 241.) has two avowed objects; first, the saving of bricks, as a wall in which the centres of the segments composing the line are fifteen feet apart, may be safely carried fifteen feet high, and only nine inches in thickness from the foundations; and a four-inch wall may be built seven feet high on the same plan. The next proposed advantage is, shelter from all winds in the direction of the wall; but this advantage seems generally denied by practical men. Miller says, he saw them tried at Le Cour's in Holland, and that the trees which grew on them were in no respect superior to those on straight walls. They have been tried at different places in the northern and southern provinces of Britain, but are generally disapproved of as creating eddies.

1568. The angular wall (fig. 242.) is recommended on the same general principles of shelter and economy as the above; it has been tried nearly as frequently, and as generally condemned on the same grounds.

1569. The zig-zag wall (fig. 243.) is an angular wall in which the angles are all right angles, and the length of their external sides one brick or nine inches. This wall is built on a solid foundation, one foot six inches high, and fourteen inches wide. It is then commenced in zig-zag, and may be carried up to the height of fifteen or sixteen feet of one brick in thickness, and additional height may be given by adding three or four feet of brick on edge. The limits to the height of this wall is exactly that of a solid wall of fourteen inches thick; that being the width of the space traversed by the angles or zig-zag. That as a whole it is sufficiently strong for a fence against cattle, may be proved by applying to it the first problem in dynamics; the two diagonal lines formed by the zig-zag producing an equal resistance to one line directly across a fourteen-inch wall. In training on these walls, wires are stretched horizontally from angle to angle, and either four and a half, or nine inches apart, or upright rods of wood (a, a) may be employed; they are, however, better adapted for fences, or walls of botanic, flower, or nursery gardens, than for fruit-walls.

1570. The square fret wall (fig. 244.) is a four-inch wall like the former, and the ground-plan is formed by joining a series of half-squares, the sides of which are each of the proper length for training one tree during two or three years.

1571. The nurseryman's, or self-supported four-inch wall (fig. 245.), is formed in lengths of from five to eight feet, and of one brick in breadth, in alternate planes, so that the points of junction form in effect piers nine by four and a half inches. This wall is the invention of Lee, of the Hammersmith Nursery, and is well calculated for training peaches.
and other fruit-trees for public sale. It seems to be the most economical wall that can be devised, as the parts forming piers are as useful as any other parts of the wall, which is not the case with piered walls of the common sort.

1572. The piered wall (fig. 246.) may be of any thickness with piers generally of double that thickness, placed at regular distances, and seldom exceeding the wall in height, unless for ornament. These piers are generally made square in the plan; but they have been found to be less obstructive to the training of trees, when rounded at the angles (a); or angular (b), and either hollow, or effected by deviation (c). The same remark will apply to piers formed partly to support the wall, but principally as in the gardens laid out by London and Wise, Bridgeman, &c. for sheltering the fruit-trees. Where training is not a leading object, a thin deep projection (d) is much stronger as a whole, than the clumsy square piers generally formed by routine practitioners.

1573. Sheltering piers were formerly, in some cases, made of such a width and depth as to contain a niche for training a vine, and, in that case, they were frequently raised above the coping of the wall. Examples of such piers exist in the walls of the kitchen-garden at Claremont, built from the designs of Brown, and at Hatton in Scotland, built after a design by London and Wise.

1574. Arched, niched, or recessed walls (fig. 247.) were contrived for the same purpose by Switzer, and, at least, had a massive imposing effect to the eye. Such walls were generally heated by flues, and formed in fact the intermediate link in the progress of improvement between hot-walls and forcing-houses.

1575. Trellised walls are sometimes formed when the material of the wall is soft, as in mud walls; rough, as in rubble-stone walls, or when it is desired not to injure the face of neatly finished brick-work. Wooden trellises have been adopted in several places, especially when the walls are flued. Wire has also been used; and the following mode has been adopted by C. Holford, an ingenious horticultural amateur at Hampstead: “I affix copper wires from the top to the bottom of the wall, in a perpendicular direction, secured at each end by a small iron hook, two iron stair-staples are also driven in over the wires, at equal distances, to keep them nearly close to the wall. The wires may be placed at six to eight inches’ distance from each other. The branches and shoots are fastened by means of thin twine, which is first tied to the wire with a single knot, and then round the shoot more or less tight, according as it may be required to check or encourage the circulation of the sap; with a very little practice this may be done with great expedition. The wire which I have used is of the substance measuring about twenty yards to the pound weight, and as it does not oxidate by exposure to the atmosphere, will not require painting, and will last for years. The expense is about one penny per yard. I have not found the peaches and nectarines to be at all retarded by this mode of training.” (Hort. Trans. v. 569.)

1576. Espalier rails are substitutes for walls, and which they so far resemble, that trees
are regularly spread and trained along them, are fully exposed to the light, and having their branches fixed are less liable to be injured by high winds. They are formed of wood, cast-iron, or wire and wood.

1577. The wooden espalier, of the simplest kind, is merely a straight row of stakes driven in the ground at six or eight inches asunder, and four or five feet high, and joined and kept in a line at top by a rail of wood, or iron hoop, through which one nail is driven into the heart of each stake. If the lower ends of the stakes are charred, and the sort of wood be larch, oak, ash, or birch, with the bark adhering, they will last for many years; but stakes of young Scotch pines or poplars lose their barks and soon decay. Young larch-trees are much the most durable.

1578. The framed wooden espalier rail is composed of frames fitted with vertical bars at six or eight inches asunder, which are nailed on in preference to mortising, in order to preserve entire the strength of the upper and lower rails. The end styles or uprights of the frame are set on stone piers, and attached and kept upright by irons inserted into the stone. This is the most frequent mode of construction, but sometimes the frame is fitted in with lattice-work, or wire, or stout laths; and instead of stones, oak posts, or posts of fir charred, are driven into the ground, to which to attach the styles of the frames.

1579. The cast-iron espalier rail, (fig. 248) resembles a common street railing, but it is made lighter. The columns or styles may either be fixed in oak or stone (a, a); or, when this mode is not adopted, to form their base in the shape of a reversed -., setting them on a foundation of four-inch brick-work. Such espalier rails have been tried in Scotland (Caled. Mem. i. 483,), and found to come somewhat cheaper than wooden ones; but their great advantage must be their durability, (especially when well painted, or oiled, whilst the iron is hot,) and the elegance of their appearance.

1580. The horizontal espalier rail (figs. 249, & 250) is a frame of wood or iron, of any form or magnitude, and either detached or united, fitted in with bars, and placed horizontally, at any convenient distance from the ground. For dwarf trees the common height is three feet, and for standards, six feet. In the latter case, the frames may be arched, and the trees trained so as to form a bower, covered way, &c. These have not been much used, nor, from the loss of ground, and the too violent constraint on the tree, is it likely they will ever become general.

1581. The oblique espalier rail is composed of frames of bars, wires, or lattice-work, placed obliquely. (Hort. Trans. App. to vol. ii.) Trees will no doubt thrive well, trained on such surfaces, but, unless they run north and south, one side will be of little use; and even running north and south, they can only enjoy half the day’s sun. The ground too under them, unless used as a walk, must be in a great degree lost, so that these rails are on the whole inferior to the common sort.

1582. Of fixed structures, the brick wall, both as a fence, and retainer of heat, may be reckoned essential to every kitchen-garden; and in many cases the mode of building them hollow may be advantageously adopted.
### Sect. III. Permanent Horticultural Structures.

1583. **Buildings with glass roofs**, or artificial habitations for plants, constitute by far the most important part of garden-structures, whether we regard the expense of their first erection, the skill required to manage them, or the interesting nature of their products.

1584. **Green-houses were known in this country in the seventeenth century.** They were then, and continued to be, in all probability, till the beginning of the 18th century, mere chambers distinguished by more glass windows in front than were usual in dwelling-rooms. Such was the green-house in the apothecaries' garden at Chelsea, mentioned by Ray, in 1684. (Letters, p. 174.) as being heated by hot embers put in a hole in the floor; a practice still extant in some parts of Normandy, and to which, as is well known, the curfew, or couvre-feu bell refers. The same general form of house with the addition of a furnace or oven is given by Evelyn in the different editions of his *Kalendarium*.

1585. **The first era of improvement** may be dated 1717, when Switzer published a plan for a forcing-house, suggested by the Duke of Rutland’s graperies at Belvoir Castle. Miller, Bradley, and others, now published designs, in which glass roofs were introduced; and between the middle and the end of the last century, Speechley and Abercrombie in England, and Kyle and Nicol in Scotland, made various improvements in forcing-houses, as to general form, internal arrangements, and mode of heating. The largest plant-stoves were the joint productions of the late W. Aiton, and Sir W. Chambers at Kew, and the largest pineries were erected at Wellbeck by Speechley.

1586. **A second era of improvement** may be dated from the time when Dr. Anderson published a treatise on his patent hot-house, and from the publication of Knight’s papers in the *Horticultural Society’s Transactions*, both of which happened about 1809. Not that the scheme of Dr. Anderson ever succeeded, or is at all likely to answer to the extent imagined by his inventor; but the philosophical discussion connected with its description and uses, excited the attention of some gardeners, as did the remarks of Knight on the proper slope of glass roofs (*Hort. Trans.* vol. i.); and both contributed, there can be no doubt, to produce the patent hot-houses of Stewart and Jorden, and other less known improvements. These, though they may now be considered as reduced au merite historique, yet were really beneficial in their day. Knight’s improvements chiefly respected the angle of the glass roof; a subject first taken up by Boerhaave about a century before, adopted by Linnaeus (*Amen. Acad. i.* 44.), and subsequently enlarged on by Faccio in 1699, Adanson (*Familles des Plantes*, tom. i.) in 1763, Miller in 1768, Speechley in 1789, John Williams of New York (*Tr. Ag. Soc. New York*, 2d edit.) in 1801, Knight in 1806, and by some intermediate authors whom it is needless to name.

1587. **The last and most important era** is marked by the fortunate discovery of Sir G. Mackenzie in 1815, “that the form of glass roofs best calculated for the admission of the sun’s rays is a hemispherical figure.” This may be considered as the ultimatum in regard to the principle and perfection of form; and has already given rise to many beautiful curvilinear structures, of which a series of plans are in course of publication by Messrs. W. and D. Bailey, of Holborn, London, who have erected curvilinear houses at the following places:

<table>
<thead>
<tr>
<th>Names of the Proprietors</th>
<th>Their Residences</th>
<th>No. of Houses</th>
<th>Description of Houses</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vincent Stuckey, Esq.</td>
<td>Mill House, Langport, Somersetshire</td>
<td>1</td>
<td>Curvilinear roof, with curved ends</td>
<td>48 ft. long.</td>
</tr>
<tr>
<td>Samuel Chalvers, Esq.</td>
<td>Finchley, Middlesex</td>
<td>1</td>
<td>Curvilinear roof, with curved ends</td>
<td>15 ft. 6 in. wide.</td>
</tr>
<tr>
<td>Thomas Andrew Knight, Esq.</td>
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<tr>
<td>P.H.S.</td>
<td>Downtown Castle, Salop</td>
<td>1</td>
<td>Curvilinear roof, with two brick ends</td>
<td>15 ft. 11 in. high.</td>
</tr>
<tr>
<td>Charles H. Turner, Esq.</td>
<td>Rock’s Nest, near Godstone</td>
<td>1</td>
<td>Curvilinear roof, with curved ends, glazed</td>
<td>15 ft. wide.</td>
</tr>
<tr>
<td>Mears Liddiges</td>
<td>Hackney</td>
<td>1</td>
<td>Conservatory</td>
<td>12 ft. high.</td>
</tr>
<tr>
<td>Peter Kendall, Esq.</td>
<td>Walthamstow</td>
<td>1</td>
<td>Gothic span roof, with French sash-doors in front, and opening sashes on the back wall</td>
<td>22 ft. 8 in. long.</td>
</tr>
<tr>
<td>Thomas Dickens, Esq.</td>
<td>Vale Lodge, Leatherhead</td>
<td>2</td>
<td>Curvilinear roof, with upright glazed ends</td>
<td>18 ft. 3 in. high.</td>
</tr>
<tr>
<td>William Henry Cooper, Esq.</td>
<td>Regent’s Park</td>
<td>1</td>
<td>Green-house</td>
<td>31 ft. long.</td>
</tr>
<tr>
<td>M F S. De Caters De Wolfe</td>
<td>Antwerp</td>
<td>2</td>
<td>Curvilinear roofs, with curved ends, and placed at each side of a large orangery</td>
<td>16 ft. wide.</td>
</tr>
</tbody>
</table>
Mears. Sweets and Miller - Bristol - - 1

Green-house, -

Gothic open roof, with folding doors at the ends, and glazed on all sides - - 3

Green-house, -

Plain sloping roof, as an addition to an old storey - -

Green-house, -

Plain sloping roof - -

Green-house, -

Plain sloping roof, in separate sahes - -

Green-house and Grapery, -

Sloping roof, with cast-iron gutters and frame-works, opening sahes in front, and at the back - -

Grapery, -

Spherical shape, with cast-iron coping and gutter, ventilators in front and back walls - -

Grapery, -

Curvilinear roof, the bars fixed into a cast-iron gutter in front, with ventilators underneath, and in the back walls glazed up-right ends - -

Grapery, -

Curvilinear roof, with glazed ends, cast-iron coping plate - -

Grapery, -

Curvilinear roof, with brick ends - -

Grapery, -

Curvilinear roof, with brick ends - -

Grapery, -

Opening sahes in front, and ventilators at the ends - -

Green-house, -

Circular laced roof, the bars fixed in a circu-

lar cast-iron gutter, with wooden frame and doors underneath - -

Green-house, -

Sloping roof, with opening sahes at the top fixed to a wooden house - -

1588. Great emulation now exists in this department of horticulture, not only among country gentlemen, but also among commercial gardeners. One house for growing palms and seetamine, erected by Messrs. Loddiges, is 45 feet high and 60 feet wide, and another by the same nurserymen for green-house plants, is 23 feet wide, 18 feet high, and upwards of 100 feet long, without a single rafter or standard: and these spirited cultivators, and also Messrs. Gunter, Grange, Wilmot, Andrews, and others, have heated the whole of their extensive ranges of glass by steam.

1589. The application of steam to the heating of hot-houses appears first to have been attempted by Wakefield of Liverpool, in 1788, and afterwards effectually applied in the vault of a cucumber-house at Knowle in that neighbourhood, by Butler, gardener to the Earl of Derby, in 1792. It made little progress till about 1816, since which it has extended rapidly, and wherever an extensive range of hot-houses are to be heated, it will be found a saving of fuel and labor, attended with less risk of over heating or con-
tamination by bad air.

1590. The grand cause of the improvements which have been made in hot-houses, may be traced to their being no longer as formerly under the control of mansion architects. To civil architecture, as far as respects mechanical and chemical principles, or the laws of the strength and durability of materials, they are certainly subject in common with every description of edifice; but in respect to the principles of design or beauty, the founda-
tion of which we consider, in works of utility at least, to be "fitness for the end in view," they are no more subject to the rules of civil architecture, than is a ship or a fortress; for those forms and combinations of forms, and that composition of solids and openings which are very fitting and beautiful in a habitation for man or domestic animals, are by no means fitting, and consequently not beautiful in a habitation for plants. Such, however, is the force of habit and professional bias, that it is not easy to convince architects of this truth; for structures for plants are considered by them no further beautiful than as displaying not only something of architectural forms, but even of opaque materials. Fitness for the end in view, we repeat, is the basis of all beauty in works of use, and, therefore, the taste of architects so applied, may safely be pro-
nounced as radically wrong. — We shall consider the subject of hot-houses as to the principles of construction, external forms, and interior details.

Subject. 1. Of the Principles of Design in Hot-houses.

1591. To ascertain the principles of action, it is always necessary to begin by considering the end in view. The object or end of hot-houses is to form habitations for vegetable, and either for such exotic plants as will not grow in the open air of the country
1592. Such heat as is required in addition to that of the sun is most generally produced by the ignition of carbonaceous materials, which heat the air of the house, either directly when hot embers of wood are left in a furnace or stove, placed within the house, as in Sweden and Russia; mediately, as when smoke and heated air, from, or passing through ignited fuel, is made to circulate in flues; or indirectly, when ignited fuel is applied to boil water, and the hot vapor, or the water itself, is impelled through tubes of metal or other conductors, and either to heat the air of the house at once, as in most cases, or to heat masses of brick-work, sand, gravel, rubble, or earth, tan, or even water. (Hort. Trans. vol. iii.) which materials may afterwards give out the heat so acquired slowly to the atmosphere of the house. But heat is also occasionally supplied from fermenting vegetable substances, as dung, tan, leaves, weeds, &c. applied either beneath or around the whole or a part of the house, or placed in a body within it.

1593. In particular situations heat may be obtained from anomalous sources, as in Iceland, Tepplitz, and Matlock, from hot springs; and perhaps in some cases, especially in coal districts, from a basement composed of certain compounds of sulphur and iron, &c. Dr. Anderson (Treatise on the Patent Hot-house,) proposed to preserve the superfluous heat generated by the sun in clear days, and to retain it in reservoirs placed under, above, or at one side of the house, re-admitting it as wanted to keep up the temperature; but the plan, though ingenious and philosophical, required too much nicety of execution, and the clear days in this country are too few to admit of adopting it as a substitute for heating by ignition. Heat must not only be produced in hot-houses, but its waste avoided, by forming as large a portion of the cover as possible of materials through which it escapes with difficulty, as far as this is consistent with other objects. Hence, in certain classes of houses, the side to the north is formed of opaque and non-conducting materials.

1594. Light is admitted by constructing the roof, or cover, of transparent matter, as oiled paper, talc, or glass, (the last being found much the best material,) joined to as small a proportion of opaque substances, as timber or metal, as is found consistent with the strength requisite to bear the weight of the glass, resist the accidents of weather, &c. All plants require perpendicular light, but some, as many succulents and others, which throw out, or are allowed to radiate their branches on all sides, require the direct influence of light on all sides; others naturally, as creepers or climbers, or artificially, when rendered creepers or climbers, by the art of training on walls or trellises, require direct light on one side only; and hence it is, that for certain purposes of culture, hot-houses answer perfectly well when the transparent covering forms only a segment of their transverse section, provided that segment meets the sun's rays at a large angle the greater portion of the growing season. This, of course, is subject to limitations and variations according to circumstances, and has given rise to a great variety in the external forms of hot-houses, and the angles of their roofs. It decides, however, the necessity of placing all houses whose envelope is not entirely transparent, with their glazed side to the south.

1595. The introduction and management of light is the most important point to attend to in the construction of hot-houses. Every gardener knows, that plants will not only not thrive without abundance of light, but will not thrive unless they receive its direct influence by being placed near or at no great distance from the glass. The cause of this last fact has never been satisfactorily explained. (Soverby on Light and Colors, 1816.) It seems probable, that the glass acting in some degree like the triangular prism, partially decomposes or deranges the order of the rays. It is an important fact also, that light in nature is always accompanied by heat; and, therefore, it should not only be an object to admit the sun's direct rays in clear weather, when he is visible, but even when the rays are refracted and deranged by clouds and vapors, when he is invisible.

1596. The theory of the transmission of light through transparent bodies, is derived from a well known law in optics, that the influence of the sun's rays on any surface, both in respect to light and heat, is directly as the sine of the sun's altitude, or in other words, directly as his perpendicularity to that surface. If the surface is transparent, the number of rays which pass through the substance is governed by the same laws. Thus, if 1000 rays fall perpendicularly upon a surface of the best crown-glass, the whole will pass through, excepting about a fourtieth part, which the impurities of even the finest
principles of design in hot-houses.

1597. The benefit derived from the sun's influence on the roofs of hot-houses depends, as far as respects form of surface, entirely on this principle. Boerhaave applied it to houses for preserving plants through the winter, and of course required that the glass surface should be perpendicular to the sun's rays at the shortest day, when most heat and light were required. Miller (Dict. art. Stat.) applied it to plant-stoves, and prefers two angles in the roof; one, as the upright glass, to meet the winter's sun nearly at right angles, and the other, as the sloping glass, to meet him at an angle of 45° for summer use, and "the better to admit the sun's rays in spring and autumn." Williamson (Hort. Trans. vol. i. p. 161.) prefers this angle (45°) in all houses, as do most gardeners, probably from habit; but Knight prefers, in forcing-houses at least, such a slope of roof as shall be at right angles to the sun's rays, at whatever season it is intended to ripen the fruit. In one of the examples given (Hort. Trans. vol. i. p. 99.), his object was to produce a large and highly flavored crop, rather than a very early crop of grapes; and he accordingly fixed upon such a slope of roof as that the sun's rays might be perpendicular to it about the beginning of July, the period about which he wished the crop to ripen. The slope required to effect this purpose in latitude 52°, he found to form an angle of 34° with the plane of the horizon. In the application of the same principle to the peach-house (Hort. Trans. vol. i. p. 206.) in order to ripen the fruit about midsummer, the roof was made to form an angle with the horizon of 28°. Both these houses, Knight assures us, produced abundant crops perfectly ripened.

1598. As data to determine the angles of glass roofs, the following are laid down by Wilkinson. The angle contained between the back wall of the forcing-house, and the inclined plane of the glass roof, always equals the sun's altitude, when his rays fall perpendicularly on that plane, provided that the inclination of the plane to the horizon be at an angle not less than 28° 2', nor greater than 75°. Within the above limits, the sun's rays are perpendicular twice in the year, once in going to, and once in returning from, the tropic. Hence then, having determined in what season we wish to have the most powerful effects from the sun, we may construct our houses accordingly by the following rule. Make the angle contained between the back wall of the house and its roof, equal to the complement of latitude of the place, less or more the sun's declination for that day on which we wish his rays to fall perpendicularly. From the vernal to the autumnal equinox, the declination is to be added, and the contrary. Thus, to apply these principles to the slope of roof recommended by Knight, for ripening grapes in July; say at London we have

<table>
<thead>
<tr>
<th>Latitude of London</th>
<th>Sun's declination on the 21st July</th>
<th>51° 22'</th>
<th>17° 31'</th>
</tr>
</thead>
</table>

33° 48' or 34° nearly.

Wilkinson adds that "as we want the genial warmth of the sun most in spring, therefore, for general purposes, that construction would perhaps be best which gives us the greatest quantity of perpendicular rays then. If the inclination were 45°, the sun's rays would be perpendicular about April 6th and September 4th. And as the rays would vary very little from the perpendicular for several days before and after the 6th of April and September 4th, the loss of rays arising from reflexion, would, as appears from the annexed table, be nearly a minimum. Even at the winter solstice, the loss by the obliquity of the angle of incidence would be only two in 1000 more than when the rays fall perpendicularly, as appears by Bouguer's Table of Rays reflected from Glass.

Of 1000 incidental rays when the angle of incidence is

<table>
<thead>
<tr>
<th>Angle of Incidence</th>
<th>Number of Rays Reflected</th>
</tr>
</thead>
<tbody>
<tr>
<td>57° 30'</td>
<td>584</td>
</tr>
<tr>
<td>53° 45'</td>
<td>479</td>
</tr>
<tr>
<td>59° 30'</td>
<td>474</td>
</tr>
<tr>
<td>65° 00'</td>
<td>412</td>
</tr>
<tr>
<td>77° 30'</td>
<td>356</td>
</tr>
</tbody>
</table>


When, in addition to this, it is considered, that the slope of 45° is the least that will effectually drain the water from the intervals between the lapping over of the panes of glass, that angle appears to us, as Williamson suggests, decidedly the best slope for general purposes.

1599. Air is supplied by the portion of the atmosphere enclosed by the tegument. This air may be raised in temperature, charged with vapors, or renewed, at the will of the operator. It might also be put in motion by art, for the sake of obtaining strength of stem in ramose or tree-like plants; but the motion communicated to plants, by opening the cover, and exposing them to the direct influence of the air in fine weather, is deemed sufficient, either for this purpose, or giving flavor to fruits when advancing to maturity. A very fit machine for putting air in motion, or for extracting air, was invented by B. Deacon (Patent-office, 1812, and Remarks on Hot-houses, part 2.) It
is impelled by manual labor, or clock or jack machinery, and has been successfully used for ventilating public rooms and churches.

1600. **Soil**, it must be obvious, is perfectly within the control of art, which, in fact, can far surpass nature, when increased dimensions of the parts of plants and improved quality of fruit are objects.

1601. **Water** is equally at our command with soil: it may be made to pass through the house in a surface-rill; or under the soil in subterraneous channels; may be retained in a cistern or basin; or introduced in tubes, either to throw up innumerable jets from the floor, or pour them down from the roof to serve as rain. It may be supplied directly to the roots of plants, without wetting their leaves, in the manner of irrigation; be stagnated round them, as in natural marshes, or made to ascend as vapor from steam-pipes, by pouring it on flues or hot bodies, or even watering the floor of interior surface of the house. Having ascended and filled the air, it parts with its calorif, and is precipitated on the plants in the form of dew.

**Subsect. 2. Forms of Hot-house Roofs.**

1602. *The general form and appearance of the roofs of hot-houses,* was, till very lately, that of a glazed shed or lean-to; differing only in the display of lighter or heavier framework or sashes. But Sir George Mackenzie’s paper on this subject, and his plan and elevation of a semi-dome (*Hort. Trans.* vol. ii. p. 175.), have materially altered the opinion of scientific gardeners. Knight made the first observations on this figure. Sir George Mackenzie’s plan for forcing-houses, he observes, is extremely interesting; but contains "some defects which cannot be obviated without deviating from the spherical to the spheroidal form, which Sir George states to be objectionable, on account of the great nicety requisite in the workmanship. On making a few trials, to ascertain the varieties of forms which might be given to forcing-houses, by taking different segments of a sphere, I, however, soon became perfectly satisfied that forcing-houses, of excellent forms, for almost every purpose, and of any convenient extent, might be constructed without deviating from the spherical form; and I am now perfectly confident, that such houses will be erected and kept in repair at less expense, will possess the important advantage of admitting greatly more light, and will be found much more durable than such as are constructed according to any of the forms which have been hitherto recommended. By employing a small segment (fig. 251. b, c) of a large sphere (fig. 251. a, a), as low and as wide a forcing-house as can be wanted for any purpose, may be readily obtained. Instead of the half of a hemisphere of thirty feet diameter, let the half of one of fifty feet (a, a) be chosen, and from the base of this, cut off thirty-five degrees (b, b), and from the summit fifteen degrees (c, c); and the following proportions for a forcing-house (fig. 251. b, c) will be given. Its height (including eighteen inches of upright opaque front, opening as shutters,) will be twelve feet; its width in the centre fourteen feet, and its length very nearly forty feet; and there are very few purposes for which a house, constructed according to some of the intermediate forms, between that above mentioned and the acuminated semi-dome, will not be found extremely well adapted." A few observations on Sir G. Mackenzie’s plan, and the improvements on it, proposed by Knight, were made by Neill (*Edin. Encyc. art. Hort.*) and the next in order by us in Remarks on the Construction of Hot-houses, *Sc.* 1817. A year before (1816) we had invented a wrought-iron sash-bar, the section of which (fig. 252. a) is not more than half an inch wide, and a half bar (fig. 252. b) equally light (a specimen of both of which was presented to the Hort. Soc. in May 1816.); and in 1818 we completed a considerable erection of glass roofs at Bayswater (fig. 253.), on the curvilinear principle, the first, we believe, attempted in Britain. The object of such a junction of different curvatures in the Bayswater example is to show,
FORMS OF HOT-HOUSE ROOFS.

that, in regard to form, the strength and tenacity of the iron bar, and the proper choice of shape in the panes of glass, admits of every conceivable variety of glazed surface. In this we have completely succeeded, without in the least interfering with the objects of culture. To render all these improvements available by the public, as matters of trade, we transferred, in 1818, our right in the invention of the bar to efficient tradesmen (W. and D. Bailey, 272. Holborn, London), who have since, from our plans, constructed in a most excellent style of workmanship, the curvilinear houses in different parts of the country, of which we have already given a list and description. (1587.)

1603. Some forms of hot-houses on the curvilinear principle shall now be submitted, and afterwards some specimens of the forms in common use; for common forms, it is to be observed, are not recommended to be laid aside in cases where ordinary objects are to be attained in the easiest manner; and they are, besides the forms of roofs, the most convenient for pits, frames, and glass tents, as already exemplified in treating of these structures.

1604. The acuminated semi-globe. (fig. 254.) The most perfect form of a hot-house is indisputably that of a glazed semi-globe. Here plants, as far as respects light, would be nearly in the same situation as if in the open air; and art, as already observed, (1592.) can add heat, and all the other agents of vegetation, nearly to perfection. But in respect to excluding the rain, the semi-globe is too flat at top, and requires to be acuminated; and in regard to economy, the first cost and expense of maintaining an artificial heat against its constant abdution through a thin medium, exposed to the north winds, would, for most purposes, be a great objection.

1605. An acuminated semi-dome, or a vertical section of the last figure, placed against a wall built in a direction from east to west, removes a great part of the objection as to heat, and will still admit an adequate supply of light to plants kept constantly in the same position, or turned very frequently. This, therefore, may be reckoned the second best form for a plant-habitation for general purposes, and without reference to particular modes of culture.

1606. The semi-ellipse (fig. 255.) is a figure which, in the plan (a, a), displays half an
ellipses, or oval, and in the superstructure \((b, b)\) one-fourth part of the solid figure. Its advantage over a semi-dome is, that, whether the trees are to be trained on a trellis parallel to the glass, or against the back wall, a greater surface for training is obtained in proportion to the volume of cubic air to be heated. On the other hand, its glass surface is less perfect in respect to perpendicularity to the sun's rays; though in this respect the difference is not of great consequence. Houses of this sort, Adanson informs us, are of Dutch invention. As the sun retired from them in the afternoon, the eastern parts of the ellipse, as they fell successively into shade, were covered with reeds or mats; and, in like manner, in the morning the east end was uncovered first, and the west end only as the sun came round on it. (Familles des Plantes, vol. i. Pref.)

1607. The parallelogram with curved roof and ends (fig. 256.) is one of the most convenient forms of curvilinear roofs for the common purposes of culture, as it admits of more regular figures of beds, paths, trellises, &c. within, and of every variety of dimension. In regard to light, heat, and beauty, they do not differ materially from the semi-ellipse. Of this form, a considerable number of forcing-houses, and some green-houses, have been erected. Among the latter may be noticed one for Messrs. Loddiges, and another for the Horticultural Society. (See the Table, 1587.)

1608. The ridge and furrow roof may be effected either in curvilinear or right-lined hot-houses; and consists in placing the bars in the rebates of which the glass is put, in such a manner as that the section of the roof may always be a zig-zag line, in which the space traversed by each side or zig may either contain several bars (fig. 257.), or merely one pane of glass. (fig. 258.) In both modes it is generally desirable, that the ends of all the bars should terminate in one horizontal line on the top of the parapet; which need not, however, be the case in their termination against the back wall. Some apparent difficulty of glazing is thus occasioned in the lower part of the roof; but the difficulty is only apparent, for as smaller and only triangular pieces of glass can be used there, it becomes, in fact, more economical, by occasioning the use of pieces of glass which would otherwise be thrown away. The advantages of ridge and furrow roofing are chiefly obtainable in countries liable to heavy falls of snow or hail, and in houses which are parallelograms in plan. Almost any weight of snow may be carried by such roofs, especially when the bars are not far apart, as the pressure will evidently be almost entirely on the upper bars, and not on the glass. As to hail, as it will always meet the surface of the glass in a ridge and furrow roof at an angle of 45°, it can never do it much, if any, harm. Curvilinear houses with roofs of this description are therefore peculiarly suitable for the north of Europe, and especially for Russia; and in houses with triangular and straight-lined roofs, the sun (a, figs. 257. & 258.) will be perpendicular to half the roof (by being so to half each ridge) at that period which forms half
the time between his rising and mid-day, and perpendicular to the other half, at half the period of time between mid-day and sunset. Another advantage of ridge and furrow roofs is, that the laps between the panes, unless very broad or puttied, are always kept free from accumulations of dust. This takes place in consequence of their angle of inclination, which being about 45°, the gravity of the column of water between the laps is found to counterbalance the attraction of cohesion, and slides in the lap from the crown to the bottom of the furrow.

1609. The general form and appearance of a ridge and furrow house (fig. 259.) is not materially different from that of others. Where the curved end is adopted, it will not be necessary to deviate from the common mode of glazing in these parts of the roof, unless with a view to the roof, therefore, is ridged (fig. 260. a, a), the ends will present a smooth surface (fig. 260. b, b).

1610. The polyprosopic hot-house (fig. 261.) resembles a curvilinear house, but differs in having the surface thrown into a number of faces, the chief advantages of which are, 1. That by hinging all the different faces at their upper angles, and by having rods connecting the lower outside corners of the faces terminating in chains which go over pulleys in the top or above the back wall, the whole roof, including the ends, may be opened or raised sympathetically, like Venetian blinds (fig. 261. a.), either so as each sash or face may be placed in the plane of the angle of the sun’s rays at the time, or to the perpendicular, to admit a shower of rain.

In consequence of this arrangement, the plants in a polyprosopic house may, at any time, and in a few minutes, be placed in effect, or as far as respects light, air, wind, rain, dew, &c. in the open air; and being so placed, may, whenever desired, be as speedily restored again to their proper climate. The arrangement by which this is effected, and which is perfectly simple, is applicable to every form of hot-house, whether of glass on all sides, on two, or on three sides; or whether the roof is formed of curved or straight lines. We consider it, indeed, to be the ne plus ultra of improvement, as far as air and light are concerned. One objection to all curvilinear forms in this respect is, that the roof, unless a considerable expense be incurred, must be fixed, and air admitted by horizontal wooden or glazed shutters in the parapets, or between the props, and allowed to escape by skylights or shutters at the top of the back wall; but here the air is equally admitted in every part of the house, in the most natural manner, without the creation of currents or eddies, and without excluding any more sun than will be obstructed by the thickness or edge of the faces or sashes. In like manner, a great objection to straight-lined roofs with sliding sashes is, that air can only be partially admitted, and that while this is being done, one glazed frame being slid over the other in all those parts where there is a double portion of glass, a double portion of light must be excluded; and as opticians are aware, the light so transmitted will be doubly decomposed by passing through two surfaces of glass.

1611. This roof, with respect to the sun’s rays, may be considered as exactly equivalent to a curvilinear figure whose curve lines shall touch all the angles of the faces, so that the sun in general would be nearly perpendicular to some one face every hour in the day, and every day in the year. A specimen of glass roof, constructed on this principle, formed a part of the erection at Bayswater (1602.), already referred to, but which owing to local alterations it became necessary to remove in 1823.
1612. A range of hot-houses (fig. 262.) of any or of all the different varieties of curvilinear surfaces, every one will allow to have a better effect than the common glazed sheds or lean-to hot-houses of kitchen-gardens.

1613. Lean-to glass roofs are of various sorts. The simplest and most economical hot-house of this description may be compared to a large pit. The back and front walls and ends being of masonry, and a sloping side above of glass, and either fixed or moveable; if fixed, then air is admitted by openings in the front wall and top of the back wall; if moveable, the sashes slide, or are moved in grooves, the lower one being drawn up, and the upper sash let down. Such a house will succeed perfectly well for grapes and pines. The first improvement on this form consists in forming moving glass frames in front, instead of the opaque wall of masonry and shutters; a second consists in adding glass ends; a third, in forming the roof into two slopes; and a fourth, in bevelling the positions of the front sashes, and forming the whole roof into three different slopes, the lower for receiving the sun’s rays in winter; the second for spring and autumn; and the third, for midsummer.

1614. A variety of other forms will afterwards be given, both regular and anomalous, adapted to specific purposes of culture, particular situations, as conservatories or cabinet appendages to mansions, or for variety in flower-gardens.

Subsect. 3. Details of the Construction of Roofs, or the glazed Part of Hot-houses.

1615. The glazed tegument, or cover, may either be wholly fixed, wholly moveable, or partake of both modes. Each of these varieties may be considered in respect to component parts and materials.

1616. Fixed roofs are either formed of a series of bars of iron or wood, proceeding at once from the front parapet to the back wall; or from the base to the centre, or they may be composed of sashes placed beside each other, or between rafters, as in common lean-to houses. Roofs of this fixed kind have been approved of by Knight for vines; by Beattie, of Scone, for peaches; and by most cultivators for the culture of pines and palms; but, excepting for the two latter purposes, the general experience of gardeners is (in our opinion, very justly,) against them. It is to be observed, that in all cases of fixed roofs, shutters for ventilation are formed in the parapet, and in the upper part of the back wall immediately under the roof. Economy in first cost, and less breakage of glass afterwards, are the chief arguments in their favor; the latter advantage, however, is generally denied, it being improper glazing rather than the moving of the sashes, which occasions the breakage of glass.

1617. Moveable roofs are generally composed of sashes, six or eight feet long, and three or four feet wide, which slide over each other, and are moved by cords and pulleys, and sometimes balanced by weights, to facilitate their motion; but they are also occasionally formed of sashes which open outwards by means of iron levers at their lower extremities, and hinges at their upper angles (fig. 263.), in the manner of the polyprosopic house. (fig. 261.)

1618. Roofs partaking of both characters generally have a few sashes which let down or rise up in the roof or front glass; or in the case of domes or acuminated roofs, the top part rises in the manner of a sky-light.

1619. The material of fixed roofs is generally iron, as being least bulky in proportion to the strength required, most durable, and admitting, in the case of curvilinear roofs, a curvature to be formed at less expense than it could be of timber. In these roofs, in general, no other bars or opaque bearers are required than those for receiving the glass; and hence their simplicity and unity with regard to component parts, and the equal degree of transparency in every part of the surface.

1620. The materials of moveable roofs are most commonly timber; but frequently also timber and iron, or timber and copper joined together. Thus cast-iron and wrought-iron rafters are frequently used; and in these are placed sashes with styles and rails of timber, and bars of copper, and of cast or wrought iron. Two of the lightest-roofed shed-houses yet built with sliding sashes are, one by Timmins, of Birmingham, in 1811, at Loddiges’ nursery, in which the rafters are of wrought-iron, cased in copper, to which are screwed pulleys, on which the sashes, composed of copper bars and timber styles, slide without grooves; and the other is at the Union Nursery, King’s Road, erected by J. S. Jorden, in 1815, in which the upper part of the roof only moves; the rafters are trusses of wrought-iron, supporting bars of cast-iron; and the entire sash is formed of hollow sheet-
copper. The use of sheet-copper, however, may now be considered as exploded in hot-house building, wrought-iron being a much more economical, wholesome, durable, and equally elegant substitute for timber. In general, it may be observed, that where sashes and rafters are used in the formation of moveable roofs, a mixture of timber and metal is better than timber alone, the former in extremes of temperature being liable to expansion and contraction. Thus sashes with iron bars, and the outer frame or the styles and rails of timber, move readily in the grooves of cast-iron rafters, because when the metal expands with great heat, the timber in a slight degree contracts. The reverse is also the case, and cast-iron sashes slide readily in timber rafters. In both cases small rollers should be inserted, either into the sides of the sash or the fillet or groove of the rafters, or both. Cast-iron rafters need not, for general purposes, be more than half an inch thick, and six or eight inches deep; where the house is wide, they require to be supported by slender pillars. Wrought-iron rafters may be rolled out of broad bar-iron (fig. 264.), so as to present as light and elegant an appearance as our moulded wrought-iron sash-bar. (fig. 252.)

1621. Arrangements for covering the roofs of hot-houses by boards, canvas, or mats, to be lifted or rolled up or down, might be easily contrived and advantageously used; but excepting in pits and low hot-houses, they are not thought worth attending to, it being considered better to gain the admittance of all the light possible, than lose it for the sake of a little economy in fuel.

1622. The pillars or props which are placed on the parapet, to support the rafters, whether of timber or iron, are generally formed of the same thickness as the rafters, because similar sashes are placed between them.

1623. Interior uprights to support wide roofs are almost always of iron, either wrought-metal or small cast-iron columns, sometimes forming intersecting arches, or trellaged capitals, or connecting props for training creepers.

1624. The wall-plate, or coping of the parapet, is sometimes a plate of timber, sometimes of stone, and occasionally of cast-iron. Wherever upright glass is not employed, it must of necessity form also the guttering for the water of the roof, and at the same time for the water which condenses on the glazed inside of the house.

1625. Objections to metallic roofs. In general it may be observed, that till lately gardeners had a prejudice against metallic roofs. Of authors, who have avowed this, Abercrombie, Mean, and Nicol, may be mentioned; others have adopted a cautious neutrality, as M'Phail, Forsyth, Aiton, &c. Philosophical and amateur gardeners have generally approved of their introduction; among which may be named Knight, Sir George MacKenzie, Lodgdie, and others. We shall here, as briefly as possible, enumerate the objections to metallic roofs, which are expense, rust, breakage of glass, abdication of heat, and attraction of electricity.

Expense. Metallic houses are, in general, rather more expensive than wooden ones; but they admit more light and are more durable and elegant.

Rust. That all ordinary metals are liable to rust is undeniable. This objection cannot be got rid of. The reply is, balance against it the advantages of light and durability; and take into consideration that careful painting will in a great degree prevent it. Knight observes, if one third of the sum requisite to keep a wooden roof properly painted be expended upon an iron roof, no injury will ever be sustained from the liability of that to suffer iron rust. (Hort. Trans. v. 231.)

Breakage of glass. This is altogether denied, as respects cast or wrought iron at least, and if applicable at all, can only be so to copper or compound metallic roofs, where weakness produces a bending of the sash; or where corrosion or unequal expansion of improper mixtures of metals as iron cased with copper, occasions a twisting of the bar. Cast-iron or solid wrought-iron frames, have never been known to occasion the breakage of more glass than wood. The grand cause of the breakage of glass, arises in almost every case from glazing with broad laps. The expansibility of copper is greater than that of brass, and that of brass greater than the expansion of iron in the proportion of 95, 89, 00. (Young's Lect.) Consequently copper is above one third part more likely to break glass than iron; but when it is considered, that a rod of copper expands only one hundred thousandth part of its length, with every degree of heat, and that iron only expands the one hundred and sixty-six thousand six hundred and sixty-sixth part, the practical effects of our climate on these metals can never amount to a sum equal to the breakage of glass.

Abdication of heat. The power of metals to conduct heat is an objection, which, like those of rusting and additional expense, cannot be denied. The reply is, the smaller the bars, the less their power of conducting; and a thick coat of paint, and the covering of half the bar by the putty requisite to retain the glass, also lessens this power; it is true, they may be supplied by art, but, in the bright light, the grand advantage gained by metallic bars, cannot, by any human means, be supplied otherwise than by the transparency of the roof.

Attraction of electricity. To this objection it is replied, that if metallic hot-houses attract electricity, they will conduct it the ground, so that it cannot do any harm. Also that no instance can be produced of iron hot-houses having been injured by the effects of this fluid.

Subsect. 4. Glazing of Hot-house Roofs.

1626. Glazing was formerly performed with the very worst description of glass, called green glass; and accordingly, Adanson, in 1710. recommends the adoption of Bohemian glass, then the best in Europe, but now equalled by our best crown or patent crown tables. If, as Bouguer has shown, one fortieth part of the light which falls perpendicularly on the purest crystal is reflected off, or does not pass through it, it may safely be
asserted, that green glass reflects off more than three fourths. Economy, as to the quality of glass, therefore, is defeating the intention of building hot-houses, which is to imitate a natural climate in all the qualities of light, heat, air, water, earth, &c. as perfectly as possible. Without a free influx of light, the sickly pale etiolated appearance of plants is more painful than agreeable to the eye of any who take an interest in the vegetable kingdom. As the panes or pieces of glass employed in hot-house roofs lap over each other, the air which enters by the lap, when uneven glass is employed or careless glazing performed, no doubt, suggested the idea of closing the lap with lead or putty. But both these modes being found to prevent the water which collects on the inner surface of glass roofs, from escaping by the outside surface, gave rise, first, to partially closing the lap; and subsequently to various forms of panes, and descriptions of laps, of which the principal are as follow.

1627. **Common sash-glazing** is performed by even the best hot-house builders with a lap of from one fourth to three fourths of an inch; but by the great majority of glaziers, with a full inch lap. The objection to this mode is, that the broader the lap, the greater the quantity of water retained in it by capillary attraction; and when such water, through a deficiency of heat in the house, is frozen, the glass is certain of being broken. But supposing this breakage not to take place, the broader the lap, the sooner it fills up with earthy matter, forming an opaque space, both injurious by excluding light, and unpleasing because imperfect: or if the lap is to be puttied, the opacity is the same. The accidental filling up of such spaces (when not puttied by art) with dust and earthy matter, is what prevents them from being broken, by excluding the water in a great degree. Where the lap is not more than one fourth of an inch, it may be puttied without a very disagreeable effect. The rectangular pane is the only form which can with propriety be admitted in curvilinear roofs; and the most approved practice as to the lap, whether in roofs or common sashes, is never to make the lap greater than the thickness of the glass, and not to close it with putty. It is extremely difficult to get glaziers to attend to this; but by employing superior workmen, and obliging them to remove every pane which shall project over the other more than one sixteenth of an inch, the thing may be accomplished. This is not only the most elegant of all modes for a curved roof, or indeed for any other, but the safest for the glass, which is, we repeat, seldom broken by any other natural means than the expansion of frozen water retained between the laps. It must not be forgotten that this form is also by far the easiest to repair, and that no mode of puttying or closing a narrow lap with lead is of long duration.

![Diagram](image)

1628. **Glazing with a leaden lap** (265. a) was formerly practised with a view of excluding the air by a more permanent material than putty. The sort of lap made use of, is that used by glaziers in lattice-work windows (fig. 266. a.) The panes being inserted in the grooves, formed in the edges of the lap, are of course all in one plane, and the water in running down either the outside or inside of the roof, must accumulate on the upper edge of each riband or cross-string of lead, and so penetrate between it and the glass, and drop on the plants in the house. This indeed forms the chief objection to the leaden lap, which is now deservedly exploded.

1639. **An improved form of lead lap** (fig. 266. b) consists in using slips of lead rolled so thin as not to be thicker than fine drawing paper, in connection with putty, and for the sole purpose of retaining it in its place. It is never allowed to project beyond the exterior edges of the glass, so that it readily permits the descent of the water. Its thinness renders it easily manageable, and the time employed in filling up such laps, when one man is stationed outside the glass and another within, is not much more than that occupied in glazing a roof with the common putty lap. Such lead laps may either have a small opening in the middle, or at the angles, and are equally applicable to any of the modes of glazing to be described. The lead is rolled to any width, and clipt or cut to the size wanted as used.
1630. The copper lap (fig. 265. c) is the invention of D. Stewart, and its origin may be recognised in the ess-shaped shred of lead introduced by glaziers between newly glazed panes, to retain them in their places (fig. 265. d). The lap is drawn through graduated moulds till at last it is brought into the shape of the letter es compressed. It adds greatly to the strength of glazing, by giving each pane a solid firm bearing on the upper and lower edges, and by preventing water from lodging between the panes. Where the sashes are flat, however, it occasions droppings of condensed water on the plants, against which there is a general prejudice among gardeners; and it has been alleged, that the drip from copper becomes in a few years poisonous from the partial oxidation of the metal. In steep roofs, however, this objection does not hold, and there remains in such cases only the objection of the opacity produced by the lap. It has been used in the large conservatories at East Sheen and Woodlands; but appears to us much too opaque for hot-house roofs, and only adapted for skylights in common buildings. If so much light can be spared as is lost by these laps, it would be better to increase the number of sash-bars, by which the panes would be smaller, and consequently stronger and less expensive, and no metallic lap would be wanting. It is now entirely or nearly out of use.

1631. Fragment glazing (fig. 265. b). This is the primitive mode adopted by nurserymen and market-gardeners, before it was supposed that the productions raised under glass would pay for any better. In steep roofs it answers nearly as well as any other mode in respect to keeping out rain and air, but as somewhat greater lap is required in these crooked or undulated pieces of glass, a flat roof is liable to be covered by dark lines, formed by the lodging of earthy matter in the laps or interstices. Where the bars are not placed more than six or seven inches asunder, centre from centre, this method is much more economical than any other; and is therefore useful for such country-nurserymen or market-gardeners as have not, like the nurserymen of London, the opportunity of purchasing the hot-houses of decayed gentlemen or bankrupts; and consequently are obliged to build and construct every part ab origine.

1632. In rhomboidal glazing (fig. 265. c), the panes are in the form of rhomboids, the advantage of which is, that the water runs rapidly to the lower angle, and passes off both inside and outside along the bar; and what is retained by capillary attraction, is alleged to be so small as not to have the power of breaking the glass.

1633. Perforated shield glazing (fig. 265. d). This is a supposed improvement on the last described mode, which it would be, were it not that by the perforation in the upper part of the shield as it is called, the dexter and sinister chiefs are liable to be broken off; and by the prolonged accumulation of its base, it is rendered obnoxious to the same casualty in the nombril point.

1634. Entire shield glazing (fig. 265. e). This plan has been used by Butler, a London hot-house builder; but it does not seem either to merit or obtain general adoption. It is difficult, indeed, to conceive what are the arguments in its favor beyond that of strength, with a very great loss of light, which may surely be better obtained by Stewart’s lap.

1635. Curvilinear lap glazing (fig. 265. f). This mode appears, unless on very flat roofs, preferable to the common square mode, because the curve has a tendency to conduct the water to the centre of the pane. If the lap is broad, however, the globule retained there by attraction is situated precisely in the point where it is calculated to do most mischief, being in fact as a power on the end of two levers. When the lap is not more than one sixteenth of an inch, no evil of this sort can happen; it also happens less frequently for the first few years after putting the lap, and leaving a small opening in the centre for the water to escape. In time, however, according as the house has been used, the putty begins to decay, it becomes saturated with water, and during frost, whenever the temperature of the house is inadequate to prevent this water from freezing, the panes are certain of being broken. It can hardly be too often impressed on the mind of the gardener, that putting or otherwise filling up the lap is in no case requisite, if care be taken in the glazing to use flat glass, and never to let the lap exceed one fourth, or fall short of one sixteenth of an inch. This is now rendered the more easily practicable since the invention of a variety of glass called patent crown glass, and which, purchased in panes fit for hot-houses, is hardly more expensive than the other. It may be added, that taking all circumstances into consideration, and especially that of repairs, the common rectangular pane of a small size is, according to common consent, decidedly the best.

1636. Reversed curvilinear glazing (fig. 265. g) is a method of throwing the water of condensation on the bars, so as to carry it off by their means, and, if possible, prevent it from dropping in the house.

1637. Anomalous surfaces can only be glazed by throwing the panes into triangles, and by no other manner, unless by annealing and bending the glass, because these is the greatest number of points that will touch a globular surface in one plane. By adopting triangular panes the most singular-shaped roofs may be glazed as perfectly as the simplest forms of surface.
1638. Though the making of putty be hardly within the gardener's province, yet it is fitting he should know that there are several sorts, of which the following are the principal:

Soft putty, being a well-wrought paste of flour of whitening and raw linseed-oil;
Hard putty, composed of whitening and boiled linseed-oil;
Harder putty, in which a portion of turpentine, or what is called, drying, is introduced; and the
Hardest putty, composed of oil, red or white lead, and sand. The first is the most durable of all, because it forms an oleaginous coat on the surface, but it requires a longer time for drying. The hard sorts are apt to crack, if not soon well painted; and the hardest of all, though it appears to be impenetrable, and of the greatest durability, yet renders it difficult to replace a pane when broken. It seems, therefore, quite unfit for hot-houses. Much depends on well working the putty some days before it is to be used; and in general, that putty which has been ground and wrought in a putty-mill is to be preferred.

1639. The best sort of paint for hot-houses is that which, for the last twenty years, has been known by the name of anti-corrosion, which is composed chiefly of the powdered scoriae of the lead-mines of Col. Beaumont, near Hexham. There are other sorts, which are called anti-corrosive and impenetrable paints; but they have not been long enough in use to enable us to recommend them. It may be a sufficient recommendation of the anti-corrosion to state, that it is used in government works, and especially on all cast-iron erections, by Rennie, Telford, and others. As to the color of paint, or washes of any sort, for the walls or interior of hot-houses, it is almost unnecessary to observe, that as light is the grand object, white is to be preferred.

SUBSECT. 5. Walls and Sheds of Hot-houses.

1640. Walls of some sort are necessary for almost every description of hot-house, for even those which are formed of glass on all sides are generally placed on a basis of masonry. But as by far the greater number are erected for culinary purposes, they are placed in the kitchen-garden, with the upper part of their roof leaning against a wall, which forms their northern side or boundary, and is commonly called the back wall, and the lower part resting on a low range of supports of iron or masonry, commonly called the front wall. Behind the back wall a shed is commonly formed, and under this is placed the furnace, the fuel to be used therein, and other materials or implements connected with the culture or management of the hot-house.

1641. The parapet, or front wall, of hot-houses comes first in order. Where upright sashes are used, there are generally brick walls, either carried up solid from the foundation, or built on piers, according as it may be desirable to have the roots of the plants within pass through to the soil without, or not. In the case of fixed roofs, that part of the wall which is above ground is formed with horizontal openings, to which opaque or glazed shutters are fixed, opening outwards for the purpose of admitting air. A recent improvement on parapets consists in forming them of cast-iron props or pillars (fig. 267.), which are placed on a basis of two or three bricks (c, c), three or four feet under the surface: to these props, top and bottom rails are fitted, which are rebated to receive a shutter. (fig. 268.) The wall-plate (a, b, figs. 267, & 268.), which receives the ends (d) of the rafters or sash-bars, forms also a gutter for carrying off the water of the roof, externally (a), and the condensed water internally (figs. 267, & 268. b).

1642. Where the roof is moveable on the polyprosopic plan, no such shutters are required, and therefore the ends of the rafters may go at once three or four feet into the soil, according to the nature of the foundations, and rest on brick-work; the surface of the ground, and the lower edge of the lowest sash being united by a moveable plate, forming at once a gutter and a rest for the lower rail of the sash.
1643. **Holes for vine-stems (fig. 268. f, f).** In all parapets or front arrangements where vines are to be introduced from without, particular care must be had to provide for the withdrawing of the vines, even when their wood is of a considerable age and thickness. For this reason, where horizontal shutters are used, the lower styles or pieces against which they shut, should always be moveable; and, in general, it may be stated, that of the various modes for the introduction of the vine from without which have been adopted, that by cutting off a corner of the sloping or front sash, is the best; by this means, when the sash is opened, a vine of almost any size (fig. 269. a) may be taken out with ease. A piece of thin board or cork cut every year to fit the increasing diameter of the shoot is screwed to the wall-plate or lower style, as the case may be, and the vacuity, which must necessarily be left around the stem, is closed up with moss. When the vine is to be taken out by unscrewing the triangular board, and opening the sash, or shutter, a more than sufficient space for drawing out any ordinary-sized plant is obtained without the least trouble or chance of fracturing the shoots. It may be added, that in curvilinear ground plans, some exertion of design and nicety of workmanship is required in framing the horizontal shutters, so as they shall not twist, and also that they require in such cases to be hinged with what are called coach-hinges.

1644. **Glazed shutters (fig. 269.)** are preferred by some to an opaque panel, the utility of which must, of course, depend on the relative height of the pots or plants immediately within. The mode of opening such shutters, and keeping them open (fig. 270.), is perfectly simple.

1645. **The back wall** is in general straight or perpendicular, and carried up one or two feet higher than the glass, to shelter it from the north. (fig. 255.) Sometimes, however, it is bevelled or curved to meet the sun's rays. (fig. 261. b)

1646. **The back shed (fig. 256. a)** is naturally connected with the back wall, and in form and extent, is generally regulated more by its uses as a working-shed, than by the mere enclosure and covering of the fire-places and fuel, its original and legitimate objects. The width may be varied at pleasure, but seldom exceeds ten or twelve feet, and the height is generally seven or eight feet in the lower wall, and nearly of the same height as the back wall; but where opening shutters are formed in the back wall, for the purposes of ventilation, the upper angle of the shed-roof must be kept under the level of the shutters to save intricacy of contrivance. But as these shutters frequently do not communicate directly with the open air, but with passages under the shed-roof, or channels in the top of the back wall, the height of the shed may in such cases be made higher. In some cases, instead of shutters (fig. 270.), boards sliding in grooves, or a sort of Venetian blind, or which is best, flaps held close by a cord, pulley, and weight, are used; but the great heat of hot-houses is apt to warp and derange some of these contrivances. The essential part of the back shed, as respects the hot-house, is the situation for the furnace and fuel, or steam-apparatus, with which no other use to which it may be applied must be allowed to interfere. Sometimes back sheds are not enclosed, but supported on pillars, in which case they are used for fermenting tan, leaves, or dung, growing mushrooms on ridges of dung, holding pots, pease-sticks, and other similar purposes. Where the range of hot-houses is situated in the middle of the garden, great care must be taken, that it present nothing offensive, and that the sheds behind neither resemble a row of workshops, alms-houses, brickmakers' sheds, or cattle-hovels. An effectual way of preventing this, is by carrying up the walls of the sheds as high as the other walls, thus completely concealing their roofs.

**Subsect. 6. Furnaces and Flues.**

1647. **The most general mode of heating hot-houses is by fires and smoke-flues,** and on a small scale, this will probably long remain so. Heat is the same material, however produced; and a given quantity of fuel will produce no more heat when burning under a boiler than when burning in a common furnace. Hence, with good air-tight flues, formed of well burnt bricks and tiles accurately cemented with lime-putty, and arranged so as the smoke and hot air may circulate freely, every thing in culture, as far as respects heat, may be perfectly accomplished.

1648. **The hot-house fire-place, or furnace,** consists of several parts: a chamber, or oven, to contain the fuel, surrounded by brick-work, in which fire-brick (a sort containing a large proportion of sand, and thus calculated by their hardness not to crumble by heat, &c.) is used; a hearth or iron grating, on which the fuel is laid; a pit or chamber in which the ashes drop from this grating, and iron doors to the fuel-chamber and ash-pit.
1649. *The iron doors* admit of several varieties; but it does not appear that there is any great difference in the effect produced by the different plans of Nicol, Hay, Stewart, and others. A double door has the advantage of durability, of preserving heat, and of not so readily admitting cool air to pass *over* the fire; which air, of course, must be less heated, and consequently less capable of heating the flue than such as, entering from below, passes *through* it. The use of the ash-pit door is to act as a regulator to the current of air, or as a damper or suffocator.

1650. *Vacuities have been formed around furnaces,* and by communications between these and the open air, and an air-flue in the house, a stream of heated air has been introduced; but this air is so little at the command of the gardener; is so dried up or burnt, as the phrase is, that is, mixed with offensive gases from decomposed water, burned oil, iron, sulphur, or very fine dust; and so liable to be mixed with smoke, that such plans are now generally laid aside. Vacuities, however, are frequently formed round furnaces, and along the first or six feet of the flue, in order to temperate the heat in that part; but such vacuities rarely have any communication with the air of the house. Where a house of considerable length and volume is to be heated, it is generally deemed better to increase the number of furnaces than to increase their size, or have recourse to air-flues; for when the latter practice is resorted to, they are necessarily projected so far into the shed, or otherwise kept back from the house, that a great part of the heat is lost in the mass of brick-work which surrounds them. Small furnaces, on the contrary, may be built in great part under the walls or door of the house. In countries where turf, wood, or inferior coal, is used for fuel, the chamber of the furnace must be large; on the contrary, where the best coal, cinders, charcoal, or coke (the three last, the best of all fuel for hot-houses, as having no smoke), is used, they may be made smaller in proportion to the different degrees of intensity of the heat produced by these different materials. In fixing on the situation of furnaces, care must be taken that they are always from one to two feet under the level of the flue, in order to favor the circulation of the hot air and smoke, by allowing it to ascend.

1651. *A small lime-kiln* (fig. 271. a) is in some places constructed or fixed over hot-house furnaces for burning lime; and when the heat, which passes through the limestone, is made to enter the flues (e), it is evident a real benefit must result from the practice, as the heat applied to the burning of the lime in the common way escapes in the atmosphere. The grate or fuel bars (d) are contrived to draw out, by means of a grooved frame (c), so that when the lime is burned, it then drops into the ash-pit (b).

1652. *As to the size of hot-house fire-places,* the door of the furnace may be from ten inches to one foot square; the fuel-chamber from two to four feet long, from eighteen inches to two feet wide, and of the same dimensions as to height. Every thing depends on the kind of fuel to be used. For Newcastle coal, a chamber of two feet long, eighteen inches broad, and eighteen inches high, will answer as well as one of double the size, where smoky Welsh or Lancashire coal is to be used. Various contrivances, as hoppers, horizontal wheels, &c. have been invented for supplying fuel to furnace-fires without manual labor, and especially during night; but from the nature of combustion, and the common materials used in this country to supply it, no effectual substitute has yet been discovered. If wood or charcoal, or even cinders or coke were used, there would be a greater chance of such inventions succeeding, but we do not think ourselves warranted in detailing any of them.

1653. *The modes of constructing flues are various.* The original practice was to build them on the naked earth, like drains or conduits; or in the solid walls of the backs and fronts of the pits, like the flues of dwelling-houses. The first improvement seems to have been that of detaching them from the soil by building them on flag-stones, or tiles supported by bricks; and the next was, probably, that of detaching them from every description of wall, and building their sides as thin as possible. A subsequent amelioration consisted in not plastering them within, but in making their joints perfect by lime-putty, by which means the bricks were left to exert their full influence in giving out the heat of the smoke to the house.
1654. The sides of common flues are commonly built of bricks placed on edge, and the top covered by tiles, either of the full width of the flue outside measure, or one inch narrower, and the angles filled up with mortar, which Nicol prefers, as nearer. Where a stone that will endure fire-heat without cracking is found to be not more expensive than tiles, it is generally reckoned preferable, as offering fewer joints for the escape of the smoke. Such stones are sometimes hollowed on the upper surface, in order to hold water for the benefit of plants in pots, or for steaming the house.

1655. Broad and deep flues, agreeably to the Dutch practice, have been recommended by Stevenson (Caled. Mem.) ; that of making them narrow and deep, agreeably to the practice in Russia, is recommended by Oldacre, gardener to Sir Joseph Banks, and that of using thin bricks (fig. 272.) with thick edges, by S. Gowen (Hort. Trans. iii.) In Gowen's flues, the section (fig. 273. a) shows less materials than any other brick flue, the covers (b) and the side wall bricks (c) being quite thin, the base requisite for building the latter on one another being obtained by the thickness of their edges (d, e), which is equal to that of common bricks.

1656. Can-flues (fig. 274.), long since used by the Dutch, imbedded in sand, and for the last fifty years occasionally in England, are sometimes employed. They consist of earthen pipes, straight (a), or rounded at the ends for returns (b), and joined together by cement, placed on bricks (c). They are rapidly heated, and as soon cooled. None of the heat, however, which passes through them, can be said to be absorbed and lost in the mass of enclosing matter, as Knight and Sir Joseph Banks (Hort. Trans.) assert to be the case with common flues. They are only adapted for moderate fires, but judiciously chosen, may frequently be more suitable and profitable than common flues; as, for example, where there are only slight fires wanted occasionally; or where there is a regular system of watching the fires, in which case, but not otherwise, the temperature can be regulated with sufficient certainty.

1657. The embrasure flue (fig. 275.) is the invention of Sir G. Mackenzie, and is by him strongly recommended, as exposing a greater heated surface in proportion to its length. (Hort. Trans. vol. ii. p. 175.)

1658. Cast-iron flues have also been recommended on account of their durability, but unless they were to be imbedded in sand, or masonry, they are liable, in an extreme degree, to the same objections as can-flues. A triangular cast-iron flue, to be coated over with a mixture of one part clay and three of sand, is recommended for trial by Sir G. Mackenzie. (Hort. Trans. v. 216.) For our part we cannot perceive a single circumstance in favor of its adoption.

1659. The best sort of flues, after all that has been said on the subject, is, in our opinion, the common form, built of thin well burned bricks neatly jointed, with the bottom and top of tiles, and no plaster used either inside or outside. Where only one course of a flue can be admitted the broader it is the more heat will be given out as it proceeds, and as a consequence, one extremity of the space to be heated will be hotter than the other; a return or double course of a narrow flue is, therefore, almost always preferable to one course of a broad flue. With respect to the embrasure flue, flues with iron tubes, or iron covers, and various others that have been recommended or described in recent volumes of the Horticultural Society's Transactions, they are liable, in our opinion, to great objections, and chiefly to produce sudden excesses of heat, and in general as tending to extremes of temperature.

1660. The size of flues is seldom less than nine inches wide, by fourteen or eighteen inches high inside measure, which suits a furnace for good coal, whose floor or chamber is two feet long, eighteen inches wide, and eighteen inches high. According as the object varies, so must the proportion both of furnaces and flues. (Designs for Villas, &c. 1812;
Hort. Trans. vol. iv.) The furnaces from whence the flues proceed, are generally placed behind the back wall, as being unsightly objects; but in point of utility, the best situation is at the end of the front wall, so as it may enter the house, and proceed a considerable length without making an angle. A greater utility, however, is here given up for fitness; it being more fitting in a gentleman's garden that something should be sacrificed to neatness, than that all should be sacrificed to profit.

1661. The direction of flues, in general, is round the house, commencing always within a short distance of the parapet, and after making the course of three sides, that is, of the end at which the fire enters, of the front, and of the opposite end, it returns (in narrow houses) near to or in the back wall, or (in wide houses) up the middle, forming a path; and in others, immediately over or along side of the first course. In all narrow houses this last is the best mode.

1662. The power of flues depends so much on their construction, the kind of fuel, the roof, mode of glazing, &c. that very little can be affirmed with any degree of certainty on this subject; 3000 cubic feet of air is in general enough for one fire to command in stoves or forcing-houses; and 5000 in lean-to green-houses. In houses exposed on all sides, 2000 cubic feet is enough in stoves, and 3000 cubic feet for green-houses. The safest side on which to err is rather to attach too little than too much extent to each fire, as excessive fires generally force through the flues some smoke or mephitic air; and besides produce too much heat at that part of the house where the flue enters.

1663. Dampers, or valves, are useful in flues and chimneys, both in case of accident and also to moderate the heat, or in case of one furnace supplying two flues, to regulate the passage of smoke and heat. For general purposes, however, the ash-pit door is perfectly sufficient. The damper, and furnace, and ash-pit doors ought seldom to be all shut at the same time, as such a confinement of the hot air of the flue is apt, owing to its expansion by increased heat from the hot masonry, to force some of it through the joints of the flue into the house.

1664. Chimney-tops are generally built on the coping of the back wall, and sometimes ornamented with mouldings, and even disguised as vases. Where there are only one or two to a conservatory or other house of ornament, these last modes may be allowable; but in culinary ranges, it appears to us an unsuitable application of ornament either to form on the stone or brick chimneys many mouldings, or to disguise them, as urns or vases. When these last are to be adopted, cast-iron presents abundant facilities of economical execution. There is a four-sided composition-stone chimney-pot recently come into use near London, which will answer extremely well till it becomes so common as to be reckoned vulgar. Sometimes the flues are carried under ground to some distance from the hot-house, and the chimney carried up in a group of trees, or otherwise concealed. This practice is suitable to detached buildings formed of glass on all sides.

Subject. 7. Steam Boilers and Tubes.

1665. Steam affords the most simple and effectual mode of heating hot-houses, and indeed large bodies of air in every description of chamber, for no other fluid is found so convenient a carrier of heat. The heat given out by vapor, differs in nothing from that given out by smoke, though an idea to the contrary prevails among gardeners, from the circumstances of some foul air escaping into the house from the flues, especially if these are over-heated or over-watered; and from some vapor issuing from the steam-tubes when these are not perfectly secure at the joints. Hence flues are said to produce a burnt or drying heat, and steam-tubes a moist or genial heat, and in a popular sense this is correct for the reasons stated. It is not, however, the genial nature of steam heat which is its chief recommendation for plant-habitations, but the equality of its distribution, and the distance to which it may be carried. Steam can never heat the tubes, even close to the boiler, above 212 degrees, and it will heat them to the same degree, or nearly so, at the distance of 1000, 2000, or an indefinite number of feet. Hence results the convenience of heating any range or assemblage of hot-houses, however great, from one boiler, and the lessened risk of over or insufficient heating at whatever distance the house may be from the fire-place. The secondary advantages of heating by steam are the saving of fuel and labor, and the neatness and compactness of the whole apparatus. Instead of a gardener coming to attend to a dozen or more fires, he has only to attend to one; instead of ashes, and coal, and unsightly objects at a dozen or more places in a garden, they are limited to one place; and instead of twelve paltry chimney-tops, there is only one, which being necessarily large and high, may be finished as a pillar so as to have effect as an object; instead of twelve vomitors of smoke and flakes of soot, the smoke may be burned by using Parkes's or some other smoke-consuming furnace. The steam-tubes occupy much less space in the house than flues, and require no cleaning; they may often pass under paths where flues would extend too deep; there is no danger of steam not drawing or circulating freely as is often the case with flues, and always when they are too narrow or
too wide, or do not ascend from the furnace to the chimney; steam is impelled from the boiler and will proceed with equal rapidity along small tubes or large ones, and descending or ascending. Finally, with steam, insects may be effectually kept under in hot-houses, with the greatest ease, by merely keeping the atmosphere of the house charged with vapor from the tubes for several hours at a time.

1666. The disadvantages of steam as a vehicle for conveying heat to hot-houses are few. On a small scale it is more expensive than the mode by flues, and more trouble is required to attend to one boiler than to one or even two or three furnaces. These are all the disadvantages we know of. It has been stated by some that steam draws up or etiolates botanic plants, and lessens the flavor of fruits; but we are inclined to consider such effects, when attendant on plants or fruits in houses heated by steam, as resulting from some deficiency of management in other points of culture.

1667. The boilers used to generate steam are formed of cast or wrought iron, or copper, and of different shapes. Wrought-iron and an oblong form are generally preferred at present, and the smoke-consuming furnace most approved is that of Parkes.

1668. The tubes used for conveying steam are formed of the same metals as the boilers; but cast-iron is now generally used. Earthen or stone ware tubes have been tried; but it is extremely difficult to prevent the steam from escaping at their junctions. The tubes are laid along or around the house or chamber to be heated, much in the same manner as flues, only less importance is attached to having the first course from the boiler towards the coldest parts of the house, because the steam-tube is equally heated throughout all its length. As steam circulates with greater rapidity, and conveys more heat in proportion to its bulk, than smoke or heated air, steam-pipes are consequently of much less capacity than smoke-flues, and generally from three to six inches diameter inside measure. Where extensive ranges are to be heated by steam, the pipes consist of two sorts, mains or leaders for supply, and common tubes for consumption or condensation. Contrary to what holds in circulating water or air, the mains may be of much less diameter than the consumption pipes, for the motion of the steam is as the pressure; and as the greater the motion, the less the condensation, a pipe of one inch bore makes a better main than one of any larger dimension. This is an important point in regard to appearance as well as economy. In order to procure a large mass of heated matter, M·Phail and others have proposed to place them in flues, where such exist. They might also be laid in cellular flues built as
cellular walls. (fig. 238.) The most complete mode, however, is to have three parallel ranges of steam-pipes of small diameter, communicating laterally by cocks. Then, when least heat is wanted, let the steam circulate through one range of pipes only; when more, open the cocks which communicate with the second range; and when most, let all the three ranges be filled with steam. This plan has been adopted by Messrs. Lod- diges at Hackney, and Messrs. Bailey in heating the hot-houses at Knowle and other places.

1669. As an example of the power and convenience of steam, as a medium of conveying heat to hot-houses, we may refer to the garden, mansion, and farm-yard of Edward Gray, Esq. of Harringay House, Hornsey, where ten large hot-houses, and the largest of them 550 feet from the boiler, have been heated in a masterly manner by Messrs. Bailey. There are for this purpose two boilers (fig. 276. a & b): one smaller than the other for mild weather, and when the whole of the forcing-houses are not in operation; and the other larger as a re- serve boiler in case of accident, as an accessory power in extremely severe weather, or for use alone in cold weather. A main from these boilers heats in succession two graperies (c, d) two pineries (e, f), a peach-house (g), strawberry-pit (h), plant-stove (i), grapeery (k), green-house (l), conservatory (m), and a mushroom-house, in all upwards of 50,000 cubic feet of air. In addition it supplies a steam-apparatus in the farm-yard (n); and it would also heat the mansion (o) if required. The boilers to this steam-apparatus are on the most approved construction: they are fitted up with furnaces for consuming the smoke (p), have safety-valves (q), a supply-cistern (r), and chimneys (s) sufficiently high to pre- vent what smoke or contaminated air may pass off by them from injuring the garden. So effectually is heat carried by steam, that at the extreme distance from the boiler (t) a thermometer applied to the steam-pipe will rise to within two degrees of what it will stand at close to the boiler. The whole is a most masterly performance.

1670. Pipes of hot water have been proposed to be circulated through hot-houses by Knight (Hort. Trans. vol. iii.); the plan was tried many years ago by the late Gould, gardener to Prince Potemkin, in the immense conservatory of the Tauridian palace at Petersburgh. There, however, pumps were employed to re-deliver the water to the boiler. It was adopted to a certain extent by Davis, a sugar-boiler in Essex; but it does not appear likely to become general. The only advantage proposed is, that should the boiler or steam-apparatus go wrong in the night-time, pipes filled with water would be longer of cooling than pipes filled with steam. It has been asserted in reply, that an appa- ratus capable of circulating hot-water, would be much more likely to go out of order than one adapted to circulate steam.

Subsect. 8. Trellises.

1671. Trellises are of the greatest use in forcing-houses and houses for fruiting the trees of hot climates. On these the branches are readily spread out to the sun, of whose influence every branch, and every twig and single leaf partake alike, whereas, were they left to grow as standards, unless the house were glass on all sides, only the extremities of the shoots would enjoy sufficient light. The advantages in point of air, water, pruning, and other parts of culture, are equally in favor of trellises, independently altogether of the ten- dency which proper training has on woody fruit-trees, to induce fruitfulness.

1672. The material of the trellis is either wood or metal; its situation in culinary hot- houses is against the back wall, close under the glass roof, or in the middle part of the house, or in all these modes. Sometimes it is in separate parts, and either fixed or moveable; and in some cases, though rarely, it is placed across the area of the house. Sometimes it is introduced or merely in arches, festoons, &c. The most general plan is to place it under the glass and at the distance of from ten to twenty inches from it, according to the length of the footstalk of the leaves of the plants to be trained.

1673. The back wall trellis was formerly in general use, and considered the principal part of the house for a crop; but that is now only the case in narrow houses. In many cases a trellis is still applied against the back wall for temporary crops, till the plants trained under the front glass trellis cover the roof; or for figs, which are found to succeed better than most trees under the shade of others.

1674. The middle trellis is generally recurvate so as not to exclude the light from the back wall. Sometimes it is horizontal for the same purpose, and sometimes it is omitted, and dwarf standards preferred in its room.

1675. The front or roof trellis generally extends under the whole of the roof, at a mo- derate distance (256. b) from it, according to circumstances. It is generally formed of wires stretched horizontally at 6 or 8 inches' distance, and retained in their places by being passed through wrought-iron trellis-rods proceeding from the parapet to the back wall, or the lower edges of the rafters, when formed in a manner adapted for this end.
1676. The fixed rafter-trellis consists ordinarily of three wires, which pass through the points of crosses (fig. 277.), in breadth from fourteen to eighteen inches, and which crosses are screwed to the under edge of the rafter; the first fixed at the plate of the parapet, and the last at the upper end of the rafter, and the intermediate ones at distances of from three to four feet.

1677. The moveable rafter-trellis consists of a rod bent parallel to the roof, with horizontal studs or rods, extending from 6 to 10 inches on each side, containing two collateral wires, the rod itself forming the third. This rod is hinged, or moves in an eye or loop, fixed either immediately above the plate of the parapet, or near the top of the front glass. It terminates within one or two feet of the back wall, and is suspended from the roof by two or more pieces of chain attached to the studs, the links of which are put on hooks attached to proper parts of the roof. Their advantage is chiefly in the case of very early forcing, when they can be let down two or three feet from the glass, and thus is lessened the risk of injury from frost. A whole sheet or tegument of trellis, if desirable, may be lowered and raised on the same general plan. (See the details, Hort. Trans. vol. iii.) Rafter-trellises are in general used only for such houses as are not chiefly devoted to vines; such as pineries, peach-houses, and sometimes green-houses.

1678. The secondary trellis is placed from six inches to eighteen inches behind the first, and is used for training shoots of the current year, while that nearest the light is devoted to such as are charged with fruit. In ordinary trellises, the wires are generally placed from nine inches to a foot asunder, in a horizontal direction; on the secondary trellis they are placed at double that distance.

1679. The cross trellis has been sometimes employed in peach-houses, and is strongly recommended by Sir George Mackenzie, in what he calls an economical hot-house. These trellises, however, unless kept very low, darken the house to such a degree as to prevent the ripening of fruits. They may be useful for nurserymen for training peaches or fig-trees for sale, but for culinary forcing are worse than useless. Sir G. M.'s house, though lauded by Dr. Duncan (Caled. Memoirs, vol. ii.), was soon obliged to be cleared of its cross trellises, and restored to the common form. The only houses where such trellises can be used with any reasonable prospect of advantage, are such as are placed south and north, and span-roofed, or glass on all sides. On these two or more lines of low trellis may be placed, and the plants will enjoy the forenoon's sun on one side, and the afternoon's sun on the other.

1680. The entrance to hot-houses is commonly at each end, and sometimes in the middle, either of which modes answers perfectly where the ground-plan is a parallelogram; but for any description of curvilinear house, the entrance is more commodiously made through a lobby at each end of the house, and which lobby is best formed behind the wall. When there are a number of curvilinear houses placed against one wall, one door in the wall between each will serve every purpose, and the whole will be at once elegant and commodiously connected. (fig. 252.)

Subsect. 9. Paths, Pits, Stages, Shelves, Doors, &c.

1681. The paths in hot-houses vary in direction, breadth, and construction. In general, one path runs parallel to the front, sometimes upon the front flue, but more generally beside it; at other times, as in peach-houses, it passes near the back wall, or through the middle of the house. In pineries and houses with pits, it generally surrounds these, and in green-houses it is commonly confined to a course parallel to the front and ends. Some of the most ornamental paths we have yet seen have been formed by Messrs. Bailey, of cast-iron plates, laid over steam-pipes, and so perforated as to form an elegant running pattern, or cast-iron carpet.

1682. The materials of which the path is composed in the case of some houses, are mere planks, or lattice-work, supported on cross pieces of timber, in order to admit the sun and air to the soil below; and not to indurate it by the pressure of feet. An improvement on this mode consists in using grated cast-iron plates, which are more durable, and may be set on iron stakes driven in till their tops are on a level, and at a proper height, &c. These gratings are also particularly preferable when the path is over a flue, not only as presenting a cooler surface to walk on than the covers of the flue, but also by readily admitting the ascent of the heat in the interspaces, and preventing the movement of the covers by the motion of walking. But the best material for a permanent path, as in green-houses, botanic stores, &c. is argillaceous flag-stone, and of this one of the best varieties is that obtained from Arbroth, and known by the name of Arbroath pavement. It is a light grey schistus, which rises in lamina of from three to six inches in thickness, and eight or ten feet square; requires very little work on the surface; and has the property of but very slightly absorbing moisture from the atmosphere, or from the
moist ground on which it may be placed. Thus, unless when watered on purpose, it always appears perfectly dry and agreeable, however moist the soil below. Where the paths in a house are on different levels, they are commonly united by steps; but an inclined plane, when not steeper than one inch in six, will generally be found more convenient for the purposes of culture and management; and if the slope is one in eight, it is more agreeable to ascend or descend than a stair.

1683. Pits, as applied to the interior parts of houses, are excavations, or rather enclosures, for holding bark or other fermentable substances. They should be formed so as the plants may stand at a moderate distance from the glass, which of course depends on the nature of these plants, whether dwarf bushy plants, as the pine, or taller, as palms and hot-house trees. They are generally surrounded by walls of brick, four or nine inches thick, or to save room, by plates of cast-iron, stone, or slate. Sometimes the slope of their surface approaches to that of the roof; but as, in this case, the tan or leaves in the course of fermentation, do not settle or compress regularly, the pots are thrown off their level, and therefore the more common way is to adopt a slope not exceeding 5°, or to form a level surface. Tan will ferment with all the rapidity necessary for bottom heat, if in a layer of two and a half or three feet thick, and therefore no tan-pits need exceed that depth. Those for leaves may be somewhat deeper. Heat from fire, or steam, or water, is sometimes substituted for that afforded by fermentable substances, and in these cases various forms of construction are adopted. For fire-heat, flues are made to circulate under a covering of pavement, on which sand, gravel, scoria, or sawdust, is placed to preserve a moist heat round the pots. An air-chamber is thus formed under the pit, from which the heated air may be allowed to escape, if desired, by upright tubes, with stops, as in the Chelsea garden, or small openings in the side walls of the pit, as at N. Kent’s, of Clapton, or as we suggested and executed at different places in 1804. (Tr. on Hoth. 8vo. Edin. 1804. Hort. Trans. vol. ii.) Another mode consists in filling the vacuities round the flues with loose stones (as in the Glasgow garden), flints, brick-bats, or large gravel. These materials, when once heated, retain their heat a very long time, and give it out slowly to the superincumbent mass of sand, gravel, or other media, in which the pots may be plunged. Sometimes soil is placed over this stratum of stone and gravel, and the plants inserted in the soil. Pines have been successfully grown in this way at Underley Park from our suggestions. (Tr. on Hoth. 8vo. Edin. 1804.; Tr. on Country Resid. vol. i. 1806.) Another, and very old method of heating pits by smoke is by forming a vault under them, building in a furnace and ash-pit door at one end, and a chimney at that opposite. This is the mode originally used in France and Germany. (Encyc. Method. in vol. d’Aratoire et Jardinage, art. Sorre.) Knight suggests the idea of building the walls of bark-pits cellular, and of admitting at their bottom a current of external air, to be heated in the cells, and issue in that state into the house. This he “feels confident” will save fuel, but as it would be at the expense of the heat of the bark or other fermenting material in the pit, it does not appear to us that any advantage would result from the plan. (Hort. Trans. vol. v. 246.)

1684. Pits may be heated by steam by substituting tubes for flues, and in the case of the vault, merely by introducing the steam-tube about the middle of the space, and omitting the chimney. Or the tubes may circulate at once in the tan, sand, or sawdust; or a vaulety may be formed not more than six inches deep, the whole width of the pit, covered by pierced oak boards, and the steam introduced there at proper intervals. All these and other plans have been tried by Butler, at Knowle, near Prescot, in 1791; Mawer, at Dalry, in 1795; Thomson, at Tynningham, in 1805; Gunter, at Earl’s Court, in 1818; W. Phelps, of Wells, in 1829 (H. Trans. v. 357.), and various other persons; accompanied, as was to be expected, by different degrees of success. A cistern of water of the size of the pit has been heated by steam, and left to give out its heat to the superincumbent materials of the pit, by Count Zuboff, at Peterburgh. We have seen cucumbers grown over a cistern in which the hot water from a distillery passed through. The result of all the attempts hitherto made to find a substitute for the heat of fermentable substances, as applied to pits in which pots are to be plunged, is not such as to warrant much deviation from the usual practice. But that bottom heat may be very generally dispensed with altogether, at least with ornamental plants, modern experience goes far to prove; and it is more likely that it will be given up altogether, and bottom moisture obtained by plunging the pots in gravel or scoria, than that methods so expensive, and attended with so much risk to the plants, will ever come into general use.

1685. Beds and borders in hot-houses are generally formed on the ground level, though sometimes raised above it. They are either composed of earth, for the direct growth of plants, or of gravel or scoria, in or on which to place pots. When the use of tan is given up, as in some plant-stoves, the tan-pits are filled with gravel, on or in which, the pots are set or plunged. Where heat and moisture are judiciously applied, this mode is found to succeed perfectly, as at the Comte de Vandés', Bayswater, and Messrs. Loddiges', Hackney.
1686. Shelves, excepting such as are placed near the ground, or almost close under the upper angle of the roof, are extremely injurious to the vegetation going forward in the body of the house by the exclusion of light. This consideration, therefore, must be kept in view in placing them; in some cases they are inadmissible, as in conservatories; in others, as in propagating-houses, the light they exclude can better be spared, than in fruiting or flowering departments. For forcing strawberries, they may be introduced under the roof in vine and peach-houses, and removed when their shade proves injurious, &c. The ordinary form is that of a flat board; but an improvement consists in nailing two fillets along its edges, and covering the board with a thin layer of small gravel or scoria. This preserves a cool genial moisture which keeps the earth pot moist, and lessens the effect on the earth of alternate dryings and waterings; and it also admits the more ready escape of water from the orifices in the bottoms of the pots. Some, in the case of forcing strawberries and French beans, have the fillets or ledges of the shelves so high as to contain two or three inches of water, by which means whole rows of pots can be inundated at one operation; but this is too indiscriminate an application of a material on which so much in the growth of plants depends.

1687. Stages are shelves in series rising above each other, and falling back so as their general surface may form a slope. They vary in form according to that of the house. The houses with shed roofs and opaque ends have merely a series of steps reaching from one end to the other; but wherever the ends are of glass, by returning each shelf to the back wall, due advantage is obtained from the light furnished by the glass ends. The addition of ledgement, or turned-up edges to each shelf, and the covering them with gravel, is, of course, as advantageous as in separate shelves, and surely more consonant with natural appearances, than leaving them naked like household, or book shelves. Shelves and platforms of stone are now very general, and found more congenial to the plants than dry painted boards.

SUBSECTION 10. Details for Water, Wind, and Renewed of Air.

1688. The reservoirs of water in hot-houses are commonly cisterns of stone or timber, lined with lead, or cast-iron troughs or basins. Sometimes, also, tanks are built in the ground, and lined with lead or cement. The cistern is sometimes placed in an angle, or other spare part of the house, and the water lifted from it at once with the watering-pots; but a more complete plan is to build it in an elevated part of the back wall, where it may have the benefit of the heat of the house, and whence pipes may branch off to different parts of the house with cocks, every 30 or 40 feet, for drawing supplies. Tanks and cisterns below the level of the front gutter may be supplied great part of the year from the water which falls on the roof; but more elevated cisterns must either be supplied by pumps, or elevated springs. The sources of supply, and the quality of the water must be taken into consideration before the situation of the cisterns are determined on. In all cases, there must be waste-boxes at the cocks, and waste-pipes from the cistern, to counteract the bad effects of leakage.

1689. Artificial rain. A very elegant plan has been invented and executed by Messrs. Loddiges, for producing an artificial shower of very fine rain in hot-houses, by conducting pipes horizontally along the roof, at the distance of six or eight feet, and having these pipes very finely perforated by a needle. According to the power of the supply, one or more pipes may be set to work at a time, and a very fine shower thrown down on the leaves of the plants with the greatest regularity. This has been done in one of the palm-houses of these spirited cultivators at Hackney, and for which a medal was voted to them by the Horticultural Society, in 1817. The following is a particular account of this apparatus. (Hort. Trans. vol. iii. p. 15.)

A leaden pipe of half an inch bore is introduced into one end of the house, in such a situation that the stop-cock, which is fixed in it, and which is used for turning on the supply of water, may be within reach: it is then carried either to the upper part, or the back of the house, or to the inside of the ridge of the glass framework, being continued horizontally, and in a straight direction, the whole extent of the house, and fastened to the wall or rafters, by iron staples, at convenient distances. From the point where the pipe commences its horizontal direction, it is perforated with minute holes, through each of which the water, when turned on, issues in a fine stream, and, in descending, is broken, and falls on the plants, in a manner resembling a gentle summer shower. The holes are perforated in the pipe with a needle, fixed into a handle like that of an awl; it being impossible to have the holes too fine, very small needles are necessarily used for the purpose, and in the operation great numbers are of course broken. The situation of the holes in the pipe, and the length of any given portion that may be required, and in this particular the relative position of the pipe, and of the stations of the plants to be watered, must be considered, in making the perforations. The holes are made, on an average, at about two inches' distance from each other, horizontally, but are somewhat more distant near the commencement, and rather closer towards the termination of the pipe, allowing thereby for the relative excess and diminution of pressure, to give an equal supply of water to each end of the house. A single pipe is sufficient for a house of moderate length: one house of Messrs. Loddiges, which is thus watered, is sixty feet long, and the only difference to be made in adapting the plan to a longer range, is to have the pipe larger. The reservoir to supply the pipe, must of course be so much above the level, as to exert a sufficient force on the water in the pipe, to make it flow with rapidity, as it will otherwise escape only in drops; and as too strong a power may be readily controlled by the stop-cock, the essential point to be attended to, in this particular, is to secure force enough. From the above it will be observed, that
some nicety is required in the arrangement and formation of the machinery; but it is only necessary to view the operation in Messrs. Loddiges' house, to be convinced of the extreme advantage and utility of the invention, when it is properly executed. (Sabine, in Hort. Trans. vol. III. p. 15.) We adopted this plan on a smaller scale in our erections at Bayswater, and the whole of the plants under the square dome (in Fig. 235.) were watered from a perforated pipe, which passed round the dome near its apex, and radiated from thence a very fine shower, which reached every part of the floor beneath.

1690. Wind in hot-houses has been attempted, or rather recommended to be attempted, by Dr. Anderson and others by means of fans. If any thing of this sort were desirable, the Eolian machine invented by B. Deacon, already mentioned (1599.) might be employed, either placed in the house, and kept in motion by human, or mechanical power, or placed at one end to force in or draw out the air. In a range of houses forming a circle or square, or any endless figure, a perpetual breeze might be readily produced in the following manner. Place under the floor, a powerful fan of the width of the house. Exactly over the fan, place a glass division across the house, and let the fan draw in the air through apertures in the floor on one side of the division, and give it out through similar apertures, or through tubes of any sort on the other. It is evident, a regular current would thus be produced, more or less powerful according to the size of the fan, and the rapidity of its motion.

1691. Ventilators, &c. The general mode of renewing the air, is by opening the sashes or doors of the house, in periods when the exterior temperature and weather is such as not to injure the plants within. The cool air of the atmosphere being then more dense than that of the house, rushes in till it cools down the air of the house nearly to an equilibrium with that without. The next mode most common, is that of having a range of boards hinged to oblong openings, in the lower and upper parts of the house, and generally in the front and back wall; those in the back wall opening to the south, or having the opening otherwise guarded, so as to prevent the rushing in of cold north winds. Sometimes these ventilators are made with a cylinder and fans to extract the air, and sometimes, as most generally, they are mere openings of small dimensions; but, in order to effect any circulation or renewal with this sort of ventilators, the opening must have an area of two or three feet, and there must be a considerable difference of temperature between the air of the house and the open air.

1692. To effect the renewal, or cooling down the air, without manual labor, some contrivances have been adopted besides the automaton gardener of Kewley already described. (Fig. 217.) Dr. Anderson and J. Williams made use of oblong bladders made fast at one end, and with the other attached by means of a cord to a moveable pane or small sash. The bladder being filled with air at the common temperature allowed for the house, and hermetically sealed, the window remains at rest; but as the air of the house becomes heated, so does that of the bladder, which consequently swells, and assumes the globular form, its peripheries are brought nearer together, and of course the sash or pane pulled inwards. In a small house this scheme may answer perfectly well for the prevention of extreme heat. Another mode is by using a rod of metal, such as lead, of the whole length of the house, and one end being fixed to the wall, on the other is attached a series of multiplying wheels, the last of which works into one, which in various ways may open valves or sashes. As the expansion of lead is considerable, the effect of twenty degrees of increase with proper machinery, might perhaps guard against extremes, as in the other case. A column of mercury, with a piston-rod and machinery attached, has also been used, and a ring on a barometrical principle is suggested by Silvester; but the only complete mode is that of Kewley. For details at greater length on all the departments of the construction of hot-houses, see Remarks, &c. 4to. 1817.

Sect. IV. Mushroom-houses.

1693. The mushroom-house is a genus of plant-habitation, which differs from the others in requiring very little light. The simplest form of the mushroom-house is that of an open shed or roof, supported on props, for throwing off the rain, and protecting from perpendicular cold. Under this, the mushrooms are grown on ridges, covered by straw, &c. to maintain the requisite temperature.

1694. The fixed mushroom-house (Fig. 278.) is an improvement on the shed, by being better calculated for growing them in winter. Provided it be placed in a dry situation, the aspect, size, proportions, doors, or windows, are of little consequence. To be suffi-
efficiently warmed by one fire in winter, it should not contain more than 10,000 cubic feet of air. As mushrooms will not thrive without some light, and at all events require air, it ought to have two or three windows or valves for these purposes.

1695. The German mushroom-house (figs. 279, 280 & 281.) It is a common practice with German gardeners to grow mushrooms on shelves, and in pots and boxes, placed behind stages, or other parts of their forcing-houses otherwise unoccupied. (Dietrich's Gärtner's Lexicon; Ransleben's Brieffe, &c.) This practice was carried to England by Isaac Oldacre, who thus describes the sort of house adapted for the German practice. "The outside walls (G, H, figs. 279, 280.) should be eight and a half feet high, for four heights of beds, and six feet and a half for three heights, and ten feet wide withinside the walls; this is the most convenient width, as it admits of a set of shelves three feet and a half wide on each side; and affords a space through the middle of the house, three feet wide for a double flue and walk upon it. The wall should be nine inches thick, and the length of the house as it may be judged necessary. When the outside of the house is built, make a floor or ceiling over it (as high as the top of the outside walls) of boards one inch thick, and plaster it on the upper side (s, c) with road-sand well wrought together, one inch thick (this will be found superior to lime), leaving square trunks (f) in the ceiling, nine inches in diameter, up the middle of the house, at six feet distance from each other, with slides (s) under them, to admit and take off air when necessary; this being done, erect two single brick walls (v, v), each five bricks high, at the distance of five feet and a half from the outside walls, to hold up the sides of the floor-beds (a, a), and form one side of the air-flues (l, u, tu), leaving three feet up the middle (t x t) of the house for the flues. Upon these walls (v, v) lay planks (v v) four and a half inches wide and three inches thick, in which to mortise the standards (k) which support the shelves. These standards should be three inches and a half square, and placed four feet six inches asunder, and fastened at the top (k, k), through the ceiling. When the standards are set up, fix the cross bearers (i, n, i n), that are to support the shelves (a, a), mortising one end of each into the standards (i), the other into the walls (n). The first set of bearers should be two feet from the floor, and each succeeding set two feet from that below it. Having thus fixed the uprights (k, k), and bearers (i n), at such a height as the building will admit, proceed to form the shelves (a, a) with boards an inch and a half thick, observing to place a board (d, d), eight inches broad and one inch thick, in the front of each shelf, to support the front of the beds. Fasten this board on the outside of the standards, that the width of the beds may not be diminished. The shelves being complete, the next thing to be done is the construction of the flue (P, fig. 281.), which should commence at the end (L) of the house next to the door, run parallel to the shelves the whole length of the house, and return back to the fire-place, where the chimney (S) should be built, the sides of the flue inside to be the height of four bricks, laid flat-ways, and six inches wide, which will make the width of the flues fifteen inches from outside to outside, and leave a cavity (l u, figs. 279, 280.) on each side, betwixt the flue and the walls that are under the shelves, and one (x y) up the middle, betwixt the flues, two inches wide, to admit the heat into the house from the sides of the flues. The middle cavity (x y) should be covered with tiles, leaving a space (h) of one inch betwixt each tile, for the admission of the heat. The top of the flue, including the covering, should not be higher than the brick walls that form the front of the floor-beds. The reason why the sides of the flues are recommended to be built stronger than usual, is, because they support the walk. The walk itself is formed by three rows of tiles, the outside rows making the covering of the flues, and those of the centre row are what cover the middle cavity (x y), as above mentioned; the outside cavities (l u) of the flue are left open, the tiles which are placed over the flues being laid so as not to cover these.
cavities, which allows the heat of the sides of the flues to rise upwards." (Oldacre, in Hort. Trans. vol. ii.)

Sect. V. Cold Plant-habitations.

1696. Cold plant-habitations, though seldom or never erected, yet deserve to be mentioned as resources under certain circumstances. These circumstances may be, a desire to cultivate the alpine plants of Europe in tropical climates, or to cultivate the mosses and ferns of the north of Europe in its more southern countries.

1697. The principle on which a cold house can be constructed in a warm climate must either be that of the exclusion of the heat by coverings or envelopes; or the abdution of heat by evaporation or contact with cold bodies. Heat will be, to a certain extent, excluded, by forming the house in the ground; by excluding the sun's rays from its roof; by a high wall on three sides, leaving only an opening in the middle of the north side; and by a double or treble roof of glass to the excavation. A house to be cooled by evaporation may also be sunk in the ground; or it may be raised above it, shaded from the sun, and over it may be supported a number of shower-pipes (1689.), which, by producing a gentle and continual rain on the glass roof and stone or other sides of the house, would draw off much heat by evaporation. Enclosing it by a line of powerful jets d'eau would effect the same purpose. To produce cold by abdution, the house might be sunk; its floor supported on pillars; and its sides and bottom kept in contact with a running stream; or, if it could be afforded, ice renewable as it melted. These hints are sufficient to show how cold plant-habitations may be formed in any climate: to enter more at length on the subject would be useless, in a work calculated chiefly for the climate of Britain.

CHAP. III.

Edifices used in Gardening.

1698. Edifices of different kinds are required in gardening, for carrying on operations, for retaining or preserving materials and products, and for recreative or decorative purposes. We shall consider the leading genera in the order of economical, anomalous, and decorative edifices. In all of these, the details of construction belong to civil architecture; but the design of the greater part ought to be regulated by the judgment of the gardener or garden-architect.

Sect. I. Economical Buildings.

1699. Economical buildings are chiefly dwellings, store-rooms, and working-places, entrance-lodges, and buildings for procuring or retaining water.

1700. The head-gardener's dwelling-house, in small places, often assumes the character of porter's lodge to the gate or entrance; or is placed in some point of the grounds requiring protection. In all cases it should be near to the garden, and if forcing is carried on, the nearer it is placed to that department the better. Sometimes it is placed in the back sheds, but that is an unwholesome situation; such sheds fronting the direct north, and without a single opening to the south, east, or west, are entirely excluded from the sun, excepting during a few mornings and evenings in summer. A small enclosure, near the forcing-department, and, if possible, on rising ground, so as to command a view of at least that part of the garden, is to be preferred. With respect to accommodation, no dwelling in this country, for a servant expected to do his duty, ought to contain less on the ground-floor than a kitchen, back-kitchen, and parlor; on the floor above that, at least two bedrooms, with closets, and other requisite appendages, internal as well as external. This will suit a prudent man and his wife, not in circumstances to keep a maid, or to produce a numerous offspring. But for such as afford to keep a servant, or have, or deem it right to have, a large family, or persevere without thinking any thing about
the consequences in generating one child after another, more bedrooms will be necessary, and a larger parlor and kitchen. As a gardener, in common with other domesticated servants, is liable to be removed from the house he occupies at a short notice, and without any reference to his having, or being able to procure another, it follows, as a matter of justice, that what are called house-fixtures should be provided by the master. Water should be conducted to a pump fixed in the back-kitchen; a furnace and boiler for washing affixed; a proper range, with oven, &c. dressers, tables, shelves, &c. in the principal kitchen; grates, and such closets and clothes-presses placed in the parlor and other rooms, &c. as the occupier would place there, if he held the house on lease. In general, we may observe that a master has seldom occasion to repent making his servants’ abode comfortable, and even rather agreeable and elegant, than otherwise. A master of a well-regulated mind, indeed, will be anxious to effect this, as far as lies in his power, for every portion of animated nature under his protection.

1701. The gardener’s office is necessarily omitted in small places; but it is an essential requisite wherever several men are kept. It should, if possible, adjoin the dwelling, and be connected with the seed-room, fruit-room and cellar, root-cellar, tool-house, and gardener’s lodge. The furniture or appendages to this room are the writing-desk; a bookcase, containing a small library, to be let out to the men; a map of the garden, and of all the grounds under the master’s care; a herbarium press, and a cabinet for such specimens of plants as the gardener may find it useful to dry for his own use, or, as often happens, for that of his family; a drawing-board and T square; a board to be used when new grounds are laying out, as a plain table (in geometry); a theodolite, Gunter’s chain, and measuring laths; with any similar articles, as spare thermometers, budding-knives, &c.

1702. The seed-room may be connected with the office by a door in the lobby. This should be a small room, well ventilated, with a cabinet of drawers, as in a common seed-shop, but on a smaller scale, and somewhat different system. The lower tier of drawers should, of course, be the largest, and may be one foot deep by two wide on the face, and eighteen inches broad within. This tier will serve for beans, peas, acorns, mast, &c. A second may be three fourths the size, for carrot, turnip, spinach, larch-seed, &c. A third, half the size, for salad-seeds; and the fourth for those of pot and sweet herbs, need not be more than four inches deep on the face. The upper part of the cabinet may consist of shallow drawers, divided into ten or twelve compartments each, for flower-seeds; and on the top of all, as being least in requisition, similar shallow drawers, with moveable partitions for bulbous roots. As the kind or kinds placed in each drawer will probably vary every year, it seems better that their names should only be written on paper and pasted on. There ought to be a small counter, with a weighing machine (that of Medhurst is preferable); an ink-piece placed on it, and drawers, with paper bags, packthreads, &c. below. Some seeds, which it is desirable to keep in the fruit, as capsicum, pummion, &c. may be suspended from rows of hooks, fixed in the ceiling.

1703. The fruit-room may be connected with the seed-room. This ought to be well ventilated, for which purpose, like the three other rooms, it ought to have a small fireplace. The fruit-room was formerly a mere loft, where fruits were kept on the floor in common with onions, with no proper means of separation, or arrangement for systematic consumption. Now, however, they are regularly fitted up, either with shelves of lattice-work, on which to place sieves of different sorts of fruit; or with close shelves, for jars, boxes, &c. according to the various modes adopted of preserving them. The room may be of any form, but one long and narrow (fig. 282, a, a) is generally best adapted for ventilation and heating, or drying, when necessary, by a flue. The system of shelves (b, b) may be placed along one side, and may be raised to the height of six feet or more, (c, c) according to the number wanted. These shelves are formed of open work (d, d), on which to place square sieves of fruit, each of which should be numbered, and a table or slate (e), containing the corresponding numbers, may be hung up in the room, and
opposite each number should be a space for noting down daily the number taken out of each sieve for use. From this table statements may be made from time to time of the quantity of fruit on hand for the use of the house-steward. (Forsyth, in Hort. Trans. vol. ii. 76.) Forsyth directs that all the floors or shelves on which apples are to be kept or sweated, should be made of white deal, as when red deal is made use of for these purposes, it is liable to give a disagreeable resinous taste to the fruit, and spoil its flavor; when white deal cannot be procured, he advises covering the shelves with canvas. Those sorts of fruit which keep longest are generally best preserved in jars, excluded from the air, and placed in cold dry situations, not under 32° or above 40°.

1704. The root-cellar should be placed beneath the office and seed-shop; and the fruit-cellar below the fruit-room, and both descended to from the lobby. The great object is to keep the air in these apartments cool, and always, as near as possible, of the same degree of coolness: and for this purpose the windows should be small, placed below the ground level, and furnished with double or treble casements or sashes. These cellars should also be approached through double doors for the same reason. The fruit-cellar may be fitted up with bins or cells, like a wine cellar, in which casks and jars or sieves of fruit may be placed; and the root-cellar may have a few divisions on the ground to keep different roots apart, and sand, to keep them of uniform plumpness or moisture.

1705. The seed rooms or garrets may consist of one for drying and cleaning seeds; one for drying bulbous roots, as onions, hyacinths, &c.; and one for drying fruits or preserving them there. In all of these rooms, there should be hooks from the roof for hanging bundles of pot-herbs, branches of seeds, sieves, bags, &c. and a movable table or counter in the centre of each, with lattice-shelves below for holding sieves of roots, seeds, or fruits. A very small fanning-machine, and a couple of grooved cylinders to act as a threshing-machine, or a Meike's hand threshing-machine (fig. 283.) to be worked by two men, are requisite appendages of the seed-room. Supposing these rooms to form one wing to the gardener's house, the office opening into his kitchen; then the other wing may consist of a tool-house and men's living-room on the ground-floor; cellars for potatoes and fuel for their use under, and sleeping-apartments over, with a door, lobby, and stair, corresponding with the other wing.

1706. The tool-house is commonly a small apartment in the back sheds of hot-houses, in which the tools are laid down or piled up in the angles promiscuously; but in a proper tool-room, wherever situated, there should be contrivances of different sorts for hanging up the tools, so as their important parts, such as the teeth of rakes, blades of hoes, and spades, &c. may always be so exposed, that the master may see whether or not they are properly cleaned. There are certain tools, of which each workman appropriates one to himself, as spades, scythes, &c.; in these cases a small space should be allotted to each hired man, with his name affixed, &c. Watering-pots, syringes, engines, &c. should have their moveable parts separated, and be reversed, in order that they may drain and continue dry. Lists, nails, and mat-ties, should be kept in close drawers. Pruning-instruments oiled, and laid horizontally on latticed shelves or pins. A grindstone and other stones, and hones, with a vice, and files for sharpening the tines and teeth of forks and rakes, are the appropriate furniture of the tool-house.

1707. The lodge for under-gardeners should never consist of less than three apartments or divisions; first, an outer lobby, with a pump and exit for water, in which the workmen may wash their hands on entering to their meals, and the party who acts as cook or servant, which is generally taken by turns, may wash, scour, &c.; secondly, the cooking and living room, in which should be an economical kitchen-range, with an oven and boiler included, and proper closets, cupboards, tables, &c. to expedite and simplify cooking; and, thirdly, the bedroom over, where the bedsteads should be of iron, narrow, and without curtains, and for not more than one person. To each bed, there should be a small clothes-press, in which should be kept the linen, &c. belonging to each bed, and for which the occupier ought to be rendered responsible. A cellar for fuel and edible roots should be formed below. It is a common practice to place the lodges for working gardeners behind the hot-houses, or some high wall, in what is called a back shed. There, in one ill-ventilated apartment, with an earthen or brick floor, the whole routine of cooking, cleaning, eating, and sleeping is performed, and young men are rendered familiar with filth and vermin, and lay the foundation of future diseases, by breathing unwholesome air, and checking the animal functions by cold and damp. How
masters can expect any good service from men treated worse than horses, it is difficult to imagine; but the case is ten-fold worse, when head-gardeners and their families are compelled to lodge in these shed-houses. Independently of filthy and incommodiousness, the mother never fails to contract, early in life, rheumatism or ague; and it is only the extreme healthfulness of the employment of gardening, and the consequent vigor of the operatives, that ward off till a later day the same and similar diseases in the fathers and journeymen.

1708. As a general arrangement of a gardener’s house, office, and other appendages, the house may form a centre; the office, seed and fruit apartments, cellar, and garrets, one wing; and the lodge for under-gardeners, tool-house, &c. the other.

1709. A line of sheds is generally placed behind the range of hot-houses, or behind the hot-wall, or other high wall of the garden. These are used as stores, or places of reserve for utensils, machines and implements, and for working-sheds. The width and height of this line of sheds is necessarily regulated by the height of the wall. The roof of the shed being towards the north, and therefore without the advantage of the sun to dry it after rains, should not make an angle of less than 40° degrees with the horizon, and as the lower wall or line of props ought, at least, to be seven feet high above the level of the floor of the shed, the width is guided accordingly. All the fitting up requisite for the part destined to hold materials, is a few hooks and projecting pins for ladders, &c. and a sound floor, either paved or prepared with mortar, Roman cement, and scoria; and the whole, or the greater part of the division may have props or piers in front, instead of a wall and windows. As these sheds generally contain the hot-house furnaces, each of these, or every pair or group of them, ought to be enclosed with a low parapet to retain the fuel, give an orderly and neat appearance, and guard against accidents by fire, which might communicate with mats, litter, &c. Doors generally communicate with the hot-houses at different points, and near to each of these should be a bench or table on which to set or shift pots, &c.

1710. The part of these sheds more particularly set apart for working, ought to be enclosed with a wall on all sides, and warmed by a fire-place or flue. It ought to be perfectly light, and well aired by having numerous windows, and along these a range of benches or tables, for potting cuttings or bulbs, sowing seeds, preparing cuttings, number-tallies, painting and naming them, preparing props for plants, hooks for layers, lists for wall-trees, making baskets, wattled hurdles, and a great variety of other operations performed in winter, or severe weather, when little or nothing can be done in the open air. It may by some be thought too great a refinement to place a fire-place or a flue in such sheds; but if work is really expected to be done in them in cold weather, the saving will soon be rendered obvious.

1711. In small gardens, where there are no hot-houses, one small building is generally devoted to all the purposes for which the office, seed, tool, and fruit rooms, and working-sheds, are used. This should be fitted up with some degree of attention to the various uses for which it is designed, and a fire-place never omitted.

1712. Entrance lodges and gates more properly belong to architecture than gardening. But, as in small places, they are sometimes designed by the garden-architect, or landscape-gardener, a few remarks may be of use. In respect to style, the lodge ought always to bear as much analogy as possible to the mansion. If the one is Grecian, so should the other; but the lodge should display less decoration, because, as the mind naturally ascends from the less to the greater, the lodge would otherwise prove a false index to the mansion. In regard to general form, a cubic mass with a central chimney, is an unvaried comfortless-looking dwelling, especially when small. It is an attempt to form a whole without composing it of parts. A lodge, however small, to be a picturesque object, ought to contain a principal and subordinate mass or masses, and in the composition of which, the gate and piers may form one gradation. In respect to accommodations for the occupier, it ought never to contain less than three apartments—a kitchen or living-room, back kitchen, and sleeping-room, with the usual conveniences; and, at least, two sleeping-rooms where there are children. A handsome architectural entrance is but a poor compensation for its want of harmony with the mansion, of which that at Sion-House is an instance, and that at Blenheim of the contrary. But architects, like all of us, are sometimes so wrapt up in their art, or their favorite part of it, that they forget that congruity of parts is essential to the unity of the whole.

1713. Buildings for raising water. There are various contrivances for procuring water in garden-scenery, where it is not found in springs, rills, or lakes; and where it is found, of collecting and retaining it. The principal of these are wells, conduit-pipes or drains, and reservoirs.

Wells are vertical excavations in the earth; always of such a depth as to penetrate a porous stratum charged with water, and mostly as much deeper as to form a reservoir in this stratum or in that beneath it. A well otherwise excavated is a mere tank for the water which may ooze it from the surface strata. The form of the well is generally circular, and to prevent the crumbling down or falling in of the sides, this circle is lined with timber, masonry, or zones of metal. The earthy mi-
terials being thus pressed on equally in every point of this circle, are kept in equilibrium. When the well is not very deep, and in firm ground, this casing is built from the bottom to top, after the excavation is finished; but when the soil is loose, the excavation deep, or its diameter considerable, it is built on the top in zones, sometimes separated by horizontal sections of thin oak boards, which, with proper management, sink down as the excavation proceeds. There are various other modes, which those who follow this department of architecture are sufficiently conver- sistent with. The height to which the water rises in the well, depends on the height of the strata which supply the water; occasionally it rises to the surface, but generally not, within a considerable distance. In this case it is raised by buckets and levers (fig. 284.), by buckets and hand-machines placed over the well, or by buckets raised by horse-machines. (C. 283.)

1714. The lever and bucket mode is the most ancient and the simplest. It is common in the market-gardens round London and Paris, and in most of the villages from France to Berlin, Warsaw, Moscow, Astracan; and, we are told, it is to be seen in Turkey, Persia, India, and China. The hand and horse-machines are more recent inventions, applicable to market-gardens.

1715. The process of boring the earth for water has of late been successfully practised in various places, and especially at Tottenham, Middlesex, and Mitcham, Surrey. An augur like that used in draining is employed. The augur head is kept open by the hand, as the other as they are pushed down. Up these tubes the water rises to the height of the source of the spring, and when this height does not reach the surface, a well is dug down to the level to which the water will rise. It is evident that where the spring will rise to the surface boring must be a great saving, but less so in proportion as the source of the spring is low. (London Journal of Arts, &c. Oct. 1822. p. 304.)

1716. Pumps are of various kinds, as the lifting-pump; the forcing-pump, for very deep wells; the suction-pump; and the roller-pump, a recent invention for such as do not exceed thirty-three feet in depth. A good pump for gardens, where the water is not to be raised above twenty-eight or thirty feet in depth, is that of Robertson Buchanan (author of a Treatise on Heating by Steam, &c.), because this pump, which also acts by the pressure of the atmosphere, will raise drainings of dunghills, or even water thickened by mud, sand, or gravel. 1 The points in which it differs from the common pump, and by which it excels, are, that it discharges the water below the piston, and has its valves lying near each other. The advantages of this arrangement are—that the sand or other matter, which may be in the water, is discharged without injuring the barrel or the piston-leathers; so that besides avoiding unnecessary tear and wear, the power of the pump is preserved, and it is not apt to be diminished or destroyed in moments of danger, as is often the case with the common and chain pumps; that the valves are not confined to any particular dimensions, but may be made capable of discharging every thing that can rise in the suction-piece without danger of being choked; and that if, upon any occasion, there should happen to be an obstruction in the valves, they are both within the reach of a person’s hand, and may be cleared at once, without the disjunction of any part of the pump. It is a simple and durable pump, and may be made either of metal or wood, at a moderate expense. 2 Where clear water only is to be raised, Aust’s (of Hoxton) curvilinear pump is preferable even to Buchanann’s. The advantages depend on the curvilinear form of the barrel, which allows, and indeed obliges, the rod, the handle, and the lever, on which it works, to be all in one piece. Hence simplicity, cheapness, precision of action, more water discharged in proportion to the diameter of the barrel, and less frequent repairs. (REPORT OF ARTS, Jan. 1821.) Perkins’s square-barrelled pump is a practical improvement. (London Journal, &c.) but this and other contrivances for raising water will be found detailed in works on hydraulics.

1717. Conduits for watering gardens are either open or surface conduits, or internal tubes or apertures. Open conduits are not common in Britain, though very general in France and Italy. They are formed in the commonest gardens of peddled or well incorporated clay in the better part of brick, or rough stone lined with stucco or cement; and in the best, of hewn stone, in regular troughs, carefully jointed both by mechanical and chemical means. Internal tubes may be formed of timber, iron, lead, or earthenware. For mains or large supplies, cast-iron is the most durable, and timber the cheapest material; but for the minute ramifications necessary to afford supplies at different points, lead excels everything else. A beautiful application of the principles of chemistry to the joining of lead pipes, has been made by Kewley (inventor of the automaton gardener). Instead of a large gibbous joint, formed by plastering on a mass of solder at an expense both of material and time, which in inch-pipes amounts to at least Ss. a joint, Kewley prepares clear transverse sections on the extremities to be joined, places these in perfect contact, heats the pipe within a few degrees of the melting point, and then, with one drop of solder not larger than a pea, he forms a junction as perfect as if no separation had previously existed. By proper irons this is done in three minutes, at an expense, time and materials included, of not more than one penny per joint. Earthen pipes in a clayey sub-stratum may be used with economy, to convey water from one point to another; their disadvantages are liability to fracture or derangement from operations performed on the soil, to guard against which they should be laid not less than five to six feet in depth from the surface, and well bedded in worked clay. Conduits of common masonry can seldom be advantageously used on a small scale, unless for serving jointly as drains and conduits, but where they are eighteen inches or two feet in diameter, a complete cylinder of masonry may be formed, which, well executed, becomes very durable. It is observed, however, that all conduits of masonry, and even earthen pipes, can only be used
as such where the water is conducted along a level or declining bed; whereas by metal or wooden pipes, water may pass alternately over hollows and eminences, the latter not being higher than the source, without loss in the ground through which it passes.

1718. Reservoirs may be either tanks, cisterns, basins, or ponds. Tanks and cisterns are sometimes old barrels well tarred or painted, and then sunk in the soil; occasionally they are framed boxes of timber, the joints filled with oxide of lead and oil, and the whole pitched over, and then placed where they are to remain either above or on a level with the surface.

1719. Ponds or large basins (fig. 286.) are reservoirs formed in excavations, either in soils retentive of water, or rendered so by the use of clay. This clay is tempered, or made compact and tenacious, by working it so as to exclude the larger globules of air and water, and intimately unite all its parts with as much moisture as leaves it plastic. The bottom and sloping sides of the excavation, being smoothed and made firm, this tempered clay or puddle is to be spread evenly over it, from margin to margin, about a foot thick, and well compacted by beating. To preserve it from injury by the pressure of feet, or other accidents, it should be covered with gravel, in thickness according to the supposed liability to accidents. If cattle are to enter it, eighteen inches of coarse gravel, or stones covered with six inches of fine gravel, will not be too much. Sometimes these basins are lined with pavement, tiles, or even lead, and the last material is the best, where complete dryness is an object around the margin.

1720. Tanks or cisterns (fig. 287.) are generally excavations in the earth, lined with masonry, and sometimes raised two or three feet above it. This masonry is always built with mortar which sets or hardens under water, as the Dorking and other sorts of lime, gypsum, and any lime mixed with oxide of iron, in the form of what is called Roman cement, or Puzзолана earth. (Davy's Elements of Agr. Chem. lect. vii.) To protect this, the bottom of the cistern or basin is sometimes covered with six or eight inches of clay. Sometimes the bottom of the excavation for a pond or tank, is naturally a retentive clay, while the sides are of porous earth. In this case, the simplest way is to raise a wall, or vertical stratum of puddle (fig. 288.), from the horizontal stratum of clay, to within a few inches of the surface of the ground.

1721. Water for culinary purposes should be preserved in tanks, or in barrels interiorly charred, sunk deep in the ground, and rendered inaccessible to surface water. Tanks should be arched over with masonry, leaving, as ought always to be done in wells, a hole for the pump, sufficiently large to admit a man to clean or repair. A similar construction is proper for reservoirs of liquid manures, but they need not be so deep, as coolness in them is less sought for. (Butts's Agr. of Fland. 1812.) All reservoirs for pure water, to be used in gardening, ought to be exposed to the sun and air.

Sect. II. Anomalous Buildings.

1722. Collecting and preserving ice, rearing bees, &c. however unsuitable or discordant it may appear, it has long been the custom to delegate to the care of the gardener. In some cases also he has the care of the dove-house, fish-ponds, aviary, a menagerie of wild beasts, and places for snails, frogs, dormice, rabbits, &c. but we shall only consider the ice-house, apiary, and aviary, as legitimately belonging to gardening, leaving the others to the care of the gamekeeper, or to constitute a particular department in domestic or rural economy. That the subject of anomalous buildings may not occur again, we shall here conclude it by treating also of their management.

Subsect. 1. Of the Ice-house and its Management.

1723. The ice-house. Ice is kept on the continent in cellars, at a greater or less depth from the surface according to the climate. These cellars are without windows, surrounded by very thick walls, and entered by double and treble doors, sometimes placed in angular or circuitous passages, and always with intervals of several feet between them. Sometimes precautions are taken to carry off any water which may arise from a partial thaw, by forming gutters across the floor, and covering it with a grading of strong lattice-work, leading to a cess-pool in the passage, whence the water can be taken out by utensils without opening the inner door; but very frequently full confidence is had in the coolness of the situation, especially if the surrounding soil be dry. Where the surrounding soil is moist, a frame-work or cage of carpentry, grated at bottom, is constructed in the cellar, so as to be from one to two feet apart from the floor, sides, and roof, and in this the ice is as perfectly preserved as in a dry soil. (Cours, &c.; Bordley's Essays and Notes on Husbandry, Philadelphia, 1780.) Ice is kept in the cellars of con-
fectioners, and also by some of the market-gardeners, in heaps, with a very thick covering of straw or reeds.

1724. To keep ice in stacks or heaps in the open air, an elevated circular platform (fig. 289. a) is raised of earth; on this the ice is piled up in a conic form during a severe frost, and the addition of water enables the builder to form the cone very steep. On this cone wheat-straw is laid a foot in thickness (b), over this a stratum of faggot-wood or spray (c), and finally another thick stratum of thatch or long litter of any sort (d). In this way ice will keep a year, care being taken to expose it to the air as short time as possible in taking supplies.

1725. The form of ice-houses commonly adopted at country-seats, both in Britain and in France, is generally that of an inverted cone, or rather hen's egg, with the broad end uppermost. (fig. 290.)

1726. The proper situation for an ice-house is that of a dry spot of ground; as, wherever there is moisture, the ice will be liable to dissolve: of course, in all strong soils which retain the wet, too much care cannot be taken to make drains all round the house to carry off moisture. The situation should likewise be elevated, that there may be descent enough to convey off any wet that may arise near it, or from the ice melting; and also as much exposed to the sun and air as possible.

1727. The depth and diameter of the ice-well should be proportioned to the quantity of ice wanted; but it is always best to have sufficient room, as when the house is well built, it will keep the ice two or three years: and there will be this advantage in having it large enough to contain ice for two years' consumption, that if a mild winter should happen, when there is not ice to be had, there will be a stock in the house to supply the want. Where the quantity wanted is not great, a well of six feet diameter, and eight feet deep, will be large enough; but for a large consumption, it should not be less than nine or ten feet diameter, and as many deep.

1728. The excavation for the ice-well, where the situation is either of a dry, chalky, gravelly, or sandy kind, may be made entirely below the surface of the ground; but in strong loamy, clayey, or moist ground, it will be better to raise the well so high above the surface, as that there may be no danger from the wetness of the soil.

1729. In building the ice-well there should be a space about two feet deep left at the bottom (fig. 290. a), for receiving any moisture which may drain from the ice, and a small underground drain (b) containing a stop or trap for the exclusion of air (c) should be laid from this, to carry off the wet. Over the space at bottom (a) should be placed a strong grate of wood or a cart-wheel, to let the moisture fall down, which may at any time happen from the melting of the ice. The sides of the well (d) must be walled up with brick or stone at least two feet thick; or the wall may be built hollow. When the proper height is attained the wall may be arched over with two arches with a vacuity between, and leaving in the centre a hole for the admission of the ice (e), and in the sides a door for taking it out (f). This door, in order the better to exclude the air should open into a porch (g) with the three other doors, the spaces between which should be filled with straw to exclude more effectually the heat of the atmosphere. The whole being covered first with a layer of tempered clay and next with a hill of earth, the appearance will not be disagreeable (fig. 291.) and may be made ornamental.

1730. Management. When the house is finished, it should have time to dry before the ice is put into it; as when the walls are moist, the damp of them frequently dissolves the ice. At the bottom of the well, upon the wooden grate, some small faggots should be laid; and if upon these a layer of reeds be placed smooth for the ice to rest upon, it will be better than straw, which is commonly used. In the choice of the ice, the thinner it is, the better it may be broken to powder; as the smaller it is broken, the better it will unite
when put into the well. In putting it in, it should be rammed close, and a space left between it and the wall of the well, by straw being placed for the purpose, so as to give passage to any moisture that may be collected by the dissolving of the ice on the top or otherwise. If snow is used instead of ice, it ought to be pressed very firmly together, so as to exclude air, and in fact approach in texture to ice. To aid in consolidating both ice and snow, a little water may be occasionally poured over it from the rose of a watering-pot. In putting the ice into the house, some mix a little nitre or common salt with it, to make it congeal more fully; but this is not necessary. As the ice becomes solid in the well, an iron crow is necessary to take it up with.

1731. An ice-cold chamber is found of great use in horticulture, in preserving gathered vegetables, as peas, beans, cauliflowers, &c. in a fresh state, for some time after they are gathered. Potatoes and other tubers and bulbs, also plants in pots, cuttings, &c. may have their vegetation retarded by being placed in so cold an atmosphere. Several ice-houses, Neill informs us, excellently adapted not only for the main purpose, but for these secondary views, which nowise interfere with the other, have lately been constructed in the neighbourhood of Edinburgh, under the directions of Hay, particularly at Dalmeny Park and Dundas Castle. These ice-houses have double walls, a passage being left between the outer and inner. In the thick wall immediately enclosing the ice, are four recesses, with stone shelves for receiving the vegetables or fruits. In the outer wall, the same object is provided for. The roof, it may be added, is arched with stone, and has a hole in the top, over the centre of the ice-chamber, for introducing the ice. The passage between the two walls is likewise arched, and has two or three small grated apertures, which are closed with fitted stones, and may be opened for the purpose of admitting light and air when wanted. (Supp. to Encyc. Brit. art. Hort.)

1732. If an ice-cellar was added to the domestic offices of country-seats, and the ice preserved in it, and placed under the immediate care of the steward or housekeeper, it would certainly be more convenient for culinary use, and attended with less risk of melting when ice was taken out. Ice-cold rooms, which would be found useful for various purposes in domestic economy, might be formed adjoining. It is possible, however, that artificial modes of producing cold and ice as wanted, may supersede the use of ice-houses altogether. A very scientific view of the subject of ice-houses will be found in Rozier's Dict. of Agr., and in Nouveau Cours d'Agriculture, &c. art. Glacière.

SUBSEC. 2. Of the Apiary and the Management of Bees.

1733. The care of bees seems more naturally to belong to gardening than the keeping of ice; because their situation is naturally in the garden, and their produce is a vegetable salt. The garden-bee is found in a wild state in most parts of the globe, in swarms or governments; but never in groups of governments so near together as in a bee-house, which is an artificial and unnatural contrivance to save trouble, and injurious to the insect directly as the number placed together. Thus, if ten acres are sufficient to maintain two hives, a hundred acres will be required to maintain twenty; but while, in the former case, the hives being placed in the centre of the ten acres, each bee need not perform a longer journey than two hundred yards; in the latter, the colony being similarly situated as to the hundred acres, the average journey for each insect will be nearly a mile. Hence, independently of other considerations, one disadvantage of congregating hives in bee-houses or apiaries. The advantages are, greater facility in protecting from heats, colds, or thieves, and greater facilities of examining their condition and progress. Independently of their honey, bees are considered as useful in gardens, by aiding in the impregnation of flowers. For this purpose, a hive is sometimes placed in a cherry-house, and sometimes in peach-houses; or the position of the hive is in the front or end wall of such houses, so as the body of the hive may be half in the house and half in the wall, with two outlets for the bees, one into the house, and the other into the open air. By this arrangement, the bees can be admitted to the house and open air alternately, and excluded from either at pleasure.
1754. The apiary, or bee-house. The simplest form of a bee-house consists of a few shelves in a recess of a wall or other building (fig. 292) exposed to the south, and with or without shutters, to exclude the sun in summer, and, in part, the frost in winter. The scientific or experimental bee-house is a detached building of boards, differing from the former in having doors behind, which may be opened at any time during day to inspect the hives. In both kinds of houses, small holes, say half an inch high and three inches wide, with a small projection as a landing-place, are made in the front shutters, opposite the situation of each hive on the shelf. The upper part of these openings or entrances is sometimes guarded by a horizontal fillet to throw off the rain. Bee-houses may always be rendered agreeable, and often ornamental objects: they are particularly suitable for flower-gardens; and one may occur in a recess in a wood or copse, accompanied by a picturesque cottage and flower-garden. They enliven a kitchen-garden, and communicate particular impressions of industry and usefulness.

1755. The position of the apiary is thus treated by Huish: in the southern countries the aspect which is preferred is always to the eastward; in the northern countries, it is always to the eastward and the southward; but in England little or no attention is paid to the aspect. It is certain, however, that the aspect of the apiary should vary with the climate of the country; and in this climate, there can be little doubt that two points to the eastward of south, is the best.

Protection from high winds is essential in whatever position the hives are placed. In this country, therefore, a protection from the south-west is advisable. The high winds not only prevent the bees from leaving the hive in quest of honey, but they also surprise them in the fields, and often kill them by dashes them against the trees and rocks, or into the rivers.

A good position for an apiary should always be placed in a right line; but should the number of the hives be great, and the situation not capacious enough to admit of their being placed longitudinally, it is more advisable to place them over one another, on shelves, than in double rows on the ground. A bee, on leaving the hive, generally forms an angle of about forty-five degrees with the horizon of the hive should, therefore, be at a little above the elevation of the hive, and not two feet from the ground, in order to protect it from humidity. The greater the elevation of the hive, the longer is the flight of the swarm; and when they are at a certain point of elevation, the swarms are lost forever to the proprietor. If the hives are to be placed in a double row, the hider ones should alternate with, and be placed at, such a distance from the front ones, that when the bees take their flight, no obstruction is offered to their ascent.

Placing several hives upon the same bench, is very injurious, and during the swarming season, it is often attended with very destructive consequences. Huish was once requested by a gentleman to perform an experiment. A hive, which was placed on the same bench with six others, and in attempting to move the hive destined for the operation, the others were agitated, and the whole apiary became in a little time in a state of confusion. The easy access also, which the bees of one hive have to those of another, promotes quarrels and murderous battles. It is an erroneous opinion, though held by some skilful apiarists, that the addition of one apiary keeps the other, and that it is only the bees of a foreign apiary, with whom they quarrel. Huish having been often witness of the destructive animosity of these little insects, and the wars which they wage upon the weaker hives in their own establishment, endeavours to impress in the attention of every one, to place every hive upon a respective pedestal. In general a post is placed at each corner of the stand, as some prejudiced people believe that a hive stands firmer upon four feet than upon one; but Huish is certain that they who have once used the single pedestal, will never have recourse again to the four-legged stool. Another advantage particularly arises from the use of a single pedestal, which is, that the hive may be chained down and locked.

The apiary should be kept particularly clean; all noxious weeds carefully removed, and no rubbish left in which the enemies of the bees can conceal themselves. A few low trees or shrubs, planted in the vicinity of the apiary, will be found useful in arresting the flight of the swarms, for they very often alight on espeller trees, or on currant and gooseberry bushes. It is essential, however, to observe, that the apiary should not be incommodeed with herbs or plants, which rise to a height equal to, or exceeding the entrance of the hive; because the bees, on their arrival from their journeys, being much fatigued, are sometimes blamed in these plants, and therein their habitation with difficulty. If they touch these plants on passing, they often fall to the ground, and become victims to their enemies, or are unfortunately trodden under foot. Such plants also serve the purpose of a ladder, for the enemies of the bees to ascend into the hive, and especially the ants, which in some districts are particularly numerous. These little insects are a great diminution to a hive, and they require the most vigilant attention of the apiarist to prevent their depredations. I have found that a small leaden reservoir of water, encircling the bottom of the pedestal, is of great service in preventing the ascent of these insects.

The necessity of a good situation is not a proper situation for an apiary. The smoke of a city is very detriments to bees, and the chimneys are in general the resort of the swallows and martins, who are great destroyers of these insects.

The proximity of a large river is also injurious, as the bees in their homeward flight are often dashed into, or fall while flying from fatigue.

1756. The position of hives, according to Dr. Howison, should be such as to receive the rays of the rising as well as meridian sun; heat and light appearing the principal stimulants to the action of bees. A hive so situated as not to be troubled by the sun until some hours later than the other hives in the same garden, in the course of the season, lose a proportional number of days labor. Hives should stand at some distance from walls and hedges. When lately building a garden-wall, with a good exposure for bees, I ordered a number of niches to be made, into which 1 afterwards put hives. These were, however, too much infested with snails in summer, and mice in winter, that I was under the necessity of removing them to a more open situation.
1738. The Polish hive, or log-hive, (Patiska Pal.) (fig. 293.) may be considered as the primitive form of artificial dwellings for bees. It is simply the trunk of a tree, of a foot or fourteen inches in diameter, and about nine feet long. It is scooped out (boring in this country would be better) for about six feet from one end, and is cut at the bottom into a hollow cylinder of that length, and of six or seven inches in diameter. Part of the circumference of this cylinder is cut out during the greater part of its length, about four inches wide, and a slip of board is made to fit the opening. On the sides of this slip (a), notches are made every two or three inches across the face to allow a single bee to pass. This slip may be furnished with hinges and with a lock and key; but in Poland it is merely fastened in by a wedge. All that is wanting to complete the hive is a cover at the top to throw off the rain. This, it requires only to be placed upright like a strong post in the garden so as the bottom of the hollow cylinder may be not nearer the ground than two feet, and the opening slip look to the south. When a swarm is to be put in, the tree, with the door or slip opened, is placed obliquely over it; when these square frames are placed on the ground, and the hive standing with clay till the hive is planted or placed upright. When honey is wanted, the door is opened during the finest part of a warm day, when most of the bees are out; its entire state is seen from top to bottom, and the operator, with a lighted rag, to keep off the bees from his hands, cuts out, with a hooked knife, as much comb as he thinks fit. In this way fresh honey is obtained during the whole summer, the bees are never cramped for room, nor does it become necessary to add to them. The old comb, however, is annually cut out to prevent or lessen the tendency to swarming, which, notwithstanding this, and the size of their dwelling, they generally do once a year; for the laws of nature are not to be changed. Though it is a fact that a small swarm of bees will not do well in a tree, the hive extend in length and in breadth, it is admitted both by Huber and Huish, that they will thrive in it. "If too great a diameter," says Huber, "be not given to the abode of the bee, it may without danger be increased in the elevation, their success in that case is certain;" and the naturalist proves the truth of this assertion. We witnessed in 1813, near Grodno, the management by a woman, Panna Andrieuseshieniowna, (N. M. Magazine, June 1813.) in whose house we lodged, of above a dozen of these hives, for nearly four months, and are of opinion that her merit a trial in this country. It is singular, that this should be almost the only one continental hive that Huish, who seems to have paid more attention to the subject by foreign travel, study, and practice, than almost any man, has not seen. In Poland, he says, the inhabitants have no regular bee-hives. (Treatise on Bees, 3d edit. 1817, p. 32.)

1740. The glass hive is variously constructed, sometimes with two of the sides of glass in order to see the bees at work; at other times the hive is entirely of wood or straw, but with a flat surface at top, pierced with holes about an inch diameter, on which to insert crystal bell-glasses or drinking-glasses, in which the bees may be seen at work, and which glasses, when filled with honey, may be removed and replaced by empty ones, and thus occasional supplies of fresh honey obtained during summer. In the glass hive of White and Thorley, one large globe is used, which, as often as filled, is removed and replaced by an empty one. Such hives must necessarily be placed in the bee-house, or under a proper cover to exclude the weather. Huish says, "they are fit only for the amateur, or those persons who wish to have a little fine honey during the season, but who have no inclination to preserve the bees for the benefit of the succeeding year."

1741. The storying or pyramidal hive admits of increase, by the addition of horizontal sections of case, whether of straw or timber. The object is to produce a very strong hive; but the work carried beyond a certain point, is found injurious, rather than otherwise. (Huish, p. 67.)

1742. The hive of Palteau (fig. 294.) is composed of three or four frames, each a foot square, with three inches in height. These frames are placed the one on the other, and the first and last can always be lifted without deranging the work in the others. Each square is strengthened from every side by a cross piece of eight or ten inches in width, and two lines in thickness, which serves to sustain the comb of the bees. All the frames are tied together by means of these cross pieces; a board is placed on the top; and a green cloth is spread over the whole to guard it from the effects of the seasons. In autumn, when the honey is to be taken from this hive, the cross pieces are untied, and one or two of the upper frames are removed, passing the long blade of a knife or a wire between. This done, an empty frame is placed above, and another under all the rest, which make up for the two removed. "In an hour after," says Bose, who describes and recommends this hive, "the bees are at work as if nothing had happened; and the same operation can be renewed to infinity."

1743. Huish's hive (fig. 295.) is about the capacity of the common straw hive (1738.), in shape like a flower pot, with a convex cover or its narrow end, with five or six constructed interiorly that each comb (c) may be extracted by itself without deranging the rest; the combs being attached to slips of board (b) placed across the mouth or top of the hive. Any one of them may be lifted up, and to this the tapering construction of the interior is favorable. To prevent the bees from working below the level of pierced plates of tinned iron (fig. 296. a), and to prevent human thieves from carrying off the whole hive, it is chained and padlocked (fig. 296. b) to a strong post, which serves also as a fulcrum. The inventor of this hive has tried it, he says, during the whole of this year, and the following he states as the mode of using it, and the advantages attending its construction. "At any time and season when I require some honeycomb, or at the end of the season, when I deprive my bees of their superfluous store, I open the top, and take the side boards out, from which having cut the honeycomb, I replace them in the hive, and the operation is

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facilitated by having some vacant boards ready to supply the place of the full ones. This operation is very easily and speedily performed; it has the advantage of not disturbing the middle combs, and I have often deprived these hives of their honey without the loss of a single bee, excepting those few who left their stings in various parts of my dress. — Two very considerable advantages arise from the use of this hive; in the first place, there is never any occasion to make an addition to the hive at the bottom, when the bees, by lying out in clusters, declare that they stand in need of room; for the operation of depriving them of a part of their combs from the top, will give them the room which they require, and which they will soon replenish with honey. In the common hive it is customary, in this predicament, to place, what is called in Scotland an eek, which consists of from four to six bands of the same diameter as the hive; but, on taking away this eek in the autumn, I have seen the most injurious consequences result to the hive. It is, in general, performed by cutting the combs with a wire between the hive and the eek, and then, whilst one person lifts up the hive another draws the eek away; the hive then rests on the stool. Few persons, however, consider that, as the combs are cut parallel with the bottom of the hive, they will all touch the stool on which it stands, and I have thus known a whole hive perish. The second advantage is, that the whole of the interior of the hive is open to your inspection, and you are thus enabled to examine the devastation of the moth, or to ascertain the presence of any other enemy." (Treatise on Bees, p. 83. 1744 Dr. Howison's hive (figs. 297 to 299) for obtaining the honey without killing the bees, "consists of two distinct hexagons (figs. 297, 258); one placed above the other. The under is formed of six panes of half-inch deal, each measuring ten inches in width and eight in depth, and covered with a thin board at top. This forms a box that will contain two pecks' measure of corn, and which he considers as sufficient for the largest swarm. This is intended for the breeding, as well as winter habitation of the bees. The upper is of the same dimensions and form as the under at bottom, but, in order to give it a conical shape, for the more conveniently fixing therein a coat of straw, the panes at top are only five inches wide, which is also covered by a piece of board. The upper box has a moulding (fig. 297. a) fixed to its under part, which projects about a quarter of an inch, and so exactly embraces the upper part of the lower box, as to join these two firmly together. In the deal which forms the top of the lower box, are cut four oval holes (fig. 298. a), each one inch wide and two inches long, through which the bees pass into the upper. This communication, when not wanted, is shut by a board which moves on a nail in its centre. The small pane of glass (fig. 287. b), in the top of the upper box, admits of seeing the progress the bees have made in it, without separating it from the lower one. This pane is covered to exclude light and cold or heat by a small shutter (c). When the swarm is first put into the lower box, the communication is shut with the upper, until the bees have completely filled it lower with combs. The communication is then to be opened, when the bees will ascend, and, if the season is favourable and the swarm numerous, they will fill it also, but not until they have completely stocked the lower. By removing the straw covering, and looking through the glass in the upper box, it may be seen what honey has been collected. Should a part or the whole of it be wanted, it will only be necessary carefully to separate the upper from the lower box, and shut the board of communication. The upper box is then to be removed to some distance, and the bees contained in it driven off, on which they will immediately join their companions in the lower. So soon as the honey is taken from the box, it can be replaced, and if early in the season, the communication opened for making more honey; but if late, it must be kept shut until the hive has swarmed next summer. Both the lower hexagon (fig. 258.) and the upper (fig. 299.) contain the usual cross horizontal sticks (a, a, a) for supporting the combs. If honeycomb early next season is preferred to a swarm, then the communication must be opened about the beginning of June. All the honey procured in this way is remarkable for its purity, none of the cells having been ever polluted by the hatching of young bees. The greatest advantages, however, from this method, are the early and large swarms; the consequence of not killing the bees." (Calcundian Memoirs, vol. ii. p. 153.)
1745. Management of bees. Being of opinion that the common straw or Scotch hive is the best for general purposes, we shall give Dr. Howison's mode of management as the simplest and most effectual for the common end in view. If the lives of the bees are to be saved, then some of the others may be tried; and the most suitable for this purpose, we think, is the Polish hive, and the next best that of Howison. The most ingenious, and the fittest for an amateur, is no doubt that of Huish. The latter author justly remarks, that "there is no certain method, nor will one be ever discovered, by which a great harvest of wax and honey, and great swarms, can be obtained at pleasure: these are chimere, which it is folly to pursue; because the former depends on the seasons being more or less favorable to the secretion of honey, on the countries where the bees inhabit being more or less wooded and covered with flowers, and the latter on the fecundity of the queen. Hence that annual difference between the harvest of honey and wax, and the largeness or smallness of the swarms which is found in all countries. To the same causes may be attributed the fact, that a mode of treatment, which has succeeded one year, will not succeed the next, although the circumstances be almost the same in appearance. It is these differences and variations which, for the period of fifty-five years, have given rise to hives of different forms and materials, which have only tended to instruct us, that bees can inhabit, work, and collect provisions in vessels of every form, from the excavated trunk of the tree, as it is used in Poland and the northern countries, to the expensive and useless glass hive, or to the hive of Du Hamel; and, where no hollow trunk of the tree can be found, in the holes of walls, in chimneys, and under the roofs."

1746. Choice of bees. To the common observer, all working bees, as to external appearance, are nearly the same; but to those who examine them with attention, the difference in size is very distinguishable; and they are in their vicious and gentle, indolent and active natures, essentially different. Of the stock which I had in 1810, it required 250 to weigh an ounce; but they were so vicious and lazy, that I changed it for the stock which is better disposed on this circumstance. From this it appears, that bees endeavour to fill with combs whatever hive they are put into, before they begin to gather honey. Owing to this, the hive is too large for its inhabitants, the time for collecting their winter store is spent in unprofitable labor: and towards the latter part of the season, the hives are more than usually empty, and the bees being long before the hive becomes so filled with young bees as to produce a necessity for emigration, from which the cause of the season is too far advanced for the young colonies to procure a winter stock. I should consider it as a good rule in all cases, that the swarm should fill two thirds of the hive. The hives used by me for my largest swarms, weighing from five to six pounds, will contain two pecks measure of corn, and will yield, in a good season, eight Scott pints of honey, and for smaller swarms in proportion. Hives with empty combs are highly valuable for second swarms, as the bees are thereby enabled much sooner to begin collecting honey.

1748. Feeding of bees. Near the sea little honey is collected after the first week in August; but in high situations, where the flowers are later and heath abounds, the bees labor with advantage until the middle of September. These are the proper periods, according to situation, for ascertaining if the hives improve in strength. In the drones the proportion marks this time with more precision. If a large hive does not weigh thirty pounds, it will be necessary to allow it half a pound of honey, or the same quantity of soft sugar, made into a syrup, for every pound that is deficient of this material in the other hives. This proportion should not be less than two pounds, and may be given for the bees to make the deposit in their empty cells before they are rendered torpid by the cold.

1749. Preparing sugar for bees. I must here notice, that sugar simply dissolved in water (which is a common practice), and sugar boiled with water into a syrup, form compounds very differently suited for the winter store of bees. When the former is wanted for their immediate nourishment, as in spring, it will answer equally as a syrup; but if to be laid up as a store, the heat of the hive quickly evaporating the water, leaves the sugar in dry crystals, not to be acted upon by the trunks of the bees. I have known several instances of bees killed by hunger, while some pounds' weight of sugar in this state remaining in their cells. The boiling of sugar into syrup forms a closer combination with the water, by which it is prevented from flying off, and a consistence resembling that of honey, retained. I have had frequent experience of hives not containing a pound of honey, preserved in perfect health through the winter, with sugar so prepared; but if the proportion be not given quantity.

1750. Covering the hives. Bees are evidently natives of a warm climate, a high temperature being absolutely necessary to their existence; and their continuing to live in hollow trees during the severe winters of Russia and America, must depend on the heat produced from the great size of the swarms which inhabit those quarters. The hives are best covered when, always proper most the following summer. In consequence, about the end of harvest, I add to the thin covering of straw put on the hives at the time of swelling a thick coat, and shut up the aperture through which the bees entered, so that only one window at a time. Indeed, as a very small portion of air is necessary for bees in their torpid state, it were better, during severe frosts, to be entirely shut up, as numbers of them are often lost from being enticed to quit the hive by the sunshine of a winter day. It will, however, be proper at times to remove, by a crooked wire or similar instrument, the dead bees and other filth which may obstruct the performance of this season's increase.

1751. Treatment during the breeding season. To hives, whose stock of honey was sufficient for their maintenance, or those to which a proper quantity of sugar had been given for that purpose, no further attention was required, until the brood began to appear about the beginning of May, and in cold, about a month after. Owners of hives are often astonished, that at this advanced season, when their bees had, for weeks preceding, put on the most promising appearance, after a few days of rain, they become so weak and sickly as to be unable to leave the hive, and continue it. Let it be paid attention to at this season, a paying attention to the honey thieves, and the cause is as follows: The young bees for a short time previous to their leaving their cells, and some time after, require being fed with the same regularity that young birds are by their parents; and if the store in the hive be exhausted, and the weather such as not to admit of the working bees going abroad to collect food in sufficient quantity for themselves and their brood, the powerful principle of affection for their
young compels them to part with what is not enough for their support, at the expense of their own lives. To prevent such accidents, I make it a rule, that if, during the breeding season, it rain for two successive days, I would be very cautious to avoid any further hives, as it would be difficult to prevent their being molested by the cropped bees. The swarming season appears to be concluded when all the swarms have been accounted for.

1752. Swarming. For several years past, my hives have uniformly sent forth their first swarms during the second week in July, from which it appears, that early or late swarming, in the same situations, is not so much regulated by good or bad seasons as might have been expected. Near the sea this will, of course, take place some weeks earlier.

1753. Signs of swarming. The first swarming is preceded by the appearance of drones, and hanging out of working bees. The signs of the second are more equivocal, the most certain being that of the queen, which remains the last in the hive, and seems to be the last to make a flight. A sound resembling that of a cricket. It frequently happens that the swarm will leave the old hive, and return again several times, which is always owing to the queen not having accompanied them, or from having dropped on the ground, being too young to fly to a distance. In such cases, I have seen her found near to the old hive, and on being taken up, return immediately to the new one, from which she was removed a moment before.

1754. Late swarms. When a hive yields more than two swarms, these should uniformly be joined to others that are weak, as from the lateness of the season, and deficiency in number, they will otherwise perish. This junction is easily formed, by inverting at night the hive in which they are, and placing over it the one intended to receive them. They soon ascend, and apparently with no opposition from the former possessors, as I have never observed fighting to be a consequence. It being very universally believed that two queens cannot live together in the same hive, I have, for several days after this forced junction, searched for the ground, without ever finding any such, but never found the queen of the hive, after swarming, to be unfavorable for the bees going out, they must be fed with care until it clears up, otherwise the young swarm will run a great risk of dying. (Houldson, in Mem. Calc. Hort. Soc.)

1755. Taking the honey. This may be effected, even with hives of the common construction, by three modes, partial deprivation, total deprivation, and suffocation.

1756. Partial deprivation is performed about the beginning of September. Having ascertained the weight of the hive, and consequently the quantity of honeycomb which is to be extracted, begin the operation as soon as evening sets in, by reverting the full hive, and placing an empty one over it; particular care is to be taken that the same diameter of hive does not be reversed, or if they differ in the two, it will not be possible to effect the driving of the bees. The bees being placed on each other, a sheet or large cloth must be tied round them at their point of junction, in order to prevent the bees from molesting the operator. This is an arranged, beatiful, however, but particular caution must be used to beat on those parts to which the combs are attached, and which will be parallel with the entrance of the hive. The ascent of the bees into the upper hive will be known by a loud humming noise, indicative of the pleasure in finding an asylum from their enemy; in a few minutes the ascension is completed, and the bees have left the bottom of the hive, and are going upon the pedestal from which the full hive was removed. The hive, from which the bees have been driven, must then be taken into the house, and the operation of cutting out the honeycomb commences. Having extracted the requisite quantity of comb, this opportunity must be embraced of inspecting the hive, and cleaning it from any noxious matter. In cutting the combs, however, particular attention should be paid not to cut into two or three combs at once, but having commenced the cutting of one, to pursue it to the top of the hive; and this caution is necessary for two reasons. If you begin the cutting of two or three combs at one time, you will exhaust the whole of the honey, or perhaps take too much; if you stop in the middle of a comb, would be attended with very pernicious consequences, as the honey would drop from the cells which have been cut in two, and then the bees on being returned to their native hive, might be drowned in their own sweets. The bees, also, in their return to their natural domicile, being still under the impression of fear, would not give so much attention to the honey which flows from the divided cells; and as it would fall on the board, and from that on the ground, the bees belonging to the other hives would immediately scent the wasted treasure, and a general attack upon the deprived hive might be dreaded. The deprivation of the honeycomb being effected, the hive may be returned to its former position, and reversing the hive which contains the bees, and placing the deprived hive over it, they may be left in that situation till the morning, when the bees will be found to have taken possession of their native hive, and if the season proves fine may replenish what they have lost. (Huish’s Treatise on Bees)

1757. Total deprivation is effected in the same manner, but earlier in the season, immediately after the first swarm, and the bees, instead of being returned to a remnant of honey in their old hive, remain in the new empty one, which they will sometimes, though rarely, fill with comb. By this mode, it is to be observed, very little honey is obtained, the bees in June and July being occupied chiefly in breeding, and one, if not two, swarms are lost.

1758. Suffocation is performed when the season of flowers begins to decline, and generally in October. The smoke of paper, or linen rag soaked or smeared with melted sulphur, is introduced to the hive by placing two or three of these bags under the bottom of the comb, or the full hive may be placed on an empty one, inverted as in partial deprivation, and the sulphurous smoke introduced by fumigating bellows, &c. The bees will fall from the upper to the lower hive in a few minutes, when they may be removed and buried, and the combination of the hives reversed. Such a process seems one of the easiest, both to the insects themselves, and to human feelings. Indeed, the mere deprivation of life to animals not endowed with sentiment or reflection, is reduced to the precise pain of the moment without reference to the past or the future; and as each pulsation of this pain increases in effect on the animal mind, so on the other the susceptibility of feeling it diminishes. Civilised man is the only animal to whom death has terrors.

1759. Estimate of the humanity of the three modes. Much has been said about the cruelty of killing bees; but if man is entitled to deprive them either totally or partially of their food, he has an equal right (and in truth by that very act exercising it) of depriving them of their lives. For of the hives that have been partially or wholly deprived of their honey, it may be safely affirmed, that there is not one in ten that does any good. If they live till the succeeding spring they are commonly too weak to collect food or to breed, and, being plundered by their neighbours, dwindle away, till at last the hive is without inhabitants. A prompt death is surely preferable to one so protracted. — Some judicious observations on this subject will be found in Huish’s book, extracted from the works of La Grenée, a French apiarian.

SUBSEC. 3. Of the Aviary, and of Menageries, Piscinaries, &c.

1760. The aviary was common to the country-houses of the Romans, but used principally, as it would appear from Pliny, for birds destined to be eaten. Singing-birds, however, were kept by the Persians, Greeks, and also the Romans in wicker-cages; and these utensils, no doubt, gave rise to the large and fixed cage called an aviary; but in what
country, and in what age, appears uncertain. They are highly prized in China, and seem there to confer about a similar degree of dignity to a house and family as does a large conservatory in this country; for in the altercations which took place during Lord Amherst's embassy, it was stated, on the part of the emperor, that Sir George Staunton had profited greatly from China, and had built himself a house and an aviary. That they were in use in England in Evelyn's time, is evident from a memorandum entered in his diary, that the Marquis of Argyle took the parrots in his aviary at Sayes' Court for owls.

1761. The canary or singing-bird aviary used not unfrequently to be formed in the opaque-roofed green-house or conservatory, by enclosing one or both ends with a partition of wire; and furnishing them with dead or living trees, or spray and branches suspended from the roof for the birds to perch on. Such are chiefly used for the canary, bullfinch, linnet, &c.

1762. The parrot aviary is generally a building formed on purpose, with a glass roof, front, and ends; with shades and curtains to protect it from the sun and frost, and a flue for winter heating. In these, artificial or dead trees with glazed foliage are fixed in the floor, and sometimes cages hung on them; and at other times the birds allowed to fly loose. An aviary of this sort was built at Morden by the late Abraham Goldschmidt.

1763. The verdant aviary is that in which, in addition to houses for the different sorts of birds, a net or wire curtain is thrown over the tops of trees, and supported by light posts or hollow rods, so as to enclose a few poles, or even acres of ground, and water in various forms. In this the birds in fine weather sing on the trees, the aquatic birds sail on the water, or the gold-pheasants stroll over the lawn, and in severe seasons they be take themselves to their respective houses or cages. Such an enclosed space will of course contain evergreen, as well as deciduous trees, rocks, reeds, aquatics, long grass for larks and partridges, spruce firs for pheasants, furze-bushes for linnetts, &c. An aviary, somewhat in this way, was formed by Catherine of Russia, in the Hermitage Palace; and at Knowsley in Lancashire. In short these are the only sorts admissible in elegant gardens; since nothing surely to one who is not an enthusiast in this branch of natural history, can be more disagreeable than an apartment filled with the dirt and discordant music of innumerable birds, such, for example, as the large aviary at Kew. Birds from the hot climates are sometimes kept in hot-houses among their native plants, as in the large conservatories at Vienna. (218.) In this case, the doors and openings for giving air must be covered with wire cloth, and the number must not be great, otherwise they will too much disfigure the plants with their excrement.

1764. Gallinaceous aviary. At Chiswick, portable netted enclosures, from ten to twenty feet square, are distributed over a part of the lawn, and display a curious collection of domestic fowls. In each enclosure is a small wooden box or house for sheltering the animals during night, or in severe weather, and for breeding. Each cage or enclosure is contrived to contain one or more trees or shrubs; and water and food are supplied in small basins and appropriate vessels. Curious varieties of aquatic fowls might be placed on floating aviaries on a lake or pond.

1765. Wire-cages. In a flower-garden or pleasure-ground where the object is the singing of birds, much the most effectual mode is to distribute over it a number of common-sized cages containing different sorts of birds. They may either be hung on trees or fixed to iron rods. (fig. 300.) The more hardly sorts of British birds may remain there during night, and the more delicate sorts and canaries taken in either by removing the cage only or the cage and rod together (fig. 301.), and placing or fixing it in a shed or conservatory.

1766. Menageries were formerly attached to most of the royal gardens and parks of Europe. The most complete example is that of the Paris garden, constructed and arranged, as much as possible, according to the natures and habits of the different animals enclosed. The subject, however, can hardly be considered within our department.

1767. The piscinaria, cochlearium, ranarium, columbarium, &c. belong to that part of rural economy which forms the connecting link between rural and domestic economy.
Sect. III. Decorative Buildings.

1768. The general characteristic of decorative buildings is, that they are introduced more for their picturesque effect as parts of external scenery, than as absolutely necessary. Their construction, like the others, belongs chiefly to civil architecture and sculpture; but the choice and emplacement to gardening. Their variety is almost endless; but we shall rank a few selections under the different heads of useful, convenient, and characteristic decorations.

Subsect. 1. Useful Decorative Buildings.

1769. Useful decorations are such as while they serve as ornaments, or to heighten the effect of a scene, are also applied to some real use, as in the case of cottages and bridges. They are the class of decorative buildings most general and least liable to objection.

Subsect. II. Decorative Buildings.

1770. Cottages are of various sorts; one grand division is founded on the style of architecture employed, as Grecian, Gothic, Chinese, &c.; another, on the materials used, as stone, brick, timber, trees unbarked (fig. 302.), wicker-work, with moss or mud; and another, on the peculiar style of different countries, as English, Swedish, Italian, &c. (See Prin. of Design in Arch. 8vo. 1821.)

1771. The Gothic cottage is characterised by the forms of the Gothic or pointed style of architecture in the openings, as doors, windows, &c. in the chimney-tops and gable-ends. It may be thatched; but the most appropriate roof is grey slate, or slate stone, or flat grey tiles.

1772. The Grecian cottage is that in which the lines of Grecian architecture prevail. These are generally horizontal, and may be displayed in the windows, roof, and other parts. The roof is generally flat and projecting, and the best slate or flag stone seems the most approved covering.

1773. The Chinese cottage (fig. 303.) is characterised by concave lines in the roof, projecting eaves, small windows, and bell or drop ornaments. The proper roofing is parti-colored tiles, with which the walls may also be covered.

1774. The Bengal cottage has walls of mud, the openings surrounded by frames of bamboo, the doors and divisions of the windows of the same material, and the roof covered with reeds or palm-leaves.

1775. The English cottage is generally Gothic as to style, the lowest order formed of mud and thatched, with boarded labels over the windows and doors; the second order of
framed timber, filled up with brick-work, with oaken door and window-frames; and the third order of solid brick, with stone door and window-frames, and Gothic mouldings and labels. There is a very pleasing assemblage of picturesque cottages, mostly thatched, erected on the grounds at Blaze Castle, near Bristol. They are not only varied in form, for which much facility is obtained, by including two, and sometimes three dwellings, in one pile; but their disposition on the ground, and the surface of the ground itself, is varied; and by the management of the walks and trees, an eyeful of any part seldom contains more than two or three groups; always one in the fore-ground, and the others in the middle or remote distance. They were designed by Nash.

1776. The Scotch cottage is, as to architectural style, something between Gothic and Grecian. It is the same with the cottage of France and Flanders, is characterised by high narrow gable-ends, with notched or step-like finishings. The material of the walls, almost always stone; and of the roof, pantiles or grey schistus slate.

1777. The Italian cottage is characterised by Grecian lines, and forms bold projections and recesses, as far as a cottage admits of these; high pantiled roofs of a peculiar construction; the walls white-washed, and in farmers' cottages, especially in Tuscany, often a part of the roof raised as a sort of watchtower.

1778. The Polish cottage (fig. 304.) is formed chiefly of timber, with some plaster and wicker-work to thicken the walls within. The roof is covered with shingles or fir-timber split into pieces of about eighteen inches long, six inches broad, and half an inch thick. The ends are generally upright, not en pavillon, and the roofs projecting.

1779. The Russian cottage is also built of timber, but of solid logs or trees notched, and let into each other at the angles of the buildings where they intersect. They are roofed as in the Polish cottage, and sometimes highly ornamented at the ends by carved imitations of the sun, moon, stars, &c. protruded from the ends, and protected by the projection of the roof.

1780. The Swedish and Danish cottage is built of logs and moss, like the Russian.

1781. The primitive hut, or cabin, varies as to material, according to the country in which it is formed. The rudest description of artificial shelter for man is perhaps that used by the aboriginal inhabitants of Botany Bay, which is a large plate of the bark of a tree bent in the middle, and its two ends stuck in the earth. The African cottage (fig. 305.) is a low oblong mud hut, constructed by the natives as swallows do their nests. (Sir W. Ouseley.) The rudest European hut is generally a cone formed by branches, poles, or young trees, with their ends set in the ground, made to lean against each other at the top, such as are now in use in Lapland. (fig. 306.) They are then covered with spray, heath, straw, reeds, or turf. One opening serves the purpose of all others. In countries abounding in noxious reptiles, this is made in the upper part of the roof, and entered by a trap-door, as in Stedman's hut at Surinam, or by a ladder as in the huts of Morocco (fig. 311.); but in Europe the entrance is generally made on a level with the floor, as in the huts of
Ireland, the Highlands of Scotland, and Lapland. Modifications of this and other rude forms (figs. 307. to 310.) may sometimes be admitted in garden-scenery, as tool-houses, or shelters for other materials, game, &c. — A variety of examples of rustic huts and cottages are to be found in Kraft's plans, &c.; and of highly decorated cottages and ornamented buildings in Mrs. Hofland's White Knights, and Ackermann's Repository of the Arts.

1782. The bridge is one of the grandest decorations of garden-scenery, where really useful. None require so little architectural elaboration, because every mind recognises the object in view, and most minds are pleased with the means employed to attain that object in proportion to their simplicity. There are an immense variety of bridges, which may be classed according to the mechanical principles of their structure; the style of architecture, or the materials used.

With respect to the principles of their mechanical structure, the materials of bridges are held together, either by their gravity, as in all arches, whether of stone, iron, or timber; or by their tenacity, as in single planks, flat bridges of iron or timber, and those new and wonderful exertions of ingenuity, suspended bridges, of which fine examples have been executed across the Menai and the Tweed, and the principles of which we have elsewhere (Annals of Philosophy, Jan. 1816.) entered into at large.

With respect to styles of architecture, the bridge affords little opportunity of detailed display; but the openings may be circular or pointed arches, or right-lined, or a mixture of these.

As to material, bridges of tenacity are formed of timber or wrought-iron; bridges of gravity, generally of cast-iron or stone; but they may be formed of any material. We submit a few examples in different styles, and composed of different materials.

1783. The fallen tree is the original form, and may sometimes be admitted in garden-scenery, with such additions as will render it safe, and somewhat commodious.

1784. The foot-plank is the next form, and may or may not be supported in the middle, or at different distances by posts.

1785. The Swiss bridge (figs. 312, 313.) is a rude composition of trees unbarked, and not hewn or polished.

1786. The tied plank (fig. 314.) is formed by fixing the ends of one or more planks in two heads or cases of cast-iron (a, a), and then connecting them by wrought-iron rods (b, b) fixed to the heads in the manner of a string to a bow. A very light bridge is thus formed, which acts both by tenacity and gravity. Thus, when a light weight is on the bridge, the particles of the boards are not moved, but merely pressed on, and therefore the arched part may then be said to act by gravity; while this pressure being propagated to the abutments, these are held in equilibrium by the iron rods acting by their tenacity. On the other hand, when a bridge of this sort is heavily loaded, the
arch will bend down, or yield in some places and rise in others; in which case the whole acts by its tenacity.

1787. A very light and strong bridge may be formed by screwing together thin boards in the form of a segment, or by screwing together a system of triangles of timber. This principle may be carried to a great extent; by using so many lamina the elasticity of the materials is lessened without rupturing their parts, and though from the form of such arches, they would appear to act by gravity, yet in truth, they act more by tenacity, for the ends of the segment cannot be pressed out without rupturing the soffit, or crushing the crown of the arch. For broad tame rivers in flat grounds, such arches may be considered appropriate, as attaining the end without any appearance of great effort. (Fulton on Bridges; Howard on Military Bridges.)

1788. Bridges of common carpentry (figs. 315, 316.) admit of every variety of form, and either of rustic workmanship or with unpolished materials, or of polished timber alone, or of dressed timber and abutments of masonry.

1789. Bridges of masonry (fig. 317.) may either have raised or flat roads; but in all cases those are the most beautiful (because most consistent with utility) in which the road on the arch rises as little above the level of the road on the shores as possible; notwithstanding the prejudices of some eminent engineers (Telford, in Ed. Encyc. art. Bridge) in favor of the old practice of always forming the extrados of a considerable curve. It is only where masted vessels are to pass under, that the raising the arches higher than what is necessary for the transit of the stream can be considered in good taste.

1790. Cast-iron bridges are necessarily curved; but that curvature, and the lines which enter into the architecture of their rails, may be varied according to taste or local indications.

1791. The boat, as to construction, belongs to naval architecture. In gardening, it is sometimes used as a substitute for the bridge, sometimes worked by a mechanical power, as the wheel and pinion, and commonly with the deck arranged as part of the gravel walk, which approaches the edge of the water. But where a river with a current is to be crossed, the flying boat, with the deck arranged as part of the walk (fig. 318),
The motion of this boat is derived from the obliquity of its sides to the direction of the current, which must be kept up by the use of the rudder. The boat (a) must be anchored to a post (b) fixed in the middle of the river; and the longer the cable (c), the manoeuvre will be the more easily executed, provided the movement is not made in a greater arc than 90°. The force of the stream is at a maximum, when the angle formed by it, and the side of the boat is 54° 44'. The same purpose may be effected by a triangular raft without the use of a rudder. (Howard on Military Bridges, sect. 4. p. 97.)

1792. Sepulchral structures have been adopted as parts of garden-scenery from the earliest times. They are most common in the Protestant countries of Europe, and in England are to be found in parks and pleasure-grounds in various characters and styles, from the consecrated flower-plot, as at Nuneham Courtenay, to the superb mausoleum of Castle Howard, or of Cobham Hall.

The most ancient form of sepulchres seems to have been tumuli, barrows, or mounds of earth; sometimes planted, but generally left to acquire a clothing of turf. In cool regions, these may be considered the most durable of all tombs, because the turf and clothing of the turf prevent the earth from being washed or blown away by the weather, and the material presents no temptation to the avarice of mankind. Of such tombs there are several on a small scale in Wiltshire, and on a large scale round the city of Cracow; the last considered as the sepulchres of the ancient kings of Poland. The caire, or cap of rough stones, is the next form, common in some parts of Britain. To this succeeded the pyramid of Egypt. These are, in their nature and construction, calculated to serve as durable monuments, and were very properly employed by kings and chiefs in rude ages; for them, as now, the idea of being quite forgotten was far from pleasant. But in more modern times, these parts of men's actions, which are worth remembering, can be recorded in books, which, when good, are the most durable of all monuments. Such piles as have been mentioned are felt as too expensive, and considered as too gross a display of the love of fame; men, therefore, have recourse to what may be called emblems of monuments, known under the names of mausoleums, obelisks, pillars, tombs, vaults, stone coffins, sarcophagi, urns, &c.; all of which exist from general consent, and not from the indestructive nature of their materials or construction, as in the former class. The most unnatural form of sepulture, and the most liable ultimately to defeat the very end in view—respect to the memory of the deceased—is that in which the body is embalmed, richly dressed, and hermatically sealed up in a box or chest of durable materials, such as lead, and placed in a richly ornamented building of valuable stone. Here, in times of intestine war and rapine, the building will be broken into, and the lead and valuable materials taken from the body; but the stuff in which the body is wrapped may be an object, as was the case with the retrieving French army at Kowno and other places in 1812; or the architectural ornaments, and the dead bodies themselves, may be objects of research, as in the case of certain Grecian marbles taken by Lord Elgin, and the despoliation of numerous Egyptian tombs by Signor Belzoni and others. A very natural form of sepulture for a family residing on their own estate in the country, is a consecrated grove or enclosure, in which each individual is buried near a tree, inscribed with his name on the bark. All that an enemy or a new purchaser can do, is to cut down the trees, and change the state of the ground from pasture to arable. If the family have effected any great public good, it will be elsewhere permanently recorded; if they have not, it is fitting their names should, as indeed they always will, perish with their bodies. The utility of epitaphs and tombs in public groves or churchyards, however, it is not meant to deny; nor to impugn the different tastes of individuals. The grand object appears to us is to be the attainment of the greatest possible quantity of enjoyment, mental and corporeal, while living.

1783. As to monuments for the inferior animals, such as are to be found at Potsdam, Outlands, and Bramley Hall, we say, with that enviable and remarkable character the Prince de Ligne,

Lah ces vais monuments d'un chien ou d'un oiseau,
C'est profiter le doigt, insulter au tombeau.
or of roofs, consists in the judicious composition of ties and struts; the former always resisting a drawing or twisting power, and the latter one of a pressing or crushing nature.

1795. *By the maintenance of a gate's position,* we mean the resistance to that tendency which most gates have to sink at the head or falling-post, and thus no longer to open and shut freely. If the construction and hanging of the gate were perfect, this could not possibly take place; but as the least degree of laxity in trussing the gate, or want of firmness in fixing the post in the ground, will occasion, after frequent use, a sensible depression at the head, it becomes requisite either to guard against it as much as possible, in the first construction; or, to have, as in N. Parker's gate, a provision in the design of the upper hinge, for rectifying the deviations as they take place. In order to understand the construction best calculated to resist depression, suppose a gate hung, and resting on its heel (fig. 322. c), acting as a strut, and maintained there by its upper hinge (a), acting as a tie, then the bottom rail of the gate considered as representing the whole, becomes a lever of the second kind, in which the prop is at one end (c), the power at the other (g), and the weight placed between them in the line of the centre of gravity of the gate (l). Now, as two equal forces, to hold each other in equilibrium, must act in the same line of direction, it follows, that the power acting at the end of the lever (g), will have most influence when exerted at right angles to it or parallel to the line of gravity (g e); but as this cannot be accomplished in a gate where the power must be applied obliquely, it follows, that a larger power becomes requisite; but that the less the obliquity, the less will be the power, or in other words the less the strain on the construction of the gate, or the less the tendency to sink at the head. The half of the right angle (g e c), seems a reasonable limit, by which, if the power requisite to hold the weight in equilibrium, when acting at a right angle, be as the side of a square of the length of the lower bar of the gate (g c), then the power requisite to effect the same end, when acting at an angle of 45 degrees, is as the diagonal to this square (g h). By changing the angle to a parallelogram, the relative proportions will still be the same, and the advantages and disadvantages will be rendered more obvious. (For g d is not to d c, as g h is to h c.) It is evident from this principle, that gates whose upper line is concave, or falls from the posts or piers to the centre (fig. 320.), are more fitting, and consequently more beautiful, than such as are of an opposite description (fig. 321.) But a person totally ignorant of mechanical principles, but of good taste in visual matters in general, might prefer the latter, which shows, that a just or true taste must be founded on science or reason, and is by no means so vague and indefinite, or arbitrary an exertion of judgment as many are apt to imagine.

1796. *Compensation-hinges.* Where there is no choice between a construction calculated to resist sinking, and the common form, then the corrective or compensation-hinge of N. Parker (fig. 323.) is very proper for division-gates in parks or drives; but a scientific construction, either polished or rustic (fig. 326.), may be easily contrived for gates in forests and farms. When Parker's hinge is used, all that is necessary, when the gate sinks at the head, is to screw it up by the nut (a, fig. 323.) till it is replaced in its original position.

1797. *With respect to facilitating the motion of gates,* that is to be done by lessening the friction of their hinges. Friction is as the extent of rubbing surface, and the weight; therefore, of the two hinges of a gate, the friction of the heel, when a pivot, is by much the least, as the rubbing there is limited to one point, instead of the whole surfaces of two cylinders. Whatever, therefore, has a tendency to throw the preponderance of weight on the heel, must lessen the friction of the upper hinge. This will be accomplished in
proportion as the centre of gravity is moved from the centre of the gate towards the heel: and this, as well as additional strength, may be obtained by increasing the dimensions of the materials gradually from the head to the heel. — Some have proposed to suspend gates by weights, in the manner of windows, instead of hanging them, but excepting in anomalous cases, this would be an unsightly and inconvenient practice. (Farmer’s Mag. 1819.)

1798. The forces and directions of the strains on the hinges of gates has been practically explained and mathematically demonstrated by Bailey (Agric. Rep. Northumb.) and N. Parker. (Essay on Gates, 1816.) The turnpike-gate of the last author seems to be a very near approach to perfection.

1799. Substitutes for gates, such as the gate with falling bars (figs. 324, 325.) the stile, which is of various sorts; turn-wicket; horizontal grating; and various other modes of permitting man to pass a barrier and yet excluding cattle, belong rather to agriculture than to gardening.

1800. Gates, as decorations, may be classed according to the prevailing lines, and the materials used. Horizontal, perpendicular, diagonal, and curved lines, comprehend all gates, whether of iron or of timber, and each of these may be distinguished more or less by ornamental parts, which may either be taken from any of the known styles of architecture, or from heraldry or fancy.

1801. The published designs for gates are numerous, especially those for iron gates; for executing which, the improvements made in casting that metal in moulds afford great facilities. By a judicious junction of cast and wrought iron, the ancient mode of enriching gates with flowers and other carved-like ornaments might be happily re-introduced.

1802. Gates in garden-scenery, where architectural elegance is not required to support character, simple or rustic structures (fig. 326.), wickets, turn-stitles, and even move-
able or suspended rails, like the German schlagbaum (fig. 324.), may be introduced according to the character of the scene.

1803. Rails or fences, for parks and garden-scenery, are, as to lines, similarly characterised as gates; and, like gates, fences are of many species, from the rudest barriers without nails or iron work (fig. 327.) to the numerous sorts of iron and wire barriers. Hurdles, whether of wood or iron, are the most convenient description of temporary fences. They are manufactured of various forms and dimensions, so as to prove, as to height and openings between the rails, rods, or wires, barriers to hares, sheep, cattle, or deer. Where iron fences are considered as permanent fixtures, those parts which are inserted in the ground should be of cast-iron, as resisting oxidation much better than the wrought material. It ought, at the same time, to be covered with tar, pitch, or pyroligneous acid, or, whilst hot, painted over with oil. For interior fences, poles or laths may be formed into treillage-work of different kinds (fig. 328.); preserving the bark of the former, and pitching or charring the ends inserted in the earth.

A neat garden or lawn fence, and one which will last a long time may be made of the stems of young larch-trees. (fig. 329.)

1804. Walls are unquestionably the grandest fences for parks; and arched portals, the noblest entrances; between these and the hedge or pale, and rustic gate, designs in every degree of gradation, both for lodges, gates, and fences, will be found in the works of Wright, Gandy, Robertson, Aikin, Pocock, and other architects who have published on the rural department of their art. The pattern books of manufacturers of iron gates and hurdles, and of wire workers, may also be advantageously consulted.

Subsect. 2. Convenient Decorations.

1805. Of convenient decorations the variety is almost endless, from the prospect-tower to the rustic seat; besides aquatic decorations, agreeable to the eye and convenient for the purposes of recreation or culture. Their emplacement, as in the former section, belongs to gardening, and their construction to architecture and engineering.

1806. The prospect-tower is a noble object to look at, and a gratifying and instructive position to look from. It should be placed on the highest grounds of a residence, in order to command as wide a prospect as possible, to serve as a fixed recognised point to strangers, in making a tour of the grounds. It may very properly be accompanied by a cottage; or the lower part of it may be occupied by the family of a forester, gamekeeper, or any rural pensioner, to keep it in order, &c.

1807. The kiosque is the Chinese prospect-tower, of peculiar construction, characterised by numerous stories, designated by projecting roofs and pendant bells. An example exists at Kew, and its details will be found in the Plans of the Buildings, &c., erected there by Sir W. Chambers. Sometimes the prospect-tower is a hollow column, as in the monumental column of London, that to the memory of Lord Nelson, at Edinburgh, and to Lord Hill, at Shrewsbury; but the stairs in such buildings are necessarily too narrow for the prospect-tower of country-residences, and besides there can
be no rooms as resting-places, which are absolutely necessary, where ease and enjoyment are studied, and where some attention is had to the delicacy of women, and the frailties of old age.

1809. Temples, either models or imitations of the religious buildings of the Greeks and heathen Romans, are sometimes introduced in garden-scenery to give dignity and beauty. In residences of a certain extent and character, they may be admissible as imitations, as resting-places, and as repositories of sculptures or antiquities. Though their introduction has been brought into contempt by its frequency, and by bad imitations in perishable materials, yet they are not for that reason to be rejected by good taste. They may often add dignity and a classic air to a scene; and when erected of durable materials, and copied from good models, will, like their originals, please as independent objects. Knight, and some other connoisseurs of less note, disgusted by the abuse of temples, have argued, as it appears to us, too exclusively against their introduction, and contend for cottages as the fittest ornaments of rural scenery; but why limit the resources of an art because they are liable to abuse? Thatched roofs may become tiresome, as well as columns; and if Stow is an example of the latter carried to excess, White Knights is as certainly of the former.

1810. Porches and porticoes (fig. 330.) are sometimes employed as decorative marks to the entrances of scenes; and sometimes merely as roofs to shelter seats or resting benches.

1811. Arbors are used as summer seats and resting-places: they may be shaded with fruit-trees, as the vine, currant, cherry; climbing ornamental shrubs, as ivy, clematis, &c.; or herbaceous, as everlasting pea, gourd, &c. They are generally formed of timber lattice-work, sometimes of woven rods, or wicker-work, and occasionally of wire.

1812. The Italian arbor (fig. 332.) is generally covered with a dome, often framed of thick iron or copper wire painted, and covered with vines or honeysuckles.

1813. The French arbor (fig. 333) is characterised by the various lines and surfaces, which enter into the composition of the roof.

1814. Caves and caverns, where they exist naturally in the grounds of a residence, as at Piercefield, Corby Castle, &c., or can be readily formed, are to be regarded more as singularities or picturesque objects than as places of use or enjoyment in this climate; in Italy and Spain they are great luxuries.

1815. Grottoes are resting-places in recluse situations, rudely covered externally, and within finished with shells, corals, spars, crystallisations, and other marine and mineral productions, according to fancy. To add to the effect, pieces of looking-glass are inserted in different places and positions.
1816. *Roofed seats, boat-houses, moss houses, flint houses, bark huts,* and similar constructions, are different modes of forming resting-places containing seats, and sometimes other furniture or conveniences in or near them. Very neat buildings and furniture of this class may be formed of hazel-rods; or of any tree with a clean bark, and straight shoots, as young oaks or mountain ash. The spruce fir affords a good outside material: and five or six young trees coupled together, make good rustic columns. At White Knights, the Slopes at Windsor, and Bothwell Castle, are good examples of covered seats of the rustic kind. (*figs. 334, 335, 336.*)

1817. *Roofed seats of a more polished description* are boarded structures generally semi-octagonal, and placed so as to be open to the south. Sometimes they are portable, moving on wheels, so as to be placed in different positions, according to the hour of the day, or season of the year, which, in confined spots, is a desirable circumstance. Sometimes they turn on rollers, or on a central pivot, for the same object, and this is very common in what are called barrel-seats. In general they are opaque, but occasionally their sides are glazed, to admit the sun to the interior in winter.

1818. *Folding chairs.* A sort of medium seat, between the roofed and the exposed, is formed by constructing the backs of chairs, benches, or sofas with hinges, so as they may fold down over the seat, and so protect it from rain. After rain, when these backs are replaced in their proper position, a dry seat, and dry back to lean against, are at once obtained.

1819. *Elegant structures* of the seat kind for summer use, may be constructed of iron rods and wires, and painted canvas; the iron forming the supporting skeleton, and the canvass the protecting tegument. The mushroom or umbrella form (*fig. 337.*), and that of the Turkish tent (*fig. 338.*), the oriental pavilion, or any other exotic form free from vulgarity and meagre lines, may be made choice of on such occasions.

1820. *Exposed seats* include a great variety, rising in gradation from the turf bank to the carved couch. Intermediate forms are stone benches, root stools, sections of trunks of trees, wooden, stone, or cast-iron mushrooms painted or covered with moss, or mat, or heath; the Chinese barrel-seat, the rustic stool, chair, tripod, sofa, the cast-iron couch or sofa, the wheeling-chair, and many sub-varieties.

1821. *Swings* (*fig. 339.*), see-saws, &c. are not very common in English gardens, but, as exercising places for children, are very proper in retired, but airy parts of the pleasure-ground. Hurley-burleys, riding-wheels, &c. are better substituted by donkeys and ponies. No greater danger is incurred, and something of the art of horsemanship is thus actually acquired. In every country-residence where there are children, contrivances for their exercise and amusement ought to be considered essential objects; for these purposes, a riding school, and bath or pond for learning to swim and row a boat, may be considered essential. The former may also serve for acquiring the infantry and cavalry exercise, and learning to fire at a mark, jump, run, wrestle, box, climb trees or smooth poles, ascend ropes, &c.
1822. Of constructions for displaying water, as an artificial decoration, the principal are cascades, waterfalls, jets, and fountains. The foundation of the cascade and waterfall, is the head or dam which must be thrown across the river or stream; and in this, two things are to be considered, its strength, and the materials of which it is composed.

1823. With respect to strength, the pressure of water is as its depth, and consequently a dam, whose section is a right-angled triangle (fig. 340. a, b, c), and whose hypothenuse (a, b) forms an angle of 45°, with the base (a, c) formed of any material of greater specific gravity than water, would, as far as strength is concerned, hold in equilibrium a body of still water of a depth equal to its perpendicular. If the hypothenuse, or sloping side, be placed next the water, it will more than hold the water in equilibrium, by the weight of the triangle (a, b, d) of the water superincumbent on the triangle of the dam or bank.

1824. That the materials of the bank must be of a nature impervious to water, and also must adhere to the base or bottom, so as not to admit water to escape beneath it, are obvious conditions of the foregoing proportion. The practice of forming dams or heads, is derived from this theory; but to guard against accident, the base of the triangle is always made three or more times greater than its height; the slope next the stream may form an angle with the horizon, of from 40° to 20°, and that on the lower side is regulated by the uses of the dam. If for raising water so as to cover a hollow where there is little or no overflow expected, then the slope is generally of earth, 40° or 35° (fig. 340. e, f), turfed or planted; if for a cascade, the slope is regulated by the form or undulations on which the rocks to produce the breaking of the water are to be placed; and if for a waterfall, a perpendicular wall is substituted, over which the water projects itself in a sheet or lamina, in breadth proportioned to the quantity of the current.

1825. In all these cases, instead of forming the dam entirely of materials impervious to water, it is sufficient if a vertical stratum of wrought-clay be brought up its centre (fig. 340. g, f), and the surface of the bank rendered firm by a coating of gravel on the slope next the water.

1826. The construction of the waterfall, where avowedly artificial, is nothing more than a strong-built wall across the stream, perfectly level at top, and with a strong, smooth, accurately fitted, and well jointed coping. On the perfection of the coping, both as to level and jointing, depends the regular distribution of the lamina of water to be projected. Formerly artificial cascades of this sort were curved in the ground-plan, the concavity pointing down the stream, by which some strength and a better view of the water were supposed to be obtained. With respect to strength, this can only hold true, or at least be of consequence, in cases where the upper slope of the dam is very steep, and the force of the current great; and as to a fuller view, this can only take place when the eye of the spectator is in the focus of the segment. Where a natural waterfall is to be imitated, the upright wall must be built of huge irregular blocks; the horizontal lamina of water broken in the same way by placing fragments of rocks grouped here and there so as to throw the whole into parts; and as nature is never methodical, to form it as if in part a cascade.

1827. In imitating a natural cascade in garden-scenery, the horizontal line must here also be perfect, to prevent waste of water in dry seasons, and from this to the base of the lower slope the surface must be paved by irregular blocks, observing to group the prominent fragments, and not distribute them regularly over the surface. In the infancy of landscape-gardening, the lower bank or slope of the dam was formed into ogee and other curves, or a serpentine line, and smoothly paved or causeyed, fixing on the convexities of the curves projecting boards across the current; and the current being thus interrupted, was thrown up in arched waves. Such was the sort of beauty then admired; for it is a long time in the progress of improvement before man can see any other beauty than that which he has himself produced.

1828. The greatest danger in imitating cascades and waterfalls, consisting in attempting too much, a very few blocks, disposed with a painter's eye, will effect all that can be in good taste in most garden-scenes; and in forming or improving them in natural rivers, there will generally be found indications both as to situation and style, especially if the country be uneven, or stony, or rocky. Nothing can be in worse taste than piles of stones and rocks across a river either natural or artificial, in a tame alluvial meadow: they may be well chosen fragments from suitable materials, and arranged so as to form a cascade or waterfall very beautiful of itself, but whose beauty is really deformity or mon-
strosity, relatively to the surrounding scenery, or to that whole of which it should form an accordant part.

1829. *Jets and other hydraulic devices*, though now less in repute than formerly, are not to be rejected in confined artificial scenes, and form an essential decoration where the ancient style of landscape is introduced in any degree of perfection.

1830. The *first requisite for jets or projected spouts, or threads of water*, by atmospheric pressure, is a sufficiently elevated source or reservoir of supply. This being obtained, pipes are to be conducted from it to the situations for the jets. No jets, however constructed, will rise as high as the fountain-head; because the water is impeded by the resistance of the air, the friction against the opening of the pipe or adjutage, and its own gravity. It is not easy to lay down data on this head; if the bore of the adjutage be too small, the rising stream will want sufficient weight and power to divide the air, and so being dashed against it will fall down in vapor or mist. If too large, it will not rise at all. The length of pipe between the reservoir and the jet will also impede its rising in a slight degree by the friction of the water on the pipe. This is estimated by P. J. Francois (*Art des Fontaines*, 137.) at one foot for every hundred yards from the reservoir. The proportion which this author gives to the adjutages relatively to the conducting-pipes, is one fourth; and thus for a jet of four lines, or a third of an inch, he requires an adjutage of between four and five lines, and a conducting pipe of one inch and a half diameter; for a jet of six or seven lines, a conducting-pipe of two inches, and so on. From these data, the height of the fountain and the diameter of the conducting-pipe being given, the height to which a jet can be forced can be estimated with tolerable accuracy, and the contrary. But where the pipes are already laid, and the power of the head, owing to intervening obstructions, not very accurately known, the method by trial and correction by means of a leaden nozzle, the orifice of which may be readily increased or diminished, will lead to the exact power under all the circumstances.

1831. *Adjutages* are of various sorts. Some are contrived so as to throw up the water in the form of sheaves, fans, showers, to support balls, &c.; others to throw it out horizontally, or in curved lines, according to the taste of the designer; but the most usual form is a simple opening to throw the spout or jet upright. The grandest jet of any is a perpendicular column issuing from a rocky base, on which the water falling, produces a double effect both of sound and visual display. A jet rising from a naked tube in the middle of a basin or canal, and the waters falling on its smooth surface, is unnatural, without being artificially grand.

1832. *Dropping fountains* (*figs. 341, 342, 343.*), overflowing vases, shells (as the chama gigas), cisterns, sarcophagi, dripping rocks, and rockworks, are easily formed, requiring only the reservoir to be as high as the orifice whence the dip or descent proceeds. This description of fountains, with a surrounding basin, are peculiarly adapted for the growth of aquatic plants. Both classes of water-works successfully combine.

1833. *Waste-drains.* In all water-works in gardens, pipes or drains must be contrived to carry off such of the water as is not used in culture. The diameter of these should be somewhat larger than the conducting-pipes, for obvious reasons.

1834. *Sun-dials* are venerable and pleasing garden-decorations; and should be placed in conspicuous frequented parts, as in the intersection of principal walks, where the "note which they give of time" may be readily recognised by the passenger. Elegant and cheap forms are now to be procured in cast-iron, which, it is to be hoped, will render their use more frequent.

1835. *Vanes* are useful in the same way, but are an unsuitable garden-ornament, though frequently introduced on the summits of garden-buildings. The ideas to which they give rise, as connected with ships, flags, fairs, military standards, &c. are all opposite to the stillness and repose of gardens. Over a library or office they are useful, connected with an internal index; and they are characteristic and proper over churches, family-chapels, clock-towers, and domestic offices.
SUBJECT. 3. Characteristic Decorations.

1836. As characteristic decorations are purely decorative, without any pretensions to convenience, they should ever be very sparingly employed, and only by persons of judgment and experience. A tyro in gardening will be more apt to render himself ridiculous by the use of decorations, than by any other point of practice, and most apt by the use of characteristic decorations.

1837. Rocks are generally considered as parts of the foundation of the earth, and their general character is that of grandeur, sometimes mixed with the singular, fantastic, or romantic. Their expression forms a fine contrast to that of perishable vegetation, and therefore they have been eagerly sought after in gardens, both on this account, and as forming a suitable habitation for certain descriptions of plants. Plant-rockworks are protuberant surfaces, or declivities irregularly covered with rocky fragments, land-stones, conglomerated gravel, vitrified bricks, vitrified scoria, flints, shells, spar, or other earthy and hard mineral bodies. Such works are, in general, to be looked on more as scenes of culture than of design or picturesque beauty.

1838. Rockworks for effect or character require more consideration than most gardeners are aware of. The first thing is to study the character of the country, and of the strata of earthy materials, whether earth, gravel, sand, or rock, or a mere nucleus of either of these, such as they actually exist, so as to decide whether rocks may, with propriety, be introduced at all; or, if to be introduced, of what kind, and to what extent. The design being thus finally fixed on, the execution is more a matter of labor than of skill.

1839. The ruins of objects adapted by their natures or constructions to brave time, have always excited veneration; and this sentiment, forming a contrast with those emotions raised by mere verdant scenes, has ever been esteemed very desirable in gardens. Hence the attempt to produce them by forming artificial ruins, which, being absolute deceptions, cannot admit of justification. If any thing is admissible in this way, it is the heightening the expression of ruins which already exist, by the addition of some parts, which may be supposed to have existed there when the edifice was more entire. Thus, the remains of a castle-wall, not otherwise recognisable from that of a common house or enclosure, may be pierced with a window or a loophole, in the style appropriate to its date, or it may be heightened or extended in some degree. In other cases, turrets, or pinnacles, or battlements, or chimney-tops may be added according to circumstances, and as a judicious and experienced taste and antiquarian architect may direct. Unless the style of the age of the ruins be adopted, the additions become worse than useless to all such as are conversant in the history of architecture, of which an example may be given in the modern Gothic turrets, in the grounds of White Knights, intended to represent the abbey of that name, founded soon after the Norman conquest.

1840. Antiquities (fig. 344.) are nearly allied to ruins, but differ from them in being of some value as objects, independently of locality. They may be valuable from their great age, as druidical; from historical traditions connected with them, as stones indicating the site of a battle, the cross-stone of an ancient town, &c.; or from the excel-
lence of the workmanship or the material, as in the fragments of Grecian and Roman sculpture and architecture. This class of decorations is very common in Italy, and especially near Rome and Naples. Viewed as parts of landscape, almost every thing depends on their union with the surrounding scenery.

1841. Rarities and curiosities, like antiquities, possess a sort of absolute value; but the sentiments to which they give rise are more allied to wonder than veneration. They are occasionally introduced in gardening, such as the jaw-bones of the whale, basaltic columns, lava blocks, pillars of earthy rock-salt. The tufa, corals, and madrepores brought from Otaheite by Captain Cook, as ballast, now form part of the rock work in the Chelsea garden. Chinese rocks, idols, and other Chinese garden-ornaments, are sometimes admitted, not as imitations of rocks or sculpture, but as curiosities.

1842. Monumental objects, as obelisks, columns, pyramids, may occasionally be introduced with grand effect, both in a picturesque and historical view, of which Blenheim, Stow, Castle Howard, &c. afford fine examples; but their introduction is easily carried to the extreme, and then it defeats itself, as at Stow. In this department may be truly said, after Buonaparte, "Du sublime au ridicule il n'y a qu'un pas!"

1843. Sculptures. Of statues, thermes, busts, pedestals, altars, urns, and similar sculptures, nearly the same remarks may be made. Used sparingly, they excite interest, often produce character, and are always individually beautiful, as in the pleasure-grounds of Blenheim, where a few are judiciously introduced; but profusely scattered about, they distract attention.

1844. Vegetable sculptures (fig. 345.) are very appropriate in parterres and other scenes in the ancient style. That they may be executed with correctness and without loss of time, the skeleton should be formed of wire, within which all the shoots should be confined, and when once the form is filled up with vegetation, the gardener has only to clip the protruding shoots. Groups of figures of different colors may be very curiously executed by using different colored greens. In the garden of the convent of the Madre di Dio, near Savonna, is a group representing the flight of Joseph into Egypt, in yellow box, variegated holly, myrtle, cypress, laurel, and rosemary. The attending priest told us these plants completed their forms in three years.

1845. Inscriptions, as historical records, without comment, may in some cases be admissible; as the date when any work was begun and finished, the height of elevated points above the level of the sea, or relatively to other surrounding elevated and conspicuous objects, &c. &c.; but sentimental and religious inscriptions cannot be approved of by men in general. They are something superadded to what is or ought to be already complete, and place nature in the situation of the painter, whose portraits required the aid of graphical description. "This is a black bear." That is "A happy rural seat of various view."

1846. Eje-traps, painted perspectives, on walls or boards, as terminations, mock hermits, soldiers, banditti, wooden lions (as at Hawkstone), sheep in stucco, or any other figures of men or animals, intended to pass for realities, though still used in Holland and France, may be pronounced as too puerile for the present age. If they are still admired by the city mob in a suburban tea-garden, so much the better; the mob must be pleased as well as their superiors, and the rich vulgar may join with them; but the object of all the arts, whether useful or agreeable, is to elevate our tastes and enjoyments; and therefore as soon as men's minds are prepared for any refinement on former things, the particular art to which these things belong should prepare the way for their removal, by presenting appropriate substitutes. A few reading tents and portable coffee-houses scattered over the public parks round London and Edinburgh, as at Paris and Vienna, in umbrageous and picturesque situations, would be fitting resources for one class of pedestrians, as those crowded yards called tea-gardens are for others.

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**Chap. IV.**

**Of the Improvement of the Mechanical Agents of Gardening.**

1847. The greater number of the implements and buildings enumerated in the foregoing chapters may no doubt be done without, even in the first-rate gardens. A number more, however, might have been added, which are in use in particular situations and circumstances, but we have omitted them, some as not meriting to become general, and
others because their forms or constructions were too obsolete for modern practice, or too new and imperfect in construction to merit recommendation. A gardener of science and experience is not to be confined in his choice to what is or has been in this or in any department of his art; but drawing from the resources of his own mind, he may, and ought not only to improve what is already in use, but design and get executed, new tools, instruments, and constructions, better calculated to effect the ends in view generally, or more suited to the exigencies of his particular case. Notwithstanding the alterations and ameliorations which have of late been so frequently made, there are few of the mechanical agents of gardening now in use, that do not admit of some, and many of them, unquestionably, of much improvement. The ultimate effect of all these ameliorations is to lessen human labor, and increase the quantity, or improve the quality, of garden-productions, so that every attempt to extend them is highly meritorious.

1848. As a general principle in respect to implements, structures, and buildings, the best designs should be selected, and their execution procured in the best manner and of the best materials. This can scarcely be too strongly impressed on the mind of the gardener or his employer. With tools or instruments made of improper timber or iron, and of indifferent workmanship, the operator can never satisfy himself or his master. The quantity of his labor is less, and the quality inferior; add to this, that the instrument soon begins to decay, and requires to be renewed, so that independently altogether of the loss in the quantity and quality of labor, the loss occasioned by the renewal of the tool, instrument, or machine, ought to be a sufficient inducement to procure at first only the very best. The true way to ensure this, where the party are not judges, is to employ tradesmen of good repute and long standing. In general, seedsmen should be the persons from whom all the implements of gardening ought to be procurable; but as they often omit this branch of their business, from the want of regular demand, recourse must be had to ironmongers, or to those new establishments called Horticultural and Agricultural Repositories.

1849. Hot-houses are by far the most important class of garden-structures. With respect to them, no degree of horticultural skill and practical attention will compensate for the want of light or air, or a bad exposure; and where the arrangements for supplying artificial heat are imperfect, the risk is great, and painful for a zealous gardener to contemplate. One night may destroy the labors of the past year, and forbid hope for the year to come; the blame may be laid where it is not merited, and a faithful servant may lose his situation and his character, without having committed either errors of ignorance or carelessness.

1850. In all structures and edifices, the most complete, elegant, or grand design, when badly executed, is disagreeable to the view, defective in the object of its erection, and ruinous to the proprietor. Bad foundations and roofs, improper materials, materials of different degrees of durability, piled incongruously together, and bad workmanship form the elements of bad execution. In no country are materials and labor obtained in greater perfection than in England; and in all regular works coming under the architect or the engineer, we generally find little to condemn, and often much to admire in the execution of the work. Garden-buildings, however, and especially that important class, hot-houses, are, relatively to civil architecture, an anomalous class of structures; and hence they are more the subject of chance or caprice in design, and of local convenience in execution, than those of any department of rural architecture. The subject of horticultural architecture, indeed, till very lately, has not been deemed of sufficient importance, to induce an architect to make himself master of the first step towards improvement in every art, the knowledge of what has already been done in it by others. Hence it follows, that garden-buildings, and especially hot-houses, are left either wholly to gardeners, who understand little of the science of architecture, or wholly to architects, who understand as little of the science of gardening. The consequence in either case, generally is, incongruity in appearance, want of success in the useful results, and want of permanency in duration. It would be more easy to adduce examples than to avoid the charge of impartiality in the selection.

1851. The recent improvements in the manufacture of iron, and the war-price of timber, have greatly extended the use of the former material in most erections, and contributed, from the novelty of the thing, to a good deal of incongruity in the disposition of the materials of buildings. Thus we have cast-iron sashes in deal frames, cast-iron rafters placed on timber wall-plates, iron bars sheathed with copper, and many such discordant arrangements, certain in the end of defeating the purpose for which they were adopted.

1852. Artists. There are two modes which proprietors may adopt who are desirous of embodying in garden-erections the modern improvements. The first is, to employ a first-rate head gardener, and to authorise and require of him, to consult with a regular architect or engineer, previously to fixing on any plan for a structure or machine; and the second is, to employ a regular garden-architect. A connoisseur will, no doubt, think
for himself, and form his own plans; and a spirited amateur will be the first to adopt new improvements; but the policy of a well regulated man, who has no pretensions to particular skill himself, will certainly lead him to adopt one of the two first modes.

BOOK IV.
OF THE OPERATIONS OF GARDENING.

1853. All the operations of gardening are mechanical in the first instance, though the principal intention of many of them is to effect chemical changes, and of others, changes on the vital principle. They are also all manual, or effected by man, who, though possessing little power over nature in his naked, unarmèd state, yet taking in his hands some one of the implements or machines described, becomes thereby armed with a new power, and operates on the soil, or on the vegetable itself, by effecting changes in his own centre of gravity, and by muscular movements of his legs and arms, calculated by pushing, drawing, or lifting, to bring the implement into the action proper for performing the operation in view. All these movements are governed by the laws of mechanics, and the operations performed, are all referable to one or more of the mechanical powers, and chiefly, as we have before observed, to the lever and the wedge.

1854. The operations of gardening present astonishing proofs of the advanced state of the art. In the infancy of gardening, as the implements were few, so would be also the operations of culture. The ground would be loosened on the surface with a hooked stick (Fig. 2.), or scratched with a bone, or a horn in the spring season; the plants or seeds rudely inserted, and the produce in autumn broken over or pulled up, as wanted by the family or band to whom they belonged. But in the present state of human improvement, the operations of gardening have branched out into a number and variety which at first sight appear astonishing. The operations of pulverisation and sowing, for example, are not confined to spring; but are practised in every month of the year. The season of reaping or gathering crops is equally extended; and for such productions as cannot be produced or preserved in the open air, recourse is had to hot-houses, and fruit and root store-rooms. Vegetation is accelerated, retarded, and modified, almost at the will of the operator; and by processes which suppose a considerable degree of physiological and chemical science, as well as practical skill, mechanical dexterity, and personal attention. Thus, shading, airing, and watering, though operations exceeded by none in manual simplicity, cannot be performed without continual reference to the state of the plant, of the soil, and of the climate or weather. Hence it is, that an operative gardener who really knows his profession, requires to be not only a háble workman, but a thinking and reasoning being, and a steady man. We shall consider the operations of gardening, 1. As consisting of operations or labors in which strength is chiefly required; 2. As operations where skill is more required than strength; and, 3. As operations or processes where strength, skill, and science, are combined.

CHAP. I.

Operations of Gardening, in which Strength is chiefly required in the Operator.

1855. To acquire the practice of gardening-operations, a few hours' labor with the implements or machines will be of more use than a volume of words; all that we shall submit, therefore, will be some observations relatively to the mechanical action of the implement and operator, the object of the operation, and the best season of performing it. They may be arranged as, 1. Mechanical operations common to all arts of manual labor; 2. Garden-labors on the soil; and, 3. Garden-labors on plants.

SECT. I. Mechanical Operations common to all Arts of Manual Labor.

1856. All the operations which man performs with implements or machines are, as far as his own person is concerned, reducible to lifting, carrying, drawing, and thrusting. Man himself, considered as an engine, derives his power from alterations in the position of his centre of gravity, and he applies it chiefly by his hands, arms, and legs acting as levers of the third kind.

1857. Lifting is performed by first stooping or lowering the centre of gravity, and at the same time throwing it to one side. The object being then laid hold of by the hands, the body is raised, and the centre of gravity, in being restored to its true position, acts as a counterbalancing weight to the weight to be raised. The weight retained by
the hand is now raised a certain height, never exceeding half that of the man; if to be raised higher, recourse is had to muscular strength, or the power of the arms to act as levers.

1858. Carrying. To carry a thing is merely to walk with a greater weight than before, and walking is performed by a series of alternate derangements and adjustments of the centre of gravity, slow or rapid, according as the person may walk or run. According to Delohm, the most advantageous weight for a man of common strength to carry horizontally is 112 lbs.; or, if he returns unladen, 135 lbs.

1859. Drawing. In this operation, the upper part of the body is thrown forward, so as to act as a power to counterbalance or lift up the body or weight to be moved; and by joining to this lifting motion the operation of walking, the weight is at once lifted up and drawn along. This compound operation is exemplified in a horse, when straining at a draught in a plough or cart. He first lowers his chest, then raises it, and lastly steps forward. When drawing at ease, the lifting motion is scarcely distinguishable from the progressive one.

1860. Pushing or thrusting is performed exactly on the same principles as drawing, and differs from it chiefly in the kind of implement or machine which requires to be employed; all machines which are to be pushed requiring to be attached to the animal machine by parts acting by their rigidity; whereas, those to be drawn may be attached by parts acting by their tenacity merely.

1861. All these operations may be varied in quantity, either by a variation in the weight or gravity of the man, or moving power; or by a variation in the time or rapidity of his motions. Thus a heavy man may, in one movement, lift a weight ten times greater than can be done by one of less weight; but a light man may, by increasing the time of performance, lift the same weight at ten times. A man, who in digging can apply with his feet five cwt. of his weight towards pushing the wedge or blade of the spade into the soil, has an evident advantage over a lighter man who can only apply three cwt. for that purpose; but yet the latter may equal the former, by accompanying his power or foot with a proportionate increase of motion. The power in this last case is said to be obtained by the momentum, or quantity of matter in a body multiplied by the velocity with which it is moved. Power, therefore, we thus ascertain, is obtained by matter and motion jointly, and what may be deficient in the one, may be made up by excess in the other. Thus, a small, light workman may (though with more animal exertion) produce as much work as a larger or heavier man: for if we suppose the quantity of matter in the large man to be thirty, and his motion at the rate of two, then if the quantity of matter in the small man be twenty, and his motion at the rate of three, he will produce an equal effect with the large man. As small human machines, or little men, are generally constructed of firmer materials, or more healthy and animated, than large ones, the small man performs his rapid motions with nearly as great ease to himself as the heavy man moves his ponderous weight; so that in point of final result they are very nearly on a par.

Sect. II. Garden-labors on the Soil.

1862. The simple labors peculiar to arts of culture are performed either in the body of the soil, as picking, digging; on its surface, as hoeing, raking; or on vegetables, as cutting, clipping, &c.

1863. Picking. The pick, as we have seen (fig. 77.) is a blunt wedge, with a lever attached to it at right angles, and the operation of picking consists in driving in the wedge perpendicularly, so as to produce fracture, and then causing it to operate horizontally by the lever or handle, so as to effect separation, and thus break up and loosen hard, compact, or stony soils. It is also used to loosen stones or roots; and the pick-axe is used to cut the latter. For breaking and pulverising the soil, the most favorable conditions are, that the earth should be moderately moist, to facilitate the entrance of the pick, but in tenacious soils not so much as to impede fracture and separation.

1864. Digging. The spade is a thin wedge, with a lever attached in the same plane, and the operation of digging consists in thrusting in the wedge by the momentum (or weight and motion) of the operator, which effects fracture; a movement of the lever next effects separation, whilst the operator, by stooping and rising again, lifts up the spittle or section of earth on the blade or wedge of the spade, which, when so raised, is dropped in a reversed position, and at a short distance from the unbroken ground. The separation between the dug and undug ground is called the trench or furrow; and when a piece of ground is to be dug, a furrow is first opened at that end of it where the work is to commence, and the earth carried to one end where it is to terminate, where it serves to close the furrow. In digging, regard must be had to maintain a uniform depth throughout; to reverse the position of each spittle, so as what was before surface may now be buried; to break and comminute every part where pulverisation is the leading object; to preserve each spittle as entire, and place it separate, or isolated as
much as possible where aeration is the object; to mix in manures regularly where they are added; to bury weeds not injurious; and to remove others, and all extraneous matters, as stones, &c. in every case. For all these purposes a deep open trench is requisite, and that this may not be diminished in the course of the operation, it must never be increased in length. If allowed to become crooked by irregular advances in the digging, it is thus increased in length, and necessarily diminished in capacity, unless, indeed, the dug ground is allowed to assume an uneven surface, which is an equally great fault.  

1865. Weather for the operation. Digging, for pulverisation and mixing in manures, is best performed in dry weather; but for the purposes of variation, a degree of moisture and tenacity in the soil is more favorable for laying it up in lumps or entire pieces. The usual length of the blade of a spade is from ten inches to a foot, but as it is always inserted somewhat obliquely, the depth of pulverisation in gardens attained by simple digging seldom exceeds nine inches, and in breaking up firm grounds it is seldom so much.  

1866. Shovelling is merely the lifting part of digging, and the shovel being broader than the spade, is used to lift up fragments separated by that implement or the pick.  

1867. Excavating is the operation of working out pits, furrows, or other hollows in grounds, either for the commencement of other operations, as digging or trenching, or for planting, burying manures, inserting roots; or on a large scale, for forming pieces of artificial water, &c.  

1868. Levelling, in the ordinary sense of the term, as used in gardening, consists in spreading abroad the soil in such a way that its surface may be nearly in one uniform plane, either level or nearly so; to be correct, this plane ought to be parallel with that of the horizon; but very generally an even surface, if not very far from level, answers all its purposes. The terms level and even, in ground-work, however, ought to be considered as quite distinct: the former should be like the surface of still water, and the latter merely free from inequalities.  

1869. Marking with the line is an operation preparatory to some others, and consists in stretching and fixing the line or cord along the surface by means of its attached pins or stakes, in the direction or position desired, and cutting a slight continuous notch, mark, or slit in the ground, along its edge with the spade.  

1870. Trenching is a mode of pulverising and mixing the soil, or of pulverising and changing its surface, to any greater depth than can be done by the spade alone. For trenching, with a view to pulverising and changing the surface, a trench is formed like the furrow in digging, but two or more times wider and deeper; the plot or piece to be trenchèd is next marked off with the line into parallel strips of this width; and beginning at one of these, the operator digs or picks the surface stratum, and throws it in the bottom of the trench. Having completed with the shovel the removal of the surface stratum, a second, and a third, or fourth, according to the depth of the soil and other circumstances, is removed in the same way; and thus, when the operation is completed, the position of the different strata is exactly the reverse of what they were before.

In trenching, with a view to mixture and pulverisation (fig. 346.), all that is necessary is to open, at one corner of the plot, a trench or excavation of the desired depth, three or four feet broad, and six or eight feet long. Then proceed to fill this excavation from one end by working out a similar one. In this way proceed across the piece to be trenchèd, and then return, and so on in parallel courses to the end of the plot, observing that the face or position of the moved soil in the trench must always be that of a slope, in order that whatever is thrown there may be mixed, and not deposited in regular layers, as in the other case. To effect this most completely, the operator should always stand in the bottom of the trench, and first picking down and mixing the materials, from the solid side (a), should next take them up with the shovel, and throw them on the slope or face of the moved soil (b), keeping a distinct space of two or three feet between them. For want of attention to this, in trenching new soils for gardens and plantations, it may be truly said that half the benefit derivable from the operation is lost. In general, in trenching, those points which were mentioned under digging, such as turning, breaking, dunging, &c. require to be attended to, and sometimes an
additional object, that of producing a level from an irregular surface is desired. In this case double care is requisite to avoid forming subterraneous basins or hollows, which might retain water in the substratum, at the bottom of the moved soil, and also to mix inferior with better soil, &c. where it becomes requisite to penetrate into depositions of inferior earthy matters.

1871. **Ridding** is a mode of finishing the surface, applicable either to dug or trenched grounds, which, when so finished, are called ridge-dug or ridge-trenched. Instead of being formed with an even surface, ridged grounds are finished in ridges, or close ranges of parallel elevations, whose sections are nearly equilateral triangles. Hence, supposing the triangles to touch at their bases, two thirds more of surface will be exposed to the influence of the atmosphere and the weather, than in even surfaces.

1872. **Forking.** The fork is composed of two or three separate, parallel, and uniform wedges, joined so as form one general blade, which is acted on like the spade, by means of a shoulder or hilt, for thrusting it into the matters to be forked, and a lever or handle for separating and lifting them. In gardening, forking is used for two purposes; for pulverising the soil among growing crops, and for moving vegetable manures. In the first case the operation is similar to digging, the only difference being that pulverisation is more attended to than reversing the surface; in the other, the fork separates chiefly by drawing and lifting; hence for this purpose a round-pronged (or dung) fork (fig. 85.) produces least friction during the discharge of the forkful and reinsertion; and in the other a broad-pronged (or garden) fork (fig. 86.) separates and lifts the soil more readily. Dry weather is essentially requisite in forking soils, and most desirable for spreading manures; but dunghills may be turned, and hot-beds built, during rain, with no great injury.

1873. ** Hoeing ** is performed by drawing or thrusting the wedge or blade of the draw or thrust hoe along the surface of the soil, so as to cut weeds at or under the surface, and slightly to pulverise the soil. It is used for four purposes, sometimes together, but commonly separate; first, to loosen weeds so as they may die for want of nourishment, or be gathered or raked off, for which purpose, either the thrust or draw hoe may be used; the second, to stir the soil, and for this purpose, when no weeds require killing, the pronged hoe is preferable, as being thrust deeper with less force, and as likely to cut the roots of plants; the third, is to draw up or accumulate soil about the stems of plants, for which purpose a hoe with a large blade or shovel will produce most effect; and the fourth is to form a hollow gutter or drill, in which to sow or insert the seeds of plants, for which a large or small draw-hoe may be used, according to the size of the seeds to be buried. The use of the hoe for any of the above purposes requires dry weather.

1874. ** Raking ** is performed by drawing through the surface of the soil, or over it, a series of small equilateral wedges or teeth, either with a view to minute pulverisation, or to collecting weeds, stones, or such other extraneous matters as do not pass through the interstices of the teeth of the rake. The teeth of the rake being placed nearly at right angles to the handle, it follows that the lower the handle is held in performing the operation, the deeper will be the pulverisation, and on the contrary, that the higher it is held, the interstices being lessened, the fewer extraneous matters will pass through the teeth. The angle at which the handle of the rake is held must therefore depend on the object in view; the medium is forty-five degrees. For all raking, except that of new-mown grass, dry weather is essentially requisite.

1875. ** Cuffing ** is a mode of excavating used in preparing a surface for seeds, and in covering them when sown; the surface being well pulverised by digging and raking, is laid out into beds with alleys between, at least three times the breadth of the operator's foot. Then take a wooden-headed or cuffing-rake (1314.), stand on the alley of the opposite side of the bed; turn the rake on its back, and push off the earth from the one half of the bed to the purpose depth, as far as the side of the alley marked by your feet, being careful to keep the earth so pushed off quite straight. When one side is finished, turn round and do the other in the same manner. After the seeds are sown take the rake, stand on the alley on the opposite side of the bed; put in the teeth of the rake immediately beyond the cuffing or ridge of earth pressed off, and, by a sudden pull, draw it on the bed so as to cover its own half equally. And having finished this half, turn round, and finish the other in the same manner; and the operation is completed. (Sang's. *Plant. Kal.* 242.)

1876. ** Scraping ** is drawing a broad and blunt wedge along hard surfaces, in gardening generally those of lawns or walks, to remove excrementitious matters thrown out of the soil by worms. Moist weather best suits the operation on lawns, and dry weather on gravel.

1877. ** Sweeping, ** mechanically considered, is the same operation as scraping. In gardening, it is chiefly used after moving, and for collecting leaves; for both which purposes dewy mornings are preferable, as at such seasons the leaves or grass being moist, conglomerate without adhering to the dry soil.
1878. *Wheeling* is a mode of carrying materials in which the weight is divided between the axle of the wheel and the arms of the operator. The arms or shafts of the barrow thus become levers of the second kind, in which the power is at one end, and the fulcrum at the other, and the weight between them. The weight is carried or moved on by the continual change of the fulcrum with the turning of the wheel; and this turning is produced by the operator throwing forward his centre of gravity so as to push against the wheel by means of the moveable axle, &c. The chief obstacles to wheeling are the roughness or softness of the surface to be wheeled on. Where this is firm, there wheeling will be best performed with the greater part of the load resting on the axle; but when soft and deep, the centre of gravity should be nearest the operator, who will find it easier to carry than to overcome excessive friction. Dry weather is obviously preferable for this operation. "With wheelbarrows," Dr. Young observes, "men will do half as much more work as with hods."

1879. *Beating* is the application of pressure to surfaces or to materials, with a view to render them more fit for particular uses. Thus, in new-laid turf verges, or gravel alleys, compactness and adhesion are required and obtained by beating; in working clay for puddling or claying the bottom of ponds or cisterns, intimate mixture, exclusion of air, and of hard particles, are effected by the same means.

1880. *Rolling* is the application of pressure to surfaces on a large scale, and chiefly to turf and gravel. The roller, mechanically considered, is the second mechanical power, or wheel and axle, to which the handle becomes a lever of the second kind, as in the wheelbarrow. The amount of its action is as the breadth of the wheel and joint weight of it and of the axle; it is drawn over the surface, and produces by far the greatest effect when the ground is saturated with moisture below, but dry on the immediate surface.

1881. *Sifting* or *screening* are operations for separating the coarser from the finer particles of earth, gravel, tanners' bark, &c. The materials require to be dry, well broken, and then thrown on the screen (fig. 1392.), where being a sliding inclined plane, in sliding down it, the smaller materials drop through while the larger pass on. In sifting, the same process is effected, by motion with a sieve or circular and flat grating of limited extent. The screen is calculated for coarser operations, as with gravel and bark on a large scale, and the sieve for finer operations with plant-moulds and composts.

### Sect. III. Garden-labors with Plants.

1882. *The simple operations performed on vegetables* are sawing, cutting, clipping, splitting, mowing, and weeding.

1883. *Sawing.* The saw is a conjoined series of uniform wedges, which, when drawn or thrust in succession across a branch or trunk gradually wear it through. In performing the operation, the regularity of the pressure and motion are chiefly to be attended to.

In green or live shoots, the double-toothed saw produces less friction on the sides of the plate, by opening a larger channel for its motion. Where parts are detached from living trees, the living section ought generally to be smoothed over with a knife, chisel, or file; and a previous precaution in large trees is to cut a notch in the lower part of the branch immediately under and in the line of the section, in order to prevent any accident to the bark, when the amputated part falls off. Sawing is a coarser mode of cutting, mowing, or shaving; or a finer mode of raking, in which the teeth follow all in one line.

1884. *Cutting* is performed by means of a very sharp wedge, and either by drawing this through obliquely or across the body to be cut, as in using the knife; or by pressing or striking the axe or hedge-bill obliquely into the body, first, on one side of an imaginary line of section, and then on the other, so as to work out a trench across the branch or trunk, and so effect its separation. The axe, in gardening, is chiefly used in felling trees, and for separating their trunks, branches, and roots into parts. The knife is extensively used for small trees, and the hedge-bill and chisel for those of larger size. In amputating with the knife, one operation or *draw-out* ought generally to be sufficient to separate the parts; and this ought to be made with the knife sufficiently sharp, and the motion so quick as to produce a clean, smooth section, with the bark uninjured.

1885. Every *draw-out* produces a smooth section, and a fractured or bruised section; and one essential part of cutting living vegetables, is to take care that the fractured section be on the part amputated. Another desirable object is, that the section of the living or remaining part should be so inclined (a, fig. 347.) as not to lodge water or overflowing sap, and so far turned to the ground (d) or to the north, as not to be struck by the direct rays of the sun. To accomplish both these purposes, as well as to make sure of having the fractured section on the part amputated, the general practice is to cut from below or from the under edge of the branch or shoot, unless the position of the leading bud occasions a deviation from the rule (b). The cut should also be made in all shoots of not more than three or four years old, within from one fourth to half an inch, or a little more of the bud intended to take the lead; when this is not done, and half an inch or more of
shoot left without a bud (c and e), the consequence is, the stump dies back to the bud in the course of the season (g), and if not carefully cut off (f), will end in a decaying orifice both unsightly and injurious. The bud selected for a leader ought always to be a leaf-bud, and in general the plane of the section ought to be parallel to the angle which the bud makes with the stem (d). Exceptions occur in the case of plants with much pith (h), as the vine, elder, &c. in cutting the year-old shoots of which, an inch or more ought to be left, as these always die back a few lines; and thus the leading bud might be injured, if this precaution were not taken. In like manner, when pruning a large tree, the section of amputation ought to be made so oblique as to throw off the rain; as generally as possible, it should be turned from the sun, and rather downwards than upwards, in order to shield it from heat and cracking: and whenever it can be done, it should be made near a branch, shoot, or bud, which may take the lead in the room of that cut off, and thus, by keeping the principle of life in action at the section, speedily heal up the wound.

1886. In pruning roots, the same principle, as far as applicable, ought to be attended to; the trunk or stem when cut over ought to be sloped to the north (i), and the lateral roots cut so as the section may be on the under side (k), and therefore less likely to rot than when the cut faces the surface of the ground (o), or is bruised by neglecting to form the smooth section on the attached extremity. When roots are large always cut to a lateral, and when they are small to a fibre; for in roots as in shoots, naked extremities always die back to the nearest leader. When a root broken or bruised lies neither laterals nor fibres, then merely cut back to sound wood, leaving a smooth section; for the sap which always operates first and most powerfully at the extremities both of roots and shoots, will there originate fibres.

1887. In cutting with the chisel, the blade is applied below the branch to be amputated, so as to rest on the trunk or main branch, and so applied, a quick blow with a mallet is applied to the handle of the chisel by the operator or his assistant. If this does not effect a separation, it is to be repeated. In forest pruning it is often advantageous to apply one cut of the chisel on the underside of the branch, and then saw it through with the forest-saw from the upper.

1888. Clipping is an imperfect mode of cutting adapted for expedition and for small shoots. The separation is effected by bruising or crushing along with cutting, and, in consequence, both sections are fractured. In gardening it is chiefly applied for keeping hedges and edgings in shape; but the hedge-knife (fig. 115.), which operates by clean, rapid, draw-cuts given always from below, is generally preferable, as not decreasing the live ends of the amputated shoots. The new pruning-shears (fig. 122.), and the avernumator (fig. 121.), it is to be observed, by producing cuts much more like the draw-cuts of knives, are greatly to be preferred to the common hedge-shears.

1889. In respect to the seasons for sawing, cutting, or clipping living trees, the best seem early in spring, and in midsummer. Early in autumn, trees are apt to bleed; later, and in winter, the section is liable to injury from the weather; but trees pruned early in spring remain only a short period before the wound begins to heal; and in those pruned at midsummer wounds heal immediately. There are, however, exceptions as to spring pruning in evergreens, cherries and other gummiferous trees; and summer pruning is but ill adapted for forest-work or trees in crowned scenery.

1890. Splitting, as an operation of gardening, is generally performed on roots of trees remaining in the soil, for the purpose of facilitating their eradication. The wedge in its simplest form, and of iron, is driven in by a hammer or mallet, till it produces fracture and separation, when the parts are removed as detached, &c.

1891. Mowing is performed by the rapid motion of a very sharp wedge across the matters to be cut or mown, and at an oblique angle to them. In gardening it is applied to grassy surfaces, in order, by repeated amputations, to keep the plants short, spreading, and thick, and by always admitting light and air to the roots or stools, to render the surface green. This operation requiring great force, and also a twisting motion of the body, brings almost every muscle into action, and is, in fact, one of the most severe in vegetable culture.

1892. Mowing from a boat, is in use for cutting weeds in rivers and ponds. The operator stands in the boat, and is rowed forward by another, as required. Sometimes scythe-blades are tied or rivetted together, and worked by means of ropes like a saw from one shore to the other; but the first mode is generally reckoned the best, even in public canals, and is unquestionably so in gardening.

1893. Weeding is the operation of drawing or digging out such plants from any given
plot as are foreign to those cultivated there. In this sense every plant may become a weed relatively; but absolute or universal weeds are such as are cultivated in no department of gardening, excepting in that purely botanical. Weeds are drawn out of the ground by the hand or by pincers (fig. 146.), or they are dug or forked out by weeding tools. Aquatic weeds are necessarily drawn up by pincers. The best season for weeding is after rain.

Chapter II.

Operations of Gardening in which Skill is more required than Strength.

1894. Operations of skill require the end to be known and kept in view by the operator, during the operation. The labors which we have enumerated in the foregoing chapter, may almost all be performed by the laborer without reference to any plan or design; but those which come next to be enumerated, require a greater or lesser degree of reference to the ultimate object. Of this, even the simple operations of digging a drain to carry off water, planting in a row, or forming a bed of earth, may be mentioned as examples. Previously to proceeding to these operations, it becomes necessary to consider the subject of transferring designs from ground to paper, or to memory, and from paper or memory to ground; we shall then be prepared to treat of executing designs.

Section I. Of transferring Designs from Ground to Paper or Memory.

1895. The subject of taking plans or designs of objects is to be considered as part of a gardener’s general education, since none who aspire to any degree of eminence in their art ought to be ignorant of the first principles of geometry, land-surveying, and drawing. We shall merely, therefore, touch on a few points with a view to assisting a gardener in bringing the knowledge he has so acquired into action. A gardener may require to take plans of gardens, or parts of gardens, or of implements or buildings, for his own instruction, or to execute similar objects for his employer. It is as requisite, therefore, that a gardener should be able to copy a garden, as a carpenter a gate or a roof.

1896. The dimensions of simple objects, as of a bed of earth or dung, border or other plot, he may retain in memory, and transfer from memory to the imitation or copy; but in general he will require the assistance of graphic memorandums, either of the pen or pencil, or both. The instruments necessary for taking measurements and angles so as to transfer plants from the ground to paper, are the measuring-line or chain, the measuring-rod, and occasionally the theodolite; but for all ordinary purposes the chain and rod are sufficient.

1897. The simplest form of surface-plan to transfer from ground to paper is a circle; for here it is only necessary to find the diameter. The next is a parallelogram or bed, in which it is only requisite to take the length and breadth. Most of the details of the plans of kitchen-gardens, may be reduced to parallelograms, so that they are transferred to paper, or even taken down arithmetically, as in the land-surveyor’s field-book, with great ease.

1898. Irregular figures, as parterres, outlines of picturesque plantations (fig. 348.), or water; or the plans of winding walks, require greater nicety. In such cases, temporary or imaginary lines (fig. 348. a, b, c), forming parts of regular figures (as d with b, fig. 348.) are first to be formed, or partially indicated around, or through the plot to be transferred; and dimensions are next to be taken relatively to these known and simple lines or figures. Of all temporary or skeleton figures, the triangle is the most simple, the most correct, and the most generally used. The skeleton or temporary figure (e) or line (a b, &c.) being transferred to paper, the dimensions (d) are set off from it, and the irregular plot and all its details are thus correctly protracted.

1899. Raised or depressed surfaces, whether naturally or artificially so, require a sort of double measurement; first, horizontally, by true horizontal lines, to get the surface-plan; and next, to measure their elevations or depressions from these lines, in order to find their height or depth. Few gardens of any description are made perfectly flat; the borders of
the kitchen-departments generally rise on each side of the walks; and in large parterres, one of the chief beauties arises from the inequalities of the surface. The depth of ponds, excavations for dung, earth, &c. ridges, hot-beds, rockworks, even houses, trees, &c. are all to be measured with reference both to their horizontal and perpendicular extensions. Four persons are required in performing such operations accurately; two to hold the chain or line in a horizontal position, or in the plane of the general surface; one to take the dimensions downwards or upwards from this with the measuring-rod, and one to mark down the dimensions.

1900. In protracting elevations and depressions on paper, the simplest way is to introduce sections, in dotted or otherwise distinguished lines, to prevent their being mistaken for surface-lines; or in wavy surfaces, figures may be introduced, thus \( \pi \) or \( \tau \), to denote their elevation above, or depression below, some piece of water, or other surface fixed on as a medium. Some excellent observations on this subject will be found in Major Lehman's Topographical Plan Drawing, as translated by Lieutenant Siborn, (oblong f. Lond. 1829,) which it is to be hoped will soon be appropriated in the popular books on landsurveying, and adopted in practice.

1901. Where it is in contemplation to form pieces of water, the elevations and depressions or levels must be taken and recorded either by sections or arithmetically with the greatest accuracy; and, in some cases, sections may require to be taken to show particular trees, buildings, the depth of water, or other objects. (fig. 349.)

1902. With respect to the elevations and shapes of hills and mountains which may lie within parks or plantations, they are only to be measured correctly by the quadrant and theodolite, in the hands of regular land-surveyors; and, therefore, are not considered as here included. Their shape and dimensions are laid down in maps in the same manner as those of smaller deviations from the flat surface. Inaccessible dimensions of height, as of trees or buildings, are obtained by the quadrant, or by relative comparisons of shadows; of depth, as of water or wells, by rods; of breadth or length, by finding the two angles of a triangle whose base shall be in one extremity of the distance; and apex in the other. These, and many other equally simple problems in trigonometry, need not be enlarged on, because they must be supposed to form a part of general education.

1903. The greatest accuracy is requisite in transferring plans of garden-scenery. Not only the mere ground-lines are to be transferred; but to form a complete plan, the distances between scattered trees or trees in rows, or otherwise regularly disposed, ought to be marked, the situations of their stems indicated, and, where they are of considerable size, representations of the horizontal extension of their heads (fig. 350. b) should also be given. The same ought to be done in the case of walls, buildings, and all other raised objects. The intention of a ground-plan is to give an idea of the superstructure; and without such additions as these and others of a pictorial nature (fig. 350.), to the mere ground-lines, that idea must be very imperfect, at least in plans of mixed scenery.

1904. For protracting rural objects various modes have been adopted by land-surveyors; trees are sometimes shown by small crosses or ciphers, triangles or dots (fig. 350. a); by

an orbiculate line representing the extension of the branches or head, and a dot in the place of the trunk (a and c); by the same, with the addition of a shadow, taken when the sun is south or south-west, and his elevation exactly 45°, by which the points of the compass are readily ascertained throughout the plan, and the shape of the head, and the height of the tree exhibited (c); sometimes an elevation or profile of the tree is given, either
in foliage (f), or to show the form of the trunk and branches (g), or merely to give a rude idea of a tree (c). Hedge-rows, whether with or without trees, are either shown in elevation or profile (h), or in vertical profile or bird's-eye view (i). They may be delineated either in skeleton or foliage. Buildings may be shown either in general plan (k), detailed plan (l), vertical profile of the roof (m), elevation (n), perspective view (o); or a plan may be given (p), and a diagonal elevation (q) taken and placed opposite the plan in the margin of the map. A pictorial surveyor, who understands perspective, and is desirous of conveying a correct idea of the subject he is to measure and delineate, will readily find expediency for attaining success.

1905. In portraying the general surface of land-estates, different modes have been adopted by modern land-surveyors. The first we shall mention is the old mode of giving what may be called the ground-lines only; as of roads, fences, water-courses, situations of buildings and trees. (fig. 351.) This mode has no other pretensions than that of accuracy of dimensions, and can give few ideas to a stranger who has not seen the property, beside those of its contents and general outline.

1906. In the second, elevations of the objects are added to these lines; but which, in crowded parts, tend much to obscure them. (fig. 352.) This mode is perhaps the best calculated of any to give common observers a general notion of an estate; more especially if ably executed. Very frequently, however, this mode is attempted by artists ignorant of the first principles of drawing, optics, or perspective, and without taste.

1907. In the third, a vertical profile, or geometrical bird's-eye view, that is, a bird's-eye view in which all the objects are laid down to a scale is presented. In this the upper surface of every object is seen exactly as it would appear to an eye considerably elevated above it, and looking centrically down on it. (fig. 353.) This mode, properly executed,
is calculated to give a more accurate idea of the furniture or surface-objects of an estate than any other; and if the declivities be correctly indicated, and the shade of the hollows and eminences be laid on with reference to some medium elevation, referred to or illustrated by sections, taken in the direction of indicated lines (a...b), it will give an equally correct idea of the variations of the ground. In short, it is the best mode for most purposes, and is now coming into general use.

1908. A very complete method of giving the plan of an estate, is to adopt the profile manner and include such a portion of the plans of the adjoining estates or country as shall be contained within a circle of moderate extent (fig. 354.), the centre of which may be the centre of the demesne-lands, family-mansion, or prospect-tower. Around a map so formed, the distant scenery, as seen from the roof of the house or prospect-tower, may form a panoramic circumference, or margin of prospects. (fig. 354.) In all these modes, dimensions and contents are given or obtainable along with effect; in those which follow, effect or general appearance only is obtained.

1909. The natural bird's-eye view is intended to give a general idea of the external appearance of an estate. In this the eye of the spectator is supposed to be considerably elevated above the centre of the estate, and all the objects are portrayed exactly as they would appear to him in that situation; largest in the centre, and gradually diminishing to the circumference of the circle of vision. In such a delineation, parts of other adjoining estates may often require to be included, in order to complete the circle; but these are necessary to the general idea, and can easily be distinguished from the principal property by minute marks on the delineation.

1910. In the panoramic view, the delineator supposes himself placed on an eminence, as the roof of the mansion, where centrical, and looking round on all that he sees on every side. Where there is a prominent hill, or where the mansion is on an eminence, this is a very desirable mode of giving a general idea of a domain, and by the aid of horizontal lines and lines converging to them from the centre of vision, some idea may be had, on flat surfaces at least, of the relative heights and distances of objects.

1911. A simple mode is to give a general view, or distant prospect of the estate, or its
principal parts (fig. 355.), as seen from some elevated conspicuous hill, building, or object near it; or if the estate, as is frequently the case, is situated on the side of a hill, or range of hills, a situation on the plain, or flat grounds opposite to it, will be sufficient.

1912. Great improvements have been made in the art of delineating estates by T. Hornor, an elegant and scientific chorometer and draughtsman. See his Mode of Delineating Estates, 8vo. 1813; and Lehman’s Topographical Plan Drawing, oblong fol. 1822. Models of estates are also formed in cork, papier machée, and other substances, which for hilly scenery are very useful and entertaining.

Sect. II. Of transferring Designs from Paper or Memory to Ground.

1913. Staking or marking out plane is a subject requiring much greater skill than the last, on account of the inequalities and other obstructions met with on the ground’s surface. It may be considered, 1. As to transferring figures to plane surfaces; 2. To irregular or obstructed surfaces; and, 3. Arranging quantities.

Subsect. 1. Transferring Figures and Designs to plane Surfaces.

1914. The transferring of plane or regular figures to even ground is nothing more than performing the elementary problems of geometry on a large scale. The subject has been amply illustrated by Switzer, Le Blond, and other writers of their day; but a very few examples will here suffice, as the school education of gardeners is now superior to what it was in those times.

1915. A perpendicular to any line may either be found by taking a garden-line, doubling a portion of it, and applying the extremities at equal distances from the point whence the perpendicular is to proceed (fig. 356. a); or more simply, but on a large scale with less accuracy, by applying the garden-square (b), or on any scale by the use of a rope or line united at the extremity, and divided in the proportions of 6, 8, and 10 (c). The 6 is to be placed as the perpendicular of a right-angled triangle, the 8 as the base, and the 10 as the hypotenuse; or three rods of similar proportions, or divided into feet, and the proper numbers taken, may be used for this purpose. Switzer informs us this was the mode in which all right-angled figures in gardens, and all other works, were set out in his time.

1916. To divide an angle, a line united at the extremities, and divided into four equal parts (d), may readily be so applied to any angle as to divide it equally; or the same thing may be done by a portion of line bisected, and its extremities applied at equal distances from the angle (e). A line divided into three equal parts readily forms an equilateral triangle (fig. 356. f).

1917. To describe an oval within a given length, the length may be divided into three equal parts; then let the two inner points so found be the centres of two circles which shall form the ends of the oval, and the sides may be formed by segments whose centres are the intersecting points of the circles (fig. 357. a). The same oval may be formed by
dividing the given line into four parts; forming the ends by segments of which the two outermost points are the centres, and the sides by segments proceeding from a line passing at right angles through the centre of the given line (fig. 357. b).

1918. The gardener’s oval, or one in which both diameters are given, is thus formed. Bisect the long diameter by the transverse one, itself thus bisected by the other. Divide half the transverse diameter into three parts. Take one of these parts, and set it off from both extremities of the long diameter. Fix there two pins or stakes, and fix a third stake one part from the end of the transverse diameter; double a line and put it round these stakes, of such a length that when stretched, it may touch the extremities of one of the diameters. Then, with a pin in this extremity, move it completely round, and so strike out the oval (fig. 357. c). The long and short diameters are more easily divided arithmetically; thus, supposing the given length of the oval be ninety feet, and its width sixty feet; then the third part of half of the width is ten feet, and this distance set back from the extremities of the diameters gives the situation of the stakes at once.

1919. A spiral line, or volute, may be sometimes required in gardening, for laying out labyrinths or curious parterres. The width or diameter of the spiral being given (fig. 358. l, h), bisect it, and divide each half into as many parts as the spiral is to form revolutions (fig. 358. g to h). Then, from the centre draw all the halves of the spirals which are on one side of the diameter line (bc, dc, fg, hi); and from the point where the first semispiral intersects the diameter line (b), as a centre, draw all the others (dc, fe, hg).

1920. Uniting three points in a curved line. A very useful problem both in laying down plans on paper, and transferring them to gardening, is that which teaches how, from any three points (fig. 359. a, b, c), not in a straight line, to find the centre of a circle whose circumference shall pass through them. Imagine the three points connected by two straight lines; bisect these lines by others (g and e), perpendicular to them, and where these intersect (at g) will be found the centre of the circle whose circumference shall pass through the three points.

1921. The method of laying out polygons on even ground, or any geometrical figure, will be perfectly simple to such as can perform the problems on paper; all the difference on the ground is, that the line is used instead of the compasses, with or without the assistance of the square and arithmetical calculation.

1922. Laying out the ground-lines of gardens, parterres, or any large figures on plain surfaces, is merely a mixed application of geometrical problems. It is only necessary to premise, that a straight line is found by placing rods upright, so as they may range one behind the other at convenient distances, and so accurately adjusted, that the one next the eye may conceal all the rest. A plan of a garden, &c. (fig. 360. a) being given with a scale and north and south line attached, first find its extreme dimensions, and supposing you have space sufficient for laying it out, find the central lines (fig. 361. a, a, b, b), and lay them down first, distinguishing them by rows of stakes; then from these set off the lines of the central plot, if any, the walks, alleys, walls, &c., distinguishing them by strong stakes, which may remain till the ground is put into proper form.

1923. In laying out polygonal gardens, or plots, or ponds (fig. 360. b), when the dimen-
sions are too great for inscribing a circle of the full size with a line; the obvious mode is to form a small circle in the centre, and mark the figure on its circumference; then from the points where the sides intersect radii can be extended as far as required, and the length of one being found, the rest can be adjusted accordingly, and the plot thus laid out of the required size. (fig. 362.)

1924. Intricate and fanciful figures of parterres are most correctly transferred to ground, as they are copied on paper, by covering the figure to be copied with squares (fig. 363. a) formed by temporary lines intersecting each other at equal distances and right angles, and by tracing on the ground similar squares, but much larger, according to the scale (fig. 363. b). Sometimes the figure is drawn on paper in black, and the squares in red, while the squares on the ground are formed as sawyers mark the intended path of the saw before sawing up a log of timber; that is, by stretching cords rubbed with chalk, which, by being struck on the ground (previously made perfectly smooth), leave white lines. With the plan in one hand and a pointed rod in the other, the design is thus readily traced across these indications. The French and Italians lay out their most curious parterres (fig. 364.) in this way.

Subsect. 2. Transferring Figures and Designs to irregular Surfaces.

1925. Staking or marking out plans on irregular surfaces constitutes the most difficult part of practice, whether in arranging grounds in the country, or streets, or other improvements in towns. These difficulties do not arise from the intricacy of the principles of action; but from the variety of operations often requisite to overcome the obstruc-
1926. Where a straight line is to be indicated among objects or inequalities not more than fifteen or twenty feet high, its plan or tract on the earth (fig. 365. a \ldots b) may be found by the use of poles, a few feet higher than the elevation of the obstructions, the director being placed on a step-ladder, or other elevation at one end. Where this method cannot be adopted on account of the height of the inequalities, the line must either be formed along the summits of these inequalities, which may be done if they are houses, hills, or trees; or parallel lines (c, d, e) formed where practicable, and the main line found by offsets (f, g, h) from those collateral lines at such places as are suitable. A third method, but one not always perfectly accurate, is to take a plan of the field or scene of operations, and on this to set out the proposed line; then by ascertaining its bearings and distances relatively to the obstructions, it may be transferred from the paper to the ground. In carrying straight lines through woods, lanterns have been used; but a much more correct method is to elevate poles above the surface of the wood.

1927. Continuous lines may always be made perfectly straight, however irregular the surface, by following the same parallel as indicated by points of the compass; or by the shadow of the operator during sunshine. If the needle does not move, or the shadow of the spectator is always projected at the same angle to his course, the direction in which he walks, in either case, must be straight. The mode of forming right lines in such circumstances being understood, the formation of right-lined figures is merely a repetition of the process, uniting each side by the required angle.

1928. Curved lines on irregular surfaces are in general only to be laid down by the previous establishment of straight lines; first, leading straight lines (fig. 348. a, b, c) and next secondary straight lines (fig. 348. d, d), which shall form skeletons to the curves. A second method, and on a large scale by much the most certain, is to find the leading points of the curves by triangles from a known base or known bases; but as both modes are rare in the practice of gardening, they need not be enlarged on.

1929. Circles, ovals, and every description of curvilinear figure may be laid down by either of the above modes; but where the obstructions are not great, circles, or parts of circles, may be transferred more expeditiously by the following method. The diameter of the circle (fig. 366.2), and any two points (a and c) which its circumference is to touch, being given, next ascertain the side of the largest square which the circle will contain. Then, if the director place himself in the given point of the circumference, and look either through the sights of a theodolite, or along the edge of a common carpenter's square (d), or any right-angled board, the straight line traced by his eye will intersect the situation of the circumference of the circle; if he then causes to be measured along that straight line, the length of the side of the square contained within the circle, the extent of the dimension will determine a point in the circumference. Then looking along the other side of the square, or through the sights of the theodolite at right angles to the former observation, he will by a similar process determine another circumferential point; and now, by changing his position either to the right or left, taking care to set off always the same dimension from the side of the square, he will trace out the circumference of the circle or any portion of it. It is evident to any person in the slightest degree acquainted with
practical geometry, that the same object may be attained by an adjusted triangle (such as e), the extremities of which will indicate points in the circumference without further trouble.

1930. Other modes on similar principles, well known to land-surveyors, are occasionally resorted to in laying out gardens, especially in the geometric style, and in preparing the foundations of farmeries, and other rural offices and appendages. A very obvious application of it is that of reducing an irregular basin of water to a circular figure. The director moves round with the adjusted triangle (fig. 367, a); his assistant sets off the dimensions and as each point in the circumference is ascertained, it is marked by a stake (b, c, d).

1931. A level line (fig. 368, f, f), whether straight or curved in direction, can only be determined on an irregular surface by measuring down from an elevated level line (a), or from level lines in parallel directions, and so transferring the points by horizontal levels to the proper line. Straight rods are the ready means of measuring down, and the points must be marked by hillocks or hollows (b); or by smooth-headed stakes driven into the surface, and protruding above, or sunk under it, according to the obstructions.

1932. Lines of uniform acclivity or declivity (fig. 368, e, c, e) are readily formed on the same principle. In this and the former case, the common level and the boring-pieces (a and d), with measuring rods and stakes, are all the instruments required. The formation of level lines and uniform slopes, by the boring-pieces and common level, ought to be familiar to every working-gardener; for, without considerable adroitness in this department of garden-operations, none can be considered as fit to form a walk, or even plant a box-edging.

1933. Levelling for terrace-slopes (fig. 369), or for geometrical surfaces, however varied, is performed by the union of both modes, and requires no explanation to those who have acquired the rudiments of geometry, or understand what has been described.

Subsect. 3. Of the Arrangement of Quantities.

1934. The dividing and subdividing of land is generally the business of the land-surveyor, but it sometimes comes under the practice of the gardener, on a small scale, and on simple principles. Thus it may be required to determine the dimensions of a square, of a circle, of an oval, or of a mixed figure of a kitchen-garden, which shall contain a certain
number of acres, or acres and parts of acres. Or, on a certain compartment in a garden of given breadth and length, it may be required to sow or plant a certain number of poles of any given crop, &c.

1935. Where the figures are simple and regular, as squares, parallelograms, triangles, circles, &c., these problems are easily solved; but where they are irregular, the safest way for practical gardeners, not much in the habit of calculation, is by trial and correction. Thus, supposing it required to find the dimensions and ground-plan of a garden-wall, which shall enclose two acres, the north and south walls to be straight and parallel, and the two ends parts of ellipses. Try a parallelogram, which shall contain \(\frac{1}{2}\) acres, and try and adjust two curves to its ends, which shall each contain \(\frac{1}{2}\) of an acre. If an eighth of an acre does not give sufficiently curved ends, narrow the parallelogram part a little, which will admit an increase to the curved ends. All this being laid down on paper to a scale, when the figure is completed, ascertain its contents by the scale, and vary it as above, till it corresponds exactly with what is required.

1936. For more intricate figures, first cover the paper with squares, each containing a certain area; say a yard, a pole, &c., according to the magnitude of the design to be adjusted. Then, on these squares adjust the form and the contents of the given figure, by alternate delineations of the desired shape, and numbering the squares for the desired contents. When the end appears to be attained, prove the whole by measuring from the scale.

1937. With respect to measuring for cropping compartments or borders, supposing it is desired to sow three poles of turnips on a compartment 60 feet broad, then the first question is simply, given 60 feet as one side, required the length of another requisite to form a pole. A pole contains \(30\frac{1}{2}\) square yards, or \(273\frac{1}{2}\) square feet; dividing the last sum by 60, the quotient, 4 feet \(6\frac{1}{2}\), is the length of one pole at this breadth. Or, if by links, then 60 feet = 136 \(\frac{2}{3}\) links, and 625 square links = 1 square pole; hence 625 = 136 \(\frac{2}{3}\) = 6 \(\frac{1}{2}\) links. 3 \(\times\) 4 feet \(6\frac{1}{2}\) inches, or \(3 \times 6\frac{1}{2}\) links = 13 feet 8 inches, or 20 \(\frac{1}{2}\) links, the length of three poles of the given breadth.

1938. For arranging work done by contract, it is necessary for the gardener to be able to determine the superficial and solid contents of ground, whether it is to be cultivated on the surface, as in digging or hoeing; turned over to a considerable depth, as in digging drains or trenching; or removed from its place, as in former excavation for water or foundations. All this is abundantly simple, where the first rudiments of mensuration are understood. The most important part is what relates to digging out large excavations, and wheeling the earth to different distances; and to guide in this, the following rules, known to every canal contractor, may be worth attending to by the gardener.

1939. For excavating and transporting earth. In soft ground, where no other tool than the spade is necessary, a man will throw up a cubic yard of 27 solid feet in an hour, or ten cubic yards in a day. But if picking or hacking be necessary, an additional man will be required; and very strong gravel will require two. The rates of a cubic yard, depending thus upon each circumstance, they will be in the ratio of the arithmetical numbers 1, 2, 3.

If, therefore, the wages of a laborer be \(2s.\ 6d.\) per day, the price of a yard will be \(3d.\) for cutting only, \(6d.\) for cutting and hacking, and \(9d.\) when two hackers are necessary. In sandy ground, when wheeling is requisite, three men will be required to remove 30 cubic yards in a day, to the distance of 20 yards, two filling and one wheeling; but to remove the same quantity in a day, to any greater distance, an additional man will be required for every twenty yards.

To find the price of removing any number of cubic yards to any given distance: Divide the diameter in yards by 20, which gives the number of wheels; add the two cutters to the quotient, and you will have the whole number employed; multiply the sum by the daily wages of a laborer, and the produce will be the price of 30 cubic yards. Then, as 20 cubic yards is to the whole number, so is the price of 30 cubic yards to the cost of the whole.

Example. What will it cost to remove 2730 cubic yards to the distance of 120 yards, a man’s wages being three shillings per day? First, \(120 \div 20 = 6\), the number of wheelers; then, + \(\frac{1}{2}\) fillers = 8 men employed, which, at three shillings per day, gives 24 shillings as the price of 30 cubic yards; then \(30 \times 24 = 720\) and \(34 \times 2730 \div 30 = 110\).

For elementary instructions in this department, see Hutton’s Mensuration, Nicholson’s Architectural Dictionary, and the article Canal, in the principal Encyclopedias.

Sect. III. Of carrying Designs into Execution.

1940. To realise alterations projected or marked out on the ground, recourse is had to the mechanical operations of gardening. These require to be directed to the following objects. Removing surface incumbrances, smoothing surfaces, draining off superfluous water, forming excavations for retaining water, forming artificial surfaces, and forming walks and roads.

1941. Removing surface incumbrances is one of the first operations of improvement in reclaiming neglected lands, or preparing them for ulterior purposes. The obstacles are generally large blocks of stone, bushes, roots of trees, and sometimes artificial obstacles, as parts of walls, hedges, buildings, &c. Where the stones cannot ultimately be ren-
CARRYING DESIGNS INTO EXECUTION.

1942. Smoothing surfaces. Whatever be the nature of the future improvements, this operation generally takes place to a certain extent after the removal of obstacles. Pits, quarries, pools, &c. are to be filled up; banks, dykes, artificial mounds, and excrescences to be broken down and scattered about, before the natural surface can be duly understood and appreciated, and before drains and other preliminary improvements, as roads, fences, &c., can be conveniently marked out.

1943. Drawing off superficial water by subterranean drains. The theory of this subject has been already noticed (1096.), and as it more properly belongs to agriculture than gardening, we shall confine our remarks to execution. The designer or director of the improvements, having, by the aid of levelling, and consideration of the causes of the superficial moisture, marked out by proper stakes the main drain and lateral cuts, the lowest point or outlet of the former is first to be begun on, and excavated to the proper width and depth. If the soil is very soft, the materials for filling in, or forming the channel, or drain, should have been previously carted there, as this operation, performed on soft ground after the excavation is made, is apt to damage the sides of the drain. No part of the drain ought to be filled, till the whole has been completed, and any errors in the level of its bottom or water-way corrected. The height to which the materials are to be laid, must be regulated by the use to which the surface is to be applied. For permanent pastures, as in lawns and parks, they may be brought near the surface, but in kitchen-gardens, or sceneries were digging or trenching are occasionally to take place, they should not come within six inches of the bottom of the loosened strata. As to materials for drains, whatever will form a porous or hollow stratum or vein may be employed; but round stones are unquestionably the most durable for collecting-drains; and tubes of earthenware, or built drains of stone or bricks, for drains of conveyance. The most complete description of master-drain, is one with a built cylinder or barrel of stone or brick below, covered by a vein or vertical stratum of round stones, terminating near the surface in coarse gravel. Wherever much draining is to be done, all the various methods should be considered as detailed in the county surveys, and collected in Marshall’s Treatise on Landed Property, and Johnston’s System of Draining; and those fixed on which may be considered as most suitable to the particular case.

1944. Forming excavations for retaining water. Previously to commencing this operation, the levels must be staked out with great accuracy, as well as the places indicated from which the larger masses of earth are to be moved or to which they are to be taken. Excavations for water vary in respect to the difficulties and manner of execution, according as they may be intended for running or stagnated water; for water already existing on the spot, or to be brought there, or according to the nature of the soil and surface. For running water more depends on the design than on the execution; for a current, if well directed, will, in a short time, form a suitable bed and banks for itself; but for stagnated water all depends on art, both in the design of the shape and the execution of the bed and margin. Water already existing in a body on the spot generally implies a suitableness of soil for retaining it, and the existence of springs for an increased supply, and these serve as useful guides in the course of execution: but where water is to be brought to a situation, it generally implies an unsuitableness both of soil and surface to retain it, and hence requires the greatest attention in the application of art, both as to design and execution. The most suitable surface for water is a hollow or level, and the best soil a clay or strong loam. In all these cases the executive part reduces itself to three oper-
ations; the removal and disposal of the earth, the formation of the bed and margin, and the formation of the dam or head and sluice.

1946. In the removal and disposal of the earth, regard should be had to preserve the best soil for what is to be future surface; and, in poor lands, it may often be advisable to dig or pare off the surface of the spots to be covered by the excavated earth, and preserve them for the same purpose. Where the new soil is to be thinly scattered over the old, fallowing, trenching, or digging may effect the proper mixture. When large masses of new earth are to be laid down, that of worse quality must be farthest removed from the probable reach of the roots of future trees; or, if the roots of trees will penetrate the whole mass, then the whole soil should be mixed. Gravelly materials should be kept at such a distance from the margin of the water, as not to act as a drain from it; and, in forming the mass of earth requisite at most dams or heads, the less gravel or porous matter used alone, the more compact and retentive will be the head. In every mode in which excavated earth is disposed of, care is requisite to blend its outlines with those already existing, so as to avoid all appearance of patches laid on, bumps, warts, or excrescences, than which nothing is more disagreeable in surfaces.

1947. In the formation of the bed, where the excavation has been made in a level surface, no farther attention is requisite than attending to the depths indicated in the design, which will generally be greatest towards the middle, and diminishing to the sides, as in nature. Few pieces of water require to be deeper in the middle than ten feet, which will generally deter cattle from wading across them, and prove unfavorable for the growth of most aquatic plants. Where water is formed by damming up, or throwing a head across a hollow, of which, perhaps, the most notable instance on record is that of Blenheim, the bottom does not require any attention, excepting adjoining the head; the mass of materials forming which should form an inclined plane under the body of water for the sake of securing the head; and to prevent the water from penetrating into this mass of materials, its surface should be regularly clayed or puddled over, as well as a part of the firm ground on all sides, and even in the bottom of the excavation. For if this firm ground is of a sandy or gravelly nature, the water may, by entering it, find its way to the mass of new and not yet consolidated earthy matters, and by softening them, speedily ruin the whole mound or head. A safe mode is to leave the head to consolidate for a year or more before filling with water. This was Brown's practice at Blenheim, Harewood Hall, and other places.

1948. When water is formed on the side of a hill, the lower part of the excavation must be raised and clayed with equal care, as in the case of the head or dam, and for the same reasons. It is almost needless to mention, that claying must never be omitted where the bottom or sides are either newly formed, or not naturally retentive of water. Where clay cannot be had, loamy, or calcareous, and even somewhat sandy earth, by abundant working, becomes retentive of water. This the celebrated engineer Brindley first discovered and practised.

1949. The margin of all water, where nature is imitated, ought, as much as possible, to be formed of stony or gravelly materials, as most likely to give a dry appearance quite to the edge of the water, to admit of walking there, of cattle drinking without poaching and bemoaning themselves, and to prevent the growth of such grasses and aquatics as communicate a morass or marshy appearance; and finally as being more natural and picturesque than banks of mud. For this purpose, during the excavation, all or a suitable quantity of such gravelly or stony materials as occur, should be reserved for depositing along the margin, for at least one yard beyond the edge of the water, and two yards down the slope of the bed. If suitable materials are not to be had from the excavation, they should be procured; for without them there can be but little beauty in the margins at least of stagnated water. The margins of rivers may be left in a great degree to nature, watching every proper opportunity after floods or winds, to heighten indications of picturesque effects, not materially inconsistent with local character and utility.

1950. In the formation of the head, or dam (fig. 370. d), the points requiring particular attention are the claying, and the forming the sluice or valve for emptying the pond. Claying should either be performed over the whole of the inner surface of the head, or by a perpendicular stratum of clay in the middle of the bank.
The last mode is the most simple of execution; but if the great body of loose materials are of a sandy or porous nature, the former will be found the safest; either however, well executed, will suffice; and in this point of practice, execution is certainly of more consequence than design.

1951. The sluice is the stopper or valve to a drain (fig. 370. c), carried through the bank of a piece of artificial water at the lowest part of its bed, in order to be able to empty it at pleasure. There are various kinds, from the simple tube and stopper (fig. 371. a), to the plank-sluice (c), or grooved frame (b). This last is formed of a plate of boards, generally two or three feet wide, and six or eight feet high, attached to a stalk, and worked by means of a pinion and rachet in a frame of timber. The sluice is built vertically into the drain as a damper is into a flue, and the length of the stalk and frame is always such as to reach somewhat above the ground's surface for convenience of working. The grand object as to the sluice is to construct it so as to admit the least possible escape of water. This will generally be best attained by forming the tunnel, in which the sluice is to be built, in the solid ground at the side of the head, and not in the new and loose earth, building it of masonry or brick set in cement, claying it completely on all sides, and fitting in the sluice with the greatest nicety.

1952. Syphon sluice. As it is practically impossible to form sluices and drains that do not lose more or less water, owing to the great pressure of the volume in the lake or pond, it is better, where the supply is very limited, to have no drain or sluice, and to draw off the water when required by a large syphon, which may easily be formed of boards; or a drain may be formed, and, instead of a sluice, a well of clay adopted as a stopper. The power of drawing off the water is seldom used, and, unless in fishponds, or where frequent clearing is necessary, sluices are of little use. The superfluous water which escapes over the head when abundant, may form a cascade or waterfall; but where the waste is small, it may escape at one side (fig. 371. a) as a small gurgling rill over a bed formed of well-worked clay, to prevent its working out hollows, and covered by gravel, stones, &c., to give it a clear and natural-like appearance. As the head is generally a straight mound, destitute of natural beauty, it should be disguised by small islands (fig. 372. b, c), or varied by planting on the margin, or both; but as our present business is merely to describe the operations requisite to the formation of pieces of water, we must refer, for what concerns it as a material of landscape, to Landscape-gardening. (Part III. Book IV.)

1953. Surfaces to imitate nature, such as hills, knolls, and all the variety of raised surfaces in pleasure-grounds, are formed by heaping up materials in the indicated shapes; and hollows of equal variety, by hollowing them out; in both cases, studying to keep the best earth at the surface, and so to blend the forms with those to which they are united, that no line of demarcation may ever afterwards be discoverable.

1954. Surfaces newly artificial, as levels, terraces, slopes, banks, beds of earth, or dung-beds, being once distinctly marked out, are executed with equal facility and greater certainty of attaining the end or effect. Formerly the geometric style of gardening afforded an ample field for the exercise of this class of operations; but at present they are chiefly confined to the kitchen-garden, the sites of buildings, and a limited space around
the mansion. Whatever may be the surface destined for a court or square of buildings, as a stable-yard or farmery, it must be reduced to a plane or planes connected in such a way as not to interfere with utility or effect. It is not essential that the surface be formed to a perfect level, or to any one slope, but that order and connection should enter into the choice of the slopes, whatever that may be. In kitchen-gardens it sometimes happens that a level, or one general slope, may be adopted; but much more frequently that different slopes enter into the composition of the enclosed surface. These subordinate planes or surfaces are all so connected as to balance and harmonise, and present to the intelligent eye a work, not of chance, but of design and reflection. In a seemingly level garden it often happens that not one of the compartments is level; but each compartment of itself forms one plane, diverging from the centre, north wall, or some other point of the garden, and terminating on the same level, at the extreme corners of the compartment, or at the lower extremity of the garden. Besides these means, the formation of raised borders, and the furniture of gardens, such as espaliers, bushes, &c. enable the designer to harmonise forms and surfaces seemingly the most incongruous and unsuitable for a scene of culture.

1955. There are two modes of reducing an irregular surface to one plane. The first is by taking sections of the surface in parallel lines at every ten or twenty feet distance, according as the surface may be more or less irregular; laying down these sections on paper geometrically, and from the whole finding a mean section. The stakes of all the parallel lines of levels still remaining in the ground, it will be easy to transfer the mean section by raising these stakes in some places, and lowering them in others, as the scale of the diagram will direct. The second and more general mode is by approximation, or trial and correction, which, in all ordinary cases, is sufficiently correct. Suppose an irregular surface, 100 feet square, is to be reduced to a level or plane. The degree of slope is first ascertained (by the American or any other level) from the highest side of the square to the lower, and it is found, we shall suppose, that the ground will not easily reduce to a horizontal surface. It is, therefore, determined to reduce it to a slope; and for this purpose a certain height is determined on by the eye for the extremities of the slope; in fixing on which, the object is to adjust the slope to the earth, so as the former may be completed without exterior aid or superfluity. Supposing the lower side of the plot to be twenty-five inches below the level of the upper side, then the fall is a quarter of an inch in each foot, and a few lines of stakes can be run across the ground in the direction of the slope, with their tops adjusted to this declivity. Or this may be omitted, and the same end attained by boring-pieces used after the ground has been roughly levelled. But this is one, among many parts of the business of a gardener, which can more readily be acquired by practice than verbal instruction.

1956. Walks are spaces in gardens formed for the purposes of inspecting the garden, recreation, and carrying on the operations of gardening. As one great requisite is, that they should always be dry, the bottom of the walk in most cases forms a drain. There are three descriptions of walks common to gardens, those of gravel, sand, and grass. All walks consist of two parts, their substrata and surface-covering. The substratum is generally placed in an excavation, the section of which is a segment of a circle, or an inverted pointed arch, being deepest in the centre, where, in wet soils and situations, a notch or drain is often formed to carry off the water which oozes from the sides of the bottom, or sinks through the gravel. In all ordinary cases, however, the water will run off without this notch, provided the general levels of the bottoms of the walks or the drains which cross them, or lead from them, be contrived accordingly. The foundation of the walks is to be filled with stones, the largest at bottom; or with rubbish of old buildings, flints, or any other similar materials, observing always to place the smallest at top. When this is done, before the covering of gravel, sand, or turf is laid on, the substratum should be well rolled, so as it may never afterwards vary its position, either with the weight of the covering, or any weight which may pass over it.

1957. The covering of gravel (fig. 373. a) need seldom be thicker than six inches, and generally four inches will be sufficient. That this gravel may bind in so thin a stratum, it is requisite that it be free from larger stones than those the size of a pigeon's egg, that the general size be that of large gooseberries or plums, and that there be about a sixth part of rusty sandy matter to promote its binding. The choice of gravel is seldom within the power of the gardener; but, in general, pit-gravel is to be preferred to river-gravel, as binding better, and having a better color. Gravel abounding in oxide of iron, if laid down where it is finally to remain, when newly taken out of the pit, and well watered and rolled, will often bind into one compact body like what is called puddling-stone. Such gravels, however,
are seldom well colored. The best in this respect in England, and also a good gravel for binding, is the gravel of Kensington, to which good qualities it adds of being the most beautiful in the world. There are some very agreeable sea-gravels, formed chiefly of small shells, or fragments of larger ones. The way to make a handsome walk with this gravel is to mix it with about a tenth part of a composition consisting of equal parts of brickdust and puzolana earth or Roman cement. This done, and the gravel laid down in a wet state, and well rolled, it will form a surface like that of shell-marble.

1958. Where a covering of sand is adopted, its thickness must depend on its qualities, and whether sand is taken from preference or necessity. When sand is taken from preference, the intention is to produce soft walks, which shall yield to the feet like turf, in which case its thickness may be from three to six inches; but if sand is used because gravel cannot be procured, then little more should be laid on than what is sufficient to fill up the interstices of the upper surface of the substrata. Sometimes an attempt is made to bind such sand, by mixing it with dried clay in a state of powder, or with the scrapings of stone roads, and then watering and rolling; but it is not often that this succeeds; and it may certainly be considered as unfortunate where the best walks about a residence are covered with sand.

1959. The covering of turf and earth (fig. 373. b) should not be less than six inches in thickness, that there may be sufficient pasturage and moisture for the roots of the grasses in the dry season. For this purpose, the soil laid under the turf should be a medium between a stiff clayey and a loose sandy soil, so as more completely to serve as a sponge than either.

1960. Substitutes for gravel and sand are burned lumps of clay reduced to powder, pounded bricks, stones, or slates, scoria, ashes, soaper's waste, coal, shells, sawdust, tanner's bark, ferruginous earth, and even moss or peat-earth. Bark and peat-earth are often used in Holland; the former, when fresh, has much of the color of Kensington gravel, and assorts well with vegetation.

1961. Substitutes for turf are green mosses recently gathered and stuck on mortar or cement; the same process with fihens from trees, or with flow-moss or heath-tops.

1962. The form of the surface of gravel, sand, and grass walks, should almost always be flat; or, in the case of gravel, gently raised in the middle, so as to throw the water towards the sides, in approaching which it may sink gently into the substrata. But in turf walks this should never be attempted; as it is desirable, on account of equally watering the plants, and retaining an equal firmness throughout their surface, that the water should sink in where it falls. It is a common practice to form turf walks of solid earth, without any regard to the substrata; and this succeeds very well in dry soils, and where such walks are little used, excepting in summer; but whenever turf walks are to be in constant use, the above is much the best way of forming them. Gravel and sand have, in like manner, been laid on the surface of the soil in small gardens, and in very dry sub-soils, and where this can be done with the attainment of the desired objects, it has this advantage, that the roots of trees may range under the walks, as indeed always happens in shrubberies and plantations. The scoria of metals, coal-ashes, the refuse of mines and glass-works, and other similar matters, are often used instead of gravel; but their color seldom harmonises well with that of vegetation.

1963. The breadth of walks generally depends on the extent or scale of the whole residence, and not of the particular garden or scene, which may be small, and yet connected with greater. They should never be narrower than is sufficient to allow a party of two to walk abreast, the minimum breadth for which is four feet six inches; but they may be large enough for a party of half a dozen, or in public walks, or walks in extensive pleasure-grounds, avenues, &c., for one or two dozen. For the latter number thirty-six feet suffices. The direction of walks depends on their particular use, and connection with the different scenes or subjects of gardening.

1964. Alleys are smaller walks generally covered with a thin coat of sand, gravel, or shells. In parterres they are sometimes of various widths, to suit the particular forms which constitute the design; and there also they are sometimes covered with different sorts of gravels, shells, scoriae, &c., or paved with flints, pebbles, &c.; but the alleys of separation, in walled gardens, are generally two feet wide, and formed in right lines, parallel to the main walks, or borders. Sometimes they are not gravelled, and at other times they are covered with road- grit, or the scrapings of roads; which, of course, is to be considered as the powder of the material of which the road is made, mixed with vegetable matter from the droppings of horses and cattle, and is considered as well adapted for binding or forming a compact surface.

1965. Roads are walks on a large scale; they are formed on the same general plan; but when of fifteen or twenty feet in breadth, and on a wet or retentive soil, they have generally a drain on each side instead of one in the centre. On the sides of slopes, where, during heavy rains, these roads intercept the water from the upper grounds, they should have frequent gratings, or pierced stones, communicating with the drains on
the upper side (fig. 374.), unless provision is made for intercepting the water before it comes on the gravel, by a gentle hollow (a), running parallel and close to the road, and communicating in like manner with the drains.

1966. The durability and comfort of roads and walks depend on their power to resist the action of animals walking on them, of machines being rolled over them, of weather, and of vegetation. A dry firm substratum is necessary for all these purposes; and this, as already observed, is to be obtained by draining either in the centre or in the sides, and by a stratum of gravel or fragments of stones; the largest, in walks, of two or three ounces each, and in garden-roads, of six or eight ounces; in both cases covered with smaller gravel. For resisting animals, a degree of compactness, solidity, and homogeneous texture of surface is requisite, according to the weight of the animals and their burdens, and the area of their feet. Thus, supposing a man to weigh seven hundred weight, and to carry a load of two hundred weight, and the area of one of his feet to be twenty-five inches, then the walk or road will require to bear at least forty pounds per square inch, and so on. But an animal not only presses vertically on a walk or road, but his feet (the feet of man singly, and of quadrupeds relatively to each other), acting as levers of the third kind, have a tendency to force up and derange the materials under the point of the foot in the action of walking, in the same way as the lower end of a ladder, when rearing up against a wall, has a tendency to press into and derange that part of the ground which acts as a fulcrum. Hence an additional reason for firmness of surface, and also for using small materials; for if the end of a ladder, or the extremity of the foot, or any point of pressure, were to exert itself on one end or extremity of a stone, it would act as a weight on the end of a lever; and, depressing one end and raising the other end, would derange at once the substratum and the surface. During rain, or when the surface of the road was moist, this operation would go on in at least a duplicate ratio. Whatever may be the weight of a four-wheeled carriage or waggon, it presses on the road on four points only, whose united areas seldom exceed one foot; hence the necessity of firmness, and also of materials reduced to a size, whose areas are less than the separate areas of the four pressing points, in order to prevent derangement from leverage or compound action. This subject has been ably illustrated by R. L. Edgeworth, and practically exemplified, to a great and beneficial extent, by J. L. M'Adam (Rules for repairing Roads, &c. 1823), and bids fair to effect an entire change in the system of public road-making followed in this country. (See our Encyc. of Agriculture.)

1967. To resist weather, the grand object is to get rid of superfluous water; subterraneous sources are to be cut off by drains, and surface water is not to be allowed to sink into the road, but the surface gently raised, and rendered and kept, by rolling and continually obliterating foot or machine marks, so smooth and impervious, as to throw the water entirely to the sides. By this means, the effects of frost, heavy carriages, and narrow wheels, is greatly lessened.

1968. To resist vegetation, a road must be in constant use; but firmness is useful even in this point of view, and also the exclusion of vegetable earths from the gravels or other materials used in forming the surface of garden-walks and approach-roads.

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Chap. III.

Scientific Processes and Operations.

1969. Scientific processes and operations include the master-operations of gardening as an art of culture. These operations are all mechanical; but some depend, for their beneficial result, on chemical changes, as in the preparation of composts and manures; others depend on the prevention of chemical changes, as in the preserving and keeping of fruits and roots; some on imitations of climates, as in the management of hot-houses; but the greater number are dependent on the laws of vegetable life, as in the operations of propagating, rearing, accelerating, and retarding vegetables. Other processes to be treated of are of a mixed nature, and some depend on the laws of animal life, as in the operations for destroying vermin and insects.

Sect. I. Preparation of fermenting Substances for Hot-beds, Manures, and Composts.

1970. The fermenting substances used in forming hot-beds are stable litter or dung in a recent or fresh state, tanner’s bark, leaves of trees, grass, and the herbaceous parts of plants generally.
1971. Stable-dung is in the most general use for forming hot-beds, which are masses of this dung after it has undergone its most violent fermentation. These masses are generally in the form of solid parallelograms of magnitude proportioned to the frames which are to be placed on them, the degree of heat required, and the season of the year in which they are formed.

1972. Tanners' bark is only preferred to dung because the substance which undergoes the process of putrid fermentation requires longer time to decay. Hence it is found useful in the bark-pits of hot-houses, as requiring to be seldom moved or renewed than dung, or any other known fermentable substance that can be procured in equal quantity.

1973. Leaves, and especially oak-leaves, come the nearest to bark, and have the additional advantage, that when perfectly rotten like dung, they form a rich mould or excellent manure; whereas rotten tanners' bark is found rather injurious than useful to vegetation, unless well mixed with lime and earth.

1974. Preparation of manures. The object of preparation in these three substances being to get rid of the violent heat which is produced when the fermentation is most powerful; it is obvious that preparation must consist in facilitating the process. For this purpose, a certain degree of moisture and air in the fermenting bodies are requisite; and hence the business of the gardener is to turn them over frequently, and apply water when the process appears impeded for want of it, and exclude rain when it seems chilled and impeded by too much water. Recent stable-dung generally requires to lie a month in ridges or beds, and be turned over in that time thrice before it is fit for cucumber-beds of the common construction; but for M'Phail's hot-beds, or for linings, or for frames with moveable bottoms, three weeks, a fortnight, or less, will suffice; or no time at all need be given, but the dung formed at once into linings. Tan and leaves require in general a month; but much depends on the state of the weather, and the season of the year. Fermentation is always most rapid in summer; and if the materials are spread abroad during frost, it is totally impeded. In winter, the process of preparation generally goes on under cover from the weather, in the back sheds; which situation is also the best in summer, as full exposure to the sun and wind dries too much the exterior surface; but where sheds cannot be had, it will go on very well in the open air. A great deal of heat is undoubtedly lost in the process of fermentation; and some cultivators have recently devised plans to turn it to some account, by fermenting dung in vineries, which are just beginning to be forced, or in vaults under pine-pits or plant-stoves. The latter mode seems one of the best in point of economy, and is capable of being turned to considerable advantage where common dung-beds are extensively used; but the most economical plan of any seems to be that of employing only M'Phail's pits, or such as are constructed on similar principles.

1975. The formation of dung-beds is effected by first marking out the dimensions of the plan, which should be six inches wider on all sides than that of the frame to be placed over it, and then, by successive layers of dung laid on by the fork, raising it to the desired height, pressing it gently and equally throughout. In general, such beds are formed on a level surface; but Knight's mode (fig. 375.) is to form a surface of earth as a basis, which shall incline to the horizon to the extent of fifteen degrees; on this he forms the dung-bed to the same inclination; and, finally, the frame, when placed on such a bed, if, as is usual, it be deepest behind, will present its glass at an angle of twenty degrees instead of six or eight, which is undoubtedly of tremendous advantage in the winter season. This seems a very desirable improvement where light is an object, which it must be, in a high degree, in the case of the culture of cucumbers and melons, as well as in forcing flowers.

1976. Ashes are often mixed with the dung of hot-beds, and are supposed to promote the steadiness and duration of their heat; and at first to revive it, if somewhat decayed. Tan and leaves have also been used for the same purpose; and it is generally found that about one third of tan and two thirds of dung will form a more durable and less violent heat than a bed wholly of dung. The heat of dung-beds is revived by linings or collaterally and surrounding walls or banks of fresh dung, the old dung of the bed being previously cut down close to the frame. These linings, as before observed, require less preparation than the dung for the beds. The dung-bed being formed, and having stood two or three days with the frame and lights placed over it to protect it from rain, is next to be covered with earth, of quality and in quantity according to the purpose to which it is to be applied. In severe weather, the sides of the bed are often protected by bundles of straw or faggots, which tend to prevent the escape of the heat.
1977. Collecting and forming composts for manure is an essential part of the economy of the garden, no less than of the farm. The following judicious observations on this subject, by Bishop, merit attention:—

Without enumerating the various means that, with careful economy, may be used for increasing the stock of manure, such as collecting the urine of animals, chamber-lie, sea-sods, or mixing fresh soils of opposite qualities, I shall confine myself to a plain statement of a method I have practised for these several years past with much success. Situated the same as many others, to whom the produce of the stable-yard is the only allowance of dung that can conveniently be allotted for the garden, which, although every way advantageous for hot-beds, and other purposes of forcing, yet, to use it as manure for garden crops, without having its qualities altered by fermentation, or blended with substances of a heavier nature, would, in many cases, be more injurious than beneficial; I therefore, during the summer and autumn, have all the offal of the garden, such as weeds, leaves of strawberries and other vegetables, short grass, pease, turnip-stalks, and asparagus haulm, with the foliage of trees and shrubs when newly shed, carefully collected into a heap. These are all turned over and mixed during the winter, that they may be sufficiently rotted to mix with the dung against the end of summer. I have also another heap formed with the prunings from gooseberry and currant bushes, fruit-trees, raspberry-shoots, and leaves of clover and vetches, which are generally burnt at two different periods in the year, viz. in spring and autumn; but previous to each burning, I endeavour to pare up all the coarse grasses around the garden, with a portion of the soil adhering thereto, and whenever these are sufficiently dry, have them collected to the heap intended to be burnt. The fire is kindled at a convenient distance from the heap, and a portion of such as burn most easily is first applied, until the fire hath gained a considerable power. After this, the process of burning is continued, by applying lighter and heavier substances alternately, that the one may preserve the action of the fire, and the other prevent it from reducing them too much to ashes. When the whole are thus consumed, a quantity of mould is thrown over the heap to prevent the fire from breaking through; and whenever it can be broke into with safety, it is then mixed up into a dunghill with the rotten vegetables, moss-earth, and stable-yard dung, in such proportions as is likely to form a manure of this character, which is generally completed in three or four weeks; at which time, I think, it is most advantageously applied, in having it carried to the ground, and instantly dug in. (Mem. Caled. Hort. Soc. i. 443.)

1978. Liquid manures are highly approved of by many cultivators, and especially by Knight. They are formed by infusing rich dung, as those of fowls, sheep, pigs, &c. or blood, in three or four times their bulk of water; and the application of the extract so procured is made at the usual seasons of watering, taking care to apply it only to the roots. Knight applies this mode of manuring chiefly to plants in pots, and is convinced, from experience, that trees and shrubs may grow and bear fruit in very small pots, if abundantly supplied with nourishment in this manner. (Hort. Trans. vol. ii. p. 127.) For some plants, as the pine, vine, cauliflower, cucumber, and others which gardeners consider as gross feeders, liquid manures may be applied during their full vigor of growth; but the practice, we think, would be dangerous, if so applied to culinary or fruit-bearing plants in general, as producing too great excitement.

1979. Collecting and forming composts for mould. Composts are mixtures of several earths, or earthy substances or dungs, either for the improvement of the general soil under culture; or for the culture of particular plants.

1980. In respect to composts for the amendment of the general soil of the garden, their quality must depend on that of the natural soil; if this be light, loose or sandy, it may be assisted by the addition of heavy loams, clays, &c. from ponds and ditches, cleanings of sewers, &c. On the other hand, heavy, clayey, and all stubborn soils, may be assisted by light composts of sandy earth, drift, and sea-sand, the shovellings of turnpike-roads, the cleansing of streets, all kinds of ashes, rotten tanners’ bark, rotten wood, and sawdust, and other similar light opening materials that can be most conveniently procured.

1981. Composts for particular plants may be reduced to light sandy loam from old pastures; strong loam approaching nearly to brick-earth from the same source; peat-earth from the surface of heaths or commons; bog-earth from bogs or morasses; vegetable earth from decayed leaves, stalks, cow-dung, &c.; sand, either sea-sand, drift-sand, or powdered stone, so as to be as free as possible from iron, lime-rubbish; and lastly common garden-earth. There are no known plants that will not grow or thrive in one or other of these earths alone or mixed with some other earth, or with rotten dung, or leaves. Nurserymen, whose practice may be considered a safe criterion to judge from, have seldom more than three sorts of earth: loam, approaching to the qualities of brick-earth; peat or bog-earth, from heaths or morasses; and the common soil of their nursery. With these, and the addition of a little sand for striking plants, some sifted lime-rubbish for succulents, and some well rotted cow-dung for bulbs and some sorts of trees, they contrive to grow thousands of different species in as great perfection (taking the difference between plants in pots and plants in the free soil and air) as in their native countries, and many, as the pine, vine, camellia, rose, &c. in a superior manner.

1982. Practical limit to ingredients for composts. Cushing, one of the best writers on the propagation of exotics, observes, “Loam, peat, and sand, seem to be the three simples of nature, if I may so call them, most requisite for our purpose; to which we occasionally add, as mollifiers, vegetable or leaf mould, and well rotted dung; from the judicious mixture and preparation of which, composts may be made to suit plants introduced from any quarter of the globe.” (Exotic Gardener, p. 153. 1814.) Sweet (Botanical Cultivator, 1820;) concurs in this opinion. See also Haynes On Collecting and Forming Composts, &c. 1821.
1983. Preparation of comports. The preparation requisite for the heavy and light comports for general enrichment, and of the above different earths, consists in collecting each sort in the compost-ground, in separate ridges of three or four feet broad and as high, turning them every six weeks or two months for a year or a year and half before they are used. Peat-earth being generally procured in the state of turves full of the roots and tops of heath, requires two or three years to rot; but, after it has lain one year, it may be sifted, and what passes through a small sieve will be found fit for use. Some nurserymen use both these loams and peats as soon as procured, and find them answer perfectly for most plants; but for delicate flowers, and especially bulbs, and all florists' flowers, and for all comports in which manures enter, not less than one year ought to be allowed for decomposition, and what is technically called sweetening. The French gardeners allow for their rich orange-tree comports from three to six years.

1984. The compost-ground may be placed in any situation concealed from the general view, but at the same time exposed to the free action of the sun, air, and rain. Its size will depend on that of the garden, and on the sorts of culture for which the moulds are adapted. It should generally form a part of the parallelogram enclosure used as hot-bed ground, and where there are hot-houses, both should be situate as near them as possible.

Sect. II. Operations of Propagation.

1985. The operations of propagation are among the most curious and difficult in gardening. As already observed (830.), plants are universally propagated by seed, but partially also by germs or bulbs, suckers, runners, slips, and offsets; and artificially by layers, inarching, grafting, budding, and cuttings.

Subsect. I. Propagation by natural Methods.

1986. By seed. Here the first consideration is to make sure of live seeds; for some, as we have seen (717. to 722.) lose their vitality very early after being gathered, while others retain it only for one or perhaps two seasons; some seeds also are injured, and others are improved by keeping. The size of seeds requires also to be taken into consideration, for on this most frequently depends the depth which they require to be buried in the soil; the texture of their skin or covering must be attended to, as on this often depends the time they require to be buried in the soil previously to germination. On the form and surface of the outer coating of seeds sometimes depends the mode of sowing as in the carrot, and on their qualities in general depends their liability to be attacked by insects. The nature of the offspring expected and the proper climate, soil, and season require also to be kept in view in determining how, where, when, and in what quantity any seed must be sown. Such are the general considerations, their particular applications will afterwards occur.

1987. By germs or bulbs. These, whether cauline or radical, require in general to be planted immediately or soon after removal from the parent plant, in light earth about their own depth from the surface. Matured bulbs may be preserved out of the soil for some months, without injury to their vitality; but infant bulbs are easily dried up and injured when so treated.

1988. By offsets. This mode is not very easily distinguished from the foregoing and following, and seems in a strict sense only applicable to young radical bulbs, which, when separated or taken off from the parent roots, are termed offsets.

1989. By slips. These are shoots (fig. 376. a) which spring from the collar or the upper part of the roots of herbaceous plants, as in auricula, and under shrubs, as thyme, &c. The shoot, when the lower part from whence the roots proceed begins to ripen or acquire a firm texture, is to be slipped or drawn from the parent plant so far as to bring off a heel or claw of old wood, stem, or root, to which generally some roots, or rudiments of roots, are attached. The ragged parts and edges of this claw or rough section are then to be smoothed with a sharp knife, and the slip planted in suitable soil, and shaded till it strikes root afresh, or appears to have recovered from the effects of amputation.

1990. By division of the plant. This mode is adopted with many species, as most perennial grasses, the daisy, polyanthus, and a great variety of others. The plant is taken
up, and the earth shaken from its roots; the whole is then separated, each piece containing a portion of root and stem, which may be planted without further preparation.

1991. By runners (fig. 376. c). With certain species this is a very convenient and sure mode of propagation. All that is requisite, is to allow the plantlet on the shoot or runner to be well rooted before being separated from the parent. It may then be planted where it is finally to remain.

1992. By suckers. (fig. 376. b). These are merely runners under ground; some run to a considerable distance, as the acacia, narrow-leaved elm, sea-lime grass, alkekengi, &c.; others are more limited in their migrations, as the lilac, syringa, Jerusalem artichoke, saponaria, &c. All that is necessary is to dig them up, cut off each plantlet with a portion of root, after which its top may be reduced by cutting off from one fourth to one half of the shoot, in order to fit it to the curtailed root, and it may then be planted, either in the nursing-department, or, if a strong plant, where it is finally to remain.

Subsect. 2. Propagation by Layering.

1993. Layers, as we have already observed (840.) are indicated by nature, and we shall here point out the improvements of art and their applications. The roots in natural layers are produced by the stimulus of the moist earth on which the shoots, from the nature of the tree or plant, or accidental causes, recline; art increases the natural stimuli, and adds others, especially that of diminishing the resources of the shoot in the parent plant, by incision or fracture.

1994. Season. In general, the operation of layering in trees and shrubs is commenced before the ascent of the sap, or delayed till the sap is fully up, and thence the two seasons are early in spring or in midsummer. Autumn and winter are resorted to for convenience in extensive concerns. The shoot, or extremity of the shoot, intended to become a new plant, is half separated from the parent plant, at a few inches' distance from its extremity, and while this permits the ascent of the sap at the season of its rising, the remaining half of the stem being cut through and separated, forms a dam or sluice to the descending sap, which, thus interrupted in its progress, exudes at the wound in the form of a granulose protuberance, which throw out roots. If the cut or notch in the stem does not penetrate at least half way through, some sorts of trees will not form a nucleus the first season; on the other hand, if the notch be cut nearly through the shoot, a sufficiency of albumen or soft wood is not left for the ascent of the sap, and the shoot dies. In delicate sorts it is not sufficient to cut a notch merely, because in that case, the descending sap, instead of throwing out granulated matter in the upper side of the wound, would descend by the entire side of the shoot; therefore, besides a notch formed by cutting out a portion of bark and wood, the notched side is slit up at least one inch, separating it by a bit of twig, or small splinter of stone or potsherd.

1995. Manipulation. Shoots when layered are often cut and mangled at random (fig. 377. a, b, c), or buried insufficiently, or so deep in the soil (d) that they throw out but few roots; or not placed upright (e), by which they make unsightly plants. In order to give some sort of principle to go upon, it should be remembered, that the use of the notch is to prevent the heel or part intended to throw out granulous matter from being bruised, which it generally is, by the common practice of performing this operation by one cut sloping upwards; and that the use of the slit is to render it more difficult for the descending sap to return from the extremity of the heel. In conformity with this idea, Knight recommends taking up the shoot after it has grown some time, and cutting off a ring of bark below the notch and slit, so as completely to hinder the return of the sap, and thereby force the shoot to employ it in forming roots. (Hort. Trans. vol. i. 256.) In burying an entire shoot (f) with a view to induce shoots to rise from every bud, notches alone are sufficient without either slitting or ringing. The use of the splinter of wood, or bit of tile or potsherd, is partly to prevent the union of the parts when the bent position of the shoot is not sufficient, and partly, and in some cases principally, to act as a stimulus, like the bottom and sides of pots. On what principle it acts as a stimulus
has not, we think, been yet determined, but its effects have long been very well known to gardeners. In all cases the layer must be held firmly in its place by hooked pegs. The operation of layering is performed on herbaceous plants as well as trees; and the part to become the future plant is, in both cases, covered with soil about a third of its length.

1996. Layering by twisting, ringing, piercing, and wiring the shoot intended for the future plant is also occasionally practised.

1997. Piercing is performed with an awl, nail, or penknife, thrust through two or three times in opposite directions at a joint; from which wounds, first, granulated matter oozes, and finally, fibres are emitted.

1998. Ringing is cutting off a small ring of bark and part of the wood, by which the return of the sap being wholly prevented, it is, therefore, as it were, compelled to form roots. Care must be taken, however, that the ring does not penetrate far into the wood, otherwise the sap will be prevented from ascending in the first instance, and the shoot killed.

1999. Wiring is performed by twisting a piece of wire round the shoot at a joint, and prickling it at the same time with an awl on both sides of the wire. It is evident that all these methods depend on the same general principle, that of permitting the ascent of the sap through the wood, but checking its descent by cutting off or closing the vessels of the bark.

2000. Layers which are difficult to strike may be accelerated by ringing. Ringing is an excellent method for making layers of hard-wooded plants strike root with greater certainty, and in a smaller space of time than is attained in any other way. The accumulated vegetative matter in the callus, which is formed on the upper edge of the ring, when brought into contact with the soil, or any material calculated to excite vegetation, readily breaks into fibres and roots. (Hort. Trans. iv. 558.)

2001. In layering trees in the open garden, whatever mode be adopted, the ground round each plant intended for laying, must be digged for the reception of the layers; then making excavations in the earth, lay down all the shoots or branches properly situated for this purpose; pegging each down with a peg or hooked stick; laying also all the proper young shoots on each branch or main shoot, fixing each layer from about three or four to six inches deep, according as they admit, and moulding them in at that depth, leaving the tops of every layer out of ground from about two or three to five or six inches, according to their length, though some shorten their tops down to one or two eyes. Observe also to raise the top of each layer somewhat upright, especially tongue or slit layers, in order to keep the slit open. As the layering is completed, level in all the mould finally, and equally in every part close about every layer, leaving an even, smooth surface, presenting only the tops of each layer in the circumference of a circle, and the stems or stools in the centre. Sometimes the branches of trees are so inflexible, as not to be easily brought down for laying; in which case they must be plashed, making the gash or cut on the upper sides; and when they are grown too large for plashing, or that the nature of the wood will not bear that operation, they may be thrown on their sides, by opening the earth about their roots, and loosening or cutting all those on one side, that the plant may be brought to the ground to admit of laying the branches.

2002. Layering plants in pots. When layers are to be made from green-house shrubs, or other plants in pots, the operation should generally be performed either in their own pots, or in others placed near that of the stool to receive the layer.

2003. General treatment. After laying in either of the above methods, there is no particular culture requisite, excepting that of keeping the earth as much as possible of uniform moisture, especially in pots; and watering these in the open air in dry weather.

2004. Management of stools. When the layers are rooted, which will generally be the case by the autumn after the operation is performed, they are all cleared from the stools or main plants, and the head of each stool, if to be continued for furnishing layers, should be dressed; cutting off all decayed and scraggy parts, and digging the ground round them. Some fresh rich mould should also be worked in, in order to encourage the production of the annual supply of shoots for layering.

2005. Chinese laying. The Chinese method of propagating trees by first ringing, or nearly so, a shoot, and then covering the ringed part with a ball of clay and earth, covered with moss or straw, is obviously on the same general principle as layering; and is better effected in this country by drawing the shoot through a hole in a pot (such a pot as fig. 175.); ringing it to the extent of three fourths of its circumference, near the bottom or side of the pot, and then the pot, being supported in a proper position, and filled with earth, it may be watered in the usual way. Some plants difficult to strike, and for which proper stocks for inarching are not conveniently procured, are thus propagated in the nursery hot-houses.

2006. Removal of the rooted layer or plantlet. Though layers of trees completed early
in spring, and of herbaceous plants after the season of their flowering, are generally fit to remove from the parent plant the end of the succeeding autumn; yet many sorts of American trees require two years to complete their roots. On the other hand, some sorts of roses and deciduous shrubs, if their present year’s wood be laid down when about half grown, or about the middle of August, it will produce roots, and be fit to separate the succeeding autumn.

Subsect. 3. Propagation by Inarching.

2007. Inarching may be described as a sort of layering, by the common or slit process, in which the talus or heel intended to throw out fibres, instead of being inserted in the soil, is inserted in the wood, or between the wood and bark of another plant, so as to incorporate with it. It evidently depends on the same general principles as layering; and all the difference is, that the granulated matter which exudes between the bark and the wood of the talus or heel, instead of throwing out fibres, unites with the wood of the stock or plant to which it is attached, forming a solid ligneous union, which, when the layer or shoot is separated from the mother plant, supplies it with nourishment as the fibres do the common layer. It is the most certain mode of propagation with plants difficult to excite to a disposition for rooting; and when all other modes fail, this, when a proper description of stock or basis is to be found, is sure to succeed. Professor Thouin (Cours Complet d’Agriculture, &c. art. Greffe) has enumerated thirty-seven varieties of inarching; but they may all be reduced to two, crown inarching, in which the head of the stock is cut off (fig. 378. a), and side inarching (b and c), in which the head of the stock is left on. With young hardy trees, the first mode is reckoned the best, as the whole effort of the stock is thereby directed to the nourishment of the inarched shoot; the other is resorted to in propagating delicate trees, and for filling up blanks in branches, and other purposes.

2008. Preparatory measures. The stocks designed to be inarched, and the tree from which the layer or shoot is to be bent or arched towards them, and put in or united, must be placed in pots, or planted if in the open soil, near together. Hardy trees of free-growing kinds should have a circle of stocks planted round them every year in the same circumference, every other one being inarched the one year, and when removed, their place supplied by others, so that there will always be, by this practice, stocks of one year’s standing ready to receive the shoot. If the branches of the tree are too high for stocks in the ground, they should be planted in pots, and elevated on posts or stands, or supported from the tree, &c.

2009. Manipulation. Having made one of the most convenient branches or shoots approach the stock, mark on the body of the shoot the part where it will most easily join to the stock; and in that part of each shoot pare away the bark and part of the wood two or three inches in length, and in the same manner pare the stock in the proper place for the junction of the shoot; next make a slit upwards in that part of the branch or shoot, as in layering, so as to form a heel, but more of a tongue shape than in layering, and make a slit downward in the stock to admit it. Let the parts be then joined, slipping the tongue of the shoot into the slit of the stock, making both join in an exact manner, and tie them closely together with bass. Cover the whole afterwards with a due quantity of tempered or grafting clay or moss. In hot-houses, care must be taken not to disturb the pots containing the plants operated on.

2010. Seasons for the operation. Inarching, like layering, is commonly performed in
spring, and in general cases, the union is effected in four or five months, when the layer or inarched shoot may be separated from the mother plant. This must be done with a very steady hand, so as not to loosen or break out the adhering shoot, sloping it off downwards, close to the stock; and if the head of the stock was not cut down at the time of inarching, it must now be cut off in a sloping direction close to the union; and all the old clay and bandage cleared away and replaced with new, to remain a few weeks longer till the adhesion is complete, when it may be finally removed. In some cases, however, the inarched shoot requires to remain two years, during the whole of which period, it should be carefully covered to exclude the air from the wounds; nor must the binding be removed more than once during that period for fear of disturbing the cleartising parts.

2011. Inarching a branch or shoot on the same tree (fig. 378. b) is frequently a very convenient mode of filling up vacancies in trees; in which case it is generally performed without heading down. Knight adopted this practice on a peach-tree, for a very ingenious purpose, that of procuring returning or concocted sap to swell and ripen the fruit.

"In the last season (1812), a peech-tree in my garden, of which I was very anxious to see the fruit, had lost, by the severity of the weather, all its blossoms, except two, which grew upon leafless branches: I was very desirous to preserve these, as well as to ascertain the cause why the peech and nectarine, under such circumstances, fail to acquire maturity. The most probable cause, according to my hypothesis, appeared to be the want of returning sap (which the leaves, if existing, would have afforded), and the consequent morbid state of the branch; I therefore endeavoured to derive the necessary portion of returning sap from another source. To obtain this object, the points of the branches, which bore fruit, were brought into contact with other branches of the same age that bore leaves; and a part of their bark, extending in length about four times their diameters, was pared off immediately above the fruit. Similar wounds were then made upon the other branches, with which these were brought into contact; and the wounded surfaces were closely fitted; and tightly bound together. An union soon took place; and the fruit, apparently in consequence of it, acquired the highest state of maturity and perfection." Inarching, like grafting, may be applied to various curious and useful purposes (c, d). Harte mentions that the hornbeam-hedges, in some parts of the Netherlands, were worked in the lozenge form (d), and that by removing the bark at each intersection, the whole had become united as if one tree. Some curious examples of inarching and grafting combined are to be seen in the Jardin des Plantes.

2012. Inarching herbaceous vegetables may, in almost all solid or sub-solid stalked plants, whether annual or of longer duration, be performed with equal certainty as in ligneous kinds. The vine of the cucumber may be inarched on that of the gourd, the love-apple on the potatoe, &c. (Baron Tschudi.)

Subsect. 4. Propagation by Grafting.

2013. Grafting is a mode of propagation applicable to most sorts of trees and shrubs; but not easily to very small under-shrubs, as heath or herbaceous vegetables. It is chiefly used for continuing varieties of fruit-trees. A grafted tree consists of two parts, the scion and the stock; their union constitutes the graft, and the performance of the operation is called grafting. The scion is a part of the living vegetable, which, united or inserted in a stock or other vegetable of the same nature, identifies itself with it, and grows there as on its natural stem and roots.

2014. The end of grafting is, 1st. To conserve and multiply varieties and subvarieties of fruit-trees, endowed accidentally or otherwise with particular qualities, which cannot be with certainty transferred to their offspring by seeds, and which would be multiplied too slowly, or ineffectually, by any other mode of propagation. 2. To accelerate the fructification of trees, barren as well as fruit-bearing; for example, suppose two acorns of a new species of oak, received from a distant country; sow both, and after they have grown one or two years, cut one of them over, and graft the part cut off on a common oak of five or six years' growth; the consequence will be that the whole nourishment of this young tree of five years' growth being directed towards nourishing the scion of one or two years, it will grow much faster, and consequently arrive at perfection much sooner than its fellow, or its own root left in the ground. A French author found the advantage of this practice in the case of a new species of ash, to be as five to one in point of height. (Cours Complet d'Agriculture, &c. art. Greffe.) The third use of grafting is to improve the quality of fruits; the fourth to perpetuate varieties of ornamental trees or shrubs; and the fifth to change the sorts of fruit on any one tree and renew its fruitfulness.

2015. The theory of grafting may be reduced to the following particulars:

2016. To graft or unite only varieties of the same species; species of the same genus; and by extension, genera of the same natural family. Unless this union of natures be attended to, success will not attend the operation.

2017. To observe the analogies of trees, as to the periods of the movement of their sap; in the permanence or deciduous duration of their leaves; and the qualities of the juices of
their fruits, in order to estimate the probable advantage of grafting a fruit of any particular flavor on another of similar or different qualities.

2018. To unite exactly the inner bark of the scion with the inner bark of the stock in order to facilitate the free course of the sap.

2019. To make choice of the proper season, and perform the operation with celerity.

2020. Any scion will not succeed on any stock. Professor Thouin observes, that the historians and poets of antiquity have written, and the moderns repeated on the faith of others, that every scion will take on any sort of stock, provided there be a resemblance in their barks. Thus Pliny, Varro, Columella, &c. speak of apples and vines grafted on elms and poplars; and Evelyn mentions, that he saw a rose grafted on an orange-tree in Holland.

The ancients acknowledged, however, that such grafts were but of very short duration. "The result of numerous experiments which we have made," observes the professor, "proves that if any one of these grafts seems at first to succeed, they all perish more or less promptly."

2021. Certain species of trees, and certain varieties of fruits, take more easily on some stocks than on others. Sometimes the cause is known, and at other times we are ignorant of it. Thus the platanus-leaved maple will not receive the scions of any species of its genus; the reason of which may perhaps be deduced from its milky sap, which indicates an organisation different from its congener. In like manner, the common walnut takes with difficulty on the late walnut; because the times of the motion of their sap do not coincide. But why certain varieties of pear succeed better on the quince than on the seedling, and others better on the seedling than on the quince, cannot so easily be accounted for. Such anomalies are frequent, and make part of the practical science of gardeners; of so much the more importance, because less subjected to general laws. (Cours Complet, &c. art. Greffe.)

2022. Grafting may be performed on all herbaceous vegetables with solid stems. The dahlia roots are frequently grafted in this country, and sometimes the stems are grafted or inarched. Baron Tschoudi at Strasburg, and other physiologists at Paris, have grafted melons on cucumbers, love-apples on potatoes, cauliflowers on cabbages, &c. and made other similar unisons with perfect success. Many of them are detailed in Essai sur la Greffe de l'Herbe, &c. by the Baron Tschoudi, 1819.

2023. Grafting may be performed with the current year's shoot, or with shoots of several years' growth. This is evident from the general principles of the art, as well as from experience. Knight, the Baron Tschoudi, and others, have grafted young shoots in leaf; and Professor Van Mons, at Brussels, has grafted an entire tree, 15 feet high, on the stump of another of similar diameter. (Neill, in Horticultural Tour, 310.)

2024. Influence of the stock. The stock does not change the character of the species of tree, which may be grafted on it; nor even that of the variety, if the connection between the stock and scion is intimate; but by a particular choice of stocks, the tree is often modified differently in the dimensions of its parts; in its general aspect; in the flavor and size of its fruit, though perhaps in a very slight degree; and in the duration of its existence.

2025. The nature of the fruit is to a certain extent affected by the nature of the stock. Miller says decidedly, "that crab-stocks cause apples to be firmer, to keep longer, and to have a sharper flavor; and he is equally confident, that if the breaking pears be grafted on quince-stocks, the fruit is rendered gritty or stony, while the melting pears are much improved by such stocks. This, according to Neill, is scarcely to be considered as inconsistent with Lord Bacon's doctrine, 'that the scion overruleth the graft quite, the stock being passive only;'; which, as a general proposition, remains true; it being evident, that the scion, bud, or inarched shoot is endowed with the power of drawing or forming from the stock that peculiar kind of nourishment which is adapted to its nature, and that the specific characters of the ingrafted plant remain unchanged, although its qualities may be partially affected." (Ed. Encycl. art. Hort.)

2026. Fruitfulness and precocity produced by grafting. The effects produced upon the growth and produce of a tree by grafting, Knight observes, "are similar to those which occur when the descent of the sap is impeded by a ligature, or by the destruction of a circle of bark. The disposition in young trees to produce and nourish blossom-buds and fruit, is increased by this apparent obstruction of the descending sap; and the fruit of such young trees ripens, I think, somewhat earlier than upon other young trees of the same age, which grow upon stocks of their own species; but the growth and vigor of the tree, and its power to nourish a succession of heavy crops are diminished apparently by the stagnation in the branches and stock of a portion of that sap, which, in a tree growing upon its own stem, or upon a stock of its own species, would descend to nourish and promote the extension of the roots. The practice, therefore, of grafting the pear-tree on the quince-stock, and the peach and apricot on the plum, where extensive growth and durability are wanted, is wrong; but it is eligible wherever it is wished to diminish the vigor and growth of the tree, and where its durability is not thought important."
He adds, "When great difficulty is found in making a tree, whether fructiferous or ornamental, produce blossoms, or in making its blossoms set, when produced, success will probably be obtained in almost all cases, by budding or grafting upon a stock which is nearly enough allied to the graft to preserve it alive for a few years, but not permanently. The pear-tree affords a stock of this kind to the apple; and I have obtained a heavy crop of apples from a graft which had been inserted in a tall pear-stock, only twenty months previously, in a season when every blossom of the same variety of fruit in the orchard was destroyed by frost. The fruit thus obtained was externally perfect, and possessed all its ordinary qualities; but the cores were black, and without a single seed; and every blossom had certainly fallen abortively, if it had been growing upon its native stock. The experienced gardener will readily anticipate the fate of the scion; it perished in the following winter. The stock, in such cases as the preceding, promotes, in proportion to its length, the early bearing and early death of the graft."

2027. Species and varieties of grafting. The chief modern writers on grafting are, Quintiney, Du Hamel, Rosier, and Professor Thouin, among the French; Mayer, Diederich, Christ, and Sickler, among the Germans; Clarici and P. Re, among the Italians; and Miller, Curtis, and Knight, among the English. Professor Thouin has refined so much on the subject, as to have produced or enumerated above forty modes of grafting, besides a great many kinds of budding and inarching, named chiefly after eminent ancient and modern botanists and gardeners, as Pliny, Virgil, Quintiney, Miller, Adanson, &c. Most of these are, however, varieties of the ordinary species, and separated by such slender shades of difference, or so remotely connected with utility (as the Greffe Banks), that they do not appear of sufficient importance for admission here; and we shall, therefore, chiefly describe such varieties as have been long known and practised; which form the basis of all the others; and which every individual may vary according to his taste. The reader who would enquire further into the subject, may consult Curtis's Lectures on Botany, vol. iii. and Nouveau Cours Complet d'Agriculture, &c. tom. xvi. art. Greffe.

2028. Whip-grafting (fig. 379. a), or, as it is sometimes called, tongue-grafting, is the most generally adopted in nurseries for propagating fruit-trees. To effect this mode in the best style, it is desirable, that the top of the stock, and the extremity of the scions should be nearly of equal diameter. Hence this variety admits of being performed on smaller stocks than any other. It is called whip-grafting, from the method of cutting the stock and scions, sloping on one side so as to fit each other, and thus tied together in the manner of a whip-thong to the shaft or handle. The scion and stock being cut off obliquely at corresponding angles, as near as the operator can guess, then cut off the tip of the stock obliquely or nearly horizontally; make now a slit nearly in the centre of the sloped face of the stock downwards, and a similar one in the scion upwards. The tongue or wedge-like process, forming the upper part of the sloping face of the scion, is then inserted downwards in the cleft of the stock; the inner bark of both being brought closely to unite on one side so as not to be displaced in tying, which ought to be done immediately with a riband of bass, brought, in a neat manner, several times round the stock, and which is generally done from right to left, or in the course of the sun. The next operation is to clay the whole over an inch thick on every side, from about half an inch or more below the bottom of the graft, to an inch over the top of the stock, finishing the whole coat of clay in a kind of oval globular form, closing it effectually about the scion and every part, so as no light, wet, nor wind may penetrate; to prevent which is the whole intention of claying. It may be added, that the whip-grafting of Lawson, and other old horticultural writers, was then practised without a tongue, which addition gave rise to the latter term. The French mode of whip-grafting differs from the English in their never paring more off the stock, however large, than the width of the scion (fig. 380. e, f, g). In both modes, the stock is sometimes not shortened down to the graft, but a few inches left to serve as a prop to tie the shoots proceeding from the scion; or even to admit of fastening the ligatures used in the operation more securely. In either case, if the graft has succeeded, this appendage is cut off at the end of the season.

2029. Cleft-grafting (fig. 379. b) is resorted to in the case of strong stocks, or in heading down and re-grafting old trees. "The head of the stock or branch (which we may suppose to be two or three inches in diameter) is first cut off obliquely, and then the
sloped part is cut over horizontally near the middle of the slope; a cleft nearly two inches long is made with a stout knife or chisel in the crown downwards, at right angles to the sloped part, taking care not to divide the pith. This cleft is kept open by the knife. The scion has its extremity for about an inch and half, cut into the form of a wedge, it is left about the eighth of an inch thicker on the outer or back side, and brought to a fine edge on the inside. It is then inserted into the opening prepared for it; and the knife being withdrawn, the stock closes firmly upon it." If it be intended to graft any pretty large stocks or branches by this method, two or more scions may be inserted in each. The stock being prepared by cutting over as above, cleave it across in two places parallel and at a small distance apart, and insert a scion in each cleft: or by cutting or sawing the head off horizontally, and smoothing the section, a radiated series of clefts may be made, and scions inserted in each.

2030. Crown-grafting is another mode adopted for thick stocks, shortened branches, or headed down trees. It is sometimes called grafting in the bark or rind, from the scion being inserted between the bark and wood. This mode of grafting is performed with best effect, somewhat later than the others, as the motion of the sap renders the bark and wood of the stock much more easily separated for the admission of the scions. In performing the operation, first cut or saw off the head of the stock or branch, horizontally or level, and pare the top smooth; then having the scions, cut one side of each flat and somewhat sloping, an inch and half long, forming a sort of shoulder at the top of the slope, to rest upon the crown of the stock; and then raise the rind of the stock with the ivory wedge, forming the handle of the budding-knife (fig. 110); so as to admit the scion between that and the wood two inches down; which done, place the scion with the cut side next the wood, thrusting it down far enough for the shoulder to rest upon the top of the stock; and in this manner may be put three, four, five, or more scions, in one large stock or branch. It is alleged as a disadvantage attending this method in exposed situations, that the ingrafted shoots for two or three years are liable to be blown out of the stock by violent winds; the only remedy for which is tying long rods to the body of the stock or branch, and tying up each scion and its shoots to one of the rods.

2031. Side-grafting (fig. 379. c) resembles whip or tongue grafting, but differs in being performed on the side of the stock without bending down. It is practised on wall trees to fill up vacancies, and sometimes in order to have a variety of fruits upon the same tree. Having fixed upon those parts of the branches where wood is wanting to furnish the head or any part of the tree, there slope off the bark and a little of the wood, and cut the lower end of the scions to fit the part as near as possible, then join them to the branch, tie them with bass, and clay them over.

2032. Saddle-grafting is performed by first cutting the top of the stock into a wedge-like form, and then splitting up the end of the scion and thinning off each half to a tongue shape; it is then placed on the wedge, embracing it on each side, and the inner barks are made to join on one side of the stock, as in cleft-grafting. This is a very strong and handsome mode for standard-trees when grafted at the standard-height. It is also desirable for orange-trees, and rose-standards, as it makes a handsome finish, covering a part of the stock, which by the other methods, long remains a black scar, and sometimes never becomes covered with bark. The stocks for this purpose should not be much thicker than the scions, or two scions may be inserted.

2033. A special variety of saddle-grafting (fig. 379. d, e, f) is thus described by Knight, as practised upon small stocks, and almost exclusively in Herefordshire. It is never attempted till the usual season of grafting is passed, and till the bark is readily detached from the albumbum. The head of the stock is then taken off by a single stroke of the knife obliquely, so that the incision commences about a diameter below the point where the me-
dulla appears in the section of the stock, and ends as much above it, upon the opposite side. The scion, which should not exceed in diameter half that of the stock, is then to be divided longitudinally, about two inches upwards from its lower end, into two unequal divisions, by passing the knife upwards just in contact with one side of the medulla. The stronger division of the scion is then to be pared thin at its lower extremity, and introduced, as in crown-grafting, between the bark and wood of the stock; and the more slender division is fitted to the stock upon the opposite side. The scion consequently stands astride the stock, to which it attaches itself firmly upon each side, and which it covers completely in a single season. Grafts of the apple and pear rarely ever fail in this method of grafting, which may be practised with equal success with young wood in July, as soon as that has become moderately firm and mature.

2034. A subvariety of saddle-grafting (fig. 381.), applicable to very slender shoots, is practised by Knight, who gives the rationale and manipulation in his usual masterly manner. As this mode has rarely "or never been properly executed, it will be necessary that I describe the motion of the sap as I conceive it to be, at the period when grafts are most advantageously inserted. The graft first begins its efforts to unite itself to the stock just at the period when the formation of a new internal layer of bark commences in the spring; and the fluid, which generates this layer of bark, and which also feeds the inserted graft, radiates in every direction from the vicinity of the medulla, to the external surface of the albumen. The graft is of course most advantageously placed when it presents the largest surface to receive such fluid, and when the fluid itself is made to deviate least from its natural course. This takes place most efficiently, when a graft of nearly equal size with the stock is divided at its base and made to stand astride the stock, and when the two divisions of the graft are pared extremely thin, at and near their lower extremities, so that they may be brought into close contact with the stock (from which but little bark or wood should be pared off) by the ligature. I have adopted this mode chiefly in grafting cherry-trees, and I have rarely ever seen a graft fail, even where the wood has been so succulent and immature as to preclude every hope of success by any other mode." (Hort. Trans. v. 147.)

2035. Shoulder, or chink-grafting, is performed with a shoulder, and sometimes also with a stay at the bottom of the slope. It is chiefly used for ornamental trees, where the scion and stock are of the same size (fig. 380. a, b, c, d).

2036. Root-grafting (fig. 380. h) is sometimes performed in nurseries on parts of the roots of removed trees, when the proper stocks are scarce; and in which case, the root of the white thorn has been resorted to as a stock both for the apple and pear. In general, however, a piece of the root of the tree of the same genus is selected, well furnished with fibres, and a scion placed on it in any of the ordinary ways for small stocks. Thus united, they are planted so deep as to cover the ball of clay, and leave only a few eyes of the scion above ground. Some gardeners have thought, that in this way, the plant must preserve a near resemblance to the parent tree; but Abercrombie remarks, that though it is an expeditious way of obtaining a new plant, such a graft cannot be materially different from a cutting or layer.

2037. A variety of root-grafting, practised by Knight, is thus described. "Transplanting, many years ago, some pear-stocks from a seed-bed, of which the soil was soft and deep, I found that the first emitted roots of many of them descended a foot or more perpendicularly into the earth, before they divided into any lateral ramifications: and as I did not like to replant the young trees, with such an inconvenient length of perpendicular root, I cut off about six inches from each. The amputated parts were then accurately fitted and bound, as in splice or whip-grafting, to scions of pear-trees, which were selected as nearly as possible of the same size; and the roots, with their attached branches, were deposited in the ground as cuttings, so deep, that the whole of the root, and about an inch of the scion, were covered. The soil was then drawn up with the hoe on each side of the plants, which were placed in rows, so that one bud only of each graft was above the soil, and another just within it. These grafts succeeded perfectly well; and I have subsequently repeated the same experiment with equal success upon the apple, the plum, and the peach. In the greater part of these experiments, the roots were perfectly cleansed from mould by washing, before they were fitted to the graft, and were then placed in wet moss, till a sufficient number were ready to be carried to the nursery; a common dibber only was employed in planting them; but the mould was washed into the holes with water, to close it well round the roots, and to supply the place of the clay used in other methods of grafting." (Hort. Trans. vol. i. p. 239.) A variation of this
mode, consists in leaving that part of the tap-root not wanted with the removed tree undisurbed in the soil, and grafting on it there. Such root-grafts grow with uncommon vigor.

2038. Terebration, or peg-grafting (fig. 380. i.), is an old method, in which the stock being cut off horizontally, a hole was bored in the centre of it; and the scion being selected to fit the stock, within an inch and a half of its lower end, a circular incision was made, and the part between that and the end reduced, so as to fit the hole in the stock. This peg filling the hole was supposed to secure the graft from the effect of the winds.

2039. Future treatment. In a month after grafting, it may be ascertained whether the scion has united with the stock, by observing the progress of its buds; but, in general, it is not safe to remove the clay for three months or more, till the graft be completely cicatrised. The clay may generally be taken off in July or August, and at the same time the ligatures loosened where the scion seems to require more room to expand; a few weeks afterwards, when the parts have been thus partially inured to the air, and when there is no danger of the scion being blown off by winds, the whole of the ligatures may be removed. If the stock was not shortened down close to the graft or junction of the scion with the stock at the time of performing the operation, it may be done now, or as soon as the ligatures can be entirely dispensed with. In particular cases, a ligature round the graft, or a stake, or other prop, for the shoots of the scion, may be necessary for a year to come, to protect against winds; or a bandage of moss kept over the graft, to preserve moisture, and encourage the expansion of the parts, and complete filling up of the wound.

2040. Choice and treatment of stocks. The stocks on which the operation of grafting is performed, are most commonly the stems of young trees, raised from the seed, or from suckers, layers, or cuttings, reared for that purpose. For what are called dwarf-trees, the stock at the time of grafting must always be headed down within a few inches of the ground for the insertion of the scion; and for standards, the heading of the stock for the insertion of the scion may either be near the ground, the scion inserted accordingly, and one of the first shoots from it trained up to form a stem, or the scion inserted at the proper height. But if, as is the case with standard cherries, the stock is intended to form the stem, then it must be suffered to grow six or seven feet high, and be afterwards headed down at five or six feet for the reception of the scion. The French and Americans graft and bud their stocks much higher than is practised in Britain, which some consider to contribute to the durability of the tree. J. Wilmot is of opinion, that, by the opposite practice, the whole of the wild or proper stock, in garden-grounds where the soil is continually raised by manure, becomes buried in the soil, and reduced to a mere root, and then, he says, the tree begins to decline in vigor, and soon decays and dies. (Hort. Trans. vol. i. p. 215.)

2041. The species of stocks for fruit-trees are divided into what are called free-growing and dwarfing stocks. The free-growing are such as naturally attain the full height of the species to be grafted on them, as the seedlings of the common apple, common pear, plum, and cherry. The dwarfing species are such as naturally form much smaller trees than the sorts to be grafted on them, and therefore have a tendency to diminish the magnitude of the adopted sorts; as the paradise, doucin, and creeper, for apples; the quince, for pears; bullace, for plums; and perfumed, and wild red cherry, for cherries.

2042. The species of stocks for timber and ornamental trees is generally some hardy species or variety of the same genus; often, however, plants of a different genus, but of the same family, will answer. This, as already observed (2021.), is partly a matter of theory, and partly of experience.

2043. Scions are generally the young shoots of last summer's growth, and should be chosen from the outside lateral branches of healthy trees. The outside lateral branches are preferred, because in them the shoots are not so robust and apt to run to wood as in the centre and top of the tree, nor so weak as those which are at its base, and under the shade and drip of the rest. Such shoots are uniformly found to be the best bearers, and to produce the truest specimen of the fruit of the tree on which they grow. An exception to this rule is to be found in the case of debilitated trees, where, of course, the scions should be taken from the strongest shoots in the centre of the tree. The middle part of each shoot makes always the best scion, for the same reasons as those given for choosing the shoots from the middle part of the tree; but long shoots, and especially where the scion is of a rare variety, may be cut into several scions of four or six inches in length, reserved not fewer than two, nor more than five eyes, to form the future head of the tree.

2044. Preparation of scions. Scions should be gathered several weeks before the season for grafting arrives; the reason is, that experience has shown that grafting may most successfully be performed, by allowing the stock to have some advantage over the graft in forwardness of vegetation. It is desirable that the sap of the stock should be in brisk motion at the time of grafting; but by this time the buds of the scion, if left on the parent tree, would be equally advanced; whereas the scions, being gathered early, the buds are kept back, and ready only to swell out when placed on the stock. Scions
of pears, plums, and cherries are collected in the end of January, or beginning of February. They are kept at full length, sunk in dry earth, and out of the reach of frost till wanted, which is sometimes from the middle of February to the middle of March. Scions of apples are collected any time in February, and put on from the middle to the end of March. In July grafting (2003.), the scions are used as gathered.

2045. The materials used in grafting are, a strong pruning-knife for cutting off the heads of the stocks previous to their preparation by the grafting-knife for the scion; a small saw for large stocks; and a penknife for very small scions; a chisel and mallet for cleft-grafting; bass-ribbons as ligatures; and grafting-clay.

2046. Grafting-clay is prepared either from stiff yellow or blue clay, or from clayey loam or brick-earth; in either case, adding thereto about a fourth part of fresh horse-dung, free from litter, and a portion of cut hay, mixing the whole well together, and adding a little water; then let the whole be well beaten with a stick upon a floor, or other hard substance; and as it becomes too dry apply more water, at every beating turning it over; and continuing beating it well at top till it becomes flat and soft. This process must be repeated, more or less, according as the nature of the clay may require to render it ductile, and yet not so tough as to be apt to crack in dry weather; for instance, it should be several times beaten the first day; and next morning repeat the beating, still moistening it with water, and by thus repeating the beating several times every day for two or three days, or every other day at last, for a week, it will be in proper order for use; observing that it should be prepared a week at least before it is used; but if a month, the better, keeping it moist. Some recommend salt to be mixed with the clay, and others ashes or lime-rubbish, or drift-sand; the object in these cases being to prevent its cracking with the sun; which, however, the horse-droppings, if well incorporated, will in general fully prevent.

2047. The grafting-clay of the French and Dutch, Oungent de St. Fiacre (St. Fiacre being the patron saint of gardening), is composed of half cow-dung, free from litter, and half fresh loam, intimately incorporated. They prefer this to all others for excluding the external air from wounds of every description, and ridicule the idea of certain complex compositions. Bosc (N. C. d'Ag. &c. tom. v. art. Englumen) observes of a noted English composition for healing wounds, that it is so complicated and ridiculous in the eyes of those who have any knowledge of chemistry or natural philosophy, that it is a matter of astonishment how it could be proposed in our age.''

2048. Substitutes for grafting-clay. Abercrombie and various authors mention resinous substitutes for clay, the details of which are given in the first edition of Miller's Dict. These substitutes are recommended for small and delicate trees, as camellias, dahlias, &c. and are composed of wax and pitch, pitch and tallow, tallow and oil, or a compound of turpentine, bees' wax, and rosin, at first melted together, and afterwards heated as wanted; care being taken not to apply it too hot. A coating laid on with a brush, to the depth of a quarter of an inch, is said to be less liable to crack than clay; and it is added, that when the full heat of summer arrives, the composition melts away of its own accord. This last circumstance, we must confess, appears a sufficient argument against its use, since its removal must depend on the weather, and not on the state of the graft. We have seen its use in Italy attended by such consequences. D. Powel, Esq. spreads it on shreds of brown paper; wraps these round the graft, and over them some bass ties. (Hort. Trans. v. 289.)

2049. The use of compositions for covering grafts is threefold; 1st. To prevent the extrava- sation of the sap from the wounds; 2d. The too sudden drying of the wood; and, 3d. The introduction of rain-water in the wound or cleft. It is evident, therefore, that whatever sort of clay or coating is adopted, much will depend on its immediate application, and instantaneous repair in future, wherever it cracks or falls off. In addition to claying, some nurserymen cover the clay with a coating of moss, to preserve a moderate degree of moisture and tenacity; and others, in the case of dwarf-trees grafted close to the ground, earth up the grafts for the same purpose. These practices suit particular cases, but are not generally necessary. Earthing up is one of the best accompaniments to claying, and should seldom be omitted when it can be adopted.

SUBSEC. 5. Propagation by Budding.

2050. Budding, or grafting by gems, consists, in ligneous plants, in taking an eye or bud attached to a portion of the bark, of different sizes and forms, and generally called a shield, and transporting it to a place in another, or a different ligneous vegetable. In herbaceous vegetables, the same operation may be performed, but with less success. It may also be performed with buds of two or three years' standing, and on trees of considerable size, but not generally so. The object in view in budding is almost always that of grafting, and depends on the same principle; all the difference between a bud and a scion being, that a bud is a shoot, or scion, in embryo. In all other respects, budding is conducted on the same principles as grafting.

2051. A new application of budding has been made by Knight. It is that of transferring
"a part of the abundant blossom-buds from one tree to the barren branches of others." He tried this first on roses, and afterwards on the pear and peach, with much success. In this way also he considers that fruit might be produced on yearling trees, not as matter of utility (as in supplying barren trees with blossom-buds), but as a curious experiment.

2052. Advantages of budding. Budded trees are generally two years later in producing their fruit than grafted ones; but the advantage of budding is, that where a tree is rare, a new plant can be got from every eye, whereas by grafting it can only be got from every three or four eyes. There are also trees which propagate much more readily by budding than grafting; and others, as most of the stone-fruits, are apt to throw out gum when grafted. When grafting has been omitted or has failed in spring, budding comes in as an auxiliary in summer.

2053. Season of budding. The operation of common budding is performed any time from the beginning of July to the middle of August; the criterion being the formation of the buds in the axil of the leaf of the present year. The buds are known to be ready by the shield or portion of bark, to which they are attached, easily parting with the wood. The buds preferred are generally those on the middle of a young shoot, as being neither so apt to run to wood as those at the extremity, nor so apt to lie dormant as those at the lower end. In some cases, however, the buds from the middle and extremity of the shoots are to be rejected, and those taken which are at the base of the annual shoots, as Knight (Hort. Trans. vol. iii. 135.) found in the case of the walnut-tree. Scalope-budding may be performed in spring, or at any season.

2054. Stocks for budding may, in general, be much smaller than for grafting, as the operation may be performed on the same year's shoot. But it may also be performed on shoots or stems of several years' growth, and in such, by inserting a number of buds, a complete tree may be formed at once. Scalope-budding may be performed on trees of considerable age.

2055. Choice of buds. For gathering the shoots containing the buds, a cloudy day or an early or late hour is chosen, on this principle, that the leaves being at these periods in a less active state of perspiration, suffer least from being separated from their parent plant. They are preserved fresh, and may be sent a great distance by inserting their ends in water or moist moss; though, in general, they should be used as soon after gathering as possible; indeed, as in grafting and inarching, the whole operation ought to be performed with the greatest celerity.

2056. Kinds of budding. Professor Thouin enumerates twenty-three species and varieties of budding; but we shall here describe only four, of which but one variety is in general use in Britain.

2057. Shield-budding, or T budding (fig. 382.) is thus performed: — Fix on a smooth part on the side of the stock, rather from than towards the sun, and of a height depending, as in grafting, on whether dwarf, half, or whole standard-trees are desired; then, with the budding-knife, make a horizontal cut across the rind, quite through to the firm wood; from the middle of this transverse cut, make a slit downward, perpendicularly, an inch or more long, going also quite through to the wood. This done, proceed with all expedition to take off a bud; holding the cutting, or scion, in one hand, with the thickest end outward, and with the knife in the other hand, enter it about half an inch or more below a bud, cutting near half way into the wood of the shoot, continuing it with one clean slanting cut, about half an inch or more above the bud, so deep as to take off part of the wood along with it, the whole about an inch and a half long (fig. 382. a); then directly with the thumb and finger, or point of the knife, slip off the woody part remaining to the bud; which done, observe whether the eye or germ of the bud remains perfect; if not, and a little hole appears in that part, it is improper, or as gardeners express it, the bud has lost its root, and another must be prepared. This done, placing the back part of the bud or shield between your lips, expeditiously with the flat haft of the knife separate the bark of the stock on each side of the perpendicular cut, clear to the wood (c), for the admission of the bud, which directly slip down, close between the wood and bark, to the bottom of the slit (d). The next operation is to cut off the top part of the shield (b) even with the horizontal first made cut, in order to let it completely into its place, and to join exactly the upper edge of the shield with the transverse cut, that the descending sap may immediately enter the bark of the shield, and protrude granulated matter between it and the wood, so as to effect a living union. The parts are now to be immediately bound round with a ligament of fresh grass (e), previously soaked in water, to render it pliable and tough, beginning a little below the bottom of the perpendicular slit, proceeding upward closely round every part, except just over the eye of the bud, and continue it a little above the horizontal cut, not too tight, but just sufficient to keep the whole close, and exclude the air, sun, and wet.
PROPAGATION

2058. Shield-budding reversed, or reversed J budding, differs from the former in having the transverse cut made at the bottom of the perpendicular slit, instead of at its top, and of course the shield is reversed in its position. This mode is represented as preferable to the other by such as contend that the sap rises in the bark equally with the wood; but as this opinion is now generally considered as exploded, the first, or T mode, may justly be considered as the most scientific mode of budding. Professor Thouin describes shield-budding reversed under the name of Schnerwooth. The advantages attending it, he says, are, that it is not easily drowned with sap or gum; and the disadvantages, that it often fails when there is a scarcity of sap. It is practised occasionally in the orange-nurseries near Genoa, as may be seen in the plants imported to this country.

2059. Scolope-budding consists in paring a thin tongue-shaped section of bark from the side of the stock; and in taking a similar section from the shoot of buds, in neither case removing the wood. The section or shield containing the bud is then laid on the corresponding scollop in the stock; its upper edge exactly fitted, as in shield-budding, and at least one of its edges, as in whip-grafting. After this, it is tied in the usual way. The advantages of this mode are, that it can be performed when the wood and bark do not separate freely; on trees having very stiff, thick, suberose barks, and at any season of the year. Its disadvantages are, that it requires longer time to perform the operation, and is less certain of success. The French gardeners often bud their roses in this manner in spring; and if they fail, they have a second chance in July by using the common mode.

2060. Budding with double ligatures is a mode invented by Knight, and described by him (Hort. Trans. vol. i. 194.) as "a new and expeditious mode of budding." The operations are performed in the manner first above described; but instead of one ligature, two are applied, one above the bud inserted upon the transverse section through the bark; the other, which had no farther office than that of securing the bud, was applied below in the usual way. As soon as the buds had attached themselves, the lower ligatures were taken off; but the others were suffered to remain. "The passage of the sap upwards was in consequence much obstructed, and the inserted buds began to vegetate strongly in July (being inserted in June); and when these had afforded shoots about four inches long, the remaining ligatures were taken off, to permit the excess of sap to pass on; and the young shoots were nailed to the wall. Being there properly exposed to light, their wood ripened well, and afforded blossoms in the succeeding spring; and these would," he adds, "no doubt, have afforded fruit; but that, leaving my residence, I removed my trees," &c.

2061. Future treatment. In a fortnight at farthest after budding, such as have adhered may be known by their fresh appearance at the eye; and in three weeks all those which have succeeded will be firmly united with the stock, and the parts being somewhat swelled in most species, the bandage must be loosened, and a week or two afterwards finally removed. The shield and bud now swell in common with the other parts of the stock; and nothing more requires to be done till spring, when, just before the rising of the sap, they are to be headed down close to the bud, by an oblique cut, terminating about an eighth or a quarter of an inch above the shield. In some cases, however, as in grafting, a few inches of the stalk is left for the first season, and the young shoot tied to it for protection from the winds.

2062. The instruments and materials for budding are merely the budding-knife (fig. 110.) and bass ligatures.

SUBSEC. 6. Propagation by Cuttings.

2063. Propagation by cuttings has been long known, and is abundantly simple when applied to such free-growing hardy shrubs, as the willow (fig. 383. a) or the gooseberry (b); but considered as the chief mode of propagating most of the ericae, myrtce, pro-

...
2064. *In respect to the choice of cuttings*, those branches of trees and shrubs which are thrown out nearest the ground, and especially such as recline, or nearly so, on the earth's surface, have always the most tendency to produce roots. Even the branches of resinous trees, which are extremely difficult to propagate by cuttings, when reclining on the ground, if accidentally, or otherwise, covered with earth in any part, will there often throw out roots, and the extremity of the lateral shoot will assume the character of a main stem, as may be sometimes seen in the larch, spruce, and silver fir. Cuttings then are to be chosen from the side shoots of plants, rather than from their summits or main stems; and the strength and health of side shoots being equal, those nearest the ground should be preferred. The proper time for taking cuttings from the mother plant is when the sap is in full motion, in order that, in returning by the bark, it may form a callus or protruding ring of granular substance, between the bark and wood whence the roots proceed. As this callus, or ring of spongy matter, is generally best formed in ripened wood, the cutting, when taken from the mother plant, should contain a part of the former year, or in plants which grow twice a year, of the wood of the former growth; or in the case of plants which are continually growing, as most evergreen exotics, such wood as has begun to ripen, or assume a brownish color. This is the true principle of the choice of cuttings as to time; but there are many sorts of trees, as willow, elder, &c. the cuttings of which will grow almost at any season, and even if removed from the mother plant in winter, when the sap is comparatively at rest. In these and other trees, the principle of life seems so strong, and so universally diffused over the vegetable, that very little care is requisite for their propagation. Cuttings from herbaceous plants are chiefly chosen from the low growths, which do not indicate a tendency to blossom; but they will also succeed in many cases, when taken from the flower-stems, and some rare sorts of florists' and border flowers, as the dahlia, rocket, cardinal-flower, scarlet lychnis, wallflower, &c. are so propagated.

2065. *The preparation of the cutting* depends on, or is guided by this principle, that the power of protruding buds or roots resides chiefly, and in most cases entirely, at what are called joints, or at those parts where leaves or buds already exist. Hence it is that cuttings ought always to be cut across, with the smoothest and soundest section possible, at an eye or joint. And as buds are in a more advanced state in wood somewhat ripened or fully formed, than in a state of formation, this section ought to be made in the wood of the growth of the preceding season; or as it were in the point between the two growths. It is true, that there are many sorts of cuttings, which not only throw out roots from the ring of granulated matter, but also from the sides of every part of the stem inserted in the soil, whether old and large (c), or young and small (d, e), as willows, currants, vines, &c.; but all plants which are difficult to root, as heaths (f), camellias, orange-trees, &c. will be found in the first instance, and for several years after propagation, to throw out roots only, from the ring of herbaceous matter above mentioned; and to facilitate the formation of this ring, by properly preparing the cuttings of even willows and currants, must be an obvious advantage. It is a common practice to cut off the whole or a part of the leaves of cuttings, which is always attended with bad effects in evergreens, in which the leaves may be said to supply nourishment to the cutting till it can sustain itself. This is very obvious in the case of striking from buds (g), which, without a leaf attached, speedily rot and die. Leaves alone, as in bryophyllum calycinum, will even strike root and form plants in some instances; and the same, as Professor Thouin observes, may be stated of certain flowers and fruits.

2066. *Cuttings which are difficult to strike* may be rendered more tractable by previous ringing; if a ring be made on the shoot which is to furnish the cutting, a callus will be created, which, if inserted in the ground after the cutting is taken off, will freely emit roots. A ligature would perhaps operate in a similar manner, though not so efficiently; it should lightly encircle the shoot destined for a cutting, and the latter should be taken off when an accumulation of sap has apparently been produced. The amputation in the case of the ligature, as well as in that of the ring, must be made below the circles, and the cutting must be so planted as to have the callus covered with earth. (Hort. Trans. vol. iv. 558.)

2067. The *insertion of the cuttings* may seem an easy matter, and none but a practical cultivator would imagine that there could be any difference in the growth, between cuttings inserted in the middle of a pot, and those inserted at its sides. Yet such is actually the case, and some sorts of trees, as the orange, ceratonia, &c. if inserted in a mere mass of earth, will hardly, if at all, throw out roots, while, if they are inserted in sand, or in earth at the sides of the pots, so as to touch the pot in their whole length, they seldom fail of becoming rooted plants. Knight found the mulberry strike very well by cuttings, when they were so inserted, and when their lower ends touched a stratum of gravel or broken pots; and Hawkins, (Hort. Trans. vol. ii. p. 12.) who had often tried to strike orange-trees, without success, at last heard of a method (long known to nurserymen, but which was re-discovered by Luscombe), by which, at the first trial, eleven cuttings
out of thirteen grew. "The art is, to place them to touch the bottom of the pot; they are then to be plunged in a bark or hot-bed, and kept moist."

2068. *The management of cuttings* after they are planted, depends on the general principle, that where life is weak, all excesses of exterior agency must have a tendency to render it extinct. No cutting requires to be planted deep, though such as are large (i) ought to be inserted deeper than such as are small (f, h). In the case of evergreens, the leaves should be kept from touching the soil (h) otherwise they will damp or rot off; and in the case of tubular-stalked plants, which are in general not very easily struck, owing to the water lodging in the tube, and rotting the cutting, both ends (l) may in some cases (as in common honeysuckle,) be advantageously inserted in the soil, and besides a greater certainty of success, two plants will be produced. Too much light, air, water, heat, or cold are alike injurious. To guard against these extremes in tender sorts, the means hitherto devised is that of enclosing an atmosphere over the cuttings, by means of a hand or bell glass, according to their delicacy. This preserves a uniform stillness and moisture of atmosphere. Immersing the pot in earth (if the cuttings are in pots) has a tendency to preserve a steady uniform degree of moisture at the roots; and shading, or planting the cuttings, if in the open air, in a shady situation, prevents the bad effects of excess of light. The only method of regulating the heat is by double or single coverings of glass or mats, or both. A hand-glass placed over a bell-glass will preserve, in a shady situation, a very constant degree of heat. What the degree of heat ought to be, is generally decided by the degree of heat requisite for the mother plant. Whatever degree of heat is natural to the mother plant when in a growing state will, in general, be most favorable to the growth of the cuttings. There are, however, some variations, amounting nearly, but not quite, to exceptions. Most species of the Erica, Dahlia, and Geranium strike better when supplied with rather more heat than is requisite for the growth of these plants in green-houses. The myrtle tribe and camellias require rather less; and in general it may be observed, that to give a lesser portion of heat, and of every thing else proper for plants in their rooted and growing state, is the safest conduct in respect to cuttings of ligneous plants. Cuttings of deciduous hardly trees taken off in autumn should not, of course, be put into heat till spring, but should be kept dormant, like the mother tree. Cuttings of succulents like geraniums will do well both with ordinary and extraordinary heat.

2069. *Piping is a mode of propagation by cuttings,* and is adopted with herbaceous plants having jointed tubular stems, as the dianthus tribe; and several of the grasses, and tree arundles, might be propagated in this manner. When the shoot has nearly done growing, which generally happens after the blossom has expanded, its extremity is to be separated at a part of the stem where it is nearly, or at least somewhat indurated or ripened. This separation is effected by holding the root end between the finger and thumb of one hand, below a pair of leaves, and with the other, pulling the top part above the pair of leaves, so as to separate it from the root part of the stem at the socket formed by the axillae of the leaves, leaving the stem to remain with a tubular or pipe-looking termination. These pipings, or separated parts (k), are inserted without any further preparation in finely sifted earth, to the depth of the first joint or pipe, gently firm'd with a small dibber, watered, a hand-glass placed over them, and their future management regulated on the same general principles as that of cuttings.

**Sect. III. Operations of Rearing and Culture.**

2070. *Operations of rearing and cultivation* are various, and some of them of the simplest kind, as stirring the soil, cutting, sawing, weeding, &c. have been already considered as garden-labors on the soil and on plants (1862. & 1882.); we here, therefore, confine ourselves to the more complex processes of sowing, planting, watering, transplanting, pruning, thinning, training, and blanching.

**Subsect. I. Sowing, Planting, and Watering.**

2071. Sowing is the first operation of rearing. Where seeds are deposited singly, as in rows of beans or large nuts, they are said to be planted; where dropt in numbers together, to be sown. The operation of sowing is either performed in drills, patches, or broadcast. Drills are small excavations formed with the draw-hoe, generally in straight lines parallel to each other, and in depth and distance apart varying according to the size of the seeds and future plants. In these drills, the seeds are strewn from the hand of the operator, who, taking a small quantity in the palm of his hand and fingers, regulates its emission by the thumb. Some seeds are very thinly sown, as the pea and spinach; others thick, as the cress and small salading. For sowing by *bedding-in,* see *Bedding-in planting* (2091.), and *Cuffing.* (1875.)

2072. Patches are small circular excavations made with the trowel; in these, seeds are either sown or planted, thicker or thinner, and covered more or less, according to
their natures. This is the mode adopted in sowing in pots, and generally in flower-borders.

2073. In broad-cast sowing, the operator scatters the seed over a considerable breadth of surface previously prepared by digging or otherwise minutely pulverised. The seed is taken up in portions in the hand, and dispersed by a horizontal movement of the arm, to the extent of a semicircle, opening the hand at the same time, and scattering the seeds in the air, so as they may fall as equally as possible over the breadth taken in by the sower at once, and which is generally six feet; that being the diameter of the circle in which his hand moves through half the circumference. In sowing broad-cast on the surface of beds, and in narrow strips or borders, the seeds are dispersed between the thumb and fingers by horizontal movements of the hand in segments of smaller circles.

2074. Dry weather is essentially requisite for sowing, and more especially for the operation of covering in the seed, which in broad-cast sowing is done by treading or gently rolling the surface and then raking it; and in drill-sowing, by treading in the larger seeds, as peas, and covering with the rake; smaller seeds, sown in drills, are covered with the same implement without treading.

2075. Planting, as applied to seeds, or seed-like roots, as potatoes, bulbs, &c. is most frequently performed in drills, or in separate holes made with the dibber; in these, the seed or bulb is dropt from the hand, and covered with or without treading, according to its nature. Sometimes planting is performed in patches, as in pots or borders, in which case the trowel is the chief implement used.

2076. Quincunx is a mode of planting in rows, by which the plants in the one row are always opposed to the blanks in the other, so that when a plot of ground is planted in this way, the plants appear in rows in four directions.

2077. Planting, as applied to plants already originated, consists generally in inserting them in the soil of the same depth, and in the same position as they were before removal, but with various exceptions. The principal object is to preserve the fibrous roots entire, to distribute them equally around the stem among the mould or finer soil, and to preserve the plant upright. The plant should not be planted deeper than it stood in the soil before removal, and commonly the same side should be kept towards the sun. Planting should, as much as possible, be accompanied by abundant watering, in order to consolidate the soil about the roots; and where the soil is dry, or not a stiff clay, it may be performed in the beginning of wet weather in gardens; and in forest-planting, on dry soils, in all open weather during autumn, winter, and spring.

2078. Watering becomes requisite in gardens for various purposes, as aliment to plants in a growing state, as support to newly transplanted plants, for keeping under insects, and keeping clean the leaves of vegetables. One general rule must be ever kept in mind during the employment of water in a garden; that is, never to water the top or leaves of a plant when the sun shines. A moment's reflection will convince any one that this rule is agreeable to the laws of nature, for during the sun's rays are intercepted by a panoply of fog or clouds. All watering, therefore, should be carried on in the evening or early in the morning, unless it be confined to watering the roots, in which case, transplanted plants, and others in a growing state, may be watered at any time; and if they are shaded from the sun, they may also be watered over their tops. Watering over the tops is performed with the rose, or dispenser attached to the spout of the watering-pot, or by the syringe or engine. Watering the roots is best done with the rose; but in the case of watering pots in haste, and where the earth is hardened, it is done with the naked spout. The compartments of gardens are sometimes watered by a leather tube and muzzle attached at pleasure to different pipes of supply; but this depends on local circumstances, and, in general, it may be observed that the great increase of labor occasioned by watering compartments renders the practice very limited. In new-laid turf, or lawns of a loose porous soil and too mossy surface, the water-barrel (fig. 205.) may be advantageously used.

Subsect. 2. Transplanting.

2079. Transplanting is the next operation of rearing, and consists in removing propagated plants, whether from seeds, cuttings, or grafts, according to their kinds and other circumstances, to a situation prepared to receive them. The uses of transplanting ligneous plants are chiefly to increase the number of fibrous roots, so as to prepare or fit young subjects for successful removal from the places where they are originated to their final destination; but in herbaceous vegetables it is partly used to increase the proportion of fibrous roots in plants, relatively to their ramose roots, by which it is found the size and succulence of their leaves, flowers, and fruit are increased. Transplanting involves three things: first, the preparation of the soil to which the plant is to be removed; secondly, the removal of the plant; and, thirdly, the insertion in the prepared soil.
2080. The preparation of the soil implies, in all cases, stirring, loosening, mixing, and comminution; and, in many cases, the addition of manure or compost, according to the nature of the soil and plant to be inserted, and according as the same may be in the open ground, or in pots or hot-houses.

2081. The removal of the plant is generally effected by loosening the earth around it, and then drawing it out of the soil with the hand; in all cases avoiding as much as possible to break, or bruise, or otherwise injure the roots. In the case of small seedling plants, merely inserting the spade and raising the portion of earth on which they grow will suffice; but in removing larger plants, it is necessary to dig a trench round, or on one side of the plant. In some cases, the plant may be lifted with a ball or mass of earth, containing all or great part of its roots, by means of the trowel or transplanter (fig. 93.); and in others, as in the case of large shrubs or trees, it may be necessary to cut the roots at a certain distance from the plant, one year before removal, in order to furnish them with young fibres, to enable them to support the change. In pots, less care is necessary, as the roots and ball of earth containing them are, or may be, preserved entire.

2082. Inserting the removed plant in the prepared soil, is performed by making an excavation suitable to the size of the plant, with the dibber, trowel, or spade, placing the plant in it to the same depth as before its removal, and then covering its roots with earth firmly, but not harshly or indiscriminately, pressed to it; lastly, adding water. There are various modes of insertion according to the age and kind of plant, tools employed, object in view, &c. of which the following are the principal species and varieties.

2083. Of spade planting there are a variety of different sorts, known by the names of hole planting, trench planting, trenching-in planting, slit or crevice planting, holing-in planting, drill planting, bedding-in planting, furrow planting, &c. All these modes are almost peculiar to nursery gardening.

2084. Hole planting is the principal method practised in the final planting of all sorts of trees and shrubs in the open ground; and is performed by opening round holes for the reception of each plant, of a diameter larger than its roots, then inserting the plant according to the general principles of planting. (207.)

2085. Trench planting is practised in nurseries, in planting out seedlings of trees, and plants in rows, also for box-edgings, small hedge-plants, asparagus, &c. It is performed by opening a long narrow trench with a spade, making one side upright, placing the plants against the upright side, and turning in the earth upon their roots.

2086. Trenching-in planting is practised in light pliable-working ground, for planting young trees in nurseries, thorn-hedges, &c. It is performed by digging a trench one spit wide, by a line, and planting from one end of the trench towards the other, as the trench is being dug. Thus, the line being set and the plants ready, with your spade begin at one end, and standing sideways to the line, throw out a spit or two of earth, which forming a small aperture, another person being ready with the plants, let him directly insert one in the opening, whilst the digger proceeds with the digging, and covers the roots of the plants with the earth of the next spit. Another aperture being thereby also formed, place therein another plant, and so on.

2087. Another method of trenching-in planting sometimes used for planting certain roots, such as horse-radish sets, potatoes, &c. is performed by common trenching, placing a row of sets in each trench or furrow. The horse-radish should be planted in the bottom of the open trench, if not above twelve inches deep past the earth of the next edge; and the potato-sets placed about four or six inches deep, and cover them also with the earth of the next trench.

2088. Slit planting. This method is performed by making slits or crevices with a spade in the ground, at particular distances, for the reception of small trees and shrub-plants. It is practised sometimes in the nurseries of shrubs, &c. if rows of small shrub-plants, the bed, or bed of ground, be sufficiently high, and that have but small roots: it is also sometimes practised where very large tracts of forest-trees are to be planted by the most expeditious and cheapest mode of performance; the following is the method: — in the earth make crevices, and then having a quantity of plants ready, for they must be planted as you proceed in making the slits, let a man, having a good clean spade strike it into the ground with its back close to the line or mark, taking it out again directly, so as to leave the slit open: then he gives another stroke at right angles with the first; then the person with the plants inserts one immediately into the second-made crevice, bringing it up to the line or mark, and directly pressing the earth close to the plant with his foot; proceed in the same manner to insert another plant, and so on. A man and a boy, by this method, will plant ten or fifteen hundred, or more, in a day.

2089. Slit planting. This is sometimes used in the nursery in light loose ground; and sometimes in planting potatoes, &c. in pliable soils. The ground being previously diced or trenched, and a line placed, proceed thus: — Let one man, with his spade, take out a small spit of earth, and in the hole so formed let another person directly deposit a plant; then let the digger take another spit at a little distance, and turn the earth mark round until they have a spit of earth, then placing directly another plant in this second opening, let the digger cover it with the earth of a third, and so on.

2090. Drill planting. This is by drawing drills with a hoe, from two to four or five inches deep, for the reception of seeds and roots, and is a commodious method of planting many sorts of large seeds, such as walnuts, chestnuts, &c.; sometimes also broad beans, but always kidneybeans and peas: likewise of planting many sorts of bulbous roots, when to be deposited in beds by themselves. The drills for all of these purposes should be drawn with a common hoe, two or three inches deep, though, for large kinds of bulbous roots, four or five inches deep will be requisite, and the seeds and roots should always be covered by the depth of the drills.

2091. Bedding-in planting. This is frequently practised for planting the choicer kinds of flowering buds, such as hyacinths, &c.; also for larger seeds of trees; as acorns, large nuts, and other kinds of seeds, stones, and kernels, and is performed by drawing the earth from off the tops of the beds, some inches in depth, in the manner of euffing, then planting the seeds or roots, and covering them over with the earth, drawn off for that purpose.
The following is the mode of performance: — The ground must be previously digged or trenched, raked, and formed into beds three or four feet wide, with alleys between bed and bed; then with a rake or spade, trim the earth evenly from off the top of the bed into the alleys, from two or three to four inches deep for bulbous roots, and for seeds, one or two inches, according to what they are, and their size; then, if for bulbous roots, draw lines along the surface of the bed, nine inches' distance, and place the roots, bottom downward, along the lines, six or eight inches apart, thrusting the bottom into the earth. Having thus planted one bed, then with the spade, let the earth that was drawn off into the alley be spread evenly upon the bed again, over the roots or seeds, being careful that they are covered all equally of the above depth, and rake the surface smooth. This method is also practised in nurseries, for sowing such seeds as require great accuracy in covering, as the larch, pine, and fir tribes; and, indeed, for most other tree-seeds.

2092. Furrow planting. This is by drawing furrows with a plough, and depositing sets or plants in the furrow, covering them in also with the plough. It is sometimes practised for planting potato-sets in fields, and has been practised in planting young trees, for large tracts of forest-tree plantations, where the cheapest and most expeditious method was required; but it can only be practised advantageously in light pliable ground. It is thus performed: a furrow being drawn, one or two persons are employed in placing the sets or plants in the furrow, whilst the plough following immediately with another furrow, turns the earth thereof in upon the roots of the plants.

2093. Dibble planting. This is the most commodious method for planting most sorts of fibrous-rooted seedling plants, slips, off-sets, and cuttings both of herbaceous and shrubby kinds; and likewise for some kinds of seeds and roots, such as broad beans, potato-sets, Jerusalem artichokes, and horseradish-sets, bulbous roots, &c. It is expeditiously performed with a dibble or setting-stick; therewith making a narrow hole in the earth for each plant or root, inserting one in each hole as you go on, &c.

2094. Trowel planting. This is performed with a garden-trowel, which being made hollow like a scoop, is useful in transplanting many sorts of young fibrous-rooted plants with balls of earth about their roots, so as they may not be checked by their removal.

2095. Planting with balls. By removing a plant with its roots firmly attached to a surrounding ball of earth, it continues in a growing state, without receiving any, or but very little check from its removal. This mode is often practised, more particularly with the more delicate and choicer kinds of exotics, both trees, shrubs, and herbaceous plants; and occasionally to many of the fibrous-rooted flowery plants, both annuals and perennials, even in their advanced growth and flowering state, when particularly wanted to supply any deficient compartments, or when intended to remove any sort of tree or plant out of the proper planting season, as very late in spring, or in summer. The most difficult tribe of plants to transplant, when in a growing state, are bulbous roots; which succeed with difficulty, even when removed with balls attached.

2096. Planting by muddling-in (einschlagen) is a German practice in planting fruit-trees, particularly suitable to the dry sandy soils of that country, and sometimes adopted in similar situations in this country. The pit being dug out, the mould in its bottom is watered and stirred so as to form a mass of mud about half the depth of the pit; the tree is then inserted, and its roots worked up and down in the mud so as to spread them as much as possible equally through it. More mud, previously prepared, is poured in till the pit is full, which is then covered with dry earth, raised round the stem, but hollowed in the middle, so as to form a basin round its stem, and finally covered with litter (mulched), and, if a standard, it is fastened to a stake to protect it from winds. Diel, a scientific German author already mentioned (224.), assures his readers, that trees planted in this way in spring thrive better in cold situations than those planted in the ordinary way in the preceding autumn; and, that though it occasions considerable trouble, it should never be neglected either in spring or autumn. He found it also particularly useful in the case of planting fruit-trees in pots. (Obst. Orangerie, &c. vol. ii.) Pontey, alluding to this mode, says "planting in a puddle occasions the soil speedily to firm, not only too hard for the roots of the plant to spread, but also so far as perfectly to exclude water." (Rural Improver, p. 89.)

2097. Planting by fixing with water is an excellent variety of the last species. It has been successfully practised by Pontey, and is thus described by him: — The hole being made, and the tree placed in it in the usual manner, the root is then slightly covered with the finer part of the soil; the tree being at the same time shaken, as is common, to settle the earth among its roots. Water is then applied by a common garden watering-pot, by pouring it upon the soil with some force, in order to wash it close to and among the roots of the plant. But this can only be done effectually by elevating the pot as high in the hands as can be conveniently used, after first taking off the rose. It will be obvious, that for such purposes a large pan with a wide spout is to be preferred. The hole is then filled up with the remainder of the soil, and that again consolidated with water as before, which usually finishes the business. The foot is never applied except in
the case of bad roots, which sometimes occasion the plants to be left a little leaning. In such cases, the application of the foot slightly, once or twice, after the soil has become somewhat firm (which generally happens in less than an hour), sets the tree upright, and so firm as to require no staking. (Rural Improver, p. 89.)

2098. Panning, mulching, and staking. Panning is an almost obsolete phrase, applied by Switzer, and writers of his day, to the operation of forming a hollow or basin round trees, for the purpose of retaining water when given them by art. Mulching consists in laying a circle of litter round the roots of newly planted trees, to retain the natural humidity of the soil, or to prevent the evaporation of artificial watering. Staking is the operation of supporting standard-trees by tying them with straw, or other soft ties, to poles or stakes inserted firmly in the ground close to the tree.

2099. Planting edgings. Edgings are rows of low-growing plants, as box, daisy, &c., planted in lines along the margins of walks and alleys, to separate them from the earth and gravel. They should always be planted before either the gravel or substratum are deposited. To perform the operation, the first thing is to form the surfaces for the edgings in planes corresponding with the established slopes or levels of the borders or other parts of the garden, observing, that a line crossing the walk at right angles, and touching both of the prepared surfaces, must always be a horizontal line, whether the walk be on a level or slope. Suppose a walk 150 feet long on a gentle declivity, and that the level or height of both ends are fixed on; then by the operation of the borning-pieces, any number of intermediate points is readily formed to the same slope, and the spaces between these points are regulated by the eye or the application of the straight-edge. The earth, so formed into a regular slope, need not exceed about a foot in breadth, on which the line being stretched, half is to be cut down, with a face sloping towards the walk, and against this sloping, or nearly perpendicular face, the box is to be laid as thin and regular as practicable, and every where to the same height, say one inch above the soil. The box is to be previously prepared by separation, and shortening the roots and tops. This is one of those operations, on the performance of which, with accuracy, depends much of the beauty of kitchen-gardens.

2100. Planting verges. Verges are edgings of turf, generally two feet broad or upwards. The turf is being cut in regular laminae, with the edges or sides of each turf perpendicular, and the two ends oblique in the same slope, they are to be placed so as the one may fit exactly to the other. They are next to be beat with the beetle, afterwards watered, and again beat or rolled, and finally a line applied to their edges, and the rasor (fig. 101.) used to cut them off neatly and perpendicularly. If the turf is from loamy soil, this is readily effected; but if no turf can be got but from sandy soils, then it must be cut very thin, and placed on good earth or loam, according to circumstances. Verges are sometimes, though rarely, formed of chamomile, strawberries, dwarf-thyme, &c., in which situations the wood-strawberry and chamomile produce abundant crops.

2101. Transplanting or laying down turf. Turfing, as this operation is commonly called, consists in laying down turf on surfaces intended for lawn, in parterres or pleasure-grounds. The turf is cut from a smooth firm part of an old sheep-pasture, free from coarse grasses, in performing which the ground is first crossed by parallel lines, about a foot asunder, and afterwards intersected by others three feet asunder, both made with a line and the turf-raser. Afterwards, the turf-spade or turfing-iron is employed to separate the individual turves, which are rolled up, and conveyed to the spot where they are to be used. It is to be observed, that, in this case, all the sides of each turf are bevelled; by which means, when they are laid down exactly as they were before being taken up, their edges will fit, and in some degree lap over each other, and thereby, after rolling, a more compact surface will be formed. The surface on which the turves are to be laid, ought previously to be either dug or trenched, so as to be brought to one degree of consistence, and then rolled, so as it may not afterwards sink; the turves being laid so as to fit, are to be first beaten individually, and then watered and rolled till the whole is smooth and even.

2102. In transplanting in pots, the general practice is to begin with the smallest-sized pot, and gradually to transplant into others larger, as the plant advances, and as the object may be to produce a large or a small plant. In the case of balsams and tender annuals, this may require to be performed three or four times a month, till the plant has attained its full size; in the case of heaths, not more than once a year or seldomer.

2103. The operation of potting is thus performed. Having the pots and mould ready for the reception of the intended plants, observe, previous to planting them, to place some pieces of tile, pethicks, or oyster-shells, or gravel on the hole at the bottom of the pot, both to prevent the hole from being clogged and stopped with the earth, and the earth from being washed out with occasional watering; and also to prevent the roots of the plants from getting out. Having secured the holes, place some earth in the bottom of each pot, from two or three to five or six inches or more in depth, according to the size of the pot, and the roots of the plant. This done, insert the plant in the middle of the pot, upon the earth, in an upright position; if without a ball of earth, spread its roots equally every way, and directly add a quantity of fine mould about all the roots and fibres, shaking the pot to cause the earth to settle close about them; at the same time, if the roots stand too low, shake it gently up, as you shall see occasion; and having filled the

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pot with earth, press it gently all round with the hand to set it moderately firm in every part, and to steady the upright posture of the plant, raising the earth, however, within about half an inch, or less, or the pot will soon settle there, thereby leaving a void space at the bottom, and there is thereby to receive occasional waterings. As soon as the plant is thus potted, give directly a moderate watering to set the earth more effectually close about all the roots, and promote their shooting into the new earth; repeating the waterings as occasion requires.

2104. Transplanting potted plants from one pot to another is called shifting; and is performed with the whole ball of earth contained in the pot entire, so as to preserve the plant in its growing state.

2105. The method of removing them out of the pots with balls is generally easily effected. Sometimes in small plants it is performed by turning the pot upside down, and striking the edge against the side of a bench, or edge of the boards of a wheelbarrow. But this is like what when the ball comes out entire, or occasionally a plant that is very well rooted, and whose numerous fibres surround the outside of the ball, will readily quit the pot by drawing it by the stem. But if, by either of the above methods, the ball will not readily quit the pot, take hold of the pot, while wooded it well with the hands, and knock it over by the process of striking the edge of the pot, with the greatest facility. Sometimes, however, the bellied form of the pot, and the luxuriance of the roots which circulate between the pot and earth, prevent the possibility of removing the ball entire; in which case, either that circumstance must be dispensed with, or the pot be broken in.

2106. In replanting in larger pots, the first step regards the management of the numerous fibres which surround the outside the ball. When these are not numerous, the general practice is to leave them untouched; but when they are so abundant as to form a sort of matt-coat, like the fleece of a bird's nest, then the practice is to trim the greater part of them off close to the ball, both on the sides and bottom, together with some of the outward old earth of the ball; then having the pots of proper sizes, larger than the former ones, and having secured the holes at bottom, and put in some fresh compost, deposit the plant with its pot, taking care it stands in the same depth as before. Then fill up all the interstices round the ball with fresh mould, pressing it down, and ramming it round the sides with a broad stick, adding more mould gradually, and raising it so as to cover the old ball, and fill with a moderate watering, to settle the new earth close in every part. Hayward has suggested the idea of a setting of such plants, potted with care, as already (1419) described the orange-boxes used at Versailles, and by Mean at Wormsleybury, by which fresh earth can be put to the sides of the largest plants with little trouble.

2107. Transplanting and balls is impossible in the case of cuttings, unless it be evident that the diseases are not connected with the ball of earth and the roots. Very frequently, however, the diseases of plants in pots arise from the want of a proper vent for the water, and from their having had too much given them; hence in transplanting such plants, it is eligible to shake the whole entirely out of the earth, in order to examine its roots, and trim off all decayed and other bad parts; then having a fresh pot, and some entire new compost, replant as already directed.

2108. In potting plants from the open ground, or beds of earth on dung, or otherwise, if they have been previously pricked out at certain distances, and have stood long enough in their pots with proper use of the towel, transplantor, or hollow spade. Seedlings, however, cannot often be raised with balls, and are therefore planted in the smallest-sized pots first, and gradually removed into larger ones with their balls entire.

2109. Plants in pots are never shifted directly from small into large pots, but always into a size only one gradation larger than that in which they are. Experience proves that this is the best mode, and also that plants, in general, thrive best in small pots. The reason seems to be, in large pots, the roots are apt to be chilled and rotted by the retention of more water than is requisite for their wellbeing.

SUBJECT 3. Pruning.

2110. The amputation of part of a plant with the knife, or other instrument, is practised for various purposes, but chiefly on trees, and more especially on those of the fruit-bearing kinds. Of two adjoining and equal-sized branches of the same tree, if the one be cut off, that remaining will profit by the sap which would have nourished the other, and both the leaves and the fruits which it may produce will exceed their natural size. If part of a branch be cut off which would have carried a number of fruits, those which remain will set, or fix better, and become larger. On the observation of these facts is founded the whole theory of pruning; which, though like many other operations of art, cannot be said to exist very obviously in nature, is yet the most essential of all operations for the culture of fruit-trees.

2111. The objects of pruning may be reduced to the following: promoting growth and bulk; lessening bulk; modifying form; promoting the formation of blossom-buds; enlarging fruit; adjusting the stem and branches to the earth; renewal of decayed plants or trees; and removal or cure of diseases.

2112. Pruning for promoting the growth and bulk of a tree is the simplest object of pruning, and is that chiefly which is employed by nursery-men with young trees of every description. The art is to cut off all the weak lateral shoots, that portion of sap destined for the nourishment may go to the generation of the whole tree; and, as the weak ones are cut off, the strong ones are shortened, in order to produce three or four shoots instead of one. In general, mere bulk being the object, upright shoots are encouraged rather than lateral ones; excepting in the case of trained trees, where shoots are encouraged at all angles, from the horizontal to the perpendicular, but more especially at the medium of 45 degrees. In old trees, this object is greatly promoted by the removal, with the proper instruments, of the dead or already scaling off outer bark.

2113. Pruning for lessening the bulk of a tree is also chiefly confined to nursery-practices, as necessary to the pruned trees of a portable size. It consists in little more than what is technically called hedging down, that is cutting off the leading shoots within an inch or two of the main stem, leaving, in some cases, some of the lower lateral shoots. Care is taken to cut to a leaf-bud (1883.), and to choose such buds, the largest, or uppermost, the shoot accessions may be wanted, in radiated lines from the stem, or in oblique lines in some places to fill up vacancies. It is evident that this unnatural operation persisted in for a few years must render the tree knotty and unsightly, and in stone-fruits, at least, it is apt to generate canker and gum.

2114. Pruning for modifying the form of the tree embraces the modification of the wood and trunk of the plant from the time of its propagation. Almost every tree has a different natural form, and in botanic and landscape gardening it is seldom desirable to attempt altering these by pruning, or by any other operation. But in re-planting trees, especially for timber, it is desirable to throw the timber produced, as much as possible, into long compact masses; and hence pruning is employed to remove the side branches, and encourage the growth of the bole or stem. Where this operation is begun when the trees are young, it is easily performed every two or three years, and the progress of the trees under it is most satisfactory; when, however, it is
2115. Pruning fruit-trees. The grand art of pruning, not only as to the modification of form, but in all its other varieties, relates to fruit-trees, of which the leading characters are standards and wall-trees; the former including dwarfs and half-standards, and the latter, dwarfs and riders.

2116. In pruning to form standards (arbres à plein-vent, Fr.), the first thing to be determined on after the plant has been received from the nursery and planted, is, whether the stem is to be tall (haut-tige) or short (basse-tige); and the next, if the head is to be trained in any particular form, as a cone, globe, semi-globe, radiated pyramid, &c.; or left to assume its natural shape. If a cone or pyramid is determined on, then a leading upright shoot must be carefully preserved, and the side shoots kept at regular distances from each other, and as far as practicable, equally extended on the one side of the main stem as on the other, keeping always in view the ultimate figure. If a globe is to be produced no shoot must be permitted to take the lead, but a number encouraged to radiate upwards from the graft, and these kept as regular as possible, both in regard to distance from each other, and of their extremities from the centre of the globe. If the tree is to be left to its natural shape, which in our opinion is by far the best mode, it will, in the apple, pear, cherry, and most other fruit-trees, assume something of the conical shape, at least for some years; but whatever shape it has a tendency to assume, that shape must not be counteracted by the pruner, whose operations must be chiefly negative, or directed to thinning out weak and crowded shoots, and preserving an equal volume of branches on one side of the tree as on the other: in technical language, preserving its balance. Knight's directions for this mode of pruning, both in his Treatise on the Apple and Pear, and in different papers in the Horticultural Transactions, are particularly valuable. For the apple and all standard trees he recommends that the points of the external branches should be every where rendered thin and pervious to the light; so that the internal parts of the tree may not be wholly shaded by the external parts: the light should penetrate deeply into the tree on every side; but not any where through it. When the pruner has judiciously executed his work, every part of the tree, internal as well as external, will be productive of fruit; and the internal part, in unfavorable seasons, will rather receive protection than injury from the external. A tree thus pruned, will not only produce much more fruit, but will also be able to support a much heavier load of it, without danger of being broken; for any given weight will depress the branch, not simply in proportion to its quantity, but in the compound proportion of its quantity and of its horizontal distance from the point of suspension, by a mode of action similar to that of the weight on the beam of the steelyard; and hence a hundred and fifty pounds, suspended at one foot distance from the trunk, will depress the branch which supports it more than ten pounds at fifteen feet distance would do. Every tree will, therefore, support a larger weight of fruit without danger of being broken, in proportion as the parts of such weight are made to approach nearer to its centre. Hitt recommends that the shape or figure of standards should be conical, like the natural growth of the fir-tree: and this form, or the pyramidal or sub-cylindrical (en quenouillé, Fr.) is decidedly preferred by the French, and universally employed both by them and the Dutch.

2117. In pruning to form dwarf-standards (basse-tiges, Fr.), the plants being received from the nursery, furnished with shoots of one year's growth, are to be cut down to three or four buds, which buds will throw out other shoots the following year, to form the bush or dwarf. If these buds throw out, during the second year, more than can grow the third year without crossing or intermixing with each other, then the superfluous shoots must be cut off; but if too few to form a head regularly balanced, or projecting equally beyond the stem on all sides, then one or more of the shoots in the deficient part must be cut down to three or four eyes, as before, to fill up by shoots of the third year the vacancies in the bush. In this way must the tree be treated year after year, cutting away all cross-placed branches and crowded shoots, till at last it shall have formed a head or bush globular, oblong, or of any other shape, according to its nature, and with this property common to every form, that all the shoots be so far distant from each other as not to exclude the sun's rays, air, or rain, from the blossoms and fruit. Such is the most approved modern mode of training fruit-tree bushes or dwarf-standards; but,
about a century ago, when dwarfs were in the greatest vogue, they were trained into regular geometrical shapes, without the least regard to the natural shape or tendency of the branches of the tree. In the works of Quintiney and Arnaud d'Andilly are described concave, conical, fusiform, spiral, and other dwarfs.

2118. **Concave or cup-shaped dwarfs** (arbonjin boomen, Dut.; en gobelet or en tonnoir, Fr.), being trained concave or hollow in the middle, having all the branches ranged circularly around the stem, in an ascending direction, so as to form the heart of the tree hollow or concave.

2119. **Conical or pyramidal dwarfs**, tapering like a cone or pyramid from the base to the summit. When pyramidal trees are so pruned that the horizontal branches form stages above one another, they are termed chandelier-like, or en girandole.

2120. **Fusiform (en quenouille, Fr.) or convex dwarfs**, being trained, bellied out, or somewhat spindle-shaped in the middle, or like a full distaff.

2121. **Horizontal dwarfs**, in which all the branches were trained in a flat position, parallel to the surface of the earth.

2122. **Spiral dwarfs** (fig. 384.), in which the branches were trained spirally round stakes, which stakes were afterwards removed.

2123. **Fan-dwarfs** (palmettes, Fr.) in which the branches were spread out like the hand, or like a spread fan.

2124. **Natural dwarfs or bushes** (arbres en buisson, Fr.), in which the branches were permitted to advance in their natural mode of growth, being only thinned, or shortened, or deprived of supernumerary side shoots, as already described.

2125. **Estimate of the forms of dwarfs.** Some authors observe that all these forms may be introduced for the sake of variety; but of all forms which require constraint, as being contrary to the natural shape of the bush and tendency of the branches, it may with certainty be observed, that they can only be maintained by continual exertion in counteracting nature; and that the trees so constrained and cut, generally throw out, at particular parts, such a superfluity of useless wood, as greatly to lessen their tendency to produce blossom-buds. Each variety of the apple-tree, observes Knight, "has its own peculiar form of growth, and this it will ultimately assume, in a considerable degree, in defiance of the art of the pruner." The same remark, it is obvious, applies to every sort of tree.

2126. **Pruning half standards** is conducted exactly on the same general principles as pruning dwarfs; the only difference between them being that, in the one case, the bush or head is close to the ground, and in the other, it is elevated from it three or four feet. Of the common hardy fruit-trees, it may be observed, that the apple, plum, quince, medlar, and mulberry form a forked irregular head (fig. 385. a), and the pear and cherry a more regular cone or distaff, with lateral branches proceeding from an upright stem (b). The French are particularly expert in pruning their pear-trees into this last form, assisted sometimes by a rod to train the central shoot.

2127. **Crown or umbrella headed standards** (kroon boomen, Dut.) are a sort of half-standard, formed by the Dutch, and chiefly on dwarfing stocks. The stems are six or seven feet
high, and terminate in a few branches, which stretch out on all sides horizontally: this position being given by inclining them downwards by ties.

2128. **Balloon-headed standard-trees** have been formed by a mode of training adopted by J. Brookhouse, Esq. at Warwick.

The trees are apples, six feet high in their stems, from the tops of which, the branches, which are of three or four years' growth, extend outwards, and nearly horizontally in all directions, from three to six feet from the centre. Round the tree, at about three feet from the stem, and at two feet from the ground, is placed a hoop, fastened to stakes, and towards this hoop the ends of the branches are directed by worsted cords fastened to their extremities, and to the hoop. The branches, by this means, assume a curved direction, straighter near to their origin in the centre, much arched afterwards, and having their extremities turned inwards. The average distance from the ground to the ends of the branches thus secured is about four feet. The general outline of the tree has much resemblance to that of a balloon, and the cords which are attached all round to the hoop in a slanting direction inwards. After the fruits have been gathered, the fastenings from which the trees are pruned, the upright shoots which have been made, are shortened to spurs, except where fresh branches are wanted to complete the uniformity and regularity of the whole; and in spring the operation of tying is repeated. Sabine observes on this mode, "It is scarcely possible to conceive a row of trees in a garden more beautiful than one thus arranged, not only from the uniformity in size, and regularity of growth of the trees; but from the beautiful display of blossoms and fruit in the different seasons, occasioned by this peculiar mode of training, which is calculated to exhibit the whole so perfectly. The advantages of the plan are many and important. The downward inclination given to the branches increases the disposition to form blossom-buds, and consequently to produce more abundantly; the foliage is well exposed to receive the influence of the light and air; the fruit is uniformly distributed over the surface of the trees, and does not suffer from being shaded by irregularly placed branches; whilst the laturas at the ends are kept so whole and steady, that they are never so agitated by wind as to lose their crop prematurely, nor do the branches suffer like those of other trees, by lashing each other in strong gales of wind." (Hort. Trans. vol. v. 1853) However fascinating this plan may appear at first sight, and for a few years while the trees are young, it is, like most of the French and Dutch modes of training just described, radically bad, and certain of ultimately defeating the object in view. The main effort of trees so constrained will annually be directed to sending up upright shoots from the apex of the balloon; and though these may be shortened to spurs for a year or two, the spurs so formed will only bear shoots, and will rapidly increase in size till they present only a deformed mass of knots sending up a crowd of shoots, and depriving the pendent branches of nourishment. Every gardener can foresee this. There is only one mode of training that nature approves of, and that is the fan mode. (2144.)

2129. **Pruning, for the modification of fruit-trees trained on walls (en espalier, Fr.) or on espalliers (en contre-espalier, Fr.),** depends on the principle of training which may be adopted. The selection being made of such shoots as are requisite for carrying on the form of the training tree; the others are to be cut off, first on the general principles recommended for all cutting (1884); and secondly, according to the particular nature of the tree. All trees which are much cut or constrained, have a tendency to throw out over-luxuriant shoots at particular parts of the branches where the sap is suddenly checked; such shoots seem to employ the great body of the sap, and thus divert it from performing its functions in the other parts of the branch or tree. The largest of these shoots, the French term gourmands, or gluttons; and the lesser ones, which have their leaves very distant and the wood slender, with hardly any appearance of buds in the axil of the leaves, they term water-shoots. As soon, in the growing season, as the character of both these sorts of shoots, especially of the latter, is known, they ought to be pinched off, with the exception of some cases, at the discretion of an intelligent pruner, where the gourmand may fill up a vacancy, supply a decaying branch, or otherwise be so situated as to assist in forming the tree. This chiefly happens when they are thrown out on the sides of wall-trees, so as to admit of being checked by a horizontal or oblique position in training. What are called fore-right and back shoots, or such as are thrown out nearly at right angles to the training surface, ought to be rubbed or pinched off, as ill adapted for training, or being applied to the training surface; but with the same exceptions as for gourmands. Where the grand object is fruit, however, it is well remarked by Marshall (Introduct. to Gard.), "that in this matter, the end in view is not to be sacrificed to fanciful precision."

2130. **Pruning to promote the formation of blossom-buds** depends on the nature of the tree. The peach and nectarine, for example, produce their blossoms on the preceding year's wood; consequently the great art of pruning a peach-tree is to have a regular distribution of young wood over every part of it. This the tree has a natural tendency to effect itself, and all that is required from the pruner is, when these shoots are too abundant, to rub them off in the summer pruning, and where they are too few, to cut or shorten some of the least valuable branches or shoots in the winter pruning. In apples and pears, on the contrary, the blossoms are chiefly produced on short leafy protuberances, called spurs, which form themselves naturally along the sides of the shoots, chiefly of apples and pears, but also of plums, cherries, quinces, medlars, and to a certain degree, the apricot, which produces blossoms on last year's wood, and on spurs and small twigs from the shoots of the second year preceding. The production of bearing or blossom buds is sometimes promoted by cutting out weak wood, by which what remains is strengthened; and shortening or stopping the shoots of the vine in summer is believed by many to have the same effect. The rose, syringa, spirea frutex, and many shrubs, produce their blossoms in the wood of the present year, and to give
vigor to such plants, it is desirable, when blossoms are wanted in these shrubs, to cut down both old and new wood.

2131. **Pruning for the enlargement of the fruit** is effected either by diminishing the number of blossom-bearing branches, or shortening them; both which operations depend on the nature of the tree: the mode of shortening is particularly applicable to the vine, the raspberry, and to old kernel fruit-trees.

2132. **Pruning for adjusting the stem and branches to the roots** is almost solely applicable to transplanted trees, in which it is an essential operation; and should be performed in general in the interval between removal and replanting, when the plant is entirely out of the ground. Supposing only the extremities of the fibres broken off, as is the case in very small plants and seedlings, then no part of the top will require to be removed; but if the roots have been broken or bruised in any of their main branches or ramifications, then the pruner, estimating the quantity of root of which the plant is deprived by the sections of fracture and other circumstances, peculiar and general, will be able to form a notion of what was the bulk of the whole roots before the tree was undisturbed. Then he may state the question of lessening the top to adjust it to the roots thus: — As the whole quantity of roots which the tree had before removal is to the whole quantity of branches which it now has or had, so is the quantity of roots which it now has to the quantity of top which it ought to have. In selecting the shoots to be removed, regard must be had to the ultimate character the tree is to assume, whether a standard, or trained fruit-tree, or ornamental bush. In general, bearing-wood and weak shoots should be removed, and the stronger lateral and upright shoots, with leaf or shoot eyes, left.

2133. **Pruning for renewal of the head** is performed by cutting over the stem a little way, say its own thickness, above the collar or the surface of the ground. This practice applies to old osier-beds, coppice-woods, and to young forest-trees. Sometimes also it is performed on old or ill-thriving fruit-trees, which are headed down to the top of their stems. This operation is performed with the saw, and better after scarification, as in cutting off the broken limb of an animal. The live section should be smoothed with the chisel or knife, covered with the bark, and coated over with grafting clay, or any convenient composition which will resist drought and rain for a year.

2134. **Pruning for curing disease** has acquired much celebrity since the time of Forsyth, whose amputations and scarifications for the canker, together with the plaster or composition which he employed to protect the wounds from air, are treated of at large in his *Treatise on Fruit Trees*. Almost all vegetable diseases either have their origin in the weakness of the individual, or induce a degree of weakness; hence to amputate a part of a diseased tree is to strengthen the remaining part, because the roots remaining of the same force, the same quantity of sap will be thrown upwards as when the head and branches were entire. If the disease is constitutional, or in the system, this practice may probably, in some cases, communicate to the tree so much strength as to enable it to throw it off; if it be local, the amputation of the part will at once remove the disease, and strengthen the tree.

For the removal of diseases, whole branches, the entire head, single shoots, or merely the diseased spot in the bark or wood, may require to be cut off. In the removal of merely diseased spots, care must be taken to remove the whole extent of the part affected with a part of the sound wood and bark; and, in like manner, in amputating a diseased shoot or branch, a few inches or feet of healthy wood should be taken away at the same time, to make sure of removing every contamination.

*Insects may be removed, or at least prevented from spreading on trained trees, especially such as are in houses, and on dwarf-trees, where the whole plant comes readily under the eye, either by cutting off, in the summer season, the young shoots or the individual leaves on which the insects, as the coccus, aphis, aracrus, &c. are found. This is frequently practised on gooseberry-plants, and Sir Brook Boothby (Hort. Trans. vol. I.) asserts that he keeps his peach-trees free from the red spider by cutting off every leaf the moment he sees an insect on it.*

2135. **Pruning the roots of trees.** What effect it would have on the roots of trees, if they could be exposed to view, and subjected to pruning and training, as well as the branches, it is not easy in many cases, to determine; but where they are diseased, or growing on soil with an injurious substratum, could the pruning-knife be applied to their descending and diseased roots annually, the advantages would be considerable. The practice of laying bare the roots of trees to expose them to the frost, and render the tree fruitful, is mentioned by Evelyn and other writers of his time; but in doing so, it does not appear that pruning was any part of their object. The pruning of roots can therefore only take place, according to the present state of things, in the interval between taking up and replanting; as such roots are generally small, and some of them broken or injured, all that the pruner has to do, is to facilitate the healing of the ends of broken roots by a more perfect amputation; and in fruit-trees he may shorten such roots as have a tendency to strike too perpendicularly into the soil. The form of the cut in either case is a matter of less consequence than in the shoot; but like it, it ought in general to be made from the under side of the shoot, that only one section may be fractured, and that the removed section may be the fractured one; and also that water or sap may rather de-
scend from than adhere to the wound. The chief reason for this practice, however, is the facility of performing it, for a section directly across, as if made with a saw, will, in roots, heal as soon, if not sooner, than one made obliquely; but to make such a section in even small roots would require several distinct cuts, whereas the oblique section is completed by a single operation. The Genoese gardeners, in pruning the roots of the orange-trees, always make a section directly across, which, in one year, is in great part covered by the protruding granulated matter. (See 1886).

The roots of trees might be completely pruned, if done by degrees; say that the roots extended in every direction in the form of a circle; then take a portion, say one eighth, of that circle every year till it is completed; and remove the earth entirely from above and under the roots; then cut off the diseased parts, or those roots which penetrate into bad soil; and laying below them such a stratum as shall be impenetrable by them in future, intermix and cover them with suitable soil.

Pruning herbaceous plants, or what is called trimming, consists generally in thinning the stems to increase the size and flowers of those which remain; but it may also be performed for all the purposes before mentioned; and for some other purposes, such as the prolongation of the lives of annuals by pinching off their blossoms, strengthening bulbous roots by the same means, increasing the lower leaves of the tobacco-plant by cutting over the stem a few inches above ground, &c. In trimming the roots of herbaceous plants, the same general principles are adopted as in pruning the roots of trees. In transplanting seedlings, the tap-root merely requires to be shortened; and in most other cases merely bruised, diseased, or broken roots cut off, and fractured sections smoothed.

The seasons for pruning trees are generally winter and midsummer; but some authors prefer spring, following the order of the vegetation of the different species and varieties. According to this principle, the first pruning of fruit-trees begins in February with the apricot, then the peach, afterwards the pears and plums, then the cherries, and lastly the apples, the sap of which is not properly in motion till April. Some have recommended the autumn and midwinter; but though this may be allowable in forest-trees, it is certainly injurious to tender trees of every sort, by drying and hardening a portion of wood close to the part cut, and hence the granulous matter does not so easily protrude between the bark and wood, as in the trees where those parts are furnished with sap. For all the operations of pruning, therefore, which are performed on the branches or shoots of trees, it would appear the period immediately before, or commensurate with, the rising of the sap, is the best.

Summer pruning commences with the rubbing off of the buds, or disbudding, soon after they have begun to develop their leaves in April and May, and is continued during summer in pinching off or shortening such as are farther advanced. It is obviously, to a certain extent, guided by the same general rules as winter or general pruning; but the great use of leaves in preparing the sap being considered, summer pruning wisely conducted will not extend farther than may be necessary to maintain as much as possible an equilibrium of sap among the branches; to prevent gourmands and water-shoots from depriving the fruit of their proper nourishment, and to admit sufficient air and light to the fruit. Most authors are of opinion, that the other objects of pruning will be better effected by the winter operations. Summer pruning is chiefly applicable to fruit-trees, and among these to the peach; but it is also practised on forest and ornamental trees when young, and is of great importance in giving a proper direction to the sap in newly grafted ornamental trees in the nursery.

Thinning the branches of individual trees may be considered as included in pruning. In herbaceous vegetables, or young trees growing together in quantities, it consists in removing all such as impede the others from attaining the desired bulk, form, or other properties for which they are specially cultivated, and is generally performed in connection with weeding or hoeing.

Subsect. 4. Training.

By training is to be understood the conducting of the shoots of trees or plants over the surface of walls, espalier rails, trellises, or on any other flat surface. It is performed in a variety of ways, according to the kind of tree, the object in view, and the particular opinions of gardeners.

The object of training is, either to induce a disposition to form flower-buds in rare and tender trees or plants; to mature and improve the quality of fruits which would not otherwise ripen in the open air; or to increase the quantity and precocity of the fruit of trees which mature their fruit in the open air. Such are the principal objects of training: which are effected by the shelter and exposure to the sun of the surface to which they are trained, by which more heat is produced, and injuries from severe weather better guarded against; by the regular spreading of the tree on this surface, by which the leaves are more fully exposed to the sun than they can be on any standard; and by the form of training: which, by retarding the motion of the descent of the sap, causes it to spend itself in the formation of flower-buds.

The leading modes of training woody-stemmed trees are the fan, horizontal, and vertical (fig. 386. a, f, h). To which may be added the wavy or curvilinear. Their varieties are, the herring-bone (a), the irregular fan (b), the stellate fan (c), the drooping
fan (d), the wavy fan (e); the horizontal, with screw stem (g), and with double stem (k); the vertical, with screw or wavy shoots (h), and with upright shoots (i). Haywood proposes a sort of wavy training (fig. 387), little different from that of the wavy fan, but which is certainly superior to some of the other of the above modes in principle, as it has no tendency to constrain the shoots, and produce an irregular distribution or exhibition of the sap in gourmands, &c. (Science of Horticulture, 8vo. 1818.)

2143. Trees with flexible stems, such as the vine and other climbers, admit of three other varieties of training (fig. 388.), which, as vines bear the sweetest fruit at the greatest distance from the root, is particularly suitable for them.

2144. Fan training, as the name imports, directs the spreading out of all the branches like the spokes of the fan; it is reckoned of universal application and peculiarly suitable for peaches and other stone-fruits.

2145. Horizontal training is that in which, from a main stem, lateral branches are led out horizontally on each side, and is more especially adapted for pear-trees.

2146. Horizontal training with the screw stem is chiefly applicable to pears and apples, and the use of the screw is to cause buds to push at proper places for the horizontal shoots. Where this is not adopted, the annual heading down of the vertical shoot is resorted to, by which the same effect is produced; but the tree requires in this case a longer period to fill the wall. It may be effected either with one or two main stems; but, in ge-
eral, the latter mode is preferable (fig. 389.), as distributing the sap or vigor of the tree more equally.

2147. Oblique training resembles the two last, with this difference, that the lateral shoots are trained obliquely to the main stem. It is particularly adapted for cherries. Thouin remarks, that the shoots should not be raised above an angle of forty-five degrees, unless in the case of a very weak shoot, which, for one season, may be led perpendicularly; nor lowered below the horizontal line, unless in the case of an excessively strong gourmand or water-shoot. The angle of forty-five degrees is recommended by the French writers, as the best for all shoots of fruit-trees to assume, whether by the training against walls or the pruning of standards. See the articles Espalier and Treille in Cours Complet d'Agriculture, &c.

2148. Perpendicular training is performed by leading one horizontal shoot from each side of the stem, and within a foot or eighteen inches of the ground; the shoots which proceed from these are led up perpendicularly to the top of the wall; sometimes such shoots are trained in the screw or serpentine manner, particularly in vines and currants, which bear remarkably well in this form. This is the original mode of training practised by the Dutch, and is still more common in Holland and Flanders than anywhere else.

2149. Stellate training refers chiefly to standards trained on walls, or what by some are called riders. The summit of the stem being elevated six or eight feet from the ground by its length, the branches are laid in like radii from a centre.

2150. The open fan (fig. 390.) is a mode of training described by Professor Thouin, and exemplified in the Jardin des Plantes. It does not appear to differ much from a mode described by Knight, which he applied to the peach, and considers, with a little variation, applicable, even with superior advantages, to the cherry, plum, and pear-tree. This form, he adds, "might with much advantage be given to trees whilst in the nursery; and perhaps it is the only form which can be given without subsequent injury to the tree." There is nothing very peculiar in this form the first and second year of training (a, b), after being headed down; but in the third year (c), the reversing of the lateral shoots (d), becomes a characteristic.

2151. Wavy or curvilinear training, Haywood considers as combining "all the grand requisites stated to be produced" by the modes recommended by other writers on fruit-trees. "The stems (fig. 391. a) being two principal branches through which the sap will flow in equal portions from the root, to the length of three feet, before it is permitted to form collaterals, the same effect will be produced as if the whole sap was to pass up a single stem of a standard of six feet, which is justly observed by Bradley, 'to make fruit-branches in such plenty, that hardly any barren shoots are to be found upon them.' It also is conformable to the idea of Hales, that 'light, by freely entering the extended surfaces of leaves and flowers, contributes much to the ennobling the principles of vegetables.' By avoiding the precise horizontal position in which Hitt
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directs the branches to be fixed, the sap is more regularly and uniformly disposed of, and there will be no necessity for cutting branches short to form studs for producing bearers, nor to adopt the method recommended by Forsyth for furnishing bearers, that of repeatedly pinching off the tops, and shortening the leading shoots. The whole of the sap will, by this mode, be expended in profitable and increasing production, and all the desirable effects which these authors describe to be attainable, will be produced in less time and with less difficulty. By this mode, also, it is possible to train a tree to its utmost extent without ever using the knife for any other purpose than for removing worn-out branches, or old bearers, nor need a branch ever be shortened. It will be found likewise to support Knight's ideas, 'and expose a greater surface of leaf to the light,' in the shortest possible time. It will also 'promote an equal distribution of the circulating fluids;' and without cutting off the strongest and weakest branches, 'each annual shoot, as produced, will possess nearly an equal degree of vigor.' And, as the horizontals will be formed of the most luxuriant shoots, they will find sufficient space to be trained in, and thus by 'proper treatment,' will, in due season, be found to 'have uniformly produced the finest possible bearing wood for the succeeding year,' and this without pinching off shoots. Thus, also, the same square of walling will be furnished with more bearing wood, in the third and fourth years, than can possibly be done by any other mode, and than can be effected by the common mode of practice, in less than eight or ten years.'

2152. Preparatory training. Nearly the same routine is gone through when the trees are young, for all the different modes of training. The shoots of grafted trees newly received from the nursery (fig. 392. a) are not shortened by the best modern practitioners: at the end of the first season the side branches are left at an elevated angle (b), to encourage them to throw out laterals; afterwards they are brought down (c, d) to an oblique or nearly horizontal position, and each shoot, placed in its final position, as it increases in size.

2153. Materials used in training. The operation of training on walls is performed chiefly by means of nails and shreds, on trellises by bass ties, and on espalier rails osier-twigs are most commonly used. The bass, after being applied, is gently twisted round with the finger and thumb, in order that it may run into a firm knot without tearing and weakening the ligament. The osier tie is made fast by twisting the two ends, somewhat in the manner done by reapers in tying up sheaves of corn, and well known in the nurseries. But the nicety of the operation of training consists in the proper use of nails and shreds on a wall; in which business, as Marshall has observed, "ingenuity will evidence itself in neatness and symmetry." When a shoot requires some constraint to retain it in its position, the pressure must always be against the shred and never against the nail. Of both nails and shreds there should be two sizes used, the larger for strong, and the smaller for weak shoots. Trees trained to boards can hardly have nails too small; and those trained to stone or old brick walls generally require a larger size.

2154. Shreds should be adapted to the strength of the branches, and the distance of the buds from each other; so that with strong shoots, having their buds wide, such broad shreds may be used as would make weak shoots unsightly, and spoil them by covering the buds; many a well cut tree has been made disgusting, merely by irregular and dangling shreds. A uniformity of color can hardly be accomplished, but a regularity of size may; scarlet, if all alike, looks best, and white the worst. The general width of shred should be from half an inch to three quarters, and the length two inches to three, having some wider, longer, and stronger, for large branches. In the disposition of shreds, some must have their ends turned downwards, and some upwards, as best suits, for bringing the shoots to their proper place, and straight direction. Though some pruners observe a sort of alternate order, yet the ends hanging chiefly down will look best. Use no more shreds and nails than necessary to make good work, as the effect is rude and injurious. As nails are apt to break out pieces of the wall in drawing, it is a good way to give the nail a
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2155. *Herbaceous training* is performed by means of poles, rods, branches, and pegs. Plants that twine and grow high are furnished with high poles, on which to twine themselves, as the tamis, convolvulus, &c. Plants with tendrils, as the pea, the bryonia, &c. are furnished with branches or spray, through which the plant springing up attaches itself by its tendrils, and is thus better exposed to the sun and air, and not so liable to rot as when it lies on the ground. Props or poles are used for supporting and leading upright, tall, slender, growing plants, as the dahlias, tree-lupin, and the like. Creeping and trailing plants, as the melon, gourd, &c. are generally trained in the stellate manner on the ground by means of pegs; sometimes also on walls and trellises.

**Subsect. 5. Blanching.**

2156. *Blanching* is an operation of culture performed by earthing the stems of plants, by tying up their leaves, or by covering them with utensils from the light.

2157. *Blanching by earthing* is performed on the celery, chardonn, asparagus, &c. In the case of annuals the earth is generally drawn up so as to press on the leaves of the plant as it advances in growth; in the case of perennials a covering of loose earth is generally placed over them before the growing season, through which the stalks shoot up, and are blanched.

2158. *Blanching by tying together the leaves* is sometimes performed on lettuce, cabbage, endive, &c. The plant being nearly in its most leafy state, the head or fasciculus of leaves is gathered together, and tied up with huss ribands. By this operation two effects are produced: the inner leaves as they grow, being excluded from the light, are blanched; and being compressed in proportion to the growth, which takes place after tying up the head, the fasciculus becomes both tender and solid.

2159. *Blanching by overlaying* is merely the laying down of tiles, slates, pieces of boards, &c. on endive and other salading, when nearly full grown, and of which, being thus excluded from the sun, the future growth is colorless. Covering by the following mode is preferable.

2160. *Blanching by covering with utensils* is a recent invention applied to sea-kale, rhubarb, asparagus, &c. and consists in placing over them the utensils already described as appropriated to this purpose. (1427.)

**Sect. IV. Operations for inducing a State of Fruitfulness in barren and unblossoming Trees and Plants.**

2161. Various means have been tried to induce fruitfulness with different degrees of success. Almost every description of fruit-tree, if planted in a thin stratum of rich loam on a dry and impervious sub-soil, will come into bearing in regular course, according to its nature; but it too frequently happens that the stratum of soil is too deep, or the roots penetrate into the sub-soil, or by some means, not always obvious, acquire the power of throwing much superfluous sap into the tree, which spends itself in leaves and branches, instead of blossoms. Similar circumstances produce similar effects in ornamental trees and shrubs, whether in the open air or in artificial climates. Attempts are known to have been made for upwards of a century and a half, to cause such trees to produce blossoms, attended with different degrees of success; but the practice was carried on empirically, without any knowledge of the reason or principle which operated in producing the desired end, till its true rationale was given by Du Hamel, in his *Physique des Arbres*, 1758.

2162. *Laying bare the roots of trees* is mentioned by Evelyn as conducive to fertility. — *Transplanting the tree frequently,* by Van Osten. — *Boring a hole, and driving in an oaken plug* is mentioned by the same author as the "old way." Every one must have observed that trees partially blown out of the ground, or with the earth washed or otherwise removed from their roots in banks or river-sides, or with their trunks or roots broken, bent, or mutilated in any way, are always more fruitful than others; and this, we conceive, has suggested the various modes of artificial mutilation. Mutilation, both in plants and animals, is attended by a sort of maturity; and maturity in all living things is the period of reproduction.

2163. *Cutting the roots of trees* is an old practice, generally performed in winter or spring, but recently by Beattie, gardener at Scone, in midsummer. "In the beginning of July 1811, I had a border on the south wall, of 400 feet long, trenched to the depth of from two and a half to three feet; in doing this, I had the opportunity of cutting the roots of all the trees as the work went on, which I did so completely, that they in a manner hung by the roots and shreds, with a ball of earth of about two feet from the stem of the tree. As cutting the roots of fruit-trees has a tendency to make them fruitful, that may possibly proceed from the small quantity of fibrous roots produced by the operation." Beattie says, he acted on the principle of depriving the tree of the means of containing such a great quantity of sap, thereby preventing it from
growing so much to wood, and of course inclining it to become fruitful. (Caled. Mem. vol. i. 272.) Nicol suggests the same expedient in his Forcing and Fruit Gardener, 4th ed. p. 240.

2164. Cutting notches in the stem or branches has been tried on many occasions on the same principle as cutting the roots.

2165. Partial decortication is the removal of the bark already scaling off, covered with mosses and lichens, or carbonised by the action of the atmosphere. It is only applicable to old trees, or trees of a certain age, and the effect is to increase the vigor of the tree, and thus promote the production of young wood and blossom-buds. It was recommended by Arnaud d’Andilly, in 1650, and has been practised for several years, by Forsyth, Lyon, and various others, on standard-trees, and by King, a commercial gardener, at Teddington, on the vine.

2166. Stripping off pieces of the bark from the stem and branches is said by Marshall to check the luxuriance, and promote the fruitfulness of pear-trees. (Introduct. to Gard. &c. 4th ed. p. 156.)

2167. Ringing the stem and branches, circumcison, or excision, &c. was known to the Romans, and is mentioned by Virgil, Columella, &c. Among the moderns, it seems to have been revived by Du Hamel in the beginning of the 18th century, more especially in 1735, when he perfectly succeeded in rendering trees fruitful, and has given an account of his experiments in the Mémoires de l’Académie des Sciences, A. D. 1788. The subject has since been taken up by Suriray Delarue, and by Lancrey; the former of whom has given an excellent history and rationale of the practice in the Journal Physico-Economique for 1803. It is also ably treated in the Cours Complet d’Agiculture, &c. art. Bourrelet. The effect of ringing has been perfectly well known and acted on in Holland and Germany since Du Hamel’s time, as any one may be assured of by the perusal of the works of Christ, Diederich, and Diehl; and it is remarkable, that so late as 1815, A. Hempel, a clergyman of Saxony, should have published an account of his practice in ringing, as new. The use of ringing would be, in all probability, introduced into England soon after Du Hamel’s experiments were published; but though it has been known and occasionally practised by some gardeners for upwards of half a century, it seems not to have been generally known, either in 1817, when, judging from a paper of Dr. Nölden, the subject was considered new in the Horticultural Society; or, in the end of last century, when Dr. Darwin, in his Notes to Physiologia, vol. i. p. 393, describes the practice, and accounts for its effects. It is now frequently practised, both for the purpose of inducing blossoms on trees, or rendering them productive; and for accelerating the maturity and increasing the size of fruits. The former has been termed production-ringing, and the latter maturation-ringing. (Hort. Trans. iv. 557.) Production-ringing should be performed in the spring, and will produce its effects in the following year: maturation-ringing when the plants are in blossom, and it will show its effects the same season.

2168. Maturation-ringing. Ringing has been found not only to induce blossom-buds, but where these prove fertile, to increase the size and accelerate the ripening of fruits. In a paper read before the Horticultural Society in 1808, Williams, of Pristaston, describes a mode of making annular excisions in the bark of vines. These were made rather less than a quarter of an inch in width, that the exposed wood might be covered again with bark by the end of autumn. “Two vines of the white Frontiniac, in similar states of growth, being trained near to each other on a south wall, were selected for trial; one of these was experimented on (if I may use the term), the other was left in its natural state, to form a standard of comparison. When the circle of bark had been removed about a fortnight, the berries on the experimented tree began evidently to swell faster than those on the other, and by the beginning of September showed indications of approaching ripeness, while the fruit of the unexperimtented tree continued green and small. In the beginning of October, the fruit on the tree that had the bark removed from it was quite ripe, the other only just began to show a disposition to ripen, for the bunches were shortly afterwards destroyed by the autumnal frosts. In every case in which circles of bark were removed, I invariably found that the fruit not only ripened earlier, but the berries were considerably larger than usual, and more highly flavored. The effects thus produced, I can account for only by adopting Knight’s theory of the downward circulation of the sap through the bark. It is not of much consequence in what part of the tree the incision is made; but in case the trunk is very large, I should then recommend, that the circles be made in the smaller branches.”

2169. The operation of maturation-ringing should be deferred till the flowers are fully expanded, or rather till they are passing into fruit, or even till the fruit is set. The sap, being interrupted in its descent by the annual incision, is held in the hough, and thus the fruit gains a more ready and uninterrupted supply of nourishment, the consequence of which is not only an increase of size, but earlier maturity. This operation, besides, may be serviceable in ripening the seeds of plants, which otherwise would not be per-
fected; for as the fruit is sooner ripened, so the seeds will likewise be sooner matured. When the influence of ringing is limited to three or four months, as in the case of maturation-ringing, it is obvious that the ring need not be so broad as when it is to be extended to a longer period; from which it follows that maturation-ringing, as it keeps the bark separated for a shorter period, will do less injury to the health of the branch than the other mode. (Hort. Trans. iv. 557.)

2170. Ringing is said to force young trees to show blossoms. Hempel states as a consequence resulting from ringing, that you may force young trees to show fruit, before they otherwise would do. That ringing may have some effect in this way, we think highly probable; but by no means so much as is ascribed to it by Hempel. Trees must arrive at their age of puberty, like animals, before they can propagate their species. Abundance of food and heat will, no doubt, induce a degree of precocity in the subjects of both kingdoms; and as ringing gives in effect abundance of food to the particular part above the excision, it must have some effect, but it has not been proved to have much. Ringing will produce blossoms in all plants, herbaceous or shrubby, propagated by extension, that is, originated otherwise than from seed, at any age; but its effects on young trees raised from seed, or in causing blossoms on any description of tree to set, are much less certain; though in all cases where they do set, the size of the fruit will be greatly enlarged for the first year or two.

2171. In performing the operation of ringing, a ring of outer and inner bark, not larger than the tree can fill up in stone-fruit in one, and in kernel-fruit in two, or at most three years, is cut clean out with a knife, or the ringing shears. (fig. 123.) If larger, the tree becomes too much excited to fruitfulness, and the part of it separated from the root by the ring dies, while the stem and parts adjoining the root become too luxuriant. When the rings are made so wide as that the barks cannot unite for two or three years, the result, says the author of the article, Bourrelet, in N. C. d'Agriculture, &c. will be to "accelerate the production of blossoms, and the setting of fruit, and to augment their size during the first year; and then, during the following years, to make them languish, and at last die." "There is a pear-tree," Sabine observes, "against one of the walls in the kitchen-garden, belonging to his Majesty, at Kew, which underwent the operation of ringing about fifteen years ago. The part operated on was near the root; and, as it was a principal arm, about one half of the whole tree became influenced by the operation. This half has uniformly borne fruit, the other half has been nearly barren. The portion of stem which was laid bare is about six inches wide, and it has not been again covered by bark. That part just above the ring is considerably larger than the part below it. The ends of the branches appear in much decay, and there are but very few young shoots thrown out from the sides; whilst, on the other part of the tree, the shoots, as usual, proceed from the extremities, as well as from the sides of the main branches. I apprehend, from the present appearance of the whole, that the portion of the tree which, by the separation of the bark, has been deprived in a great measure of supply from the root, cannot survive many years."

2172. Renewal of the soil about fruit-trees has been found by Hay, of Newliston, near Edinburgh, in the case of peaches; and Maher, of Arundel, in the case of figs, and by various others, to renew the fruitfulness of trees. There may be two reasons given for this, both of which may be concerned in the effect: the first is the exhaustion of the soil generally; and the second is its exhaustion of the particular sort of food preferred by the kind of tree. Though we are not so certain that every species of tree requires, to a certain extent, a particular sort of food, as we are that herbaceous vegetables, as wheat, oats, &c. do; yet analogy renders the fact highly probable. At any rate, it is clear that a renewal of soil must always be conducted with reference to the state of the plants; a poor, limy, sandy soil may be substituted for one where the luxuriance of the plants shows that it is too rich; and a rich loamy one for one of an opposite description, where the plants are unthriving, &c.

2173. Bending down the branches has been found conducive to fruitfulness; and is accounted for on the same principle as ringing. It has been well exemplified by Mayer (Hort. Trans. i.), in fixing clay balls to the extremities of the shoots of young apple-trees after midsummer, which, depressing them, stagnated the sap, and induced the production of abundance of flower-buds.

2174. To induce the production of blossoms in herbaceous plants, any or all of the above modes may be adopted with most species, but on a large scale the first object is to place the plants in a soil neither too poor nor too rich. A dry soil, not deep, and resting on a dry firm bottom, is most favorable to fruitfulness, especially when joined to abundance of air and light. In perennials, the effect can only be produced the second year, as in trees; but in annuals it will be immediate: in the former class, however, where the defect is want of nourishment, the effect may take place even the first year. Knight induced the production of blossoms on an early variety of potato, by depriving the plant of its tubers, as soon as they made their appearance; by which means, the nourishment
which would have been devoted to their enlargement, was employed by the plant in the production of blossoms, as the remaining mode which it had of propagating its species. The reverse of the practice is found proportionally to increase the bulk of the tubers, and has become an important point of practice in potatoe culture. The Dutch, as Darwin informs us, were the first to adopt this mode in the culture of bulbous-rooted flowers. In general, it may be stated, that the art of producing blossoms in perennial herbaceous plants consists in permitting them to have abundance of leaves, fully exposed to the light and air the preceding year, and in not cutting them over when in a state of growth, as is too frequently done, but in letting them first begin to decay. By this means, healthy vigorous buds and roots are prepared for exertion the following year.

2175. General estimate of these practices. All these operations may be resorted to occasionally as expedients, but the only permanent and general mode of inducing fruitfulness is by supplying judicious soil, exposure, and pruning.

Sect. V. Operations for retarding or accelerating Vegetation.

2176. To overcome difficulties is the last stage in the progress of art. After civilised man has had every thing which he can desire in season, his next wish is to heighten the enjoyment by consummation at extraordinary seasons. The merit here consists in conquering nature; and in gardening this is done by cold-houses and hot-houses; and by excluding or increasing the effects of the sun in the open air. The origin of these practices is obviously derived from the fact, that heat is the grand stimulus to vegetation, and its comparative absence, the occasion of torpor and inactivity.

Subsect. 1. Operations for retarding Vegetation.

2177. Retarding by the form of surface, is effected by forming beds of earth in an east and west direction, sloping to the north at any angle at which the earth will stand; here salading may be sown in summer, and spinach, turnips, and such crops as shoot rapidly into flower-stems during hot weather.

2178. Retarding by shade. The simplest mode of retarding vegetation is, by keeping plants constantly in comparative shade in the spring season. This is either to be done by having them planted in the north side of a wall or house, or sloping bank, hill or other elevation; or by moving them there in pots; or by placing a shade or shed over, or on the south side of the vegetables to be retarded. Where the object of retarding vegetation is to have the productions in perfection later in the season, the first method is generally resorted to; but where vegetation is only retarded in order that it may burst forth with greater vigor when the shades are removed, then either of the others is preferable. Trees on an east and west espalier-rail, shaded from the sun from February to the middle of May, will be later of coming into blossom, and therefore less likely to have their blossoms injured by frost.

2179. Retarding by the cold-house, or ice-cold chambers, (figs. 169. 173.) is more particularly applicable to plants in pots, especially fruit-trees, and might be made a practice of importance. Vegetation may in this way be retarded from March to September, and the plant removed at that season, by proper gradations, to a hot-house, will ripen its fruit at mid-winter. It is even alleged by some gardeners, who have had experience in Russia, that the vegetation of peach-trees may be so retarded an entire year; and that afterwards, when the plant is removed into spring or summer heat, in the January of the second year, its vegetation is most rapid, and a crop of fruit may be ripened in March or April, with very little exertion on the part of the gardener. The earliest potatoes are obtained from tubers which have been kept two seasons; that is, those are to be planted which have been produced the season before the last; or, the produce of summer 1821, in December 1822.

2180. Retarding the ripening of fruits by excluding oxygen. M. Berard, of Montpelier, in an essay on the ripening of fruits, which gained the prize of the French Academy of Sciences in 1821, found that the loss of carbon is essential to the ripening of fruits; that this carbon combines with the oxygen of the air, and forms carbonic acid; and that when the fruit is placed in an atmosphere deprived of oxygen, this function becomes suspended, and the ripening is stopped. Hence it results, that most fruits may be preserved during a certain period, by gathering them a few days before they are ripe, and placing them in an atmosphere free from oxygen. The most simple process for effecting this consists in placing at the bottom of a bottle, a paste formed of lime, sulphate of iron, and water; then introduce the fruit so as they may rest detached from the bottom of the bottle, and from each other, and cork the bottle and cover it with cement. Peaches, plums, and apricots have been kept in this way for a month; pears and apples for three months. Afterwards they will ripen perfectly by exposure to the air. (Journal R. Inst. vol. xi. 396.)
SUBSEC. 2. Operations for accelerating Vegetation.

2181. Accelerating by the form of surface consists in forming beds or banks in an east and west direction, and sloping to the south, forming an angle with the horizon, the maximum of which, in garden-soils, cannot exceed 45 degrees. On such beds early sown crops, as radishes, peas, turnips, &c. will come much earlier, and winter standing crops, as lettuce, broccoli, &c. suffer less from severe weather than those on a level surface. The north side of such beds or ridges may be used for retarding vegetation, as leeks, borecoles, &c. (2177.)

2182. Acceleration by shelter, and exposure to the sun, is the simplest, and probably only primitive mode of accelerating the vegetation of plants; and hence one of the objects for which walls and hedges are introduced in gardens. A May-duce cherry, trained against a south wall, and another tree, of the same species, in the open compartment of a sheltered garden, were found, by the late J. Kyle, of Moredun, near Edinburgh, on an average of years, to differ a fortnight in the ripening of their fruit. In cold, damp, cloudy seasons, they were nearly on a par; but in dry, warm seasons, those on the wall were sometimes fit to be gathered three weeks before the others. It may be here remarked, that though, in cloudy seasons, those on the wall did not ripen before the others; yet their flavor was, in such seasons, better than that of the others, probably from the comparative dryness of their situation. Corn and potatoes on the south and north sides of a hill, all other circumstances being equal, ripen at about the same relative distances of time.

2183. Accelerating by soils is effected by manures of all sorts, but especially by what are called hot and stimulating manures and composts, as pigeons' dung for cucumbers, blood for vines; and, in general, as to soils, lime-rubbish, sand, and gravel, seem to have the power of accelerating vegetation to a much greater degree than rich clayey or loamy soils, or bog or peat earth.

2184. Accelerating by previous preparation of the plant is a method of considerable importance, whether taken alone, or in connection with other modes of acceleration. It has long been observed by cultivators, that early ripened crops of onions and potatoes sprout, or give signs of vegetation, more early next season than late-ripened crops. The same of bulbs of flowers which have been forced, which re-grow much earlier next season, than those which have been grown in the open air. It was reserved to Knight, however, to turn this to account in the forcing of fruit-trees, as related in a paper, accompanied as usual by what renders all the papers of that eminent horticulturist so truly valuable,—a rationale of the practice.

2185. The period which any species or variety of fruit will require to attain maturity, under any given degrees of temperature, and exposure to the influence of light in the forcing-house, will be regulated to a much greater extent than is generally imagined, by the previous management and consequent state of the tree, which is first subjected to the operation of artificial heat. Every gardener knows, that when the previous season has been cold, and cloudy, and wet, the wood of his fruit-trees remains immature, and weak abortive blossoms only are produced. The advantages of having the wood well ripened are perfectly well known; but those which may be obtained, whenever a very early crop of fruit is required, by ripening the wood very early in the preceding summer, and putting the tree into a state of repose, as soon as possible after its wood has become perfectly mature, do not, as far as my observation has extended, appear to be at all known to gardeners; though every one who has had in any degree the management of a hot-house, must have observed the different effects of the same degrees of temperature upon the same plant, in October and February. In the autumn, the plants have just sunk into their winter sleep; in February they are refreshed, and ready to awake again; and whenever it is intended prematurely to excite their powers of life into action, the expediency of putting those powers into a state of rest, early in the preceding autumn, appears obvious. (Hort. Trans. vol. ii. 368.) Knight placed some vines in pots, in a forcing-house, in the end of January, which ripened their fruit in the middle of July; soon after which the pots were put under the shade of a north wall in the open air. Being pruned and removed in September to a south wall, they soon vegetated with much vigor, till the frost destroyed their shoots. Others, which were not removed from the north wall till the following spring, when they were pruned and placed against a south wall, “ripened their fruit well in the following season in a climate not nearly warm enough to have ripened it at all, if the plants had previously been placed in the open air.” Peach-trees, somewhat similarly treated, unfolded their blossoms nine days earlier, “and their fruit ripened three weeks earlier” than in other trees of the same varieties. (Hort. Trans. vol. ii. 372.) Pots of grapes which had produced a crop previously to midsummer, were placed under a north wall till autumn: on the 12th of January, they were put into a stove, and ripened their fruit by the middle of April. (Hort. Trans. iv. 440.)

2186. By thus inducing a state of rest in plants in pots, say vines or peaches, in August, and placing them immediately in the ice-cold room till the beginning of January, which is allowing four months of a winter to them, they would, in all probability, produce very early crops of grapes with less forcing than would be required for such as ripen their wood in October. Such pots might be placed in pine and other stoves, where a certain degree of heat is kept up at any rate, and might be contrived to produce a succession of fruit, in the manner practised by W. Masland, of Stockport, by a vineyard in pots, which pass in regular succession through his pine-stoves, and furnish ripe grapes the whole year. A state of rest is readily induced by withholding water from plants under cover; and in the open air by covering trees, and a portion of the surface or border around or before them, with canvass or oil-cloth, to throw off the autumnal and part of the winter rains.
2187. Accelerating by housing, such as removing plants in pots and boxes, to sheds or rooms in the night, and exposing them in fine weather to the sun, was practised by the gardener of Tiberius, to procure early cucumbers; and by those of Louis XIV. to force peas. (Bénard.) Parkinson and Gerarde describe the practice as applied to raising cucumbers and melons in this country.

2188. Accelerating by artificial heat in walls is a very frequent and useful practice. In general it is accompanied by protecting-covers of canvas or netting (1495.); but some gardeners, as Trotter of Alva, a very high and exposed situation on the Ochil hills, never cover their hot-walls; but in ripening the wood in autumn, and in saving the blossom and setting the fruit in spring, keep up such fires as will repel the frost, and evaporate the wet that might fall on the wall. "No danger," Trotter observes, "is to be apprehended from the severity of the spring months, even when exposed to all sorts of weather; every kind of covering being superseded by the genial heat of the wall." This he has long experienced, even in England, but especially in Scotland, to be "the best preservative of the blossom of young fruits." (Caled. Mem. vol. ii. 113.)

2189. Accelerating by fluid borders has been occasionally attempted, but can never succeed by fire heat; by tubes of steam, perhaps, something might be done, but the heat can always be more economically applied by means of pits or frames, placed on raised beds of mould, with arches, or some similar contrivance underneath. (See a description of a fluid border in Keil's Treatise on the Peach Tree, 8vo. 1780.)

2190. Accelerating by covering with glass cases, of different sizes and descriptions, probably succeeded to housing. The Romans are supposed to have hastened the ripening of grapes and peaches, by placing them under tali cases (55.); and a French author, Bénard, informs us, that the origin of forcing the vine arose from one Gordon observing that a shoot which had entered his room-window through a crevice, ripened its fruit some time before those branches of the same tree which remained in the open air. The practice of forcing peaches in Holland, is said to have originated from a gardener near Haarlem putting hot-bed lights against his walls to ripen peaches in a bad season. By a mere covering of glass, without any description of bottom heat, or any auxiliary mode of acceleration, almost all fruits and flowers which grow in the open air in this country, may be forwarded from one fortnight to one month, according to the season. Fruits may by the facile means thus afforded of covering and protection, be retained in a ripe and plump state from one to three months; so that in general it may be observed, that cold frames, as they are called, and mere glass cases, will double the ordinary time of enjoying hardy fruits, and certainly they greatly increase the flavor of such as ripen late, and especially of the vine and peach.

2191. Accelerating by glass cases and artificial heat combined is effected by hot-beds, pits, and hot-houses.

2192. Accelerating by the common hot-bed is an ancient, general, but still somewhat precarious and unmanageable mode. The heat being produced by a fermenting mass of vegetable matter, over which is placed the earth containing the plants, it becomes difficult to regulate any excess of heat, and the plants are sometimes, in the empirical phrase, burnt. When, however, the heat declines, it is readily renewed by linings or a surrounding layer of dung. To remedy the defects of the common hot-bed, and prevent the possibility of burning the plants, by interposing a stratum of air between the dung and the mass of earth which contains them, is the object of the vaulted pit and M'Phail's frame (figs. 230. 233.); to which there is no objection, but the greater original cost. These structures actually save dung, and are more agreeable to the eye of those who value order and neatness than dung-beds.

2193. Accelerating by means of walled pits is very similar to that of forcing by hot-beds; with the advantages of having more room between the surface of the beds and the glass for the tops of shrubs, and of the glass having a better slope; but with the disadvantages of a chance of burning in the first instance, and no power of increasing the bottom heat when it once declines. Bark is generally used to lessen the first evil, as it does not ferment so powerfully as dung, and the second is remedied by a surrounding flue. Such pits are much used in all the branches of garden-culture. Henderson, of Brechin, proposes to lay on the surface of beds of tan, or on hot-beds, pits, pineries, &c. fine drifted river or sea sand, three inches deep. "This covering," he says, "possesses many advantages. It will extirpate the slater or wood-louse (oniscus asellus), as the nature of the sand prevents the insect from concealing itself from the rays of the sun. In dung hot-beds, it keeps down the steam. To fruit, it affords a bed as warm and as dry as tiles or slates. This covering also retains the moisture in the earth longer than any other, and is itself sooner dry. It gives the houses a clean, neat appearance, and though it cannot be expected to remove the infection, where already introduced, will be found a powerful preventive of that great evil, mildew."

2194. Accelerating by means of hot-houses is the master-piece of this branch of culture, and is but of modern invention, being unknown till the end of the 17th century. Im-
provement in the form as well as management of these buildings has, as in every other case, been progressive; and there are now a great choice both of the forms adopted, the materials used in the construction of these forms, and the mode of producing artificial heat.

2195. There are two leading modes of accelerating plants in hot-houses; the first is by placing them there permanently, as in the case of the peach, vine, &c. planted in the ground; and the second is by having the plants in pots, and introducing or withdrawing them at pleasure. As far as respects trees, the largest crops, and with far less care, are produced by the first method; but in respect to herbaceous plants and shrubs, whether culinary, as the strawberry and kidneybean, or ornamental, as the rose and the pink, the latter is by far the most convenient method, and it is also the best adapted for affording very early crops. (2185.) Where large pots are used, the peach, cherry, fig, &c. will produce tolerable crops. Knight has observed, that "vines and other fruit-trees, when abundantly supplied with water and manure in a liquid state, require but a very small quantity of mould;" and he adds, "A pot containing two cubic feet of very rich mould, with proper subsequent attention, is fully adequate to nourish a vine, which, after being pruned in autumn, occupies twenty square feet of the roof of a hot-house; and I have constantly found that vines in such pots, being abundantly supplied with food and water, have produced more vigorous wood, when forced very early, than others of the same varieties, whose roots were permitted to extend beyond the limits of the house." (Hort. Trans. vol. ii. p. 373.)

2196. When trees are planted for a permanency within, or close to the outside of a hot-house, the soil requires to be prepared of depth and quality according to the nature of the tree; and a principal consideration is to form, if such does not naturally exist, a subsoil, which shall be impenetrable to the roots. The depth of soil on such a substratum need not in general be great, provided it be rich. Formerly a depth of three or four feet was recommended; but Hayward proposes to have his fruit-tree borders only fifteen or eighteen inches deep; which is conformable to an observation of Hitt, that the finest crop of peaches he had ever seen, grew on trees which were nourished from a border not more than one foot deep, with a compact rock below. Nicol allows from twenty-four to thirty inches of soil. Knight is of opinion, that "a large extent and depth of soil seem to be no farther requisite to trees than to afford them a regular supply of water, and a sufficient quantity of organizable matter;" and, he thinks, "the rapid growth of plants of every kind, when their roots are confined in a pot to a small quantity of mould, till that becomes exhausted, proves sufficiently the truth of this position." (Hort. Trans. vol. ii. p. 127.)

2197. The operations of forcing chiefly respect the admission of air, the supply of heat, of light, and of water. The grand effect is produced by heat, and the great art is just to supply as much will harmonise with the light afforded by the sun and the nature of the species of plant to be forced. All the operations of nature are gradual; and a good gardener will always follow these as the safest examples. He will never be anxious to apply artificial heat before buds have naturally swoln; he will then increase the temperature gradually for some weeks; he will in particular guard against any sudden decrease of warmth, it being most necessary towards success, to continue the course of vegetation uninterruptedly, through foliation, inflorescence, and fructification.

2198. Heat and light. An error in hot-house culture in general, of very considerable importance, and which has prevailed till lately, consists in not adjusting the heat of art to the light of the sun. In cloudy weather, and during night, the artificial atmosphere is kept hot by fires and exclusion of the external air, while in clear days and during sunshine, fires are left off or allowed to decline, the external air is admitted, and the atmosphere within is reduced to the temperature of that without. As heat in nature is the result of the shining of the sun, it follows that when there is most light there is most heat; but the practice in forcing is very generally the reverse. "A gardener, in forcing," Knight observes, "generally treats his plants as he would wish to be treated himself; and consequently, though the aggregate temperature of his house be nearly what it ought to be, its temperature, during the night, relatively to that of the day, is almost always too high." In one of Knight's forcing-houses, in which grapes are grown, he always wishes to see its temperature, in the middle of every bright day in summer, as high as 90; "and after the leaves of the plants have become dry, I do not object to ten or fifteen degrees higher. In the following night, the temperature sometimes falls as low as 50; and so far am I from thinking such change of temperature injurious, I am well satisfied that it is generally beneficial. Plants, it is true, thrive well, and many species of fruit acquire their greatest state of perfection in some situations within the tropics, where the temperature in the shade does not vary in the day and night more than seven or eight degrees; but in these climates, the plant is exposed during the day to the full blaze of a tropical sun, and early in the night it is regularly drenched with heavy wetting dews; and con-
SCIENCE OF GARDENING.  Part II.

sequently it is very differently circumstanced in the day and in the night, though the temperature of the air in the shade at both periods may be very nearly the same. I suspect," he continues, “that a large portion of the blossoms of the cherry and other fruit-trees in the forcing-house often proves abortive, because they are forced by too high and uniform a temperature, to expand before the sap of the tree is properly prepared to nourish them. I have, therefore, been led, during the last three years, to try the effects of keeping up a much higher temperature in the day than in the night. As early in the spring as I wished the blossoms of my peach-trees to unfold, my house was made warm during the middle of the day; but towards night it was suffered to cool, and the trees were then sprinkled, by means of a large syringe, with clear water, as nearly at the temperature at which that usually rises from the ground, as I could obtain it; and little or no artificial heat was given during the night, unless there appeared a prospect of frost. Under this mode of treatment, the blossoms advanced with very great vigor, and as rapidly as I wished them, and presented, when expanded, a larger size than I had ever before seen of the same varieties. Another ill effect of high temperature during the night is, that it exhausts the excitability of the tree much more rapidly than it promotes the growth, or accelerates the maturity of the fruit; which is in consequence ill supplied with nutriment, at the period of its ripening, when most nutriment is probably wanted. The muscat of Alexandria and other late grapes are, owing to this cause, often seen to wither upon the branch in a very imperfect state of maturity; and the want of richness and flavor in other forced fruit is, I am very confident, often attributable to the same cause. There are few peach-houses, or indeed forcing-houses of any kind in this country, in which the temperature does not exceed, during the night, in the months of April and May, very greatly that of the warmest valley in Jamaica in the hottest period of the year: and there are probably as few forcing-houses in which the trees are not more strongly stimulated by the close and damp air of the night, than by the temperature of the dry air of the noon of the following day. The practice which occasions this cannot be right; it is in direct opposition to nature.” (Hort. Trans. vol. ii. p. 130.)

2199. Air. Knight considers that gardeners often and widely err, "by too freely admitting the external air during the day, particularly in bright weather. Plants generally grow best, and fruits swell most rapidly, in a warm and moist atmosphere; and change of air is, to a very limited extent, necessary or beneficial. The mature leaves of plants, and according to Saussure, the green fruits (grapes at least), when exposed to the influence of light, take up carbon from the surrounding air, whilst the same substance is given out by every other part of the plant; so that the purity of air, when confined in close vessels, has often been found little changed at the end of two or three days by the growth of plants in it. But even if plants required as pure air, as hot-blooded animals, the buoyancy of the heated air, in every forcing-house, would occasion it to escape and change as rapidly, and indeed much more rapidly, than would be necessary. It may be objected, that plants do not thrive, and that the skins of grapes are thick, and other fruits without flavor in crowded forcing-houses; but in these it is probably light, rather than a more rapid change of air that is wanting. When fruits approach to maturity such an increase of ventilation, as will give the requisite degree of dryness to air within the house, is highly beneficial; provided it be not increased to such an extent as to reduce the temperature of the house much below the degree in which the fruit has previously grown, and thus retard its progress to maturity. The good effect of opening a peach-house, by taking off the lights of its roof, during the period of the last swelling of the fruit, appears to have led many gardeners to over-rate greatly the beneficial influence of a free current of air upon ripening fruits; for I have never found ventilation to give the proper flavor or color to a peach, unless that fruit was at the same time exposed to the sun without the intervention of glass; and the most excellent peaches I have ever been able to raise, were obtained under circumstances where change of air was as much as possible prevented consistently with the admission of light (without glass) to a single tree.”

2200. Water. The supplies of water given to plants should be regulated by the supplies of heat, the nature of the plant, its state in regard to growth, and the object for which it is cultivated. Abundance of heat should generally be succeeded by copious waterings, unless the nature of the plant, as its succulence, or its dormant state in regard to growth, render that improper. Plants cultivated for their fruits should be less watered during the ripening season than such as are grown for their effect; a dry atmosphere being most conducive to flavor. The succulent shoots of trees, Knight observes, always appear to grow most rapidly, in a damp heat, than the succulent growth, which then takes place. The spaces between the bases of the leaves become longer, but no new organs are added; and the tree, under such circumstances, may with much more reason be said to be drawn, than to grow; for the same quantity only of material is extended to a greater length, as in the elongation of a wire.
Sect. VI. Operations to imitate warm Climates.

2201. The imitation of warm climates by hot-houses must not be confounded with the art of forcing the vegetables of temperate climates into the premature production of their flowers or fruit. The former was the first object for which hot-houses were erected, and conservatories, green-houses, and plant-stoves existed in this country before any description of forcing-house; even pineries are of subsequent introduction to botanic and ornamental hot-houses. The various climates and constitutions of plants require atmospheres of different degrees of temperature and moisture; but experience has proved, that the plants of every warm country in the world may be grown in one or other of the three following descriptions of hot-houses:—1. The green-house, of which the varieties are the Sinarium, or house for Chinese plants; the Conservatory, in which the plants are inserted in the soil without pots; the Cold-frame for bulbs, and Heathery for Cape plants, &c. 2. The dry-stove, for succulent plants, or such as require a dry atmosphere; and 3. The moist or cold-stove, for pines, palms, and the tropical plants which require the highest degree of heat, and an atmosphere moist in proportion.

2202. Treatment common to the three species of artificial climates. In general, hot-house exotics are kept in pots; but in some cases, fruit-bearing plants, as the orange, and plants with large roots, as the Strelitzia, and Luxuriant creepers, as the different Passifloras, are planted in the ground. The soils are, of course, very various, and can only be treated of with advantage under each species, tribe, or family. There are none of them, however, that will not thrive either in bog-earth, sand, or loam, or a mixture of these. For pines, oranges, and large-blossomed plants, rotten leaves or old cow-dung are added with advantage, and to some of these, as to the orange and pine-apple, liquid manures are frequently applied. Gardeners in general are averse to the application of any thing rich to the soil of exotic plants which are not cultivated for their fruit, a prejudice evidently contrary to analogy, and originating, in all probability in the circumstance, that it is in general desirable to keep exotic plants small, both for want of room in ordinary-sized houses, and by that means to induce a flowering state. Now, however, when the facilities of hot-house building by wrought and cast iron admit of covering several acres of ground with a glass roof at fifty, a hundred feet, or at any distance from the surface; and when the mode of heating by steam readily admits of keeping such a space at any required temperature, all exotic plants, whose expense is not an object, may be planted in the ground duly prepared, cultivated and manured like a shrubbery, and allowed to attain their natural size. Such a house or scene may be watered after Loddiges’ method already described (1689.), and its temperature regulated, if desired, by the ingenious machine of Kewley. (fig. 217.) With the exception of temperature, the operations in imitation of artificial climates are the same as those for forcing; we shall, therefore, confine ourselves to indicating the temperature of its three loading departments.

2203. The green-house is freely exposed to the influence of our atmosphere when the open air is not colder than 45° of Fahrenheit, and when winds and rains do not prevent the opening of the roofs or other means of ventilation. “As long as the weather continues fair without frost,” says Abercrombie, “open the green-house windows in the daytime an hour after sunrise, and close at the same time before sunset. Never admit air by the door or sashes in foggy or damp weather, or when bleak cutting winds prevail. The admission of air in the middle of a clear frosty day will not hurt the plants, if counteracted by fire heat. Admit air freely when the external temperature is at 42° by Fahrenheit, or above; admit it guardedly when between 35 and 42°; but not at all when under 35° before the furnace is employed.” Green-house plants are generally placed in the open air during the five mildest months in the year, either by taking off the roofs of the houses when these are moveable, or by removing the sashes, and placing them in the open garden.

2204. Dry-stoves are opened night or day in the summer seasons, but only during sunshine in winter and spring, beginning as in the forcing-houses, by opening the top sashes or ventilators first, by which the external air descends and cools down the temperature, partly by mixing with the internal air, and partly by forcing it out. Afterwards, when the temperature of the atmosphere is above 50°, the lower or front sashes or ventilators may be opened, by which means a regular circulation or breeze is promoted in every part of the house, if detached house; and in most parts of it, if forming part of a range of connected houses.

2205. Moist or bark stove. The range of temperature which bark-stove plants can endure, “is from 63° to 81° of Fahrenheit, the instrument being in the middle of the house, at a considerable distance from the furnace, and out of reach of the sun’s rays.” According to Abercrombie the temperature by artificial heat of the bark-stove is 58° min. 70° max. When meridian summer is felt, the temperature must keep pace with the increase of heat in the atmosphere; and therefore will ascend through all the intermediate degrees, to 75°, 80°, 85°, 90°, 95°, and even 100°. The maximum heat in the house, in July and August, may in general be kept down to 90°, by free admissions of air, and by evaporation from
the water given to the plants; although the force of the season will sometimes prevail to 95° and 100°."

McPhail, however, found that pines will bear without injury 130º, and he considers that no plant whatever will be injured by 120º. "It is not uncommon to give air to a hot-house only through the day, and to shut it up close at night, perhaps even increasing the temperature in the evening. Judicious horticulturists reverse the practice. Knowing, for example, that, in the West Indies, chilly and cold nights usually succeed to the hottest days, they rather imitate nature, by shutting up the house during the day, and throwing it open at night. This practice, however, can only be followed in our climate in the summer and autumn seasons." (Neill, in Ed. Ency. art Hort.) This opinion is in unison with Knight's, who considers excess of heat during the night, as in all cases highly injurious to the fruit-trees of temperate climates, and not at all beneficial to those of tropical climates; "for the temperature of these is in many instances low during the night. In Jamaica, and other mountainous islands of the West Indies, the air upon the mountains becomes, soon after sunset, chilled and condensed, and in consequence of its superior gravity descends and displaces the warm air of the valleys; yet the sugar-canes are so far from being injured by this sudden decrease of temperature, that the sugars of Jamaica take a higher price in the market than those of the less elevated islands, of which the temperature of the day and night is subject to much less variation." (Hort. Trans. vol. ii. p. 151.)

Sect. VII. Operations of Protection from Atmospheric Injuries.

2906. The injuries which plants may receive from the atmosphere, are as various as its changes. Many vegetables which flourish in Britain in the open air during the summer season require protection during some or all of the other seasons of the year. Some also, from the state of their health, or other circumstances, require to be protected from the direct rays of the sun, from excessive rains, winds, frosts, and even from heat and evaporation. From these and other evils the gardener protects by opaque coverings or shelters of different kinds, and by transparent covers or glass cases, and by other operations and processes.

2907. Protecting by fronds and frond-like branches is performed by sticking in the foot-talcs of the fronds of any of the ferns, but especially of the pteris aquilina, branches of fir, whin, or broom, or of any other evergreens, between the branches of wall-trees and the wall, so as the frond or leafy branches may project, and either retard the blossom by excluding the sun, as is often done in Denmark and Sweden, or protect it from the frost and winds, as is generally the object in Britain. This is a very simple and economical protection for myrtles, camellias, and other tender botanical plants, trained to walls, or even growing in the open ground as stools, and also for fruit-trees. Archd. Gorrie (Caled. Mem. vol. i. 276.) formed a frame for the more commodiously containing the branches of spruce and silver firs, and other evergreens; and applied frames so clothed to his fruit-tree walls, on the principle of retarding the blossom. The success was equal, and even beyond his expectations. He covered them on the 20th of February, and removed the frames on the 1st of June. During this period, the frames were opened every fine day, but always shut at night. Adjoining were some trees of the same kinds, which were covered night and day, during the above period, with a woollen net. The shoots of these trees were infected with the curl or wrinkled leaf—a disease peculiar to peach-trees in exposed situations; while those protected by the frames of branches were perfectly healthy; and what is remarkable, though retarded nearly four weeks in the period of their blossoming, the fruit ripened one week sooner.

2908. The advantage of using frames in covering by fronds and branches is, that the screens or protecting frames can be removed in the daytime; whereas, attaching the fronds to the trees, they must, in general, remain till they have effected their object. It is easy to conceive that trees so treated must often suffer from want of light, and accordingly Nicol, on the whole, rather disapproves of it. "It is," he says, "a common practice, to screen the blossoms of wall-trees by sticking twigs of larch, or of evergreens, as firs, or laurels, between the branches and the wall, in such a manner as to overhang the blossoms where thickest; and some, instead of these, use the leaves of strong fern. These last are certainly fitter for the purpose than the former mentioned, as being lighter, and less liable to hurt the blossoms, when dashed by the wind against them. But all these are objectionable, on account of their shading the bloom too much, and too constantly, from the sun and light, by which it is rendered weak, and the fruit produced often drop away, before arriving to any considerable size; so that all this trouble taken goes for nothing, as there would probably have been as good a crop, had the trees been left to take their chance."

2909. Protecting by straw ropes is effected by throwing the ropes in different directions over the trees, and sometimes depositing their ends in pails of water. It is a Dutch practice, and appears to have been first made known in this country by Dr. Anderson, in his Recreations, &c. in 1804. James Laird appears to have tried it successfully on wall-trees, and on potatoes and other herbaceous vegetables. His method is as follows:—

"As soon as the buds of the trees become turgid, I place poles against the wall, in front of the trees, at from four to six feet asunder; thrusting their lower ends into the earth, about a foot from the wall, and fastening them at the top with a strong nail, either to the wall or coping. I then procure a quantity of straw or hay ropes, and begin at the top of one of the outer poles, making fast the end, and pass the rope from pole to pole, taking a round turn upon each, until I reach the end; when after securing the end well, I begin
about eighteen inches below, and return in the same manner to the other end, and so on, till I have reached to within eighteen inches or two feet of the ground. I have also found straw ropes to be very useful in protecting other early crops from the effects of frost, as peas, potatoes, or kidneybeans, by fixing them along the rows with pins driven into the ground. Old herring nets, and branches of evergreens, are not so efficacious as straw ropes, which, besides being much cheaper, may be obtained in every situation."

2210. Protecting by nets is effected by throwing either straw, hay, bass, hempen, or woollen nets over standard-trees, the extreme shoots of which will support the net; or by throwing it over hooped beds, or hooped single plants of herbaceous vegetables, or fixing it over the fruit-trees trained against a wall (fig. 218.), or by placing it over tender flowers and botanic plants, as auricula and hydrangea, &c. by means of net frames or portable cases.

2211. The ordinary way of applying nets, Nicol observes, "is to hang them over the trees, close to the branches; the flower-buds and spurs often sticking out beyond the net. Instead of being hung on in so unmeaning a manner, they should be placed out, at the distance of fifteen or eighteen inches from the tree; being kept off by hooked sticks, with their buts placed against the wall, and at the distance of about a yard from each other. In order to make these stand firmly, the net should be first stretched tightly on, and be fastened on all sides. By further stretching it, to the extent of fifteen or eighteen inches, over the hooked ends of the sticks, it will be rendered so firm that no wind will displace it; and the sticks will also be made quite fast at the same time. If the nets were doubled, or trebled, and put on in this way, they would be the more effectual a screen, as the meshes or openings would, in that case, be rendered very small." Woollen nets are deemed the best, and are now in general use in Scotland. Bass nets are used in Sweden, and straw nets at the Duke of Buckingham's garden at Dukeluth. "In screening with nets of any kind," Nicol observes, "they are always to be let remain on night and day, till all danger of frost be over; the trouble of putting them properly on being considerable, and there being no necessity for repeating such trouble, as they will in nowise injure the health of the trees, being incapable of shading them very much."

2212. Protecting by canvass or bunting screens is effected either by placing movable canvass cases over or around detached trees; portable hand-cases over herbaceous plants; tents or open sheds over the florists' productions; or frames or sheets against trees trained on walls. In all cases they should be placed clear of the trees or plant, either by extended, forked, or hooked sticks, or hooping, or any other obvious resource. "For hot-walls," Nicol observes, "they should be placed about the distance of a foot at top, and of eighteen inches at bottom. In using canvass or bunting screens, in either of the above-mentioned forms, the trees are always to be exposed to the free air and light, in good weather, through the day; screening only at night, and on bad days; applying them from the time the buds begin to open, till the fruit is fairly set, or till any fear of further danger from the effects of frost be past."

2213. Protecting by mats is the commonest of all modes for bushes, beds, and single herbaceous plants. Sometimes also screens of mats sewed together, or bound in frames, are applied to fruit-trees, either singly or in frames, or on hooks and pegs. Nicol considers that they are "in no way so good, effectual, or ultimately so cheap screens as those of canvass."

2214. Protecting by straw and litter is effected in herbaceous plants by laying it round their roots, as in the artichoke, asparagus, &c.; or covering the tops of seedlings, which was formerly done, in cultivating the cucumber and melon, and is still practised by market-gardeners in raising radishes and other tender salading. Straw is also formed into coverings of various sorts for frames; screens for projecting from walls; and cones for bushes, herbaceous plants, and bee-hives.

2215. Protecting by oiled paper frames is effected on exactly the same plan and principle as that by bunting or canvass screens. "Frames covered with oiled paper have been successfully employed at Grangemuir garden in Fifeshire. The frames are of wood, inch and half square, with cross bars mortised into the sides. To give support to the paper, strong packthread is passed over the interstices of the frames, forming meshes about nine inches square. Common printing (or unsized) paper is then pasted on; and when this is quite dry, a coating of boiled linseed-oil is laid on both sides of the paper with a painter's brush. These frames are placed in front of the trees, and made moveable, by contrivances which must vary according to circumstances. If the slope from the wall be considerable, a few triangular side frames may be made to fit the spaces. At Grangemuir, the frames are not put up till the blossoms be pretty well expanded; till which time they are not very apt to suffer from spring frosts or hail showers. In this way, it may be remarked, there is much less danger of rendering the blossom delicate by the covering; than if it were applied at an earlier period. The paper frames, if carefully preserved when not in use, will endure for a good many years, with very slight repairs."

2216. Protecting copings and horizontal shelters, mentioned by Miller and Laurence, are used chiefly with a view of preventing the perpendicular cold. They are projected generally from the top, but in lofty walls, also from the middle, and remain on night and day during the cold season. When there is only a temporary coping, it is recommended by Miller and others to be hinged, and to have strings hanging down from
every board on each side of the wall, so as the board may be projected or thrown back to rest on the top of the wall at pleasure.

2217. Protecting by transparent covers is effected with small plants by placing over them a hand or bell glass; with larger ones, by other portable bell or curvilinear shaped portable cases, and with considerable shrubs or fruit-trees by moveable cases or glass tents. (fig. 226.) For culinary seedlings, herbaceous plants in pots, and young trees of delicate sorts, timber frames with glass covers are used; or the plants are placed in pits dug in the ground, over which sashes are laid. In whichever way transparent protections are used, they must be partially or wholly removed, or otherwise opened, in fine weather, to admit a change of atmosphere, and a free current to dry up and destroy the appearance of what are called damps; and also to harden and prepare such plants for the removal of the covers.

2218. Transparent screens are made by placing sashes not in use on edge, and thus forming as it were glass walls or partitions, which, applied to green-house plants, set out in the open air, have the effect of producing shelter without shade, and at the same time of admitting the fall of rain on the plants. Many plants receive sufficient protection by being placed near to the south side of a wall, hot-house, or other building, or under a tree or bush during the winter months, without any covering or guard whatever.

Sect. VIII. Operations relative to Vermin, Diseases, and other Casualties of Plants and Gardens.

2219. The casualties of gardens, from human enemies, vermin, and diseases, are numerous, and have given rise to a variety of devices and operations.

Subsect. 1. Of the Kinds of Vermin most injurious to Gardens.

2220. The human enemies of gardens are such as break in secretly to steal clandestinely, to injure, or destroy; or, under the guise of regular operators, pilfer and otherwise act as enemies to the garden and its proprietor. The operations for deterring and detecting thieves are, watching by men, by dogs, by peacocks and turkeys allowed to sit on high trees, and by ducks. The dog is most effectual; but peacocks and ducks are known to scream or cry on the approach of strangers in the night-time; as neither of these birds scratch the earth, they are in some descriptions of gardens, especially nurseries, more useful in picking up insects than they are injurious. Man-traps, spring-guns, and alarums, are also set to detect and deter, and the notices of these dreadful instruments, as well as the fear of the law, have considerable influence.

2221. The brute vermin which injure gardens and garden-productions may be classed as quadrupeds, birds, insects, and worms.

2222. Of the quadruped enemies, the larger are excluded by fences, and the smaller species which are most injurious are, the hare, mouse, mole, and rat. Where the hare or other similar animals are not excluded by a sufficient fence, they must be caught by traps or shot. Or where the hare is chiefly injurious by barking trees, smearing the stem with cow-dung, ordure, tar, or coal-liquor will deter them. Mice may be kept under by the different domestic traps, or the gardeners' or fourth figure trap, or by an earthen vessel with a narrow mouth and bellowed out within, sunk in the earth, and a few leaves or straws placed over it, as is common about Paris. But two or three cats kept in a garden, are the most effectual destroyers of mice. The mode of setting the common moletrap is familiar to every countryman; the true mode however of getting rid of moles, and one most readily put into execution is, to dig up their nests in spring. The heaps of earth over these nests are easily known from common mole-heaps by their size. Field rats are destroyed by dogs; and house rats, where they are troublesome, by poison and other well known means.

2223. The feathered enemies of gardens are numerous but not very destructive, excepting in very severe winters, when they eat the buds, and during the coming up of small seeds. To preserve ripening or germinating seeds where birds are numerous, they must either be covered with a net or watched by man. Scarc of different sorts, as mock men or cats, mock hawks or eagles, miniature windmills, rattles, lines with feathers, the smell of tar and bruised gunpowder, &c. are of some use; but the chief dependence must be on watching, nets, and the frequent use of the gun. P. Musgrave, a practical gardener, who has treated the subject of vermin in a scientific manner, has the following observation on this subject. "It is a too common practice amongst gardeners to destroy without discrimination, the birds which frequent their gardens. This, in my opinion, is bad policy. Although I am aware some of the kinds of birds are great enemies to some crops, it certainly must be a trifling crop indeed, that will not bear the expense of a person to watch it, or a net to protect it, until it is out of danger: thus the gardener preserves the birds to perform a double office, — eating up the vermin from the trees, and the seeds of weeds and eggs of insects from the ground. I have often stood and observed the male bird, while the female was sitting upon her eggs or her young, fly to the spot with his bill full of caterpillars to feed his mate or young; and when the young ones become so strong as to
accompany their parents in quest of food, it is really astonishing the number of caterpillars they destroy. I can say, from my own observation, that if it was not the case that the birds destroy a vast number of caterpillars, our trees in general would exhibit nothing but bare stumps, for the insects would become as numerous as the locusts of Spain and America. It is from that circumstance that we find so few flies in comparison of the great number of caterpillars. I one day followed a nest of young ox-eyes, which had just flown, in order to see how the old ones acted. I saw them fly from branch to branch, and pick from the curled leaves the caterpillars, with which they flew to their young to feed them. From these considerations, it is my opinion, that should the gardener, instead of pursuing a system of indiscriminate warfare against the feathered tribe, avail himself of the services of these useful allies, he might, with their exertions and his own united, soon rid himself of those insects that have hitherto set his efforts at defiance." (Cal. Mem. iii. 333.)

2224. The insects which infest plants are almost as numerous as the plants themselves: almost every species having a particular insect which it seems destined by nature to support. Insects are distinguished from quadrupeds, birds, and reptiles, by their more numerous feet, being without bones, and by their head being furnished with a pair of antennæ or horns. From the vermes, or worm-like animals, insects are sufficiently distinguished by their having feet.

2225. Taking a general view of insects we find most of them are oviparous; of course the first state in which insects appear is that of an ovum or egg. This relates to the generality of insects, for there are some examples of viviparous insects, as in the genera aphis, musca, &c. The eggs of insects (fig. 393.) are of two sorts: the first membraneous, like the eggs of the tortoise, and the other reptiles; the other covered with a shell like those of the birds. Their figure varies exceedingly; some are round, some elliptical, some lenticular, some cylindrical, some pyramidal, some flat, some square, but the round and oval are the most common. As an example of the various shapes of the eggs of insects, and of their natural as well as magnified size, we refer to those of the common slug (a), phalæna nupta (b), brown-tailed moth (c), currant-moth (d), common gooseberry-moth (e), turnip-butterfly (f), spider (g), house-cricket (h), and common chafer (i).

2226. The eggs of insects seldom increase in size, from the time they have been deposited by the parent, till they are hatched; those of the tenthredo, however, and of some others, are observed to increase in bulk. At first there is nothing to be perceived in the eggs of insects but a watery fluid; after some little time, the head, like an obscure point, is observable in the centre. The little insect remains in the egg till its limbs have acquired strength to break the egg and make its escape; the different species of insects remain enclosed in the egg for very different periods; some continue enclosed only a few days, others remain for several months. The eggs of many insects remain without being hatched during the whole winter, and the young insects do not come forth from them, till the season at which the leaves of the vegetables on which they feed begin to expand.

2227. The insect in its second or caterpillar state (fig. 394.) has been usually known by the name of eruca or larva, being a sort of masked form or disguise of the insect in its complete state. The larvae of insects differ very much from each other, according to the several tribes to which they belong; those of the butterfly (Papilio) and moth (Phalæna) tribes are generally known by the name of caterpillars; those of the beetle (Scarabæus), except
such as inhabit the water, are of a thick, clumsy form, called grubs. The larva of the locust, or grasshopper (Gryllus), do not differ very much in appearance from the complete insect; except being without wings. The larva of flies (Musca), bees (Apis), &c. are generally known by the name of maggots, and are of a thick short form. Those of water-beetles (Dytiscus) are of highly singular forms, and differ, perhaps, more from that of the complete insect than any other, except those of the butterfly tribe. Some insects undergo no change of shape, but are hatched from the egg complete in all their parts, and they undergo no farther alteration than that of casting their skin from time to time, till they acquire the complete resemblance of the parent animal. In the larva state most insects are peculiarly voracious, as in many of the common caterpillars. In their perfect state some insects, as butterflies, are satisfied with the lightest nutriment, while others devour animal and vegetable substances with a considerable degree of avidity. As an example of the caterpillar state of some of the commoner insects, we may refer to that of the privet-moth (Sphinx ligustri) (a); the cabbage-butterfly (Papilio brassica) (b); the turnip-butterfly (P. napi) (c); gooseberry-moth (Phalaena wawarîa) (d); the currant-moth (Ph. grossularia) (e); the dragon-fly (Libellula virgo) (f); the common chafer (Scarabeus melolontha) (g); the ptyrganea rhombica (h); the frog-hopper (Cicada spumaria) (i); and the musca pumilionis (k).

2228. When the larva is about to change into the chrysalis or pupa state (fig. 395) it ceases to feed, and having placed itself in some quiet situation, lies still for several hours, and then, by a sort of effort, it divests itself of its external skin, and immediately appears in the different form of a chrysalis or pupa; in this state, likewise, the insects of different genera differ almost as much as the larve. In most of the beetle tribe it is furnished with short legs, capable of some degree of motion, though very rarely exerted. In the butterfly tribe it is destitute of legs; but in the locust tribe it differs very little from the perfect insect, except in not having the wings complete. In most of the fly tribe it is perfectly oval, without any apparent motion or distinction of parts. The pupa of the bee is not so shapeless as that of flies, exhibiting the faint appearance of limbs. Those of the dragon-fly (Libellula) differ most widely from the appearance of the complete insect; from the pupa emerges the image or insect in its ultimate form, from which it never changes, nor receives any farther increase of growth. As examples of the chrysalis of various insects, we give those of the beetle (Scarabeus melolontha) (fig. 395. a), papilio napi (b), P. Io, (c), phalaena grossularia (d), Ph. wawaria (e), tipula cornicina (f), ptyrganea rhombica (g), musca pumilionis, natural size and magnified (h, k).

2229. The sexes of insects are commonly two, male and female. Neuters are to be met with among those insects which live in swarms, such as ants, bees, &c. As examples of the appearance of different insects in regard to sex, we refer to the male, female, and neuter ant (fig. 396. a, b, c), and to the male or drone, female or queen, and neuter or working bee (d, e, f).

2230. In duration, the majority of insects are observed to be annual, finishing the whole term of their lives in the space of a year or less, and many do not live half that time; nay, there are some which do not survive many hours; but this latter period is to be understood only of the animals when in their complete or ultimate form, for the larve of such as are of this short duration have in reality lived a very long time under water, of which they are natives; and it is observed, that water insects in general are of longer duration than land insects. Some few insects, however, in their complete state, are supposed to live a considerable time, as bees for instance; and it is well known that some of the butterfly tribe, though the major part perish before winter, will yet survive that season in a state of torpidity, and again
appear and fly abroad in the succeeding spring; spiders are also thought to live a considerable time.

2231. The arrangement of insects, according to the Linnaean system, is divided into seven orders. The natural orders and families into which they have been divided by subsequent naturalists are very numerous; and therefore, we shall notice only the artificial orders of Linneus, viz. 1. Coleoptera; 2. Hemiptera; 3. Lepidoptera; 4. Neuroptera; 5. Hymenoptera; 6. Diptera; and 7. APTERA. The leading characters of these orders, and the names of the genera belonging to them which are most noxious to plants in a state of culture, will be of some use in enabling the gardener to use a correct nomenclature, as well as to enlighten him generally on the intricate and little understood subject of insects.

2232. The coleoptera have a hollow horny case, under which the wings are folded when not in use. The principal genera are — 1. Scarabaeus (beetles); 2. Lucanus (stag-beetle); 3. Dermestes; 4. Coccinella (lady-bird); 5. Curculio (weevil); 6. Lampyris (glow-worm); 7. Meloe (Spanish fly); 8. Staphylinus; 9. Forficula (earwig). Like other winged insects, all the beetles live for some time in the form of caterpillars, or grubs. The caterpillars of the garden-beetle, cockchafer, &c. lead a solitary life under ground, and consume the roots of plants; those of others feed upon putrid carcasses, every kind of flesh, dried skins, rotten wood, dung, and the small insects called pucerons, or vine-fretters. But after their transformation into flies, many of the same animals, which formerly fed upon dung and putrid carcasses, are nourished by the purest nectaraceous juices extracted from fruits and flowers. The creatures themselves, with regard to what may be termed individual animation, have suffered no alteration. But the fabric of their bodies, their instruments of motion, and the organs by which they take their food, are materially changed. This change of structure, though the animals retain their identity, produces the greatest diversity in their manners, their economy, and the powers of their bodies. The beetles (fig. 397) produced in the palm called the mountain cabbage-tree (Areca) has a grub or caterpillar (fig. 398.) the size of a man’s thumb, extremely fat; “fried with butter or salt, or spitted on a wooden skewer, they are esteemed excellent. In taste they partake of all the spices of India, as mace, cinnamon, cloves, nutmegs, &c. Several species are produced in all the palm-trees when beginning to rot, some larger than others, all of a pale yellow color with black heads.”

2233. Of beetles the scarabaeus melolontha (fig. 399. a) is the most common. The eggs are deposited in the ground by the parent insect, whose fore legs are very short, and well calculated for burrowing. From each of these eggs proceed, after a short time, a whitish worm with six legs, a red head, and strong claws, which is destined to live in the earth under that form, for four years, and then undergoes various changes in its skin, until it assumes its chrysalid form. These creatures, sometimes in immense numbers, work between the turf and the soil in the richest meadows, devouring the roots of the grass to which a turf rises, and will roll up the grass as much as almost as much ease as if it had been cut with a turving-knife: and underneath, the soil appears turned into a soft mould for above an inch in depth, like the bed of a garden. In this the grubs lie, in a curved position, on their backs, the head and tail uppermost, and the rest of the body buried in the mould. Such are the devastations committed by the grubs of the cockchafer, that a whole field of fine flourishing grass, in the summer time, became in a few weeks withered, dry, and as brittle as hay, by these grubs devouring the roots, and gnawing away all those fibres that fastened it to the ground, and through which alone it could receive nourishment. The larvae having continued four years in the ground, are now about to undergo their next change: to effect this, they dig deep into the earth, sometimes five or six feet, and there spin a soft case, in which they change into a pupa or chrysalis. They remain under this form all the winter, until the month of February, when they become perfect beetles; but with their bodies quite soft and white. In May the parts are hardened, and then they come forth out of the earth. This accounts for our often finding the perfect insects in the ground. The most efficacious mode of preventing their increase is to employ proper persons to take the flies in May and June, because they have laid their eggs; which, though it appears an endless task, may be done with very considerable effect, by shaking and beating the trees and hedges in the middle of the day. Children will be able to do this, and, as has been proved by experiment, will, for a trifling reward (suppose a penny a hundred), bring some thousands per day gathered in a single village. Domestic fowls of all kinds are particular fond of caterpillars, so that the expense of employing them would be fully compensated by the quantity of food they would afford in this way. When land is ploughed up in the spring, if the weather be warm, hundreds of the chafers are exposed, in which case, rocks, gulls, and jays will be sure to devour them. These birds, therefore, should not be driven away, as the occasional damage they commit is amply repaid by their unceasing exertions to destroy various insects. The almost sole employment of rooks, for three months in the spring, is to search for this sort of food, and the haycock that a numerous flock makes amongst them must be very great.

2234. The lady-bird (Coccinella) feeds chiefly on aphides, and therefore is not considered as injurious to gardens.

2235. The weevil (Curculio) is a very numerous and splendid genus; the larvae of some insect granaries, others may be found inside of artichoke and thistle-flowers. All the species feed on the seeds or leaves of vegetables. One of the most common is the nut-weevil (C. nucum) (fig. 399. b), of which the larva (c) and pupa (d)
are both nearly of the size of the perfect insect. To this genus also belongs the insect generally known by the name of diamond beetle.

2236. Dytticus and hydrophilus are aquatic genera, inhabitants of ponds and stagnant waters, they swim with their hind legs, their fore legs peculiarly fitted for their residence in the water, being thin and flat, and having the inner edges furnished with stiff hair-like appendages which act as fins or oars; the males are distinguished from the females, by having a horny flap or shield on the fore legs, near the setting on of the feet. The larve (as is common with aquatic insects) remain a long time in the imperfect state, sometimes four years; they make themselves in banks, and devour other insects, worms, and the young fry of fish, which they destroy by sucking out their juices.

2237. The earwig (Forficula) frequents moist ground, is very injurious to flowers and fruit, and may easily be taken by suspending any legged文章 on a plant or twig, as it retires in the daytime to such retreats, and feeds mostly during the night.

2238. The hemiptera are all furnished with wing-covers of a softer texture than the coleoptera; these covers do not meet in a direct line as in that order, but the base of the left wing covers the inner margin of the right; in some, the wings nearly cross at the tips; the mouth is either situated on the breast, or inclining towards it. The principal genera are — 1. Blatta (cock-roach); 2. Gryllus (locust, grasshopper); 3. Fulgora (lantern-fly); 4. Cimex (bug, &c.)

2239. Of the cock-roach (Blatta) many species are exceedingly injurious, devouring most kinds of provisions, paper, leather, and vegetable substances; they are generally nocturnal insects, and are found in great abundance in bakehouses, and other warm places. They are all killed without any external injury, by immersion in boiling water.

2240. The black cock-roach, improperly called the black beetle (B. orientalis) (fig. 400), was originally a native of South America, but is now very generally spread throughout Europe. It cannot be considered a British insect, though it frequents kitchens, ovens, and warm places, and devours meal, bread, and other provisions, shoes, &c. It conceals itself during the day, and comes abroad in the night; it runs quickly, and is very tenacious of life. They are killed by red wafers. The egg (a) is of a considerable size, and the pupa (b) larger than the perfect insect (c).

2241. The gryllus genus comprehends a number of species, some of which are called grasshoppers, others locusts, and others crickets. The caterpillars of the gryll have a great resemblance to the perfect insects, and, in general, live underground. Many of these insects feed upon the leaves of plants; others, which live in houses, prefer bread and every kind of farinaceous substance.

2242. The house-cricket (G. domesticus) (fig. 401. a) is one of those busy little insects that reside altogether in our dwellings, and intrude themselves on our notice, whether we wish it or not. They are partial to houses newly built, for the softness of the mortar enables them to form their retreats, without much difficulty.

2243. The frog-hopper, or grasshopper-louse, feeds on various kinds of plants; the grub or larva is without wings; in the pupa the wings are very short; but in both states they are exceedingly active. The males are distinguishable by their loud chirping note, the females are quite mute. In the fly state, they are found on the leaves and stems of plants, and in the immature state about the roots of grass and trees. The white froth from frogs, like spittle, which is seen on the leaves and stalks of many kinds of plants in the summer season, is produced by the black-headed frog-hopper (Cicada spumaria) (fig. 402. b), and if this froth be wiped off and examined, it will be found to contain the larva or young of the cicada: and this matter, which is discharged from its own body, no doubt serves to protect it from the attacks of other insects.

2244. The plant-louse, vine-fretter, or pucerion, (Aphis) is a very common insect, the numerous species being denominated from the trees and plants which they infest. The males are winged, and the females without wings; they are viviparous, producing their young alive in the spring: and also oviparous, lay-
ing eggs in the autumn. As these insects derive their nourishment from the juices of the plants which they infest, nature has wisely ordained that the females should lay eggs in the autumn, though they bring forth their young alive all the spring and summer months. This is to prevent them from being starved for the want of food in winter. The young burst forth from their eggs in spring as soon as the weather is warm enough to cause insects to become active, and they seek out the branches of the trees to which they are fixed, and migrate, and suddenly fall in showers on spots that were until then free from their ravages. Water dashed with force from a syringe will prove as destructive to them as any thing when on trees; and smaller plants may be washed with limewater, with tobacco-water, or with other simple substances, any of which will destroy the insects. The larvae of the lady-bird eat thousands of them, some species of ichneumon and common ants also destroy them; and some conjuncture that it would probably prove serviceable to scatter ants, which may always be procured in abundance, upon insects in the garden; to stop the tops of the trees before the sun heats them, and to bring them appear quite black: in such cases the crops may often be preserved by cutting off the tops, a practice which is likewise adopted independently of this pest requiring it, for the purpose of increasing the yield of beans. (Dr. Skirvinia’s Essays Ind., p. 146. Hamblin's Ent. 1819.)

The best mode of remedies this evil is to lay off the infected spots before the eggs are deposited, and multiply the same operation before the eggs are deposited. By the first pruning a very numerous parent increase will be prevented, and by the second a large portion of the new growth is cut off at its first. Numerous enemies to which the aphids is exposed, their wonderful fecundity is such that the leaves, branches, and stems of every plant would be totally covered with them. Myriads of insects of different classes, of different genera, and of different species, seem to be produced for the purpose of devouring them by other species; in this way we find caterpillars of different kinds. These feed not upon the leaves, but upon the puercaus, whom they devour with an almost incredible rapacity. Some of these larvae are transformed into insects with two wings, others into flies with four wings, and others into moths and butterflies. While in the larva state one of these gluttonous insects will suck out the vitals of twenty puercaus in a quarter of an hour. Reaumur supplied a single caterpillar with more than a hundred puercaus, every one of which it devoured in less than three hours.

The chermes (fig. 401. c, d, e) is a genus very generally conformed with aphids; it also inhabits the leaves of plants, and produces and covers the surfaces of various species and forms, which are generally found to enclose either the egg or immature insect, in the larva state; it is six-footed, hairy or woolly, and without wings; and in the pupa are two protuberences from the thorax, which are a very long time occupied in the future wings. The winged insects (c) leap or spring with great agility, and infest a number of different trees and plants: the females (d), by means of a tube at the termination of their bodies, insert their eggs under the surface of the leaves; and the worms, when hatched, give rise to those tubercules, or galls, with which the leaves of the ash, the hir, and other trees, are sometimes almost entirely covered. The old females, before depositing their eggs, expand to a comparatively large size (e).

The thrips (fig. 401. f) consists of very small insects, found chiefly on the flowers of plants, and, excepting when numerous, are very detrimental. Their natural size is very minute, and therefore not very visible, but when increased by a magnifying glass.

Of the cochlicor or cocculus genus (fig. 401. g) there are several species very injurious in gardens, the peach, pine, and orange bugs. They are very well known to gardeners, and are almost exclusively found on the fruits. The males are almost always the same, but the females of different parts of plants. The eggs, of their natural size, are mere dots, magnified (g) they appear of an oval shape; the larva is proportionally small, but magnified (k) is oblong and roundish; the males (l) only have wings, and require to be magnified to show their form (b); the females (m) are almost small and unnoticeable, and any dressing of wood (n). Blowing off these creatures is the only effectual remedy, and, if set about at once and persevered in, will save the trouble of many prescribed washes and powders, which are more palliative.

The leptopodera contains the butterfly, moth, and hawk moth; they have all four wings covered with scales or a sort of farina; they have a mouth, with palpi, a spiral tongue; the body covered with hair. The scales resemble feathers; they lie over one another in an imbricated manner, the shaft towards the body of the insect, and the expansion towards the end of the wing, reflecting the most brilliant colors.

Of the butterfly genus (Papilio, L.) many thousand species are known in Europe, and in England alone more than twelve hundred have been collected by a cultivated entomologist.

The larve, or young, of the different kinds of butterflies and moths, when in that state in which they come from the egg, are called caterpillars. These, which are very minute at first, feed generally on the leaves of vegetables, and increase in size. They cast their skins occasionally, and sometimes change in color and markings, but never in their general appearance or in their habits. Eating seems to be their sole employment; and when they meet with food that suits their palate, they are extremely voracious, committing great havoc in gardens. But the same cause which restrains the depredations of the aphids and other insects has also set bounds to the destruction occasioned by the caterpillar, who has myriads of internal as well as external enemies. Many flies deposit their eggs in the bodies of caterpillars. From these eggs proceed small maggots, which gradually devour the vitals of the animal in which they reside. When added to into chrysalis form, they form the piece that remains upon the empty skin till they assume the form of flies, and escape into the air to perform the same cruel office to another unfortunate larve. Every person must recollect to have seen the coelwort or cabbage caterpillar stage of insects, cob and wall, or other caterpillars commonly seen in gardens. The caterpillar is a black worm, with six cruscous legs: it is longer and thicker than an ordinary-sized caterpillar. In the fore part of the head it has two curved pincers, with which it quickly pierces the body of another insect. It is extremely voracious, and gorges it till caterpillar swells up sufficiently to nourish this larve for a single day; for it daily eats and kills several of them. These gluttons, when gorged with food, become inactive, and almost motionless; when in this satifed condition, young larve fall to the earth and are dark and deep brownish, and are called young maggot. There is a number of different caterpillars, as well as of different insects. Among others, the oak is inhabited by a large and beautiful beetle. This beetle frequents the oak, probably because that tree is inhabited by the greatest number of caterpillars. It marches from branch to branch, and, when it perceives a great number of caterpillars in a tree, it departs in another way.

Chrysalis state. When full grown, the caterpillar seeks some retreat, to prepare for an important change, viz. from the soft caterpillar, possessing motion and feeding so voraciously, to the hard chrysalis, fixed immovable, and sustained without feeding. The retention of the soft caterpillar state varies essentially in different species: some retire to the sheltered situations of houses, walls, and other buildings: some bury themselves in the ground: some wrap themselves up in leaves; others attach themselves to the stalks of plants; while others again eat into the stems of vegetables, or the very bough of trees, and there undergo their metamorphosis. Although each kind of caterpillar seeks a different retreat, yet all of the same species seek the same, and adopt the same means of preservation.
Such as are to lie dormant all winter, seek the warmth of our houses, or dig their way into the ground, below the influence of the expected frosts. Such as are to leave their prisons in a few weeks, and before the end of summer, roll themselves up in the leaves of those plants on which they fed. No caterpillar that is to remain in the state of a chrysalis till the following summer, attaches itself to an annual plant; and some of the winter winter (which some few do) is ever found but upon ever greens. In the preparation which is made for their metamorphosis, caterpillars differ as much as in their selection of a proper place. Some attach themselves by a thread from their tails, and are suspended perpendicularly to the earth; others, which are the white cabbage butterflies, by another thread across the body, are suspended horizontally. The silk-worm and several others spin a complete covering or case for their bodies, some of finer materials and less agglutinated together than others. Some caterpillars form a ball or nest of the mould in which they are buried, glued together by their saliva, and smoothed within; and others fasten two leaves together, or, cutting its edges, unite two parts of the same leaf by threads and bands, and thus form a covering and safe retreat for themselves.

2250. Perfect insect. After the animal has lain dormant its due time in the chrysalis state, the skin or shell bursts, and the perfect insect, in its winged state, creeps out, gradually expands its wings, and, when they are dry, because they are a good deal heavier than air. It now no longer seeks to satisfy its hunger on the gross food that it devoured when a caterpillar, but sips the nectar from the blossoms of the flowers. Having fulfilled the intentions of nature, they deposit their eggs with care, and, having thus provided for a future insect generation, the insect passes from a short but brilliant career. In the deposition of their eggs, the parent butterflies and moths display wonderful instinct in selecting precisely such places as are best adapted to their future young; such plants, for instance, as will furnish food for the new-born caterpillars, and such parts of plants as are not likely to be removed by decay, or such as will be exactly in the required stage of maturity at the time when the caterpillars are to be born. Thus, a little insect (Tinea pomona) lays its eggs in the blossoms, that its caterpillar may feed on the fruit of the apple; and several others act in the same provident way.

2251. The most remarkable British butterflies are— the purple emperor (Papilio uryrs), which appears in July, and is considered the most beautiful: the peacock butterfly (P. io), whose wings are of a brownish-red color with black spots, is sufficiently common in the south of England, but extremely rare, in the north: the tortoiseshell butterfly (P. urticae) (fig. 408.), which appears in its winged state about the month of April, is one of the most common, and at the same time the most beautiful of the British lepidoptera; the upper wings are red, and marked with alternate bands of black and pale orange; the eggs (a), caterpillar (b), and chrysalis (c) are each elegant in their kind. The mazarine blue butterfly (P. cymon) is also an admired species.

2252. The hawk-moth, sphynx, or sphirus, is chiefly seen in the evening. The name sphynx is applied to the genus on account of the posture assumed by the larva of several of the larger species, which are often seen in an attitude much resembling that of the Egyptian sphynx, with the fore parts elevated, and the rest of the body applied flat to the surface. One of hawk-moth (Sphinx ligustra) (fig. 404.), measuring nearly four inches and a half from wing's end to wing's end. The caterpillar(fig. 394. a), which is very large, is smooth, and of a fine green, with a black line on its back, and white stripes along each side: at the extremity of the body, or top of the last joint, is a horn or process pointing backwards. This beautiful caterpillar is often found in the months of July and August, feeding on the privet, the lilac, the poplar, and some other trees, and generally changes to a chrysalis (fig. 404. a) in August or September, retiring for that purpose to a considerable depth beneath the surface of the ground; and after casting its skin, continuing during the whole winter in a dormant state, the sphynx emerging from it in the succeeding June. The egg of the sphynx (b) is very different from that of the papilio. Another perhaps still more beautiful insect is the sphynx occultata, or eyed hawk-moth, which is principally found on the willow-tree, in its perfect state, in the month of June. The largest and most remarkable of the British hawk-moths, is the sphinx atropos, or death's head hawk-moth. The upper wings are of a fine dark-grey color, with a few slight variegations of dull orange and white; the under wings are of a bright orange color, marked along a pair of transverse black bands: the body is also orange-colored, with the sides marked by black bars: on the top of the thorax is a very large patch of a most singular appearance, exactly resembling the usual figure of a skull, or death's head, and is of a pale grey, varied with dull ochre color and black. When in the least disturbed or irritated, this insect emits a stri- dilusious sound, sometimes like the trumpeting of a bat or mouse; and from this circumstance, as well as from the mark above mentioned, is held in much dread by the vulgar in several parts of Europe, its appearance being regarded as a kind of ill omen, or harbinger of approaching fate. The caterpillar from which this curious sphinx proceeds, which is principally found on the potatoe and the jessamine, is in the highest degree beautiful, measuring sometimes five inches in length: its color is a bright yellow, and its sides are marked by stripes of a mixed violet and sky-blue color. It usually changes into a chrysalis in the month of September, and emerges the complete insect in June or July: sometimes individual, several individuals, however, change in July or August, and produce the moth in November.
The moths (Phalanae) are a numerous genus like the sphinges. They fly abroad only in the evening and during the night, and obtain their food from the nectar of flowers. The larva is active and quick in motion, and preys voraciously on the leaves of plants. The most remarkable British moths are the clothes-moth (P. saturellae) (fig. 405. a); the eggs of which are deposited on woolen clothes, furs, &c. on which the larva feed and change to chrysalids, appearing in the image state in August. The most troublesome in gardens are the cabbage-moth (P. oleracea) (b), the gooseberry-moth (P. warwaria) (c), the currant-moth (P. granularia) (d), and the codling-moth, common on fruit-trees, hedges, and oak-trees (P. pomonella) (e).

The neuroptera, or nerve-winged insects, have four naked membranaceous wings, but no stings; and they differ from the last order, as their wings are without their minute scales or down. Most of the insects in this family are aquatic, residing in the water during their immature state, and resorting thereto in their perfect state.

The dragon-fly (Libellula) is well known as frequenting rivers, lakes, pools, and stagnating waters, in which the females deposit their eggs. The egg, when deposited by the parent in the water, sinks to the bottom, and remains there till the young insect has acquired sufficient maturity and strength to burst from its confinement. The larva, at first small, increases to nearly half the size of the perfect fly, by changing its skin at different intervals, like the caterpillars of moths and butterflies. The slender-bodied dragon-fly (L. argus) (fig. 406. a) is the most common.

The day-fly (Ephemera) differs in many respects from all other insects. The larva live in water (where earth and clay seem to be their only nourishment) for three years, the time they consume in preparing for their change, which is performed in a few moments. The larva, when ready to quit that state, rises to the surface of the water, and, getting instantaneously rid of its skin, becomes a chrysalis. This chrysalis is furnished with wings, which it makes use of to fly to the nearest tree or wall; and there setting, it in the same moment quits a second skin, and becomes a perfect ephemera. In this state all the species live but a very short time, some of them scarcely half an hour, having no other business to perform than that of continuing the race. They are called the insects of a day; but very few of them ever see the light of the sun, being produced after sunset, during the short nights of summer, and dying long before the dawn. All their enjoyments, therefore, excepting copulation, are confined to their larval state. The E. vulgata (fig. 406. b) is the largest British species.

The spring-fly (Phryganea) in the caterpillar state, lives in the water, and is covered with a silken tube. The caterpillars or larve have a very singular aspect; for, by means of a gluten, they attach to the tubes in which they are enclosed small pieces of wood, sand, gravel, leaves of plants, and not unfrequently live on testaceous animals, all of which they drag along with them. They are very commonly found on the leaves of the water-cress; and, as they are often entirely covered with them, they have the appearance of animal plants. They are in great request among fishermen, by whom they are distinguished by the name of stone or cob-halt. The fly, or perfect insect, frequents running water, in which the females deposit their eggs. P. rhombica (fig. 406. c) is common.

The hymenoptera, or four-winged insects with stings, includes the gall-insect, wasp, bee, ant, &c. At the extremity of the abdomen, the females of several of the ge-
nner have an aculeus or sting, that lies concealed within the abdomen, which is used as a weapon, and instils into the wound an acrid poison: those which want the sting are furnished with an oviduct that is often serrated, and with which the eggs are deposited, either in the bodies of the caterpillars of other insects, or in wood. From these eggs the larvae are produced, which in some have no feet, in others more than sixteen. They change to pupar incompletae, which are enclosed in cases. Some of the insects of this order live in societies, others are solitary.

2229. The gall-fly (Cynips) pierces the leaves, &c. of plants with its sting, and deposits its eggs in the wound; the extravasated juices rise round it, and form a gall (fig. 407. a) which becomes hard; and in this the eggs and caterpillars are hatched, and changes to a pupa (c, e), and afterwards to the imagos, or perfect insect (d). The C. quercus folii (fig. 407. b, d), and C. glechomatis, or ground-ivy gall-fly, are very common.

2230. The saw-fly (Tenthredin.) in the larva state (fig. 407. c) bears a strong resemblance to some of the caterpillars of the lepidopterous insects; but is distinguishable by the number of the feet, which are never fewer than sixteen, exclusive of the thoracic pairs; the larve feed on the leaves of plants, and the pupa is enclosed in a strong gummy case (f), retiring in the autumn, and the perfect fly (g) emerges early in the ensuing spring. The terraced sting is used by the female in the manner of a saw, to make incisions in the twigs, or stems of plants, where it deposits its eggs. T. rosae (fig. 407. e, f, g) is a common species. The T. goslaricum (b) is also frequent in gardens: both are very troublesome species of this genus.

2231. The ichneumon is a very numerous genus, there being upwards of 800 British species. The eggs, in most kinds, are deposited in the bodies of caterpillars or pupae, which are there hatched: the larve have no feet; they are soft and cylindrical, and feed on the substance of the caterpillar; this lasts continues to feed and even to undergo its change into a chrysalis, but never turns to a perfect insect: when the larva of the ichneumon are full grown they issue forth, spin themselves a silvery web, and change into a pupa incompleta, and in a few days the fly appears. The L. manifestator (fig. 407. i) is common in woods.

2232. The diptera, or two-winged insects, have two wings, and behind or below them two globular bodies, supported on slender pedicles, called halteres or poikers. At the mouth they have a proboscis, sometimes contained in a vagina, and sometimes furnished at its sides with two palpi, but no maxilla. Their eyes are reticulated and large. The females, in general, lay eggs, but some are viviparous; the larve of the insects of this order are as various in their appearance as the places in which they are bred. In general they do not cast their skins, but change into a pupa state. Flies, strictly so called, gad-flies, and gnats belong to this order.

2234. The gaul-fly (Estrina) is a genus exceedingly troublesome to horses, cattle, and sheep, in the skins of which they deposit their eggs (fig. 408. a), which soon change into larve, that feed under the skin of living animals (b), and often line the stomachs of horses under the name of bots (Clarke, in Linn. Trans. vol. iii.); the larve are soft, smooth, annulate, without feet, and in most species furnished with hook-like appendages: the chrysalis (c) differs little in form from the larve. The O. bovis (d) infests oxen; O. homorrudinalis (e), horses; and O. ovis, sheep.

2235. The crane-fly (Tipula) resembles the gnats, it feeds on various substances; the larve are without feet, soft and cylindrical; pupa cylindrical, horned; some species reside amongst the roots of aquatic vegetables, others amongst grass; but by far the greater number are aquatic. The perfect flies are found in abundance in the autumnal months. The T. oleracea, or long-legs, feeds on the roots of the cabbages; and the T. crocata (fig. 409. a) and other species inhabit meadows, and are common from spring to autumn. The wheat-fly, T. tritici (b), twelve of which have been observed at one time, laying their eggs in a single ear of wheat, would soon become of serious injury to mankind, were not their race kept within due bounds by several natural enemies, particularly the ichneumon tipulæ. The well-known gaffor long-legs, so frequently seen in houses in the autumnal evenings, flying about the flame of the candles and often perishing in the blaze, is the T. rivosa (c), one of the larger species of the genus. The eggs of the wheat-fly (d) are very small; when magnified they appear roundish (e); the larve also (f), and the perfect insect (g, h), to be studied, should be magnified (g, b).
2265. The fly genus (Musca) presents many curious species. The common flesh-fly (M. vomitoria) (fig. 410.a) deposits its eggs on the meat in our shambles and larders. These eggs (b) quickly become larvae (c), are soon full grown (d), change to the chrysalis state (e), and in a month the fly appears (a). The rapid multiplication of the fly is thus calculated by Leuwenhoek. "Let us suppose, that in the beginning of June there shall be two flies, a male and a female, and the female shall lay 144 eggs, which eggs, in the beginning of July, shall be changed into flies, one half males and the other half females, each of which females shall lay the like number of eggs; the number of flies will amount to 10,000: and, supposing the generation of them to proceed in like manner another month, their number will then become more than 704,000, all produced from one couple of flies in the space of three months." The Hessian fly (M. pukhionas) (f) is very destructive to wheat and rye, and has occasionally been a source of great alarm to our agriculturists. The cheese-fly (M. putritas) (g), well known to housewives under the name of hopper, deposits its eggs in the crevices or holes of the cheese, whence those numerous maggots (h), that so much amuse us by their agility and surprising leaps. One of these insects, not a quarter of an inch in length, has been known to leap out of a box six inches deep. The chrysalis (i) is straight and crusty.

2266. The gnat (Culex) is frequent in the neighborhood of waters and marshy places. In southern regions there is a large species, which is known by the name of mosquitio. Its bite is painful, raising a considerable degree of inflammation, and its continual piping note is exceedingly irksome to it abound, especially during the night. When it settles to inflict the wound and draw the blood, it raises its hind pair of feet. In Lapland, the injuries the inhabitants sustain from it are amply repaid by the vast numbers of water-fowl and wildfowl which it attracts, as it forms the favorite food of their young. The peculiarity of the common gnat (C. pipiens) (fig. 410. k) (i) is as remarkable as that of the flesh-fly.

2268. The tabanus genus greatly resembles musca, and produces some species troublesome to men and other animals on whose blood they feed. The spider-fly (Hippobosca) inhabits woods. The species known as the forestfly (H. equina) (fig. 410. f) is particularly tormenting to the horse.

2269. The aptera, or insects without wings in both sexes, is composed of genera of such varied forms, that no other general characters can be affixed. Linnaeus comprehended in this order spiders, lice, lobsters, crabs, shrimps, &c. which Leach and most other modern naturalists class separately.

2270. The louse (Pediculus) and flea (Pulex) are well known: the only genera of this order which are troublesome in gardens are the mite-spider (Acarus), the common spider (Araneus), and the woodlouse (Oniscus).

2271. The red spider is the Acarus tellirius, L. (fig. 411.a), and the same name is also applied by gardeners to the scarlet acarus (A. holsornicus, L.) (b), the only two British species of the genus which infest plants, and to which perhaps they do more injury than all other insects put together. Watering over the leaves is the well-known preventive and remedy: the water should be applied to both sides of the leaf in a finely divided state, and with great force, so as to dash the insects to the ground. For this purpose Read's syringe is the most efficient implement at present in use. The sheep-tick (A. reductus) (c), the dog-tick (A. richius) (d), the cheese-mite (A. sire), and the itch-mite (mite de la gale, Fr.) (A. crusterenus, L.) which inhabits the ulcers of the itch, are the principal species mentioned by Linnaeus; but some naturalists consider that every animal, and most plants, have their peculiar species of acarus. The harvest bug is by some considered an acarus, and by others a phalangium.

2272. The common spider (Araneus) is a numerous genus, and very prolific: as they live entirely on insects they cannot be considered as otherwise injurious in gardens than by their unhandsome appearance.

2273. The wood-louse (Oniscus) is of retired habits, shunning the light and the heat of the sun. It lives on leaves, fruit, and also on animal substances, and casts its crust or skin like the spider. In gardens it is easily caught by bundles of reeds or beards, or other hollow stalks, like the earwig. The O. aquaticus (fig. e) is common in springs and clear ponds, or cisterns of water. The dog-tic and water oniscus both require to be magnified to be studied properly (f, g).
2274. *Of worms* (class *Vermes*, L.), there are only a few genera which are materially injurious in gardens, the earth-worm (*Lumbricus*), the slug (*Limax*), and the snail (*Helix*).

2275. The slugs (*Limax*) is without a shell, and distinguished by its lateral pore. There are 16 British species: the *L. later* (fig. 412, b), alma, and hyalina are the most common in gardens; and the *L. agrestis* (a) is common both in gardens and fields, and is the species recommended to be swallowed by consumptive persons. The snail (*Helix*) is a numerous genus, and, like the slug, very destructive to plants and fruit: both slugs and slugs are hermaphrodites, having both sexes united in each individual; they lay their eggs with great care in the earth, and the young ones are hatched, the slugs without shells, and the snails with shells completely formed. They are most troublesome in spring and autumn, and during mild weather in winter. In dry warm weather, and during frosts, they retire into the earth and remain there in a torpid state. The most common species is the *H. hortensis* (fig. 412, c), or garden-snail, of which it is remarked, that having once attacked a leaf or fruit, it will not begin on another till the first is wholly eaten. Snails, slugs, and worms, may be annoyed by caustic substances scattered over them, or by watering with bitter infusions, acids or alkalis, as vinegar, or what is equally effectual and cheaper, lime-water; but the only effectual way of getting rid of snails in gardens is by hand-picking. They may be collected under decaying leaves or haulm, laid down on purpose to attract them. In this way a garden may soon, and at little trouble and expense, be effectually cleared of the worm class of enemies.

SUBSECT. 2. *Operations for subduing Vermes.*

2276. *The operations for deterring the human, quadruped, and feathered enemies of gardens* are few, and have been already noticed. (2220. 2222. 2223.)

2277. *The operations for destroying insect vermin, or counteracting their injurious effects,* are of three kinds, preventive, palliative, and efficient processes.

2278. *The preventive operations* are those of the best culture in the most extensive sense of the term, including what relates to choice of seed or plant, soil, situation, and climate. If these are carefully attended to, it will seldom happen that any species of insect will exist in gardens to an injurious degree. But some parts of culture, such as climate, are often beyond our control; as, for example, when a very dry spring and east winds prevail, in which case many insects increase, or rather their larvae are hatched and reared under such favorable circumstances that few of them die, and all of them become strong in proportion as the plants on which they live, in consequence of the dry weather (favorable to the insects), become weak. In such a case as this, or its reverse, that of a series of cold moist weather, the gardener cannot apply good culture to plants in the open air, and therefore cannot prevent the increase of insects. In artificial plant-habitations of every kind, however, properly constructed, his power in regard to culture is complete, and therefore he may always prevent, not the existence, but the injurious increase of insects.

2279. *The palliative operations* are various. Artificial bad weather will annoy every description of organised being, and especially animals. Excessive waterings, stormy applications of water with a syringe, violent wind produced by shaking the plant or tree in the air instead of moving the air round the tree, as in natural wind; these and similar operations will materially injure and annoy insects, both in their common functions and in the work of generation, hatching, and rearing. Insects may be further annoyed by throwing on them acid waters or powders, as tobacco-water, lime-water, powdered quick-lime, soot, ashes, barley-awns, &c. &c. The small of tar is particularly offensive to various moths and butterflies; and it is said, if a little of it is placed under plants, or if they are watered with tar-water, these insects will not lay their eggs on them. It is also said that if shreds of flannel are hung on trees, moths and butterflies will lay their eggs on the shreds, in preference to the leaves of the plant. The effect of the fumes of tobacco, sulphur, urine, &c. are well known. Saline substances mixed with water are injurious to most insects with tender skins, as the worm and slug; and hot water, where it can be applied without injuring vegetation, is equally, if not more powerfully, injurious. Water heated to 190 or 130 degrees wilt not injure plants whose leaves are fully expanded and in some degree hardened; and water at 330 degrees or upwards may be poured over leafless plants. There are various other ways in which insects may be annoyed, and often in part destroyed, which will be pointed out in treating of the plants which particular species inhabit. The effects of insects may also be palliated on one species of plant, by presenting to them another which they prefer: thus wasps are said to prefer carrots, the berries of the yew, and the honey of the hoya, to grapes; honey or sugared water to ripe fruit, and so on. One insect or animal may also be set to eat another, as ducks for slugs and worms, turkeys for the same purpose, and caterpillars, and ants for aphides, and so on.

2280. *The operations for the utter removal or destruction of insects* are few, and chiefly that of hand-picking, or otherwise removing or killing by manual operations with a brush, sponge, or net. Destruction by hand-picking should, if possible, commence with the parent insect in its fly or perfect state before it has deposited its ova. Thus the gathering of moths, butterflies, and large wasps may save the gathering afterwards of thousands of caterpillars and the drowning of hundreds of wasps, as preventing weeds from seeding in a garden will soon eradicate them altogether. It is no small proof of the advantages of a knowledge of natural history to gardeners, and also of the progress of knowledge among this ingenious and useful class of artizans, that a practical gardener has actually practised for several years the catching of moths, to prevent them from laying their eggs on his trees. P. Musgrove, gardener, at May-field near
Edinburgh, has almost completely cleared the trees of caterpillars by the following mode:— "I examine," he says, "as far as possible, all the plans which I find in the leaves and branches of the trees at any time, and when the chrysalis state. When I find one of those of a dark color, I am aware the insect will make its appearance in the course of a few days. That chrysalis I examine daily until the insect comes out; and although I do not see the insect emerging from the shell, yet I am sure to find it in the neighborhood of the covering when it is exposed to view. On this account the eggs, in consequence of the exposure to the open air, are not confined. At first I put a few of the chrysalids into paper bags, which gave me an opportunity of examining them minutely. I also watched some of the chrysalids of the bore-orn, which causes great damage by coming into the trees in great numbers. I have spent many hours, and am among the few class with those which infest other plants: the apple tree, pear, and cherry trees. I was also able to prove decidedly, that the females come into existence full of the rudiments of eggs, which I found by dissecting several of them, and examining the ovaries. I also found, by carefully noticing every insect which I caught, that the greater number were males.

Having made himself completely acquainted with the enemy with which he had to contend, his labors:— "going over a number of wall-trees which I fixed upon for the experiment, with a branch of a willow, I often, in order to examine those amongst the leaves and branches of the trees the insect secretes itself; but in order that it may be done with more expedience and success, I would recommend a birch-besom to be used in preference. There should be two persons, one to go over the leaves and branches of the trees, in order to make the insect leave its retreat, and the other to see if it is attached to a pole or branch, for it should then be without the fry, or the flesh, of any other leaves, and it will be apt to do, if the day is clear and sunny, for these insects cannot bear the bright rays of the sun, which is the cause of their remaining amongst the leaves during the day; but should the day be dull, the net will be necessary and keep the butterfly to some distance before it alights. This operation must be continued until all the insects are destroyed; but it is not needful that it should be performed every day, but every other day, as the insects are some days from the chrysalid state before they are ready to deposit their ova, which is done during night.

The method followed with standards is as follows:—The time for going over them is generally two or three weeks later than the wall-trees. It is a singular fact, that the insect keeps pace with the leafing of the tree. With the standards nothing will be required but the net, as the branches can be gently shaken, which will cause the nestling-plads to fall down, bringing together many down at one time, if the tree was shaken all at once, care must be taken to shake the branches one by one. Where the trees are lofty, a pole with a hook attached to the end may be used.

The net used is made of strong black gauze, that color being best for the purpose. It is a yard and a half high, and to a foot deep. The hand is reached in to the core of the wood, about a yard and a half long. With regard to the manner in which it should be used, all I have to say is, that I kept the net in my right hand; and the moment an insect was driven from its place, I swung the net in the opposite direction to that in which it flew. If I missed in the first attempt, the second generally succeeded.

The success of this plan of destroying moths has succeeded equal to my expectations; indeed it carries conviction on the face of it. It is not only simple, and can be performed at very little expense; but it is sure, and can be acted upon in the most effective orthodox. When we consider the great number of eggs one destroys by killing a single female in the beginning of the season, the utility of the plan I think will at once appear. Supposing, then, that any person, by going over twenty or thirty trees each day, which are infested with these insects; if he were to destroy 250 insects every day, he will have destroyed 15,000 in a month. The number of eggs destroyed will be 150,000. This is actually what I have done myself: there is surely, then, very little reflection necessary, to convince any unprejudiced person, that by following the same plan, he might soon be able to bid defiance to such a formidable foe. When we also take into consideration how much the success of the crop depends upon an uninjured foliage, and a free and strong expansion of blossom, the propriety of adopting this method must be obvious; hitherto all the plans of liming, eelling, peeling, &c. have failed."—(Caled. Mem. iii. 229.)
2287. The operations for the cure of accidents are chiefly cutting off injured parts, supporting, and coating over. Amputation must be performed with suitable instruments, and so as to leave a smooth section calculated to throw off the water. In cutting out large wounds which are deep, the chisel will require to be used; and in cutting off diseased or injured parts from small and delicate plants, a very sharp knife. Supporting the stem or trunk of bruised and wind-shaken trees, or such as are otherwise injured or rendered less secure in their general structure, is an obvious operation, and requires to be done promptly and effectually. It is also requisite in the case of cutting out such deep wounds as may endanger the stems or branches of trees or plants exposed to the free air. Coating over wounds to exclude air is a useful practice; and though it may be dispensed with in the case of small wounds on healthy plants, ought never to be neglected in the case of large wounds on any description of plants, or small ones made on such as are sickly. The usual application is now clay and loam made so thin as to be laid on with a brush, and two or three coats may be given. On large wounds paint, or putty and paint may be used; and in the case of deep hollow wounds, the part may be filled up with putty, or putty and small stones, for the sake of saving the former, and then made smooth and well painted.

2288. The operations for curing diseases are few, besides those for the cure of accidents. Washes are applied by the sponge, brush, syringe, or watering pot, for flux, mildew, and blight; and for the two latter diseases sulphur, or powdered lime is sometimes added by dredges or the hand while the plant is wet. Slitting the bark is the operation for hide-bound trees; and peeling off the outer, rough, and already separating bark by scraping-irons and bark-sealers, is resorted to in the case of old trees, as cutting out is in the case of canker. In scaling off care must be taken not to injure the inner bark; and in cutting out for canker sharp instruments must be used, and a coating applied. (See 873. to 901.)

Sect. IX. Operations of Gathering, Preserving, and Keeping.

2289. Gathering, preserving, and keeping vegetable productions, form an important part of the horticultural division of gardening. Some productions, after being reared and perfected, are to be gathered for immediate consumption; but a part require to be preserved in a state fit for culinary purposes; or for sowing or dispersing; or sending to a distant market, family or friend.

2290. Gathering vegetables or their different parts is, in part, performed with a knife, as in cutting off some fruits, as the cucumber, or heads of leaves, as the cabbage; and in part by fracture or torsion with the hand, as in pinching off strawberries between the finger and thumb, gathering peas, with one hand applied to retain the stem firm, and the other to tear asunder the peduncle, &c. In all cases of using the knife, the general principle of cutting is to be attended to, leaving always a sound section on the living plant. Gathering with the hand ought to be done as little as possible, as there are now garden-pincers for all such purposes, which do the work quicker, with far less injury to the plant, and more regard to cleanliness. Sometimes the entire plant is gathered, as in celery and onions; and at other times only the root or tuber, as in potatoes and carrots. In taking up these, care must be taken not to injure their epidermis, as on the preservation of this depends their retention of juices, beauty, and keeping.

2291. The gathering of hardy fruits should take place "in the middle part of a dry day; not in the morning before the dew is evaporated, nor in the evening when it begins to be deposited. Plums readily part from the twigs when ripe: they should not be much handled, as the bloom is apt to be rubbed off. Apricots may be accounted ready when the side next the sun feels a little soft upon gentle pressure with the finger. They adhere firmly to the tree, and would over-ripen on it and become mealy. Peaches and nectarines, if moved upwards, and allowed to descend with a single jerk, will separate, if ready; and they may be received into the peach-gatherer (fig. 148.) or any tin funnel lined with velvet, so as to avoid touching with the fingers or bruising. The old rule for judging of the ripeness of figs, was to observe if a drop of water was hanging at the end of the fruit; a more certain one is, to notice when the small end becomes of the same colour as the large end. The most transparent grapes are the most ripe. All the berries on a bunch never ripen equally; and it is therefore proper to cut away unripe or decayed berries before presenting the bunches at table. Autumn and winter pears are gathered, when dry, as they successively ripen. The early varieties of apples begin to be useful for the kitchen in the end of June; particularly the collins and the jenneting; and in July they are fit for the dessert. From this time till October or November, many kinds ripen in succession. The safest rule is to observe when the fruit begins to fall naturally. Another easy mode of ascertaining, is to raise the fruit level with the footstalk; if ripe, it will part readily from the tree: this mode of trial is also applicable to pears. A third criterion is to cut up an apple of the average ripeness of the crop, and examine if its seeds have become brown or blackish; if they remain uncolored, the fruit is not ready for pulling. Immature fruit never keeps so well
as that which nearly approaches maturity; it is more apt to shrivel and lose flavor. Winter apples are left on the trees till there be danger of frost: they are then gathered on a dry day.” (Ed. Encyc. art. Hort.) In no case should fruit be gathered with the hand when any of the different descriptions of fruit-gatherers (figs. 141. to 153.) can be used. With one or other of these, and the use of proper ladders (figs. 206. to 209.), every kind of fruit, from the gooseberry to the walnut, may be gathered without bruising, soiling, or fingerling the fruit, and without injuring the tree.

2992. The gathering of seeds should take place in very dry weather, when the seed-pods, by beginning to open, give indications of perfect ripeness. Being rubbed out with the hand, beat with a stick, or passed through a portable threshing-machine, they are then to be separated by sieves and fanners from their husks, &c. and spread out in a shaded airy loft till they are so dry as to be fit for putting up in linen or paper bags, or putting in drawers in the seed-room till wanted.

2993. Preserving heads or leaves of vegetables is effected in cellars or sheds, of any temperature, not lower, nor much above the freezing point. Thus cabbages, endive, chicory, lettuce, &c. taken out of the ground with their main roots in perfectly dry weather, at the end of the season, and laid in, or partially immersed in sand or dry earth, in a close shed, cellar, or ice-cold room, will keep through the winter, and be fit for use till spring, and often till the return of the season of their produce in the garden. The German gardeners are expert at this practice; and more especially in Russia, where the necessities being greater have called forth greater skill and attention.

2994. Flowers and leaves for decoration may be preserved by drying between leaves of paper, or in ovens; or imbedded in their natural position in fine dry sand, placed in that state in an oven. In this pot of sand they will keep for years; but they must not be taken out till wanted. When at a little distance it will be difficult to distinguish them from such as are fresh gathered. A rose is cut when the petals and leaves are perfectly dry, a little sand is put in the bottom of the flower-pot, the rose is stuck in the sand, and sand is then slowly sprinkled in till the rose be covered and the pot filled. At Paris and Milan the more popular flowers are frequently preserved in this way.

2995. Roots are preserved in different ways, according to the object in view. Tuberous roots, as those of the dahilia, paonia, tuberose, &c. intended to be planted in the succeeding spring, are preserved through the winter in dry earth, in a temperature rather under than above what is natural to them. So may the bulbous and tuberous roots of commerce, as hyacinths, tulips, onions, potatoes, &c.; but for convenience, these are kept either loose in cool dry shelves or lofts, or the finer sorts in papers, till the season of planting.

2996. Potatoes, turnips, and all similar roots which it is desired to preserve in a dormant or unvegetating state beyond the season of planting, have only to be sunk in pits to such a depth as that vegetation will not take place. A pit filled with these roots to within five feet of the surface, and the remainder compactly closed with earth, and kept quite dry, will keep one or more years in a sound state, and without vegetating. (Farmers' Mag.) For convenience of using, there should be a number of small pits, or rather of large pots of roots, so buried at a little distance from each other, as that no more may be taken up at a time than what can be consumed in a few days. The mould or compost ground will, in general, be found a convenient scene for this operation; and, for a small family, pots contrived with covers, or with their saucers, used as covers, may be deeply immersed in a large shaded ridge of earth, to be taken up, one at a time, as wanted. Grain, apples, and potatoes are kept the whole year in deep pits, in sandy soil, formed in the village-greens of some parts of Galicia and Moravia, and in banks and rocks in Spain. Oldacre informs us, in his account of his mushroom-house (Hort. Tr. vol. ii.), that he preserved broccoli in it through the winter; and Henderson, of Brechin, makes use of the ice-house for preserving “roots of all kinds till the return of the natural crop.” “By the month of April,” he says, “the ice in our ice-house is found to have subsided four or five feet; and in this empty room I deposit the vegetables to be preserved. After stuffing the vacancies with straw, and covering the surface of the ice with the same material, I place on it case-boxes, dry ware casks, baskets, &c.; and fill them with turnips, carrots, beet-roots, celery, and, in particular, potatoes. By the cold of the place, vegetation is so much suspended, that all these articles may be thus kept fresh and uninjured, till they give place to another crop in its natural season.”

2997. Green fruits are generally preserved by pickling or salting, and the operation is performed by some part of the domestic establishment; but in some countries it is made the province of the gardener, who, in Poland, preserves cucumbers and khol-rabbi by salting, and then immersing them in casks at the bottom of a deep well, where the water, preserving nearly the same temperature throughout the year, impedes their decay. It must be confessed, however, that vegetables so preserved are only fit to be eaten with animal food, as preserved cabbage (i. e. sour-croit,) or other salted legumes.

2998. Such ripe fruit as may be preserved is generally laid up in lofts and bins, or
shelves, when in large quantities, and of baking qualities; but the better sorts of apples and pears are now preserved in sets of drawers (Fig. 279.), sometimes spread out in them, at other times wrap up in papers; or placed in pots, cylindrical earthen vessels, among sand, moss, paper, chaff, hay, sawdust, &c. or sealed up in air-tight jars or casks, and placed in the fruit-cellar. (1704.) The finest pears, as the cressannes and chaumontelles, should have their footstalks previously tipped with sealing-wax, as practised in France and the isles of Jersey and Guernsey.

2299. Hitt's method of keeping pears may be here mentioned. Having prepared a number of earthenware jars, and a quantity of dry moss (different species of Hypnum and sphagnum), he placed a layer of moss and of pears alternately till the jar was filled; a plug was then inserted, and sealed round with melted resin. These jars were sunk in dry sand to the depth of a foot; preferring a deep cellar for keeping them to any fruit-room.

2300. Miller, after sweating and wiping pears, in which operations he says great care must be taken not to bruise the fruit, packs them in close baskets, having some wheat-straw in the bottom and around the sides to prevent bruising, and a lining of thick soft paper to hinder the musty flavor of the straw from infecting the fruit. Only one kind of fruit is put in each basket, as the process of maturation is more or less rapid in differing kinds. A covering of paper and straw is fixed on the top, and the basket is then deposited in a dry room, secure against the access of frost, "and the less air is let into the room, the better the fruit will keep." A label should be attached to each basket, denoting the kind of fruit; for the basket is not to be opened till the fruit be wanted for use.

2301. James Stewart preserves his choice apples and pears in glazed earthenware jars, provided with tops or covers. In the bottom of the jars, and between each layer of fruit, he puts some pure pit-sand, which has been thoroughly dried on a flue. The jars are kept in a dry airy situation, as cool as possible, but secure from frost. A label on the jar indicates the kind of fruit; and when this is wanted or ought to be used, it is taken from the jars, and placed for some time on the shelves of the fruit-room. The less ripe fruit is sometimes restored to the jars, but with newly dried sand. In this way he preserves colmars and other fine French pears till April; the terling till June; and many kinds of apples till July, the skin remaining smooth and plump. Others who also employ earthenware jars, wrap each fruit in paper, and, in place of sand, use bran. (Ed. Encyc. art. Hort.)

2302. Ingram, at Torry, in Scotland, finds that for winter pears two apartments are requisite, a colder and a warmer; but the former, though cold, must be free from damp. From it the fruit is brought into the warmer room, as wanted; and by means of increased temperature, maturation is promoted, and the fruit rendered delicious and mellow. Chaumontelles, for example, are placed in close drawers, so near to a stove, that the temperature may constantly be between 60° and 70° Fahr. For most kinds of fruit, however, a temperature equal to 55° is found sufficient. The degree of heat is accurately determined by keeping small thermometers in several of the fruit-drawers, at different distances from the stove. The drawers are about six inches deep, three feet long, and two broad; they are made of hard wood, fir being apt to spoil the flavor of the fruit. They are frequently examined in order to give air, and to observe the state of the fruit, it being wiped when necessary. Ingram remarks, that, in Scotland particularly, late pears should have as much of the tree as possible, even although some frost should suprervene; such as ripen freely, on the other hand, are plucked rather before they reach maturity.

2303. Winter apples are laid in heaps, and covered with mats or straw, or short or grass well dried. Here they lie for a fortnight or more, to sweat, as it is called, or to discharge some of their juice; after which the skin contracts in a certain degree. They are next wiped dry with a woolen cloth, and placed in the fruit-room. Sometimes, when intended for winter dessert fruit, they are made to undergo a farther sweating; and are again wiped and picked: they are then laid singly on the shelves, and covered with paper. Here they are occasionally turned, and such as show any symptoms of decay are immediately removed.

2304. The sweating of fruit is entirely disapproved by some, who affirm, that it thereby acquires a bad flavor, or, at any rate, that the natural flavor of the fruit is deteriorated, and that it gets dry and mealy. They consider it better to carry the fruit directly from the tree, carefully avoiding all sort of bruising, and to lay it thinly on the shelves of the fruit-room; afterwards wiping each fruit, if necessary. The room, they say, should be dry, and the only use that should be made of a stove, is to take off the damp. Such is the prevailing practice at the present time. From what we have observed in the practice of such as are successful in preserving bread corn, and other seeds, as acorns, nuts, &c. we are inclined to think that sweating, by getting rid of a quantity of moisture, must, to a certain extent, be a beneficial practice. Marshall, and most French gar-
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Fruits which have grown upon standard-trees, in climates sufficiently warm and favorable to bring them to maturity, are generally more firm in their texture, and more saccharine, and therefore more capable of being long preserved, sound, than such as have been produced by wall-trees; and a dry and warm atmosphere also operates very favorably to the preservation of fruits, under certain circumstances, but under other circumstances, very injuriously; for the action of those elective attractions which occasion the decay and decomposition of fruits, is suspended by the operation of different causes, in different fruits, and even in the same fruit, in different states of maturity. When a grape is growing upon the vine, and is not yet attainted to a perfect maturity, it is visibly a living body, and it possesses in a high degree the powers of life; but when the same fruit has some time passed its state of perfect maturity, and has begun to shrivel, the powers of life are probably no longer, or at most very feeble, in action; and the fruit appears to be then preserved by the combined operation of its cellular texture, the antiseptic powers of the air, and the resinous effect of its coat; but when the fruit is entirely destroyed, it immediately perishes. If longer retained in a dry and warm temperature, the grape becomes gradually converted into a raisin; and its component parts are then only held in combination by the ordinary laws of chemistry.

A nonpareille apple or a catellia, d'auach, or bergamotte de Luigi pear, exhibits all the characters of a living vegetable body long after it has been taken from the tree, and appears to possess all the powers of other similar vegetable bodies, except that of growing, or vitally uniting to itself other matter; and the experiments which I shall proceed to state, prove that the pear is operated upon by external causes nearly in the same manner after it has been detached from the tree, as when it remains vitally united to it.

Most of the fine French pears, particularly the d'auach, are much subject, when cultivated in a cold and unthickened climate, to become shrivelled on their track before they become fully grown upon the trees, and, consequently, to decay before their proper season or state of maturity; and those which present these defects in my garden are therefore always taken immediately from the trees to a vinery, in which a small fire is constantly kept in winter, and they are there placed at a small distance over its flame. Thus circumstanced, a part of my crop is immediately preserved, and will perish, if not used, in November, when the remainder continue sound and firm till March or April, or later; and the same warm temperature which preserves the grape in a slightly shrivelled state, till January, rapidly accelerates the maturity, and consequent decay of the pear. By this means, I am enabled in the month of January, to retain all the qualities of a fresh fruit, as far as the process of ripening is really expedited; and by subjecting them, in the manner above mentioned, to artificial heat, and by retarding the maturity of the latter part of the produce of the same trees, I have often had that fruit upon my table nearly in an equal state of perfection from the end of October to the beginning of February; but the most perfect, and in every respect, have been those which have been exposed in the vinery to light and artificial heat, as soon as gathered.

2906. The most successful method of preserving pears and apples, which I have hitherto tried, has been placing them in large earthen vessels, each containing a gallon, called (officially, steins), and surrounding each fruit with paper; but it is probable that the cahf of oats, if free from moisture and any offensive smell, might be used with advantage instead of paper, and with much less expense or trouble. These vessels, being perfect cylinders, about a foot each in height, stand very conveniently upon each other, the moisture of the air, in the interstices and spaces between, condenses upon the surfaces of the fruit. The spaces between the edges of the top and bottom, being laid open, and a trowel of the bottom, are filled with a cement composed of two parts of the curd of skimmed milk, and one of lime, by which the air will be excluded; the latter kinds of apples and pears will be preserved with little change in their appearance, and without any danger of decay from October till February and March. A dry and cold situation, in which there is little change of temperature, is the best for the vessels; but I have found the merits of the pears to be greatly increased by their being taken from the vessels about ten days before they were wanted for use, and being kept in a warm room; for warmth at this, as at other periods, accelerates the maturity of the pear. The same agent accelerates its decay also; and a warmer climate cannot contribute to the superior success of the French gardeners; which probably arises only from the circumstance of their fruit being the produce of standard or espalier trees.

2907. Preserving ripe fruit by retaining it on the tree, or on detached shoots. Some fruits may be preserved through the winter by allowing them to hang on the tree in a moderate climate, somewhat above the freezing point. Vines are sometimes so preserved; and Diel mentions that frequently on the nonpareil pippin, planted in pots, and kept under glass, without any fire-heat, he has had the fruit hanging on the tree till the ripening of the succeeding crop. Arkwright (Hort. Trans. vol. iii. 97.), by late forcing, retains plump grapes on his vines till the beginning of May, and even later, till the maturity of his early crops. In this way he gathers grapes every day in the year. By covering some sorts of cherry, plum, gooseberry, and currant trees, either on walls or as bushes, with mats, the fruit of the red and white currant, and of the thicker-skinned gooseberries, may be preserved to Christmas and later. Grapes, in the open air, may be preserved in the same manner; and peaches and nectarines may, in this way, be kept a fortnight hanging on the trees after they are ripe.

2908. Preserving ripe fruit in air-tight vessels, in a low temperature, is perhaps the most effectual and certain mode, at least with the more hardy fruits. Apples and pears, placed in jars or pippins in which butter had been kept, have been closely sealed up, and placed in a cellar, in a temperature never below 32°, and not exceeding 40°, for a year, and found in perfect order for eating. (Braddick, in Hort. Trans. vol. iii.; Encyc. Brit. Supp. art. Food.)

2909. Preserving fruit, by gathering it before it is ripe, and then retarding its ripening. Retarding the wasting or decay of fruit or vegetables gathered for use, is effected by burying them in boxes in the soil, immersing them in deep wells, or, as already stated, placing them in an ice-house, or an ice-cold room. Ripe peaches may thus be kept a week, and other fruits longer; pears, cauliflower, salads, &c. preserved in a fresh state for some days, and potatoes and other tubers and bulbs for a long period, both fresh and without growing.
Seeds. When seeds are to be preserved longer than the usual period, or when they are to be sent to a great distance, various devices have been adopted to preserve their vitality. Sugar, salt, tallow, cotton, sawdust, sand, clay, paper, &c. have been adopted with different degrees of success.

Livingston, who, from a long residence in China, is well informed on the horticulture of the Chinese, states that, "from April to October, rain is so frequent in China, and the air is generally so moist, that it is nearly impossible to preserve seeds. If excluded from the air they are quickly covered with mildew, and when exposed, no less certainly destroyed by insects." He proposes to dry Chinese seeds by means of sulphuric acid, in Leslie's manner, which he found dried "small seeds in two days, and the largest seeds in less than a week. Seeds thus dried," he observes, "may be afterwards preserved in a vegetating state for any necessary length of time by keeping them in an airy situation in common brown paper, and occasionally exposing them to the air in a fine day, especially after damp weather. This method will succeed with all the larger mucilaginous seeds. Very small seeds, berries, and oily seeds may probably require to be kept in sugar, or among currants or raisins." (Hort. Trans. vol. iii. 184., and the article Cold, in Supp. Encyc. Brit.) It is probable many seeds might be preserved and sent to a distance with safety, if, after being thoroughly matured and dried, they were enveloped or baked into a large ball of loam. Such a mode, at all events, being suggested by nature, deserves a trial.

Nuts sent from the East Indies, compactly packed in a barrel of clay, and the head of the cask firmly put on, have made a partial development of their parts during the voyage, and still grown after their arrival. Linnaeus, writing to John Ellis says, "Fresh seeds may be conveyed in the following manner:—Fill a glass vessel with seeds, so deposited in dry sand as not to touch each other, that they may be perfectly separated, by laying pieces of paper, over the mouth of the vessel. This glass vessel must be placed in one of larger dimensions, the intermediate space, of about two inches all round, being quite filled with three parts nitre, one of common sea-salt, and two of sal-ammoniac, all powdered and mixed, but not dried. This mixture will produce a constant cold, so as to prevent any injury to the seeds from external heat, as has been proved by experience." (Corresp. W. Linn. 110.) Ellis very correctly answers Linnaeus, that salts of no kind will generate cold air during dissolution, and that afterwards the mixture, whether dry or fluid, will soon acquire the same temperature with the surrounding air. He imagines the trial of salts to be to prevent putrefactive fermentation in the seeds. After trying a great variety of experiments on seeds and nuts sent to America, and even China, he found that sweating acorns, then letting them become perfectly dry, and enveloping them in a mixture of melted tallow, or a mixture of melted tallow and wax, was the surest mode. The tallow must not be hotter than blood heat when the seeds or nuts are bedded in it; each nut must be kept separate; and the greatest care had that they are thoroughly dried before being enveloped. Wax alone and gum he also found successful; but, on the whole, he found tallow best. Acorns kept a year in it, grew vigorously when taken out and planted. (Corresp. of Linn. p. 120, et seq.)

Roots, cuttings, grafts, and perennial plants in general are preserved, till wanted, in earth or moss, moderately moist, and shaded from the sun. The same principle is followed in packing them to be sent to a distance. The roots or root-ends of the plants or cuttings are enveloped in balls of clay or loam, wrapped round with moist moss, and air is admitted to the tops. In this way orange-trees are sent from Genoa to any part of Europe and North America in perfect preservation; and cuttings of plants sent any distance which can be accomplished in eight months, or even longer with some kinds. Scions of the apple, pear, &c. if enveloped in clay, and wrapt up in moss or straw, and then placed in a portable ice-house so as to prevent a greater heat than 32° from penetrating to them, would, there can be little doubt, keep a year, and might thus be sent from England to Australasia or China. Knight found that the buds of fruit-trees might be preserved in a vegetating state, and sent to a considerable distance, by reducing the leaf-stalks to a short length, and enclosing the shoot in a double fold of cabbage-leaf, bound close together at each end, and then enclosing the package in a letter. "It was found advantageous to place the under surface of the cabbage-leaf inwards, by which the enclosed branch was supplied with humidity, that being the perspiring surface of the leaf, the other surface being nearly or wholly impervious to moisture." (Hort. Trans. vol. iv. p. 403.)

Packing and conveying plants in pots. Plants in pots are packed among moss in boxes, with their tops covered with a net, and sent to any distance where the climate will not injure them, and where water is supplied. Where the climate is severe, they are covered with a glazed tegument, and thus glass cases or temporary hot-houses are employed in ships to carry tender plants from this country to the colder colonies, and to
bring plants from the warmer colonies home. Sow-plants are also transported from France, Holland, and Hamburg, into Germany and Russia, in waggons with glass covers.

2316. In packing plants for importation, much more care is requisite than has in general been bestowed on the subject. "It is thought enough," Lindley observes (Hort. Trans. v. 192.), "to tear a plant from its native soil, to plant it in fresh earth, to fasten it if a wooden case, and put it on board a vessel." Nothing can be more erroneous: preparatory for packing, the plants should have their roots well established in pots or boxes, which may, in woody kinds, require from one to three months. Boxes with proper perforations in the bottom are better than pots, because less liable to break, and of less weight. When the plants are to be placed in wooden cases, the tops of which must be capable of being opened, and should slope both ways, like the roof of a double green-house. These cases must be furnished with a tarpawling, fixed along their tops, and sufficiently large, when unrolled, to cover the pots. They should be dammed up with a little salt-water dressing over them in rough weather. It cannot be expected that heavy cases should meet with a very gentle treatment on board; and it is certain they will be handled in the roughest manner by watermen, carters, and custom-house officers, after they have arrived in port. The materials, therefore, of which they are made, ought to be admirably strong and durable, and the joints of the lower part either secured by iron bands, or well dovetailed together. The person in charge of the cases on board should have directions never to exclude them from air and light in fine weather, unless to protect them from the cold, as the vessel makes the land; and a vessel is in port, or during high winds, or especially when the sea-cruce are washing the decks; but in foul weather to close the lids down, and to unroll the tarpawling over the latter, so as to exclude the sea-spray effectually. If, notwithstanding these precautions, saline particles should be encrusted upon the leaves and stems of the plant, it is necessary that the former should be removed as soon and as carefully as possible, with fresh water and a sponge, otherwise the salt will soon kill them. The quantity of water the plants receive must be determined by what can be spared; so that no other direction for its application can be given, than to keep the mould just moist. The requisite supply of water must also depend much upon the way in which the cases are drained. The best manner in which this can be effected, is by causing holes about half an inch in diameter to be bored through the bottom of the cases and pots. Much mischief being occasionally done to collections by monkeys and parroquets on board the vessels, it is highly necessary that means should be taken to guard against their attacks.

2317. Collections are not unfrequently injured after they arrive in this country, by the pots being shaken so violently as to be deprived of a large portion of their mould. Nothing can well be more destructive of vegetable life than this, which should be prevented by the pots being made square, so as to fit accurately into the boxes. None of the pots should be no less than the size of wood in keeping them steady; and if they were fastened down by cross pieces of wood, they would be secured still more completely. In addition, the surface of the mould ought to be covered deeply with coarse moss, or other similar substance (not grass), which might be secured by tarpawling passed frequently across the box, from the side to the end, which would be less likely to become rotten than tarpawling. By this means, evaporations of the watery particles which are necessary to the existence of the plants, proceeds much less rapidly than when the mould is exposed; and the latter has an additional security against being shaken out of the pots.

When packing, the want must not be neglected of a collection of earth or mud, being being plant in earth in the cases themselves, their bottom being previously strewed to the depth of an inch or two with fragments of earthenware or bits of wood. In such cases, it is particularly necessary that the mould should be securely fastened down.

2318. Parasitical orchidaceae, or, as they are commonly called, air plants, may be transported safely to any distance, by being packed loosely in moss, and put into boxes so constructed that the plants may be exposed to a free admission of air, but protected from the sea-water.

2319. Bulbs travel most securely if they are packed in paper or canvas bags, they having been previously dried, till all the moisture in their outer coats is evaporated. Dry sand is a good medium for placing them in, if opportunities should not have occurred of giving them the necessary exposure to the sun. But minute bulbs, such as those of isia, gladiafoises, exalises, and others of a similar kind, only require to be folded in separate little parcels, without any previous preparation. Terrestrial orchidaceae should be transplanted when in flower, and not when their roots are in a state of rest.

2320. Any woody or bony seeds, or capsules, that may have been procured should be buried among the mould in which plants are potted; or any of those seeds, the juices of which become rancid soon after gathering, such as those of the guttifereae, magnolicaeae, sterculiaeae, &c. Camellia-seeds which are not readily transported, if sown in mould in China, will have become seedling plants before they reach this country. Acorns and walnuts may be conveyed from hot countries much better in this way than in any other. The number in bags or any other receptacles should be accurately ascertained, and the pots in which they are to be plant in earth should have numbers punched upon small pieces of thin sheet-lead, and fastened round the subjects to which they belong with fine iron or copper wire. When such lead is not to be procured, little wooden tags should be used instead. (Hort. Trans. v. 194.)

2321. Packing and transporting roots of plants, or entire plants in a dormant state, is a very simple operation. When the distance does not exceed a week's journey, they are packed in straw, and covered with mats: if a longer period is required, the roots are enveloped in earth or moss; but very moist moss is not desirable, as it occasions mouldiness, and rots off the bark of the roots when it begins to dry. REGARD in all cases must be had to the kind of plant, season of the year, distance, time, and mode of carriage.

CHAP. IV.

Operations relative to the final Products desired of Gardens, and Garden-scenery.

2322. The Object of gardening is certain vegetable productions, and certain beauties and effects in respect to design and taste. We now propose to notice the general principles by which the gardener ought to be guided, in directing the operations for the attainment of these ends; the mode of conducting the business of a garden in an orderly manner; and the leading points of attention, requisite to ensure the beauty and order of garden-scenery.

THE OBJECT OF THE VEGETABLE PRODUCTS DESIRED OF GARDENS.

2323. The vegetable productions of gardens are fruits, seeds, roots, stems, and stalks, leaves, flowers, barks, woods, and entire plants.
2324. Fruits. All plants require to attain the age of puberty, before they will produce fruits or seeds. In annuals, as in the melon, this happens in a few weeks or months; in trees, as the pear, it requires several years. The first object is to induce the production of blossom-buds; the next, to induce the blossoms to set or fecundate; and the third, to swell and ripen the fruit. New fruits are procured from seeds properly produced and selected; continued in trees by grafting or budding; in perennials, by slips or runners; in annuals, by seeds. The quality of fruits is improved by abundant supplies of nourishment, by increased air, light, and heat, by pruning, thinning, and other means; their bulk by moisture; and their flavor by withholding moisture and increasing light, heat, and air. Fruit is preserved by placing it in a low dry temperature, burying it in the earth, or drying it in the sun.

2325. Seeds are the essential part of fruits, or constitute the entire fruit, and are produced on the same general principle. Those produced for culinary purposes in gardening are chiefly from annuals, and used green, as the pea, bean, Indian cress, &c.; but seeds of almost all garden-vegetables are occasionally produced for the sake of propagating the species. Here attention is requisite to make choice of a proper stock, and to place it so as not to be in danger of impregnation from other allied species, which might hybridise the progeny; to thin out superfluous blossoms; to remove leafy or barren exuberances, or bulbs, tubers, or other productions which might lessen the nourishment devoted to the production of the seed. Seeds of common forest-trees are not generally subjected to so careful management as those of herbaceous vegetables or rarer trees; but, wherever the best progeny are desired, the same practices are applicable. Light, air, and a free exposure, with dry, warm weather, are essential to the proper ripening of seeds. They are preserved in dry, cool temperatures, like fruits; and, if perfectly excluded from air and moisture, will never vegetate; but the vital principle of most seeds is but of short duration.

2326. Roots, to be produced in perfection, require a deep, well pulverised, pliable, porous soil, and moderate moisture. The plants should, in all cases, be prevented from bearing seeds, should have their roots thinned where practicable, and their leaves carefully preserved, and fully exposed to the sun, air, and weather. Roots are preserved by burying in the earth; by being placed in low, dry temperatures, like fruits; or by being kept dry, or dried by art; or having their buds scooped out, when not intended for vegetation.

2327. Leaf-stalks are increased in size in the same way as roots, by a rich, deep, well pulverised soil, by preventing the plant from producing blossoms, or even flower-stalks, and by thinning out weak or crowded leaves. Leaf-stalks are blanched to lessen their acrimony, as in the celery, asparagus, and chardon, or used in a green state, as in the rhubarb and angelica. They are preserved to a certain extent in cool, dry, but well ventilated situations; some sorts, as celery, similarly to roots. The stems of some plants, as the asparagus, are used like leaf-stalks.

2328. Leaves. Abundant nourishment supplied by the usual means; abundant moisture, and room for expansion of growth; free exposure to light and air; thinning, and preventing the appearance of flower-stalks, will in general ensure large succulent leaves, which are sometimes used separately and green, as in the spinach and white beet; in tufted or compact heads, as in the cabbage and lettuce, or blanched, as in the endive. Leaves of the headed or tufted sorts may be preserved similarly to leaf-stalks; others, as those of most salads, require to be used immediately; while most herbs are dried, before being used, either on small kilns or ovens, or in the sun, at the time the plant begins to blossom.

2329. Flowers. These are produced for culinary purposes, medicine, and ornament. The principal of those grown for culinary purposes are the cauliflower and broccoli, and here the first object is to produce a large and vigorous plant, by abundant nourishment and moisture in a temperate, moist, but not over-warm climate. Free room for the roots and leaves to extend on every side must be given, and the situation should be open and exposed to the full light of the atmosphere; though, if in very hot weather the direct influence of the sun's rays be impeded by a screen at a moderate distance, there will be less risk of over-rapid growth. When the plant is fully grown, the flower appears, and, in the case of the sorts mentioned, is gathered whilst the fasciculus of blossom is in embryo. Such flowers may be preserved, on the same principle as stalks and headed leaves, for a moderate period. Other flowers, used for culinary purposes, as those of the nasturtium, caper, &c. for pickling, require less attention, the object being flavor rather than magnitude.

2330. Flowers for medical purposes should have no culture whatever; for, in proportion as they are increased in bulk they are diminished in virtue. For ornament, flowers are enlarged, increased in number, rendered double, and variegated in a thousand ways, by excess of nourishment, peculiar nourishment, and raising from selected and curiously impregnated seed: these are called florists' flowers. Other flowers are grown for ornament, with a moderate degree of culture, which enlarges their parts generally: such are border-flowers. Others are grown, as much as possible, without producing any change in their parts, as in botanical collections, whether hardy or exotic.
2331. Barks produced by British gardening are applied only to one purpose, that of tannin. Little or no culture is ever given expressly to increase or improve the bark; but abundant nourishment and all the requisites of vegetable growth will increase that part of the plant in common with others. Moss, or any other cortical parasites, should be removed. Bark is best separated from the wood, when the sap is ascending with the greatest vigor, late in spring.

2332. Woods. The production of timber, and coppice-wood or small timber, is an important and extensive branch of gardening. Timber is propagated in various ways, but the principal sorts generally from seed, either sown where it is finally to arrive at maturity, or in nursery-gardens, and transplanted into prepared or unprepared ground. The growth of all timber may be greatly increased by culture, and especially by deeply turning over, and pulverising the soil previously to planting or sowing, and stirring it, and removing weeds afterwards. The timber is also produced in the most useful, or in any desired form, as in trunks or branches, straight or crooked, or in spray or small shoots, by pruning. But as it is chiefly desired in the form of a straight stem or trunk, pruning is particularly useful in this respect, especially when joined to judicious thinning, to allow of the beneficial effects of air, and the motion produced by wind. Though pruning and pulverising the soil are undoubtedly of great use in hastening the growth of trees when young, and consolidating their timber as they grow old, yet planting trees in a more rich, warm, and moist soil than is natural to them, is to be avoided. The timber of the Scotch pine and the oak, grown in deep fertile valleys, or in alluvial depositions, is found to be less hard, tough, and durable, than when grown in colder situations and thinner soils. This doctrine applies more especially to the resinous tribe of timber-trees, which, as every one knows, thrive best in cold regions, produced by elevation in warm countries, as in the Alps of Italy, or by high latitudes, as in Russia and Sweden. Where timber is grown for fuel, the more rapidly it is made to grow, whether by culture or the choice of species (as the willow, robinia, &c.), the greater will be the produce and profit within a given period. The preservation of timber from fungi, insects, dry rot, and natural decay is best effected by immersion in water or in earth, or complete desiccation in the open air. (Supp. Encyc. Brit. art. Dry Rot.)

2333. The entire plant is produced in gardening, for ornament, in herbs, shrubs, and trees, but especially in exotics; sometimes for culinary purposes, as in the fungi and fuel; for purposes of general economy, as in hedge-plants; for shelter and shade, in hardy trees; and for picturesque effect in trees and shrubs, in parks and pleasure-gounds. In general, the object of culture for this purpose ought to be to give each individual plant sufficient nourishment and space fully to expand itself, and, as it were, show and express its nature or character; but though this will often apply in hot-houses and artificial gardens, it is in general but partially accomplished, even in picturesque scenery, in the open air, where the object is connection and grouping of different objects, rather than the display of single ones; and it is inconsistent with the formation of hedges, rows, strips, and masses.

Sect. II. Of the Superintendence and Management of Gardens.

2334. Whenever the culture and management of a garden requires more than the labor of one man, one of those employed must necessarily be appointed to arrange the labors of the rest, and, in fact, to establish a general system of management. It is only under such a system that the performance of operations can be procured in the proper season, and the objects in view successfully attained, and at a moderate expenditure.

2335. On being appointed to a situation as head gardener, the first thing to be done, in that capacity, is to survey the extent of the field of operations, and to ascertain any peculiar products or objects desired by the master, so as to determine the number of permanent hands that will be required. Then the number of implements of every kind must be fixed on and procured, and an estimate formed of the occasional hands, men or women, that may be necessary as extraordinary assistants at particular seasons. If only two or three permanent men are required, then one of them should be appointed foreman, to act as master during absence or sickness, and to have constantly the special charge of the hot-houses, or forcing and exotic departments. If, however, the situation is of such extent as to require a dozen permanent hands or upwards, then it will generally be found best to appoint a foreman to each department; as one to the artificial climates of the kitchen-garden, another to the open garden, one to the flower-garden and shrubbery, pleasure-ground, &c. (when there are plant-stoves and collections of florists' flowers, these departments should be divided), and one to the woods and plantations, unless there is a regular forester directly under the control of the master. To each of these foremen a limited number of permanent men should be assigned, and when occasion requires, assistance should be allowed them, either by common laborers or women, or by a temporary transfer of hands from any of the other departments from which they can be spared.
For men's time he may take seven small flower-pots for the seven days of the week and set them in order on a shelf. In each pot put as many bits of sticks as there are men employed, and a different kind of wood for each man; and then cut each stick with four edges or sides. To prevent mistakes as to the individual men the different woods represent, apply the names of the woods to the men, and this from first hiring them, ("John Davies, I shall call you Lime-tree, and here is your stick," &c.) and always after wards when working with them. To note their time. To note their time. On one entire day; a cut on one face, one quarter; on two faces, or half round the stick, two quarters; or three sides, four quarters; and on four sides, or a single notch and one side, five quarters, and so on. When pay night comes, take one kind of wood out of each of the pots, reckon the notches and cuts, and adding them together, "Lime-tree at six times is five days." To keep a cash-account, have three bags for gold, silver, and copper, and different-colored stones or shells, &c. each, to represent sovereigns, shillings, &c. Then have three pots for payments, answering to the three bags. In the bags answers to the Dew-project; in the bags answers to the real execution make a counter-transactition between the bags and pots, &c. The rest is obvious. To keep a ledger, for each man as represented by a sort of wood, or each object as represented by a bit of itself, &c. keep bags and pots, and effect counter-transactions, &c.
### Time-Book. 1823, June 8th to 15th. Time, Expense, and Occupation of Hands employed at Aubrey Hall, under the Management of the Gardener A. D.

<table>
<thead>
<tr>
<th>June</th>
<th>Time</th>
<th>Rate per Day</th>
<th>Amount of Money</th>
<th>Advances on Jobs, &amp;c.</th>
<th>Receipts and Signatures</th>
<th>Occupation</th>
</tr>
</thead>
<tbody>
<tr>
<td>8, 9, 10, 11, 12, 13, 14, 15</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Saturday: Shifting succession vines, 5d. time. Digging in the parterre B.</td>
</tr>
<tr>
<td>16-22</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Sunday: Attending hothouses in the day.</td>
</tr>
<tr>
<td>23</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Monday: Shifting succession and part of flowering plants.</td>
</tr>
<tr>
<td>24-27</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Tuesday: Washing the leaves of orange-trees.</td>
</tr>
<tr>
<td>31</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Thursday: Making up a hot-bed for salading.</td>
</tr>
<tr>
<td>8, 9, 10, 11, 12, 13, 14, 15</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Friday: Removing peach-trees from creek-room to pynery.</td>
</tr>
<tr>
<td>Names</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Remarks: There have been but two days of sunshine this week, when the</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>thermometer was at 50 deg. and 52 deg.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>The rest of the week cloudy and cold, the thermometer not above 45 deg.</td>
</tr>
</tbody>
</table>

### Cash-Book.

<table>
<thead>
<tr>
<th>1823</th>
<th>Cash</th>
<th>Dr.</th>
<th>Cr.</th>
<th>Signatures</th>
</tr>
</thead>
<tbody>
<tr>
<td>June</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>40</td>
<td>0 0</td>
<td></td>
<td>Received of Lord Madotte</td>
</tr>
<tr>
<td>15</td>
<td>40</td>
<td>0 0</td>
<td></td>
<td>Paid as per time-book, of this date</td>
</tr>
<tr>
<td>22</td>
<td>1 7 0</td>
<td>4 9 0</td>
<td></td>
<td>Paid to J. Mack for three loads of</td>
</tr>
<tr>
<td>25</td>
<td>1 7 0</td>
<td>4 9 0</td>
<td></td>
<td>horse-dung</td>
</tr>
<tr>
<td>July</td>
<td>5 4 0</td>
<td>1 7 0</td>
<td>4 9 0</td>
<td>Received for three and a half loads</td>
</tr>
<tr>
<td>3</td>
<td>60 0</td>
<td></td>
<td>1 7 0</td>
<td>Received A. Sawell's account for</td>
</tr>
<tr>
<td>Myself</td>
<td>60 0</td>
<td>1 7 0</td>
<td>4 9 0</td>
<td>three loads of larch timberly,</td>
</tr>
<tr>
<td></td>
<td>60 0</td>
<td>1 7 0</td>
<td>4 9 0</td>
<td>and paid it to my lord</td>
</tr>
</tbody>
</table>

### Forest-Book.

<table>
<thead>
<tr>
<th>1823</th>
<th>Forests, Woods,</th>
<th>1823</th>
<th>and Plantations</th>
</tr>
</thead>
<tbody>
<tr>
<td>June</td>
<td>Sold Eben. Woodward 500 poles of popular and birch from Rock’s Nest copse, to be</td>
<td>June</td>
<td>Agreed with R. Bulhead and A.</td>
</tr>
<tr>
<td>17</td>
<td>can be taken away by him, and to paid for at the rate of 2s. per hundred, amount</td>
<td>30</td>
<td>Swan to stock up White</td>
</tr>
<tr>
<td></td>
<td></td>
<td>6 5 0</td>
<td>Knight’s copes, and to stock</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>the roots, and to be paid for</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>every hundred of poles $2, for</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>every hundred of faggots 3s.,</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>and for every cubic yard of</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>roots neatly put into stacks</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>2s. 6d. Advances to be made</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>at my option. The work to be</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>completed by the 1st of Feb.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>under a penalty of 5s.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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| SUPERINTENDENT OF GARDENS |

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417
2342. *The time, cash, and forest books, and, in common cases, the two first, will answer every purpose as to money matters in private gardens: where gardening is practised as a trade, as in nurseries, &c. of course the routine books common to trades become necessary.*

2343. *The additional books which a gardener may require as official records in his office are a journal of sowing and reaping, trenching-book, produce-book, and weather-book; or some of these books may be very well supplied by tables of common folio or quarto size.* *The sowing and reaping-book may be an octavo blank book, with a column for the date on each page. On the left hand page, the time and place of sowing or planting is recorded, and when the crop is fit to gather, that circumstance is noticed in the opposite page, and in an opposite line, thus—*

<table>
<thead>
<tr>
<th>1821</th>
<th>Sowing or Planting</th>
<th>1821</th>
<th>Gathering the Crop</th>
</tr>
</thead>
<tbody>
<tr>
<td>April 4</td>
<td>Planted Mazagan beans in Q. No. 1. A.</td>
<td>July 23</td>
<td>Gathered the first dish of beans.</td>
</tr>
<tr>
<td>May 29</td>
<td>Sowed spinach between the rows of beans in dista.</td>
<td>May 29</td>
<td>Gathered part of the spinach.</td>
</tr>
</tbody>
</table>

2344. *Or a cropping table may be used for this purpose (fig. 413.) in which there may be two vertical columns for each of the principal crops sown in gardens, and horizontal lines for each month. Then suppose frame peas, sown in November, begin a line on the left hand column, headed peas, opposite November, and write the variety frame in the right hand column; and when the peas are fit to gather, trace the line diagonally down to the horizontal line representing the month (May, in the figure) in which they ripen. This is a very simple mode, as it presents the sowing and reaping of the whole of the principal kitchen-garden crops at one view.* A few large sheets, ruled in this manner, might be bound together; one page would serve for a year, and when a few years were recorded, the whole would present a rich assemblage of facts to suggest ideas as to cropping.

2345. *The trenching-book.* Another very requisite book in extensive gardens is the trenching-book, which is simply a thin octavo volume, in which a page is devoted to each compartment of the kitchen-garden or nursery, or to any ground frequently trenched; and in this column the date of the trenching and the depth is recorded. The object is to ensure fresh soil at the surface, by never trenching twice in succession to the same depth.

<table>
<thead>
<tr>
<th>1817 to 1820</th>
<th>1817 to 1820</th>
</tr>
</thead>
<tbody>
<tr>
<td>XXXX</td>
<td>XXXX</td>
</tr>
<tr>
<td>XXXX</td>
<td>XXXX</td>
</tr>
<tr>
<td>XXXX</td>
<td>XXXX</td>
</tr>
</tbody>
</table>

2346. *Or a trenching-table may be easily arranged thus:—*

<table>
<thead>
<tr>
<th>Com. No. 1</th>
<th>Com. No. 2</th>
<th>Com. No. 3</th>
<th>Com. No. 4</th>
<th>Slip. No. 5</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>B</td>
<td>C</td>
<td>D</td>
<td>A</td>
</tr>
<tr>
<td>1817</td>
<td>4</td>
<td>3</td>
<td>2</td>
<td>1</td>
</tr>
<tr>
<td>1818</td>
<td>2</td>
<td>3</td>
<td>2</td>
<td>1</td>
</tr>
<tr>
<td>1819</td>
<td>2</td>
<td>1</td>
<td>4</td>
<td>3</td>
</tr>
<tr>
<td>1820</td>
<td>1</td>
<td>4</td>
<td>1</td>
<td>3</td>
</tr>
</tbody>
</table>

2347. *Plan of the kitchen-garden.* For the two last books or tables, as well as for a variety of other purposes, it is necessary that a plan of the kitchen-garden should be made,
and the compartments numbered, and their subdivisions lettered; and this plan, as well as another exhibiting every scene under the gardener's care, should be framed and hung up in the office for constant reference.

2348. The produce-book may be either a quarto or octavo volume, ruled with blue lines across both pages, with a column for the date on the left-hand page, and the other blank for signatures. In this book is to be entered daily, on the left-hand page, the disposal of produce gathered or taken from the garden or garden-stores, as the fruit-room, ice-cold room, &c. On the right-hand page the name of the party in the family of the master receiving it is to be signed by the receiver as a receipt. Such books are not uncommon in first-rate gardens; and, like the game-book and cellar-book, are of very considerable use.

### 1821. Garden Produce.

<table>
<thead>
<tr>
<th>June</th>
<th>Garden Produce</th>
<th>Signatures</th>
</tr>
</thead>
<tbody>
<tr>
<td>20</td>
<td>Sent peas, onions, parley, cabbage, spinach, and some herbs, to the kitchen, by J. Gott.</td>
<td>Received by me, Leah Fry, cook.</td>
</tr>
<tr>
<td></td>
<td>Two bunches sweet-water grapes, two cucumbers, a bottle of strawberries, and a pint, by J. Twigg.</td>
<td>Received by me, Joseph Tempest, butler.</td>
</tr>
<tr>
<td>22</td>
<td>A large musury for Lady Almeria, by J. Gott.</td>
<td>Received by me, Juliet Firthwell, for my Lady A.</td>
</tr>
</tbody>
</table>

2349. A weather-book is very useful, and may be either of the folio or quarto size, with columns for the

<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>June</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>21</td>
<td>56</td>
<td>74</td>
<td>60</td>
<td>29.00</td>
<td>25.25</td>
<td>S. S. W.</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>22</td>
<td>55</td>
<td>69</td>
<td>58</td>
<td>0.01</td>
<td>0.02</td>
<td>S. W.</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>23</td>
<td>51</td>
<td>65</td>
<td>59</td>
<td>28.8</td>
<td>0.00</td>
<td>S.</td>
<td></td>
<td>Cloudy</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>21</td>
<td>58</td>
<td>70</td>
<td>58</td>
<td>28.7</td>
<td>0.01</td>
<td>S. W.</td>
<td></td>
<td>Windy</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

There is a very good model of this description, called the Naturalist's Kalendar, by the Honorable Daines Barrington, in quarto, which may be procured and filled up. Indeed every apprentice ought to be made to keep such a kalendar, for the sake of inducing habits of observation. For further instruction, see the Naturalist's Kalendar, of White, and Naturalist's Pocket-book, of Graves. It has been judiciously remarked (Farm. Mag. 1820.), that in all kalendars of nature, particular attention should be paid to the inflorescence of aquatics, as these are much more regular in their times of foliation and flowering than land plants. The comparative denseness of the medium in which they live, prevents their being affected by winds or rains, and probably also by electrical and other atmospheric changes.

2350. For keeping a register of the temperature of hot-houses and the open air, a book with columns may be adopted, or a table (fig. 414.) may be fixed on, in which the vertical lines representing days of the month, and the horizontal ones degrees, the variations of each house, and the open air, may be shown by wavy lines made by daily increments depressed or raised, according to the rise or fall of the thermometer in each separate.
house or place. Twelve tables, or twelve pages of an oblong folio book ruled in this way, would keep a register of all the hot-houses, frames, and the open air of a garden for a year. A very beautiful graphic mode (fig. 415.) of recording the variations of temperature of the open air, or of any one hot-house during a year, is given by Howard, in his *Climate of London*, a simplification of which may be adopted by the curious gardener. Here the indicating line waves upon a circular zone, composed of radiating lines, representing time, and concentric circles representing degrees of heat. One line represents the average temperature of the year; all the degrees exceeding the average temperature are projected beyond this line towards the extremity of the zone; and all the degrees under the average are projected from the average line towards the inner circumference of the zone. A series of tables of this sort might prove useful to the gardener, by enabling him at all times, by a simple glance, to compare the present weather with that of several past years. Howard’s nomenclature of clouds, already given (1235.), deserves also the study of the gardener desirous of scientifically registering the weather. (*Encyc. Brit. Sup.* vol. iii. art. Cloud.)

2351. Records of the growth of plants are sometimes kept to show the comparative warmth and congeniality of seasons to vegetation. When that is to be done, a table (fig. 416) may be composed of horizontal lines, the distance between which shall represent space in feet or inches, and vertical lines, the distance between which shall represent time by months or days. Then supposing a plant (briony) beginning to push in the middle of March, make a mark on the lowest line in the middle of the column for that month, and trace the line as the plant grows, ascending diagonally through the other months, according to the progress of the shoot in feet. If a kidney-bean germinates in the beginning of April, and attains the height of ten feet by the first of September, then the indicatory line will pass through five vertical columns or months, and through ten feet, or spaces, between the horizontal lines (as in the figure). All these books, tables, and records must be kept in the office as a part of its library; by which means, when the head gardener is changed, the new-comer will the sooner become acquainted with the situation and climate, his duties, and a variety of other useful circumstances.

2352. Memorandum books. Besides the above books and tables, it is almost unnecessary to add, that various small blank books for inventories of tools, memorandums of agreements, *out of door entries*, lists of names, &c. will be required both by the head gardener and by his different foremen. Models of all these books may be had at *Harding’s Agricultural Library*, St. James’s Street, London.

2353. The reading library of the gardener’s office should at least contain the following works. One of the best *Encyclopædias*, and whichever one is adopted, add the *Suppl. to the Encyc. Brit.*; the best work of its kind hitherto published. The *Agricultural Survey of the County*, and statistical account of the parish. If convenient, the surveys of all the counties in the empire should be procured. The best modern *Systema Naturae* of the time; *Turton’s Linnaeus*, is very imperfect, but the only one to be had at present. The best *Introduction to Botany*, say that of Sir J. E. Smith, for technical or systematic botany; and that of Keith for physiology. The best catalogues of plants, say those of *Sweet and Page*. The best *Flora Britannica* for the time, say Galpine’s, or the Translation of *Flora Britannica*, by Sir J. E. Smith. *Sowerby’s British Botany*; his *Mineralogy;—*
and Zoology, when published. Kirby and Spence's Introduction to Entomology; and Samouelle's Entomologist's Useful Companion. The best Dictionary of Botany and Culture, say that of Miller, enlarged by Martyn. Marshall, Pontey, and Sung, on planting. Wheatley, Girardin, Price, and Repton, on laying out grounds. The Transactions of the London and Edinburgh Horticultural Societies. The best Gardener's Kalendar for the time, say that of Abercrombie for England, and Abercrombie or Nicol, for Scotland and Ireland. All new works on practical gardening, if possible, as they appear. English, Latin, French, and Geographical Dictionaries, and as many other works as the master may be pleased to deposit in the gardener's office, or lend from the library of the mansion.

2354. These books ought to be considered as for the use of journeymen and apprentices, as well as the master; but the latter ought to be responsible for their being kept clean and perfect. Where the head gardener is of a humane and kind turn of mind, he may assemble the men and also the women, and read aloud, and expound to, or answer questions put by them; or he may cause them to read aloud to and question one another, in such a way as to blend entertainment with instruction. In short, he ought to consider it as a part of his duty to improve their minds, as well as to render them habile in his art, and by all means to ameliorate their condition and manners as much as is in his power. Nell, one of the best modern writers on gardening, and obviously a humane and benevolent man, states of the late Walter Nicol, that "he observed a praiseworthy practice, too much neglected by head gardeners,—that of instructing his young men or assistants, not only in botany, but in writing, arithmetic, geometry, and mensuration. He used to remark, that he not only used to improve his scholars, but taught himself and made his knowledge so familiar, that he could apply it in the daily business of life." The same practice, as already observed (235.), is still carried on in Germany.

SECT. III. Of the Beauty and Order of Garden-scenery.

2355. To unite the agreeable with the useful is an object common to all the departments of gardening. The kitchen-garden, the orchard, the nursery, and the forest, are all intended as scenes of recreation and visual enjoyment, as well as of useful culture; and enjoyment is the avowed object of the flower-garden, shrubbery, and pleasure-ground. Utility, however, will stand the test of examination longer and more frequently than any scene merely beautiful, and hence the horticultural and planting departments of gardening are, in fact, more the scenes of enjoyment of a family constantly residing at their country-seat, than the ornamental or picturesque departments. It has been a very common assertion since the modern style of gardening became prevalent, and absorbed the attention of gardeners and their employers, that beauty and neatness may be dispensed with in a kitchen-garden; but this is to assign too exclusive limits to the terms beauty and neatness; and, in truth, may be considered as originating in the vulgar error of confounding beauty with ornament, which latter quality is unquestionably not essential to scenes of utility. Every department of gardening has objects or final results peculiar to itself; and the main beauty of each of these departments will consist in the perfection with which these results are attained; a secondary beauty will consist in the display of skill in the means taken to attain them; and a third in the conformity of these means to the generally received ideas of order, propriety, and decorum, which exist in cultivated and well regulated minds. It is the business of this section to offer some general observations, with a view to the attainment of the beauties of order, propriety, and decorum. The entire work is devoted to the former beauties.

2356. Order, it has been well observed, is "Heaven's first law." It is, indeed, the end of all law. Without it, nothing worth having is to be attained in life, even by the most fertile in resources; and with it much may be accomplished with very slender means. A mind incapable of an orderly and regular disposition of its ideas or intentions, will display a man confused and disorderly in his actions; he will begin them without a specific object in view: continue them at random, or from habit, without knowing well why, till some accident or discordant result puts an end to his present progress, unmans him for life, or awakensreflection. But a well ordered mind reflects, arranges, and systematises ideas before attempting to realise them, weighs well the end in view, considers the fitness of the means for attaining that end, and the best mode of employing these means. To every man who has the regulation and disposal of a number of servants, this mode of orderly arrangement is essentially necessary in order to reap the full effects of their labors; and to no men is it of more importance than to master-gardeners, whose cares are so various, and the success of whose operations, always connected with, and dependent on, living beings and weather, depends so much on their being performed in the fitting moment.

2357. Propriety relates to what is fitting and suitable for particular circumstances; it is the natural result of an orderly mind, and may be said to include that part of order which directs the choice and adaptation of means to ends, and of ideas and objects to
cases and situations. It belongs to order for a master to allow workmen proper periods for rest and refreshment; propriety dictates the time and duration of these periods; prudence suggests the wisdom of departing as little as possible from established practices.

2358. Decorum is the refinement of propriety. It is in order to procure stable-dung for hot-beds, and to cart it into the framing-ground; it is proper to do this at all times when it is wanted, but it is decorous to have the work performed early in the morning, that the putrescent vapors and dropping litter may not prove offensive to the master of the garden, should he, or any of his family or friends, visit that scene.

2359. Neatness, as opposed to slovenliness, is well understood; it consists in having every thing where it ought to be; and in attending to the decorum of finishing operations, and to minute things in general. These abstract hints may be considered as more particularly directed to master-operators; the following practical directions apply both to masters and their journeymen or laborers.

2360. Perform every operation in the proper season. The natural, and therefore the best indications for the operations of sowing and reaping, transplanting, &c. are given by the plants themselves, or by the progress of the season as indicated by other plants. But there are artificial kalendars or remembrances, the use of which is to remind the master of the leading crops and operations of culture throughout the year. But, even if such books were made as perfect as their nature admits of, still they are only calculated to aid the memory, not to supply the place of a watchful and vigilant eye, and habits of attention, observation, reflection, and decision. Unless a gardener has these, either naturally, or partly natural and partly cultivated, in a considerable degree, he will be but little better than a common laborer as to general management and culture of garden-scenery.

2361. Perform every operation in the best manner. This is to be acquired in part by practice and partly also by reflection. For example, in digging over a piece of ground, it is a common practice with slovenses to throw the weeds and stones on the dung ground, or on the adjoining alley or walk, with the intention of gathering them off afterwards. A better way is to have a wheelbarrow, or if that cannot be had, a large basket, in which to put the weeds and extraneous matters, as they are picked out of the ground. Some persons, in planting or weeding, whether in the open air or in hot-houses, throw down all weeds, stones, and extraneous matters on the paths or alleys, with a view to pick them up, or sweep or rake together afterwards; it is better to carry a basket or other utensil, either common or subdivided (1400.), in which to hold in one part the plants to be planted, in another the extraneous matters, &c.

2362. Complete every part of an operation as you proceed. This is an essential point in garden-operations, and though it cannot always be attended to, partly from the nature of the operation, partly from weather, &c. yet the judicious gardener will keep it in view as much as possible. Suppose a compartment, or breadth of rows of potatoes, containing one tenth of an acre, required to have the ground stirred by the Dutch hoe, the weeds raked off, and then the potatoes earthed-up with the forked hoe; the ordinary practice would be, first to hoe over the whole of the ground, then to rake it wholly over, and, lastly, to commence the operation of earthing-up. If the weather were certain of holding good two days, this, on the principle of the division of labor, would certainly be somewhat the most economical mode. But supposing the weather dry, the part left hoed and not raked will, for a time (and one hour ought to be an object in a fine garden), appear unfinished; and if rain should happen to fall in the night, the operation will be defeated in most soils. Better, therefore, to hoe, rake, and earth-up a small part at a time: so that leave off where you will, what is done will be complete.

2363. Finish one job before you begin another. This advice is trite, but it is of great importance; and there are few cases where it cannot be attended to.

2364. In leaving off working at any job, leave your work and tools in an orderly manner. Are you hoeing between rows, do not throw down your hoe blade upwards, or across the rows, and run off the nearest way to the walk the moment the breakfast or dinner hour strikes. Lay your implement down parallel to the rows, with its face or blade to the ground; then march regularly between one row to the alley, and along the alley to the path. Never drop your tools and leave off work before the hour has well done striking; and above all, never run on an occasion of this kind; it argues a gross brutalised selfishness, highly offensive to well regulated minds.

2365. In leaving off work for the day, make a temporary finish, and carry your tools to the tool-house. In general, do not leave off in the middle of a row; straighten your trenches in digging, because, independently of appearances, should a heavy rain of a week's duration intervene, the ground will have to be re-dug, and that will be more commodiously done with a straight than with a crooked, and consequently unequal trench.

2366. In passing to and from your work, or, on any occasion, through any part of what
is considered under the charge of the gardener, keep a vigilant look out for weeds, decayed leaves, or any other deformity, and remove them, or some of them, in passing along. Attend to this particularly on walks, edgings, and in passing through hot-houses, &c. In like manner take off insects, or leaves infected by them. Much in large as well as in small gardens may be effected by this sort of timely or preventive attention, which induces suitable habits for a young gardener, and occupies very little time.

2367. In gathering a crop or any part of a crop, remove at the same time the roots, leaves, stems, or whatever else belonging to the plant of which you have cropped the desired part is of no further use, or may appear slovenly, decaying, or offensive. In cutting cabbage, lettuce, borage, &c. pull up the stem (with exceptions) and roots, and take them at once with the outside leaves, to the compost-heap. Do the same with the haulm of potatoes, leaves of turnips, carrots, celery, &c. Do not suffer the haulm of peas and beans to remain a moment after the last gathering of the crop.

2368. Let no crop of fruit, or herbaceous vegetables, or any part thereof, go to waste on the spot. Instantly remove it when decay or any symptom of disease appears, to the compost-yard, or to be consumed by pigs or cattle.

2369. Cut down the flower-stalks of all flowering plants, with the proper exceptions, the moment they are fully done flowering, unless seed is an object. Cut off decayed roses, and all decaying double flowers, with their foot-stalks, the moment they begin to decay; and the same of the single plants, where seed is not wanted. From May to October, the flower-garden and shrubbery ought to be looked over by apprentices or women, every day, as soon as the morning dews are evaporated, for this purpose, and for gathering decayed leaves, tying up tall-growing stems before they decline or become straggling, &c.

2370. Keep every part of what is under your care perfect in its kind. Attend in spring and autumn to walls and buildings, and get them repaired, pointed, glazed and painted, where wanted. Attend at all times to machines, implements, and tools, keeping them clean, sharp, and in perfect repair. With an imperfect tool, no man can make perfect work. See particularly that they are placed in their proper situations in the tool-house. House every implement, utensil, or machine not in use, both in winter and summer. Allow no blanks in edgings, rows, single specimens, drills, beds, and even where practicable in broad-cast sown pieces. Keep edgings and hedges cut to the utmost nicety. Keep the shapes of your wall-trees filled with wood according to their kind, and let their training be in the first style of perfection. Keep all walks in perfect form, whether raised or flat, free from weeds, dry, and well rolled. Keep all the lawns under your care, by all the means in your power, of a close texture, and dark-green velvet appearance. Keep water clear and free from weeds, and, if possible, let not ponds, lakes, or artificial rivers, rise to the brim in winter, nor sink very far under it in summer.

2371. Finally, attend to personal habits and to cleanliness. "Never perform any operation without gloves on your hands that you can do with gloves on; even weeding is far more effectually and expeditiously performed by gloves, the fore-fingers and thumbs of which terminate in wedge-like thimbles of steel, kept sharp. Most other operations may be performed with common gloves. Thus, no gardener need have hands like bears' paws. Always use an iron tread fastened to your shoe when you dig; and generally a broad-brimmed, light, silk or straw hat, to serve at once as a parasol and umbrella. You will thus save the use of your feet, lessen the wear of your shoes, and avoid the rheumatism in the neck. Let your dress be clean, neat, simple, and harmonious, in form and color: in your movements maintain an erect posture, easy and free gait and motion; let your manner be respectful and decorous to your superiors; and conduct fair and agreeable to your equals. Elevate, meliorate, and otherwise improve, any raw, crude, harsh, or inharmonious features in your physiognomy, by looking often at the faces of agreeable people, by occupying your mind with agreeable and useful ideas, and by continually instructing yourself by reading. This also will give you features if you have none. Remember that you are paid and maintained by and for the use and pleasure of your employer, who may no more wish to see a dirty, ragged, uncouth-looking, griming, or conceited biped in his garden, than a starved, haggard, untutored horse in his stable." (Traugott Scheunstoppa.)

2372. He who undertakes the profession of a gardener, says the Rev. W. Marshall, takes upon himself a work of some importance, and which requires no small degree of knowledge, ingenuity, and exertion, to perform well. There are few businesses which may not be learned in much less time than that of a gardener can possibly be. It often happens, however, that a man who has been very little in a garden, and that only as a laborer, who can do little more than dig, or put out cabbage plants, will call himself a gardener; but he only is worthy of the name who having had much practice in the various parts of horticulture, possesses a genius and adroitness, fitting him for making experiments, and for getting through difficulties that the existing circumstances of untoward seasons, &c. may bring him into. He should possess a spirit of enquiry into the nature
of plants and vegetation, and how far art (in his way) may be made successfully useful, or at least probably so. The mode of growth, the pruning, the soil, the heat, and the moisture that suits particular plants, are not to be understood without a native taste, and close application of the mind. Whoever will give himself the pains to trace a good gardener through the several stages of his employ, in all the seasons of the year, will find it to be one continued circle of reflection, labor, and toil. Gardening depends more upon the labor of the brain than of the body: there is no such thing as always proceeding with certainty and ensuring success. Plants will die, and that sometimes suddenly, under the very best management. There are few things to be done in a garden which do not require a dexterity in operation, and a nicety in hitting the proper season for doing it. A gardener should be a sort of prophet in foreseeing what will happen under certain circumstances, and wisely cautious to provide, by the most probable means, against what may happen. A man cannot be a good gardener, except he be thoughtful, steady, and industrious; possessing a superior degree of sobriety and moral excellence, as well as genius and knowledge adapted to his business. He should be modest in his manners and opinions. It too often happens, with those who have much practical skill, that they slight what is written upon subjects of their profession; which is a fastidious temper that the man of real merit will hardly entertain.

2373. \textit{The character of a gardener is here set high}; but it is the goal of respectability at which he ought to aim who presumes to call himself a professed one. A gardener has reason, indeed, to love his employment, as he meets with health and tranquillity in the exercise of it; but considering what he is, and what he does, in his proper capacity, he may justly claim a superior degree of estimation and reward. A true gentleman is of a liberal spirit, and I would plead for his gardener as a proper person to be generous towards, if his manners be good. (\textit{Introductory to Gard.} p. 447.)

\textbf{PART III.}

\textbf{GARDENING AS PRACTISED IN BRITAIN.}

2374. \textit{The art of gardening in the earlier ages of society} would be practised without those local subdivisions, or technical distinctions, which its progressive improvement has since rendered necessary; and being then carried on in one enclosure, called a Garden, the term Gardening was then sufficiently explicit for every purpose. But at present the local subdivisions and technical distinctions of this art are various; we have the kitchen, fruit, flower, forcing, and exotic gardens, the pleasure-ground, shrubbery, park, and timber-plantation, all within the province of Gardening; and the terms culinary gardening, fruit-gardening, flower-gardening, planting, \\&c. as technical distinctions for them. The vague manner in which so many terms have been used by gardeners and authors, has led to some confusion of ideas on the subject, which it is much to be wished could be avoided in future. Taking the word gardening as a generic term, we have arranged its ramifications or divisions, in what we conceive to be permanent or specific distinctions. The principle of classification which we have adopted, is that of the use or object in view; and applying it, we think all the varieties of gardening may be included under the four following species:—

2375. \textit{Horticulture}, the object of which is to cultivate products used in domestic economy. It includes culinary and fruit gardening, or orcharding; and forcing or exotic gardening, as far as respects useful products.

2376. \textit{Floriculture}, or ornamental gardening, the object of which is to cultivate plants ornamental in domestic economy. It includes flower, botanic, and shrubbery gardening; and forcing and exotic gardening, as far as respects plants of ornament.

2377. \textit{Arboriculture}, or planting, the object of which is to cultivate trees and shrubs, useful in general economy. It is practised in forests, woods, groves, copses, stripes, and rows.

2378. \textit{Landscape-gardening}, the object of which is to produce landscapes; or, so to arrange and harmonise the external scenes of a country-residence, as to render them ornamental, both as domestic scenery, and as a part of the general scenery of the country. This branch is by some called picturesque, rural, ornamental, or territorial improvement; rural ornament, ornamental gardening, pictorial improvement, new ground work, ornamental planting, \\&c. It includes the ancient, formal, geometric, or French gardening, and the modern, natural, picturesque, or English gardening.
2379. There are other terms applied to gardens and gardening; as nursery, market, physic, &c. gardens, and nursery-gardening, market-gardening, &c.; but these concern gardening as a trade, rather than as an art, and their discussion is referred to the succeeding part of this work, in which gardening is considered statistically.

BOOK I.

HORTICULTURE.

2380. In treating of horticulture, some, as Nicol and Abercrombie, have neglected its local unity, and adopting its technical subdivisions, treated of the culinary fruit and forcing departments, as if they were separate gardens. But as these departments are all generally carried on within the same ring-fence, and as it is impossible to form and arrange a kitchen-garden, without at the same time forming and arranging the walls and borders destined to receive the most valuable part of the fruit garden, and equally so to lay out the area enclosed, without determining the situation and extent of the forcing-department, we deem it preferable to treat of Horticulture as actually carried on, and in the following order: viz. — The formation of the kitchen-garden. The distribution of the fruit-trees. The forming and planting of a subsidiary orchard. The general culture of the kitchen-garden. The general culture of the orchard. The construction of buildings used in the forcing-department. The general culture of the forcing-department. Catalogue of plants and trees used in horticulture. A monthly table of horticultural productions.

CHAP. I.

The Formation of a Kitchen-garden.

2381. The arrangement and laying out of a kitchen-garden, embraces a variety of considerations, some relative to local circumstances, as situation, exposure, soil, &c.; others depending on the skill of the artist, as form, laying out the area, water, &c.: both require the utmost deliberation; for next to a badly designed, ill placed house, a misplaced, ill arranged, and unproductive kitchen-garden is the greatest evil of a country-residence.

SECT. I. Situation.

2382. The situation of the kitchen-garden, considered artificially or relatively to the other parts of a residence, should be as near the mansion and the stable-offices, as is consistent with beauty, convenience, and other arrangements. Nicol observes, "In a great place, the kitchen-garden should be so situated as to be convenient, and, at the same time, be concealed from the house. It is often connected with the shrubbery or pleasure-garden, and also placed near to the house. There can be no impropriety in this, provided it be kept in good order, and that the walls be screened by shrubbery from the immediate view of the public rooms; indeed it has been found, that there is both comfort and economy in having the various gardens of a place connected, and placed at no great distance from the house. In stepping from the shrubbery to the flower-garden, thence to the orchard, and lastly to the culinary garden, there is a gradation both natural and pleasant. With such an arrangement, in cases where the aspect of the ground is answerable, and the surface, perhaps, is considerably varied, few faults will be found."

2383. Sometimes we find the kitchen-garden placed immediately in front of the house, which Nicol "considers the most awkward situation of any, especially if placed near, and so that it cannot be properly screened by some sort of plantation. Generally speaking, it should be placed in the rear or flank of the house, by which means the lawn may not be broken and rendered unsightly where it is required to be most complete. The necessary traffic with this garden, if placed in front, is always offensive. Descending to the consideration of more humble gardens, circumstances are often so arbitrary with respect to their situations, as that they cannot be placed either so as to please, or give satisfaction by their products. There are cases where the kitchen-garden is necessarily thrust into a corner, and perhaps is shaded by buildings, or by tall trees, from the sun and air; where they are placed on steep hangs in a northern aspect, the sub-soil is a till or a cankering gravel, and the site cold and bleak. Such situations as these are to be avoided, and should be considered among the worst possible. Next are open, unsheltered plains. But even there, if the soil be tolerably good, and the sub-soil be not particularly bad, shelter may be reared, so as that in a few years the garden may produce a return for the expense laid out in its improvements." (Kalendars, p. 8.)

2384. To place the fruit and kitchen gardens at perhaps half a mile’s distance or more from
the house was formerly the prevailing taste. In many cases, Neill observes, "this has been found inconvenient, and it can seldom happen that the garden-walls may not be effectually concealed by means of shrubs and low growing trees, so as not to be seen, at least from the windows of the public rooms, and the garden yet be situated much nearer to the house. It is scarcely necessary," he adds, "to observe that an access for carts and wheelbarrows, without touching the principal approach, is indispensable." (Ed. Encyc. art. Hort.)

2385. With respect to the natural situation of a garden, Nicol and Forsyth agree in preferring a gentle declivity towards the south, a little inclining to the east, to receive the benefit of the morning sun. "If it be situated in a bottom, the wind will have the less effect upon it; but then damp and fogs will be very prejudicial to the fruit and other crops; and if situated too high, although it will in a great measure be free from damp and fogs, it will be exposed to the fury of the winds, to the great hurt of the trees, by breaking their branches, and blowing down their blossoms and fruit." (Tr. on Fruit Trees, p. 286.)

2386. The situation should not be so elevated as to be exposed to boisterous and cutting winds; nor should a very low situation be chosen, if circumstances afford any choice. It should be situate conveniently for access from the house. (Abercrombie's Practical Gardener, p. 1, 2.)

2387. Avoid low situations and bottoms' of valleys, say Switzer, Darwin, Bradley, and Lawrence, "because there is often a sourness in the earth that cannot be eradicated, and in this uncertain climate of ours, such heavy fogs and mists that hang so long on the fruit and leaves in low situations, that not only vegetation is retarded, but also the fruit." (Pract. Fruit Gard. 2d edit. p. 19.) "The greater warmth of low situations," Dr. Darwin observes, "and their being generally better sheltered from the cold north-east winds, and the boisterous south-west winds, are agreeable circumstances; as the north-east winds in this climate are the freezing winds; and the south-west winds being more violent, are liable much to injure standard fruit-trees in summer by dashed their branches against each other, and thence bruising or beating off the fruit; but in low situations the fogs in vernal evenings, by moistening the young shoots of trees, and their early flowers, render them much more liable to the injuries of the frosty nights, which succeed them, which they escape in higher situations." (Phytologia, sect. xv. 3. 6.) Professor Bradley »gives a decisive fact in regard to this subject. A friend of his had two gardens, one not many feet below the other, but so different, that the low garden often appeared flooded with the evening mists, when none appeared in the upper one; and in a letter to Bradley he complains that his lower garden is much injured by the vernal frost, and not his upper one. A similar fact is mentioned by Lawrence, who observes, that he has often seen the leaves and tender shoots of tall ash-trees in blasting mists to be frozen, and as it were singed, in all the lower parts and middle of the tree; while the upper part, which was above the mist, has been uninjured." (Darwin's Phytologia, sect. xv. 3. 6.)

2388. Main entrance to the garden. Whatever be the situation of a kitchen-garden, whether in reference to the mansion or the variations of the surface, it is an important object to have the main entrance on the south side, and next to that, on the east or west. The object of this is to produce a favorable first impression on the spectator, by his viewing the highest and best wall (that on the north side) in front; and which is of still greater consequence, all the hot-houses, pits, and frames in that direction. Nothing can be more unsightly than the view of the high north wall of a garden, with its back sheds and chimney-pots from behind; or even getting the first coup d'œil of the hot-houses from a point nearly in a parallel line with their front. The effect of many excellent gardens is lost or marred for want of attention to this point, or from peculiarity of situation. Even the new garden of the London Horticultural Society, when finished according to their engraved plan, will be obnoxious to it: the Chelsea garden is liable to the objection, and those of Oxford and Liverpool particularly so.

2389. Bird's-eye view of the garden. When the grounds of a residence are much varied, the general view of the kitchen-garden will unavoidably be looked down on or up to from some of the walks or drives, or from open glades in the lawn or park. Some arrangement will therefore be requisite to place the garden, or so to dispose of plantations that only favorable views can be obtained of its area. To get a bird's-eye view of it from the north, or from a point in a line with the north wall, will have as bad an effect as the view of its north elevation, in which all its "baser parts" are rendered conspicuous.

Sect. II. Exposure and Aspect.

2390. Exposure is the next consideration, and in cold and variable climates is of so much consequence for the maturation of fruits, that the site of the garden must be guided by it, more than by locality to the mansion.

2391. The exposure should be towards the south, according to Nicol, and the aspect at some point between south-east and south-west, the ground sloping to these points in
an easy manner. If quite flat, it seldom can be laid sufficiently dry; and if very steep, it is worked under many disadvantages. It may have a fall, however, of a foot in twenty, without being very inconvenient, but a fall of a foot in thirty is most desirable, by which the ground is sufficiently elevated, yet not too much so. (Kalender, p. 6.)

2392. An exposure declining towards the south, is that approved of by Switzer, "but not more than six inches in ten feet. Two or three inches he considers better." (Pract. Fruit Gard. 2d edit. p. 17.)

2393. An open aspect to the east, Abercrombie observes, "is itself a point of capital importance in laying out a garden, or orchard, on account of the early sun. When the sun can reach the garden at its rising, and continue a regular influence, increasing as the day advances, it has a gradual and most beneficial effect in dissolving the hoar frost, which the past night may have scattered over young buds, leaves, and blossoms or setting fruit. On the contrary, when the sun is excluded from the garden till about ten in the morning, and then suddenly darts upon it, with all the force derived from considerable elevation, the exposure is bad, particularly for fruit-bearing plants, in the spring months; the powerful rays of heat at once melt the icy particles, and immediately acting on the moisture thus created, scald the tender blossom, which drops as if nipped by a malignant blight; hence it happens, that many a healthy tree, with a promising show of blossoms, fails to produce fruit; the blossoms and thawed frost sometimes falling together in the course of a morning. The covering of the hoar frost, or congealed dew, is otherwise of itself a remarkable preservative of the vegetable creation from frosty winds." (Pract. Gard. p. 1.)

2394. An exposure in which is a free admittance for the sun and air, is required by Forsyth, who rejects a place surrounded by woods as very improper, because a foul stagnant air is very unfavorable to vegetation; and it is also observed that blights are much more frequent in such situations than in those that are more open and exposed. Such an exposure will generally be to the south (fig. 417, d, e), but much depends on the surrounding scenery. For this reason the northern boundary of a garden, where the hot-beds are generally placed, will admit most sun and air, in proportion to the open space, when of a rounded (as in fig. 417, d, e), rather than an angular form; especially if the plantation (fig. 418, a), which surrounds the garden gradually decline in height as it approaches the hot-bed ground (b), on the north, and the surrounding walk (c), on the other side.

2395. If there be any slope in the area of a garden, Marshall considers "it should be southward, a point to the east or west not much signifying; but not to the north, if it can be avoided, because crops come in late, and plants do not stand the winter so well in such a situation. A garden with a northern aspect has, however, its advantages, being cooler for some summer productions, as strawberries, spring-sown cauliflowers, &c.; therefore, to have a little ground under cultivation, so situated, is desirable, especially for late succession-crops." (Intro. to Gard. 5th edit. p. 8.)

Sect. III. Extent.

2396. The extent of the kitchen-garden must be regulated by that of the place, of the family, and of their style of living. In general, it may be observed, that few country-seats have less than an acre, or more than twelve acres in regular cultivation as kitchen-garden, exclusive of the orchard and flower-garden. From one and a half to five acres
may be considered as the common quantities enclosed by walls, and the latter size, under proper management, with abundance of manure, is capable of supplying a respectable establishment. Where a farm is cultivated by the proprietor, it is found a desirable practice to have part of the more common kitchen-crops, as cabbages, turnips, peas, potatoes, carrots, &c. grown in the fields; the flavor of vegetables so grown being greatly superior to that of those raised in a garden by force of manure. Where a farm is not kept in hand, by annually changing the surface of the garden by trenching (2343.), this effect of enriched grounds is considerably lessened.

2397. To assist in determining the extent of a garden, Marshall observes, that an acre with wall-trees, hot-beds, pots, &c. will furnish employment for one man, who, at some busy times, will need assistance. The size of the garden should, however, be proportioned to the house, and to the number of inhabitants it does, or may contain. This is naturally dictated; but yet it is better to have too much ground allotted than too little, and there is nothing monstrous in a large garden annexed to a small house. Some families use few, others many vegetables; and it makes a great difference whether the owner is curious to have a long season of the same production, or is content to have a supply only at the more common times. But to give some rules for the quantity of ground to be laid out, a family of four persons (exclusive of servants) should have a rood of good-working, open ground, and so in proportion. But, if possible, let the garden be rather extensive, according to the family; for then a useful sprinkling of fruit-trees can be planted in it, which may be expected to do well under the common culture of the ground about them; a good portion of it also may be allotted for that agreeable fruit the strawberry in all its varieties; and the very disagreeable circumstance of being at any time short of vegetables will be avoided. It should be considered also that artichokes, asparagus, and a long succession of peas and beans, require a good deal of ground. Hot-beds will also take up much room, if any thing considerable be done in the way of raising cucumbers, melons, &c. (Introod. to Gard. p. 25.)

2398. For a small family, two acres of ground will do; but if for a great family, it should be six or eight acres. (Justice’s Brit. Gard. Dircc. p. 1.)

2399. The size of a garden may be from one acre to six or eight within the wall, according to the demand for vegetables in the family. (Forsyth.)

Sect. IV. Shelter and Shade.

2400. To combine adequate shelter, with a free exposure to the rising and setting sun, is essentially necessary, and may be reckoned one of the most difficult points in the formation of a garden.

2401. The kitchen-garden should be sheltered by plantations; but should by no means be shaded, or be crowded by them. If walled round, it should be open and free on all sides, or at least to the south-east and west, that the walls may be clothed with fruit-trees on both sides. (Nicol, Kal. p. 6.)

2402. The garden should be sheltered from the east, north, and west winds, by hills, rising grounds, high buildings, or plantations of trees, at such a distance on the east and west sides, as not to prevent the sun from shining upon it. (McPhail, Gard. Rem. 2d edit. p. 12.)

2403. A garden ought to be sheltered as much as can be from the north and east winds. These points of the compass, Marshall observes, should be guarded against by high and good fences, by a wall of at least ten feet high; lower walls do not answer so well for fruit-trees, though one of eight may do. A garden should be so situated as to be as much warmer as possible than the general temper of the air is without, or ought to be made warmer by the ring and subdivision fences. This advantage is essential to the expectation we have from a garden locally considered. As to trees planted without the wall, to break the wind, it is not to be expected to reap much good this way, except from something more than a single row; i.e. a plantation. Yet the fall of leaves by autumnal winds is troublesome; and a high wall is therefore advisable. Spruce firs have been used in close shrub hedges; which, as evergreens, are proper enough to plant for a screen in a single row, though not very near to the wall; but the best evergreens for this purpose are the evergreen oak and the cork-tree. The witch-elm, planted close, grows quick, and has a pretty summer appearance behind a wall; but is of little use then, as a screen, except to the west; when still it may shade too much (if planted near) as it mounts high. In a dry hungry soil, the beech also is very proper, and both bear cutting. The great maple, commonly called the sycamore, is handsome, of quick growth, and being fit to stand the rudest blasts, will protect a garden well in a very exposed situation; the wind to be chiefly guarded against as to strength, in most places, being the westerly. (Introod. to Gard. p. 27.)

2404. To shelter an elevated garden on a steep declivity (fig. 419.), it may require to be surrounded on all sides by high woods (n), and even to have groups of evergreens, as pines and hollies (e), and hedges of trellis or lattice-work (p, p), within the garden. The
hot-houses (d) and hot-beds (f) may be placed, and more delicate culinary crops (h) cultivated, in an artificial basin or hollow, which will have the advantage of being sheltered both naturally and artificially, and on a steep exposed to the south, will have a powerful influence in accumulating heat in winter from the sun's rays. The south borders of such gardens (l, m), and the walls heated by furnaces (q), will frequently be found to produce earlier crops than gardens placed on level surfaces and in low sheltered situations.

2405. Shelter may in part be derived from the natural shape and situation of the ground. Gentle declivities, Neill observes, at the bases of the south or south-west sides of hills, or the sloping banks of winding rivers, with a similar exposure, are therefore very desirable. If plantations exist in the neighbourhood of the house, or of the site intended for the house, the planner of a garden naturally looks to them for his principal shelter; taking care, however, to keep at a reasonable distance from them, so as to guard against the evil of being shaded. If the plantations be young, and contain beech, elm, oak, and other tall-growing trees, allowance is of course made for the future progress of the trees in height. It is a rule that there should be no tall trees on the south side of a garden, to a very considerable distance; for, during winter and early spring, they fling their lengthened shadows into the garden, at a time when every sunbeam is valuable. On the east also, they must be sufficiently removed to admit the early morning rays. The advantage of this is conspicuous in the spring months, when hoar-frost often rests on the tender buds and flowers; if this be gradually dissolved, no harm ensues; but if the blossom be all at once exposed to the powerful rays of the advancing sun, when he overtops the trees, the sudden transition from cold to heat often proves destructive. On the west, and particularly on the north, trees may approach nearer, perhaps within less than a hundred feet, and be more crowded, as from these directions the most violent and the coldest winds assail us. If forest-trees do not previously exist on the territory, screen-plantations must be reared as fast as possible. The sycamore (Acer pseudo-platanus) is of the most rapid growth, making about six feet in a season; next to it may be ranked the larch, which gains about four feet; and then follow the spruce and balm of Gilead firs, which grow between three and four feet in the year. (Edin. Enyc. art. Hort.)

2406. A garden should be well sheltered from the north and east, to prevent the blighting winds from affecting the trees; and also from the westerly winds, which are very hurt-
ful to the gardens in the spring or summer months. If a garden be not naturally sheltered with gently rising hills, which are the best shelter of any, plantations of forestrees, made at proper distances, so as not to shade it, will be found the best substitute. (Forsyth, Tr. on Fruit Trees, p. 286.)

2407. A garden should be well “guarded with wood,” on the north-east, south-west, and north-west; the south and south-east being the only aspects that should be open. This, Switzer says, is of “great import.” There is great danger as to the easterly exposition, inasmuch as all blighting winds come from that quarter; so also the south-west is subject to the violent concussions of those winds that come off from the Atlantic or western ocean. But, it may be observed, the sun acting in an oblique manner, and the winds fluctuating horizontally, the garden may be planted all round with wood, between ten and fifteen yards’ distance, provided you keep your trees on the south side to about fifteen feet high, for security from winds, without any danger of depriving it of the benefit of the sun. (Pract. Fruit Gard. 2d edit. p. 18.)

2408. Shade as well as shelter are attended to by Abercrombie, who observes, “that competent fences are serviceable in sheltering tender seedlings, and in forming warm borders for early crops and winter standing plants; while in another direction some part of the line of fence will afford a shady border in summer, which is required by the peculiar constitutions of many small annual plants. Where a kitchen-garden encloses two, three, or four acres, it will admit cross walls at proper distances, by which the advantages just mentioned may be multiplied.” (Proc. Gard. 2d edit. p. 3.)

Sect. V. Soil.

2409. The soil of a garden is obviously of the greatest consequence in its culture. It is, however, a subordinate consideration to situation and exposure, for the soil may be changed or improved by art; but no human efforts can remove the site, or change the exposure of a plot of ground. This subject was much more attended to about a century ago, in the days of London and Wise, Switzer and Hitt, than it seems to be at present. Gardeners, in general, depending too much on manures, and other adventitious aids, for securing large, though sometimes ill-flavored, culinary crops. Jethro Tull has some course, but to a certain extent just remarks on this subject. As an auxiliary argument in support of his delusive doctrine of rejecting manure in culture, he affects to “wonder that gentlemen who are so delicate in other matters should make no scruple to eat vegetables and fruits grown among the vilest filth and ordure.” (Treatise on the Horse-hoeing Husbandry, 3d edit. p. 30.)

2410. The best soil for a garden, McPhail observes, “is a sandy loam, not less than two feet deep, and good earth not of a binding nature in summer, nor retentive of rain in winter; but of such a texture, that it can be worked without difficulty, in any season of the year. It should be remembered, that there are few sorts of fruit-trees, or esculent vegetables, which require less depth of earth to grow in than two feet to bring them to perfection; and if the earth of the kitchen-garden be three or more feet deep, so much the better; for when the plants are in a state of maturity, if the roots, even of peas, spinach, kidneybeans, lettuce, &c. be minutely traced, they will be found to penetrate into the earth, in search of food, to the depth of two feet, provided the soil be of a nature that allows them. If it can be done, a garden should be made on land whose bottom is not of a springy wet nature. If this rule can be observed, draining will be unnecessary; for when land is well prepared for the growth of fruit-trees and esculent vegetables, by trenching, manuring, and digging, it is by these means brought into such a porous temperament, that the rains pass through it without being detained longer than necessary. If the land of a garden be of too strong a nature, it should be well mixed with sand, or scrapings of roads, where stones have been ground to pieces by carriages.” (Gard. Rem. p. 12.)

2411. A hazel-colored loam, or a blackish vegetable earth, according to Abercrombie, “may be regarded as good; or if it be a fat loam mixed with silvery sand, or a moderately light mellow loam. A bed of very light sand or gravel is to be rejected, unless the alternative would give you a soil still more difficult to improve. The worst of all soils for a kitchen-garden is a strong clay. Nevertheless, as both clay and chalk have an attraction for fluid and volatile solutions of oil, a limited proportion of those earths contributes to form a rich and generous soil. Chalk may abound in a higher proportion than clay, and sand in a higher proportion than either clay or chalk, without causing barreness. The soils best adapted for moderating the excesses, and compensating the deficiencies of heat and moisture in different seasons, are compositions of sand, pulverised chalk, and finely divided clay, with a proportion of animal or vegetable matter. If the soil be not naturally good to the depth of thirty inches, and thence to three feet, proper earths and composts should be incorporated with it, to make it so, where the tenure does not render the expense unadvisable. It should be done where it is intended to found a
complete kitchen-garden; not, indeed, because many esculent plants require more than eighteen inches' depth of good earth, in order to flourish in perfection; nor that even fruit-trees generally will not thrive for a considerable course of time in a suitable soil, full two feet in depth, although three feet on their account is better; but, in order that the gardener may have it in his power to give rest to alternate portions of the soil, without keeping the surface out of crop, by trenching in successive years to different depths, so as to bring any given layer, measuring a spit in thickness, by turns to the bottom, the middle, and the surface, in proportion as the natural soil is unfavorable, it should receive improvement, till it be gradually brought to the desired state. Where something intractable must be taken away, as in the case of a very stony bed, let the ground be trenched, and the larger stones screened or raked out: ameliorate the residue by such earths, manures, and composts as its defects may require. To give heart to excessively light, sandy, and unstable ground, incorporate with it substantial loam and well rotted dung. To correct a cold stubborn clay, add drift sand, shell marl, seaweed, warm light earth, and well-rotted dung. To qualify soil for application in a garden, mix a thirty-sixth part with a heap of compost. If the soil has been rendered cold and wet by the passage and lodgment of water, it is requisite to have the ground effectually drained." (Pract. Gard. p. 2.)

2412. The soil that suits general cultivation best is a loam, rather the red than the black; Marshall observes; "but there are good soils of various colors, and this must be as it happens; the worst soil is a cold heavy clay, and the next a light sand; a moderate clay, however, is better than a very light soil, though not so pleasant to work. If the soil is not good, i.e. too poor, too strong, or too light, it is to be carefully improved without delay. Let it first, at least, be thoroughly broken, and cleaned of all rubbish, to a regular level depth at bottom as well as top, so as to give about eighteen inches of working mould, if the good soil will admit of it; none that is bad should be thrown up for use, but rather moved away. This rule of bottom-levelling is particularly necessary when there is clay below, as it will secretly hold up wet, which should not stand in any part of the garden. When a piece of ground is cleared of roots, weeds, stones, &c. it would be of advantage to have the whole thrown into two-feet wide trenches, and lie thus as long as conveniently may be. The ground cannot be too well prepared; for when this business is not performed to the bottom at first, it is often neglected, and may not be conveniently done afterwards; so it happens, that barely a spade's depth (or less) is too often thought sufficient to go on with. There is this great advantage of a deep staple, that in the cultivation of it the bottom may be brought to the top every other year, by double-trenching; and being thus renewed, less dung will do, and sweeter vegetables be grown. Tap-rooted things, as carrots and parsnips, require a good depth of soil." (Introduct. to Gard. p. 28.)

2413. The soil of a new garden should be two or three feet deep, according to Forsyth, "but if deeper the better, of a mellow pliable nature, and of a moderate dry quality; and if the ground should have an uneven surface, by no means attempt to level it, for by that unevenness, and any little difference there may be in the quality, you will have a greater variety of soil adapted to different crops. The best soil for a garden is a rich mellow loam; and the worst, a stiff heavy clay. A light sand is also a very unfit soil for a garden. Sea-coal ashes, or the clearings of streets and ditches, will be found very proper to mix with a strong soil; and if the ground should be cold, a large quantity of coal-ashes, sea-sand, or rotten vegetables should be laid upon it, in order to meliorate and loosen the soil, and render it easy to work. Lime-rubbish, or light sandy earth from fields and commons, will also be found of great service to stiff clayey ground. If the soil be light and warm, rotten neat's dung is the best dressing that you can give it. If horse-dung be ever used, it must be completely rotted, otherwise it will burn up the crop the first hot weather." (Tr. on Fr. Trees, p. 290.)

2414. Different soils are required in the same garden. This is Nicol's opinion, who has had more experience in the formation of gardens than any of the authors from whom we are quoting; his remarks "on soils, and how to improve them," merit every attention, and will be duly valued by those who have seen any of the excellent kitchen-gardens he has formed in Fifeshire, Perthshire, and other northern counties. It is a happy circumstance, he says, "that in many instances we meet with different soils in the same acre." In the same garden they should never be wanting; and where nature (or natural causes) has been deficient, recourse must be had to art; inasmuch as the variety of fruits and vegetables to be cultivated require different soils to produce them in perfection. It would be absurd, however, to imagine, that for every particular vegetable there is to be a particular soil prepared.

2415. The varieties of soil in any garden may, with propriety, be confined to the following: — Strong clayey loam, light sandy loam (which are the two grand objects), a composition of one fourth strong with three fourths light loam, half strong and half light, and one fourth light and three fourths strong. These, by a proper treatment, and with the proper application of manures, may be rendered productive of any of the known and commonly cultivated vegetables in the highest degree of perfection.
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2421.

Soils that abound with metallic substances, and which generally make them appear of an iron color, are termed box bent or soil. These substances are often found to be intimately mixed, or rather consolidated with the soil, in considerable quantity, which are attached to the particles of the mineral soil, and are quite indelible for the purpose here in view, without being much improved. For this purpose, lime will be found the most serviceable of all things, if judiciously applied, and the soil be frequently turned over by digging or trenching, so as that the soil and the sludge may be mixed together, and that the atmosphere add effect, and that the lime will operate so effectually, nor will the tingly particles of the soil be divided or mollerated so well. It may seem unnecessary to observe, that, according to the quantity of iron contained in the soil, lime will be required to reduce it. In a soil, one of uncertain nature, this quantity being expelled, and then reduced to a powder, the magnet will separate the iron particles from the soil, showing the proportion of iron and of earth. Thus we may fertilise the soil, taking for the extremes in ordinary cases, and supposing the lime of a middling quality, 150 or 400 Winchester bushells an acre; applying the lime in a quick or powdered state, and properly working the soil, being careful, in the first place, to drain it of superabundant moisture.

2420. Digging up of soil, as above hinted at, has the happiest effect, especially for stiff soils, and should never be omitted when the ground is not under crop. In dead sandy loams also, and in cankering gravels, it is of incalculable advantage, and greatly mollerates them. For if it is a fact proved by experience, that exposing soil to the sun's rays in part, by throwing it into a heap, whereby it is also partly shaded, and trenching it once a month, or in two months, will sooner restore it to fertility than any other process, exclusively of adding fresh matter. And thus, if any ingredient noted to vegetation is to be added, the soil, it may be expedient, or it be expelled, or in other words, a clayey loam and a sandy loam; different plants requiring these respective kinds. For the general soil, a loam of middling quality, but partaking rather of the sandy than the clayey, is accounted the best." (Ed. Encyc. Hort.)
natural soil is deemed too light, to that also must be added a portion of what is more cohesive, &c. It may be observed, however, that the general object in selecting, forming, or improving the soil for a kitchen-garden, is to obtain, as Nicol expresses it, "a loam of a middle texture rather inclining to sand," such soil being easy to work, little affected by either droughts, rains, or frosts; and the greater part of the valuable kinds of kitchen-vegetables delighting in it. All the authors we have quoted above may be said to agree in desiring such a soil for the whole of the kitchen-garden. In peculiar situations, as where villas are built on rocky steeps, and other romantic situations, it may become a matter of great difficulty and expense to bring soil from a distance; and it may also be found equally difficult to find a bed for it, by the removal of rock, &c. In such cases, all that can be done is to select the most favorable spots (fig. 420, a, a); cultivate them to the utmost, connect them by walks and shrubbery; and place the economical buildings attached to the garden (b), and hot-houses, &c. (c), in the most commodious situations, and where they will not interfere with general effects. There are many very productive gardens of this description in the north of Scotland, and in the territory of Genoa.

Sect. VI. Water.

2423. A copious supply of water is essential to a good kitchen-garden, and, from whatever source it is furnished, should be distributed either in reservoirs or open cisterns, or in pipes, properly protected, over the garden, and in hot-houses. If the supply is from a pond or river, a system of lead or cast-iron pipes may be adopted, and the delivery effected by cocks at proper distances; but if from wells or springs, the delivery should be into open stone or cast-iron cisterns; or, in default of these, into tubs or butts sunk in the earth. In Tuscany, where the inhabitants excel in the manufacture of pottery, immense jars of earthenware are frequently adopted; in the Royal Garden at Paris, sunk barrels; and cisterns of masonry, lined with cement, are general in the best gardens on the continent. In these gardens, a system of watering is adopted, which, though rendered more necessary there by the climate, than it can possibly be in this country, yet in various respects deserves imitation.

2424. Many kitchen-crops are lost, or produced of very inferior quality for want of watering. Lettuces and strawberries, and raspberries, turnips and sugar beets, do not swell, onions decay, cauliflowers die off, and, in general, in dry seasons, all crucifereae become stunted, or covered with insects, even in rich deep soils. Copious waterings in the evenings, during the dry seasons, would produce that fulness and succulence which we find in the vegetables produced in the Low Countries, and in the Marsh Gardens at Paris, and in this country at the beginning and latter end of the season. The vegetables brought to the London market from the Neal's Houses, and other adjoining gardens, where the important article of watering is much more attended to than in private country-gardens, may be added as affording proofs of the advantage of the practice.

2425. The watering the foliage of fruit trees and other trees to destroy or prevent the increase of insects, and of strawberries and fruit-shrubs to swell the fruit, is also of importance; and though the climate of Scotland is less obnoxious to great droughts, than that of the southern counties, yet we find that excellent horticultural architect, John Hay, adopting a system of watering in various gardens lately formed by him in the neighbourhood of Edinburgh.

2426. The contrivance for watering or washing the foliage of the wall-trees in Dalmeny garden, laid out by this artist, deserves particular notice. Water is supplied to the garden from a reservoir, situated on an eminence, a considerable height above the garden-walls. Around the whole garden, four inches below the surface of the ground, a groove, between two and three inches deep, has been formed in the walls, to receive a three-quarter inch pipe for conducting the water. About fifty feet distant from each other are apertures in the wall, two feet and a half high, and ten inches wide, in which a cock is placed, so that on turning the handle to either side of the wall, the water issues from that side. The nozzles of the cocks have screws on each side, to which is attached at pleasure a leather pipe, with a brass cock and director; roses, pierced with holes of different sizes, being fitted to the latter. By this contrivance, all the trees, both inside and outside of the wall, can be most effectually watered and washed in a very short space of time, and with very little trouble. One man may go over the whole in two hours. At the same time the borders, and even a considerable part of the compartments, can be watered with the greatest ease when required. The convenience and utility of this contrivance must at once be perceived by every practical horticulturist. The same plan of introducing water is adopted in a garden which J. Hay planned and executed for Lord V. Duncan, at Lundie-House, near Dundee; and after the experience of several years, it has been greatly approved of. The water at Lundie is conveyed to the garden from a considerable height, and is thrown from the point of the director with great force, and to a good distance. (Edin. Encyc. art. Hort.)

2427. Water in a garden is absolutely necessary, according to Justice; well-water is far from being proper, but that which is impregnated by the sun's rays is highly conduc-
cive to vegetation. He recommends forming a large pond or basin in the centre of the garden, which shall at the same time contain fish. (Brit. Gard. Direct. p. 2.)

2428. Gardens should be near a river or brook, that they may be well supplied with water. From these, Forsyth observes, "if the garden does not lie too high, the water may be conducted to it by drains; or, which is much better, by pipes, taking care to lay them low enough to receive the water in the driest season, which is the time when it will be most wanted. If there be no running water near the garden, and if the latter lies on a declivity near a public road, I would advise to make a hollow drain, or a cut, from the most convenient part of the road, to receive the water that washes the road in rainy weather, and convey it to a large cistern, or tank, in the upper part of the garden; this, if the road be mended with limestone or chalk, will prove an excellent manure. The water from the cistern, or from the river, may be conducted to the different compartments by means of pipes, which, having cocks at proper places, the water may be turned upon the different compartments of the garden at pleasure. Or the water may be conveyed in proper channels, and turned on the compartments in the same manner as in watering meadows. These pipes, channels, &c. will be a considerable expense at first; but they will soon repay it, by saving a great deal of time, which would otherwise be spent in pumping and carrying water. The most convenient time for turning the water on is, in general, during the night; and in dry weather it would then be of the most essential service. If the situation be such that you are obliged to pump the water from deep wells, there should be a large reservoir, in which it should be exposed to the sun and air for some days before it is used; it may then be turned on as above. If the ground be wet and spongy, it will be proper to make a basin of the most convenient place to receive the water that comes from the drains, and to collect the rain that falls on the walks." (Tr. on Fr. Trees.)

2429. Water is the life and soul of a garden. Switzer observes, "it is one of the most essential conveniences of a country-seat, and especially useful to kitchen-crops; for, indeed, what can be made of any ground without it? Anima mea sicut terra sine aqua, is a good metaphor to express it, as it really is the soul and life of all vegetation; and whoever does not make that one of his principal considerations, deserves blame or pity." Describing his design for the garden of Spy Park as to water, the same author observes, "The square basins are not only designed for little stews for fish, but at each corner there are clay and elm pipes, with plugs to them that go under the alley, and communicate themselves with the adjacent divisions or compartments, which will, in an instant, float the same, because the little basins are designed to lie six inches higher than those divisions or compartments; and then the whole is so contrived by other larger elm pipes, that the said little basins are filled by the canal and other conveniences.

2430. A source of water is considered essential to a garden by most writers. London and Wise, Evelyn, Hitt, and Lawrence are warm in recommending it. M'Phail observes, that a garden to bring the produce of the soil to the greatest perfection, "should be well supplied with water, to water the plants in dry seasons." (Gard. Ren. 2d edit. p. 13.) If water can be introduced, observes Marshall, "and kept clean with verdant banks around it, it would be very useful where a garden is large; but let it be as near the centre as possible, being the most convenient situation. It should be fed from a spring, and (if it could) be made to drip in the reservoir, because its trickling noise is agreeable music in a garden to most ears." (Intro. to Gard. p. 42.) "If there be no natural stream that can be conducted through a garden," observes Nicol, "water should be conveyed from the nearest river, lake, or pond; soft water being most desirable for the use of the garden." (Kalender, p. 7.)

Sect. VII. Form.

2431. In regard to form, almost all the authors above quoted agree in recommending a square (fig. 421. a) or oblong, as the most convenient for a garden; but Abercrombie proposes a long octagon, in common language, an oblong with the angles cut off (b); by which, he says, a greater portion of the wall in the slips behind will be on an equality with the garden as to aspect.

2432. A geometrical square is recommended by Hitt, "set out in such a manner, that each wall may have as much benefit of the sun as possible," that is, with reference to the compass, set out as a rhomboid (c).

2433. A square or oblong form, M'Phail considers as the most convenient. A square with a semicircular projection on the north side (fig. 417. d), or a parallelogram with a
northern projection in the form of a semicircle (fig. 417. e), were favorite forms with the late W. Nicol. These opinions, it is to be considered, refer more properly to the space enclosed by walls than to the whole garden, which ought to be considered as comprehending the entire space included in the ring-fence; which fence, choice or accidental circumstances may produce in any shape from the circle (fig. 424.) to the most irregular figure. (figs. 420. 422.)

2434. The oval, polygonal, and trapezium forms have been adopted for the walls of a garden, in order to procure a more equal distribution of sun and shade; but the inconveniences attending the culture and management of the compartments of such gardens are considerable; nor does it appear an equal distribution of sun is so suitable, as that of having some walls as advantageously exposed as possible for the more delicate fruits; and others less so for hardier sorts, for retarding fruits, and for growing plants to which shade is congenial in the borders. No figure whatever can add to the quantity of sun's rays received by the whole form, but merely vary their distribution.

2435. Even irregular figures are admissible, such figures (fig. 422.) being surrounded by wood (i), and interspersed with fruit-trees, will form very agreeable shapes in walking through them; and while the compartments are thrown into right-lined figures to facilitate culture, the angles can be occupied with fruit-trees or shrubs, permanent crops, as strawberries, asparagus, &c. with the hot-houses (c), or other buildings (b), or with ponds (f), and other adjuncts. Some of the walks may be wavy (a), as a direction indicated by the outline of wood, and one main walk (d, d) may be formed, broad and straight, to display the whole.

Sect. VIII. Walls.

2436. Walls are built round a garden chiefly for the production of fruits. A kitchen-garden, Nicol observes, considered merely as such, may be as completely fenced and sheltered by hedges as by walls, as indeed they were in former times, and examples of that mode of fencing are still to be met with. But in order to obtain the finer fruits, it becomes necessary to build walls, or to erect pales and railings.

2437. Placing, proportioning, and constructing the walls of a kitchen-garden, is a matter in which the artist may display a degree of taste as well as fitness and propriety. "If these," Nicol continues, "be properly set down, so as to answer the cast of the ground (fig. 423.), and be raised to proper heights, according to its extent, the rest is easy, and follows as a matter of course. In this particular branch of gardening, utility and simplicity ought to go hand in hand; otherwise true taste will be wanting. It is not in curves, circles, and ogees, we shall find satisfaction. The walls, if the ground admit of it, should all run in direct lines, corresponding to the slopes on which they are placed (a, b, c, d); they may be built level, or they may be inclined, so as to suit the general cast of the ground; but the nearer to a level the better they will please. The mind is dissatisfied and distracted in beholding any building apparently unstable. We can look upon a mast placed oblique, or on a tree growing aslant, with firmness and satisfaction, because we know the one is supported by ropes, and the other by roots; but on a wall running much off the level, we look with a degree of distrust or of fear. If the north wall can be placed quite level, and also the south wall on a lower level, and so as that the east and west walls shall fall, from north to south, a foot in thirty or in twenty-five; and if the ground be lengthened from east to west, in the proportion of three to two, the extent being two or three acres, on such a spot may be formed a garden that will not fail to please.
Next, on a spot of the above, or of similar dimensions, sloping to the south, and not level from east to west, but sloping a few feet, perhaps one in fifty, to the east, in this case the opposite walls should run directly parallel to each other, both with respect to latitude and to inclination; otherwise the eye will be displeased by the distorted appearance of the coping when at the full height. Next, all as here described, and the ground sloping to the south and to the west. And next, a dead level spot, in which case particularly the walls should be of different heights. But ground falling to the north, or much distorted, should be avoided, as being very unfit for erecting walls or other buildings upon, on which a complete modern garden cannot be formed without considerable difficulty, and a great additional expense." (Kalend. p. 142.)

2438. Walls with a south aspect, as Switzer observes, "have been all along reckoned the best for fruits, though later observation and experience have not confirmed it; for when the days are something long, and the heat of the sun in its greatest strength, it is late before the sun shines upon them, and it leaves such a position as early in the afternoon. Besides, when it is mid-day, the sun is so much elevated above the horizon, that it shines but faintly and very slopingly upon them, which makes the heat to be much the less, inasmuch as a smaller quantity of rays fall upon such a wall, it being visible, that both before and after noon the sun shines hotter than when it is in its highest meridian. From whence, 'tis natural to infer, that a little inclination, either to the east or west, are the best aspects; but which of the two will maintain its precedence may be now enquired into. And in this enquiry, I shall venture to affirm, that the east, or rather south-east, are to be preferred to the west or south-west, though they are as much exposed to the sun as east walls are. Though it should be argued that the sun shines stronger in the afternoon than the morning, because it continues to act on air already warmed with the influence of the morning sun, yet, Inasmuch as the rays of the sun are more healthy and cheerful than before, and dispel the cold dews and vapors as before, it is more than equivalent to the extraordinary heat of the afternoon sun, as experience shows, which is generally languid and unhealthy. From whence I infer as before, that the south-east maintains its post against either the south or south-west. 'Tis from reasonings of this kind I would venture to establish it as my humble opinion, (and I think I have the suffrage of most eminent planters and gardeners to second me,) that a south wall, inclining about twenty degrees to the east, is preferable to any of the others, inasmuch as the sun shines as early on it as on a full east wall, and never departs from it till about two o'clock in the afternoon; besides, it is something removed from those destructive winds that come from the west and north." (Pr. Fr. Gard. p. 312.)

2439. Equality of aspect. Hitt proposes to have no south wall, but by the position of the four sides of his garden (fig. 421. c) endeavors to obtain a comparatively equal distribution of solar heat. The plan he recommends contains two acres, the ground descending from the south-west side. "In respect to the aspect of the walls," he says, "the sun's rays continue no longer upon the north-west wall than three in the afternoon, which, I think, is the most proper aspect for grapes, peaches, nectarines, and all other kinds of fruit that require the most regular heat to bring them to perfection, and sooner to maturity, for although the sun leaves this wall so soon in the afternoon, yet in the morning this aspect will be of advantage to the trees and fruits; for, as apricots, peaches, and nectarines blossom early in the spring, at which time our climate is frequently attended with frosty nights, destructive of both blossoms and fruit, the sun's rays darting in lines at right angles upon the wall at nine o'clock, dissolve the congealed moisture much sooner than if they darted upon it at right angles at noon, which they must consequently do if the wall stands due south. "'Tis true, a south wall will receive more sun by three hours, that is, from about three in the afternoon till near six, (in the vernal equinox,) but that is no great advantage, for before that time of the day the air will be sufficiently warmed. Besides, if the wall is built full south, it will not be so proper for fruit-trees as a south-east aspect; for in the middle of the day the sun will cause the trees to exhale their juices faster than their roots can absorb them, which will render the fruit smaller and the pulp harder, and worse flavored, than those which receive the heat more regular. The south-east wall receives the sun about nine o'clock, which is a proper situation for some of the best kinds of winter peats, and which they well deserve, for they afford fine juices and rich flavors, when other fruits of the same quality are wanting. Some kinds of grapes, peaches, and nectarines will ripen well against it; and this has one equal advantage with the south-west wall, viz. of the sun's rays striking obliquely upon it at noon. The north-west aspects of these walls receive but little sun, for he shines not upon them till three in the afternoon, but they will serve for fruits which ripen in summer, as cherries, plums, and some kinds of peats." (Tr. on Fruit Trees, p. 33.)

2440. A full south aspect is recommended by Marshall, for a wall designed for the best fruits; or, it may be somewhat inclining to the east, by which it will catch the sun's rays at its rise, the cold night dews will be earlier and more gently dissipated, and the scorching rays of the afternoon summer's sun are sooner off. By thus having the walls of a
...walls, and but for all the reason, accounted by many a better aspect than south-west.

Dr. Walker, on the other hand, with reference to the same country, states, that the six hottest hours of the day are from eleven to five o'clock, and that it is not a wall of a south-east, but of a south-west aspect, which enjoys this heat. (Essays on Nat. Hist. p. 258.)

2442. The height of walls for training fruit-trees generally approved is from ten to twelve feet; but it is more commonly determined by the size and form of the garden, and the inclination of its surface. The following judicious observations of Nicol are the best which have appeared on this subject. The irregular surfaces on which gardens are often obliged to be formed in Scotland, require the greatest attention and nicety from the designer, and hence the fulness of his remarks.

2443. With respect to the height of fruit-walls, considered merely as such, the matter might easily be determined. I would say, twelve feet, that height being very convenient for the operations of pruning, watering, gathering the fruit, &c. and admitting of a sufficient expansion of the branches of most trees. But the height of garden-walls should be regulated by the extent, or by the apparent extent, of the ground enclosed by them. I say by the apparent extent, as well as by the real extent, because much depends on the form and cast of the ground, in which much the eye shall be pleased. If it be a square, it will seem less than if it be really is; and if a lengthened parallelogram, larger; and according to its flatness or its elevation, the eye will be deceived.

2444. A small pot surrounded by high walls has a bad effect and a gloomy appearance. The walls being of different heights, above, behind, or along the garden, will produce an apparent elevation, and that the same can be seen more easily, than if the walls be of the same height; and if a lengthened parallelogram, larger; and according to its flatness or its elevation, the eye will be deceived. If a large pot is surrounded by high walls, it will be raised by the height of the walls, and the lower parts of the pots will be in the same elevation, as if the walls were of the same height; and if a long parallelogram, larger; and according to its flatness or its elevation, the eye will be deceived.

2445. Fruit-walls five or six feet high, Hitt observes, will do very well for peaches, cherries, vines, and figs, but he would not advise the planting of plums, apricots, or pears, on such walls, they requiring more room, and to stand longer before they bear.

2446. Fruit-walls ten feet high are preferred by Forsyth, but he says they may extend to fourteen feet.

2447. Many low walls, or stout ranges of paling, Abercrombie observes, "will produce a greater total of effect in accelerating fruit, than the same expenditure in high walls."

2448. The situation of the garden-doors in the walls demands attention. We have already shown the importance of entering the garden from the south, south-east, or south-west sides; and this circumstance must not be lost sight of for main entrances. Doors in the north wall, or north ring-fence, should be considered as exclusively for the operators of the garden. Doors, in short, should be so contrived, as never to invite visitors to the north slip, or so as to get behind the hot-houses. The width of doors depends on the extent of the garden, and whether the melon-ground and compost-ground are within the walls, or in the external area. In general the doors in the ring-fence, and the walk round the outside of the garden, should be such as to admit a one-horse cart for bringing in manure and soils.

2449. The sloping or bevelled walls, recommended by the author of Fruit Walls improved by inclining them to the Horizon, are disapproved of by Switzer, because, "though the author’s very curious calculation is, perhaps, no whit inconsistent with truth, yet experience has taught (and that in a sloping wall at Belvoir Castle, I think, of the author’s own directing), that though the sun may act with more vigor in its solstitial capacity on a sloping than on a perpendicular wall, yet it is as deficient in its performances in the morning; and by the author’s own arguments, as well as the observations of almost every body that has made any observation at all, that dews are expelled at least an hour in the morning sooner from a perpendicular wall than a sloping one; so that what is gained at one time is lost at another." (Pract. Fr. Gard. p. 314, 315.)

2450. Other modifications of kitchen-garden walls. Hitt observes, "I have seen some walls stuck with tiles projecting, called horizontal shelters, some built with large pillars, and others with curves; all these are attended with evils of one kind or other; for the horizontal shelters are great receptacles of noxious insects, particularly of the small green..."
and variegated caterpillars. These insects devour the leaves and eat deeply into the fruit when grown to a good size; so that it perishes and drops off the trees. The shelters are likewise very prejudicial to both fruit and branches, by depriving them of the descending dews, from which they imbibe great nourishment. Large pillars or piers have almost the same ill effects; besides, they shade the rays of the sun from the trees part of the day, more or less, in proportion to their size. Though walls built with curves have, in calm seasons, the benefit of more heat than others; yet, in windy weather, the winds from some point or other rebounding from side to side, break and destroy the tender branches and blossoms of trees, whereby they are much more injured than the heat reflected from one wall to the other can be of advantage to them. I have found by experience, that walls built straight and upon arches, as mentioned before, are preferable to all others, having a coping which projects about two inches to shoot off the rain, in order to preserve the wall.” (Tr. on Fruit Trees, p. 40.)

2451. With respect to the construction of walls for kitchen-gardens, the common upright, straight wall is now generally preferred to the sloping, angular, or curved walls, tried in several places about a century ago, and criticised by Justice, Miller, Switzer, and other authors of that day. There may occur cases, however, in which these uncommon forms, and others which we have noticed (1556 to 1575.), may be adopted with propriety. A very good application of the angular wall, when formed of boards, may be made in the case of a circular garden. (fig. 424.) At each angle (a, b) a light cast-iron post with grooves is to be inserted in the ground; and in these grooves, the ends of the boards, say in six or eight feet lengths, are to be inserted, and left without any fastening. If they shrink during summer, being loose, they will only drop a little, but never show any crevice; and, in order to let the trees be fully exposed to the weather in winter, or to paint, repair, or renew the boards, all or any part of the latter may easily be taken out, leaving the cast-iron props in the grounds, and the trees as entirely detached as if they were standards or border bushes (d). In this way, a large surface of cheap and neat walling might be obtained in very little space, and on the whole an agreeable effect produced. A walk, shrubbery and hedge (e) may surround the whole.

2452. Fruit-walls, according to Hilt, should be founded on piers, “placing them at such distances as to admit one tree of the sort proper for the aspect between, and forming them of dimensions suitable to the size of the walls, and the nature of the foundations. The advantages he states to be a saving of material and intended pasturage for the root. If, however, the wall is to be planted with fruit-trees on both sides, the latter advantage is imaginary; and, indeed, the construction might often prove injurious by admitting the hardy roots of trees, fit for a northern exposure, to intermix with the more delicate ones of such as are planted on a south aspect. Justice, having disapproved of curved and angular walls, says, “and as to the other methods of arching walls at their bottoms, that is still worse; for when the roots go out at the back sides of the walls at their freedom, they draw all the rancid juices from the earths at the backs of the walls: in consequence of which, the fruit infallibly falls off, after it has acquired its magnitude, &c.” (Brit. Gard. Direct. p. 5.) A late writer, J. Robertson (Hort. Trans. iv. p. 95.), recommends such walls for peach-trees, but obviously on the supposition that no use is made either of the north side of the wall, or north border.

2453. The foundation of a garden-wall, according to M’Phail, should be dug out no deeper than the thickness of good earth on the surface, in order that as little wall may be lost as possible.

2454. Fruit-walls may be strengthened by piers, according to Forsyth, placed from forty to sixty feet apart, and projecting half a brick beyond the wall. Such piers are now made round, or rounded off, as the technical term is, which is more convenient for training trees.

2455. Projecting stone buttresses are, in some places, set at intervals in the walls, Neill informs us, in order to strengthen them, and break the force of the winds when sweeping along. From the external angles of the walls of Dalmeny Park gardens,
where they meet at right angles, a wall (fig. 425, a), is extended diagonally about seventeen feet. This extension is found very useful in breaking the force of the wind when ranging along the walls. At the same time it does away, in a considerable degree, the formal box-shape of the garden when viewed from the higher grounds in the neighborhood. (Ed. Encyc. art. Hort.)

2456. With respect to the coping of garden-walls, Nicol observes, "much has been said, and opinions are at variance. Some insist that the coping should not project beyond the face of the wall; and others, that it should project several inches, in order to throw the drip off the foliage. Others, again, give it a slope to the north, or to the west side, in order to throw all the water to the first aspect, or to that not covered with trees. It may be right to throw the whole of the water to the side not covered with fruit-trees; but it is wrong to throw it all to the worst aspect, if that aspect be planted, by being disadvantageous to the trees trained on it, if there be any disadvantage in the rains falling upon them; which, indeed, is questionable, except, perhaps, just when the fruit is ripening off. The quantity of rain that falls on an ordinary wall, is but trifling; and if even a light breeze of wind prevail at the time, it is generally dashed against the foliage in dripping, or is scattered and dissipated. In short, it is quite as well for the trees that there be no projection at all, if the coping be fixed. A temporary coping of boards, projecting perhaps a foot or eighteen inches, may be of service to the trees in spring, while in bloom, in repelling the perpendicular frosts, that are often injurious to them at that time, and to the tender fruit. But such frosts are less hurtful than baneful frosty winds, which fall not perpendicularly, and which are better warded off by screens." (Kal. p. 146.)

2457. Fixed copings are disapproved of by Forsyth, especially when they project so far as they are generally made to. "I would rather advise to have a moveable wooden coping, fixed on with iron hooks, fastened to pieces of wood, built into the top of the wall; these copings would also be found very convenient to fasten the nettings, &c. to in spring, for sheltering the fruit-trees. If, however, any should prefer fixed copings, they should not project above an inch on each side of the wall; this small projection will be sufficient to preserve the wall, and will not prevent the dew and rain from falling on the upper part of the trees, which is of great service to them."  

2458. Copings which project nearly a foot are approved of by the Comte Lelieur, and the Rev. T. G. Cullum. In the best peach-gardens at Montreuil they project four or five inches; and at Thomery, where the finest grapes are raised, the copings project ten or eleven inches over walls which do not exceed eight feet in height. (Dor. Française, p. 78.) T. G. Cullum has built, in Suffolk, a nine-inch wall with rounded piers, and copings of slate supported by oaken brackets, projecting a foot from the wall. The result answered his expectations. (Hort. Trans. iv. 269.)

2459. Estimate of opinions as to copings. On the whole, it appears both from the experience of a number of gardeners, and the most correct theories of dew (Wells on Dew, 1819, see 1243.) and cold (Leslie, in Supp. Encyc. art. Cold), that projecting copings are of use in spring to protect the blossoms from descending cold and dew; but as the copings must be injurious in summer by excluding light, rain, and air, and harboring vermin, we should prefer the temporary coping of boards recommended by Miller, Forsyth, and Nicol.

2460. With respect to the materials for kitchen-garden walls, brick is almost universally preferred; Forsyth says, "Where brick cannot be got, it is better to dispense with walls altogether, or to adopt wooden ones." Brick," Nicol states, "is best for the superstructure, and stone for the foundation and basement. Bricks give more warmth, and answer better for training trees to thin stone. South, east, and west aspects should therefore be faced with brick, if the wall be not entirely built of it. If the wall be built entirely of stone, or be backed with stone, or be faced with bricks, and if trees are to be trained against such backing, the stones should be run in regular courses of from four to seven or eight inches thick, and each fifteen or twenty inches in length, by which there may be a frequency in joints, and that the trees may be properly trained against the wall."

2461. Dark-colored whinstone (greenstone or basalt) is the next best material to brick, when properly squared and hammer-dressed, as it absorbs heat; and next to that, a kind of bluish-grey stone (sandstone flag), or, in parts of the country consisting of primitive rocks, clay-slate that rises in natural flags, the thickness, or nearly the thickness, of bricks, and which require but little dressing, or trouble in building. The nearer the stone approaches to black, the more valuable it is for the purpose; the preference being given to the darkest whinstone, merely because it absorbs and retains heat more than light-colored stones, and by reason of its close texture or grain, repels moisture better, or retains less of it than other stones. But good durable freestone (sandstone), being properly squared, hammer-dressed, and run in courses as above, makes a very good wall for training the more common kind of fruits to; such as apples, cherries, pears, and plums, and may answer very well for east, west, and north aspects. But the better aspects, as south, south east, or

H. 3
2462. The basement of the wall should universally be built of durable stone, if it can be obtained, in preference to brick; whether the superstructure be of brick, or of stone in courses. In many cases it is cheaper than brick; in any case more solid and durable. Supposing a ground-level line to be determined on, the foundation or basement should be sunk at least a yard below it. If for a stone superstructure, it should be thirty inches thick; for a brick and a half brick thick wall, twenty inches; and if for a wall faced with brick, and backed with free-stone, two feet, or twenty-six inches thick, according to the size of the stones; that is to say, the basement should generally be six inches thicker than the superstructure, there being a shelf or scaracement of three inches thick on either side of the wall. If the basement be built with bricks, in order to save materials, the scaracement need not be made more than two inches; that is, the half breadth of a brick on either side; so allowing four bricks to the basement, and three to the superstructure. (Kainted. p. 144.)

The foundation and basement of walls, Nell observes, are often made of common building sand-stone, while the superstructure is brick; and sometimes the back part of the wall is of sand-stone, and the front only of brick. Sand-stone, which rises in flags, is the best substitute for bricks. Both kinds of materials admit of the branches of the trees being nailed in regularly, and without difficulty. Where brick is scarce and dear, the justice builds the foundation of stone, and lays one course of bricks on that side of the wall which has the best aspect, carrying the other with stone.

2463. Trellises against stone walls. "Where the walls are of common rubble building," Nell observes, "a trellis of spars is sometimes placed against them, and to this trellis the branches are tied with osier twigs or rope-yarn. This is regarded as a very good plan; but the expense is considerable, as, to prevent the lodging of insects, the trellis must be smooth and painted. The trees thus enjoy the shelter and regular heat of the wall, without being injured by its dampness in rainy weather; and as the wall is not injured by the driving and drawing of nails, there are fewer lurking places for the wood-louse and the snail. The rails of the trellis are made closer or wider according to the nature of the tree to be trained against it. In a few instances in Scotland, walls have been built of different kinds of whinstone, chiefly green-stone and basalt." (Edin. Encyc. art. Hopt.)

2464. The courses of bricks in kitchen-garden walls, some artists require to be laid horizontally, or on a level; but Hitt, Nicl, and most modern designers, prefer them laid in lines parallel to the surface of the border, which, besides presenting a more agreeable effect to the eye, answers better for lateral or horizontal training, in which, when adopted on such walls, the shoots are laid in parallel to the courses of brick and the surface of the ground. Were they laid in horizontally, there would necessarily be an unsightly blank at the top and bottom of each tree. This is a matter deserving attention, both on account of economy and the effect produced.

2465. Different descriptions of wooden walls have been described (1565.), and one or other of them may be adopted in small gardens, or in particular situations. Nicol affirms (Kal. p. 148.) that fruits may be produced on wooden walls, in as high perfection as on those of brick. He acknowledges them, however, to be less durable. Switzer describes a wooden fruit-wall, made from the boards or sides of "old shipping, which may be had at sea-port towns, and is, indeed, some of the best for fruit of any, not excepting brick walls; for, being pitched and tarred, on account of its preservation before it goes to sea, time and the salt-water, and the different climates through which the vessel sails, so harden and incrustate the planks, that the heat of the sun strikes upon it to a degree not to be borne withal, as all that make voyages at sea can testify. These kind of wooden walls are generally made at half the expense of brick, and will last many years; and you may nail tolerably well into them."

2466. Mud walls. A sort of walls to save bricks are made of mud; "but I do not," says Switzer, "thereby mean such as were in old times made of those coarse materials, though I have, I confess, often seen good fruit on them, but such as they make at this time in Dorset and Wiltshire (dry climates), chalk and mud mixed together, with a proportionable quantity of old hay or straw mixed with it; of which, when the foundations are laid of brick, or stone, or chalk, two or three feet high, which they often do, it is a very good wall for fruit, not disagreeable, nor of less use and concern for fruit-trees, than stone, brick, or wooden walls." (Pract. Fr. Gard. p. 300.)

2467. Open railings, or lattice-work of timber or cast-iron, are commonly used as substitutes for walls. The garden of the Duke of Chandos (Pope's Timon), at Edgcware, was surrounded by a wrought-iron rail twelve feet high. We have, in the case of a garden of a north aspect, employed an open railing (fig. 426. b) instead of the south wall, and a boarded wall (a) as the fence on the north side. The advantage of this plan is, that the south border (c) of the north wall is sheltered at all times, and the north border and walk of the south rail (e, f) is exposed to the sun during winter and spring, when the trees trained against the rail are
defoliated; while in summer, the same border is shaded by the foliation of the trees, and thereby as well adapted for salading and late crops, as the north border of any opaque wall. This garden had round ends; the semicircular compartments (f, g) formed by which were devoted to fruit-shrubs; and the other compartments (h), being rectangular, to the culture of the ordinary annual crops: at one end was a building (h) serving as a tool-house and watching-lodge.

2468. Hot or flued walls have been in use in kitchen-gardens for more than a century; but till lately they were confined to walls with southern aspects. At present, however, it is not uncommon, where all the four walls of a quadrangular kitchen-garden are of brick, to flue the whole of them. The expense of a flued wall is exactly the same as that of a solid one, what is lost in labor being gained in materials; and it is found of great advantage, in cold and late autumns, to apply fires for even two or three weeks, as well to ripen the wood, as the remaining fruit. In spring also, such walls, either with or without some of the different sorts of protecting covers (1492.) are found of great use in forwarding vegetation, especially in all the northern counties of England, and in Scotland. Flued walls are certainly not much recommended by Abercrombie, M'Phail, Marshall, or Forsyth, probably from the climate in which these authors gained their experience not requiring such aids. It is acknowledged also, that "this species of forcing is practised by many in a very injudicious way, and much mischief done through error to thousands of fine trees." Nicol, however, the author of this remark, subjoins, that "flued walls are certainly eminently useful, particularly in the northern parts of these kingdoms, and are often necessary to the production of peaches and nectarines in bad seasons." Switzer seems to have been the first to recommend them, giving various plans for hollow-arched and flued walls in his Practical Fruit Gardener, some of which had been executed and found to succeed in Lincolnshire, and at Buckingham House. Abercrombie says, "We mention the hot wall without glass work, as among the projects for forcing, an old tried one, but not to recommend it. The expense of glass work is saved by a false economy: the plants are thus excited, on one side, by a strong artificial heat; and exposed to frost and damp violent winds, and heavy rains on the other. Many practical men have found this contrivance calculated to produce an untimely show of blossoms, while the counteracting effect of their situation exposes both plant and blossom to perish. If not applied till the decline of summer, it may do some good in assisting fruit to ripen." (Pr. Gar. p.596.)

2469. Flued walls for the climate of Scotland are highly approved of by Justice; and, as they cost no more in erection than solid walls, it may be advisable in many cases to build them, whether steam or smoke heat should be applied or not. The facility with which the former is applied to walls through recent improvements (1561.) is certainly a great argument in their favor. Our opinion is, that in all complete gardens, the whole of the walls should be flued or cellular (fig. 238.), to admit of the application of artificial heat at pleasure. One boiler and furnace may easily be contrived to supply heat to both the hot-houses and walls.

2470. Cross walls (fig. 427. a, b) are introduced where the boundary wall is not sufficiently extensive to produce the desired quantity of fruit, and also to produce shelter to the garden. They are very generally flued walls in all modern gardens north of London, and are not unfrequently wholly or in part covered with glass. The direction of these walls is almost universally east and west, and their height is determined by the surrounding walls to which they are joined. These cross walls, Nicol observes, are not placed nearer to each other than one hundred feet; if they be two hundred feet separate, it is perhaps better.

2471. Hedges are sometimes introduced instead of cross walls; but it is obvious they possess only two of their advantages, that of affording shelter and shade. Where they are adopted for these purposes, evergreens, as the holly, box, laurel, spruce, &c. are to be preferred to deciduous trees; as from their surface being, at all seasons of the year, more compact than that of deciduous hedges, they are less liable to harbor birds and vermin. No hedge has
a finer effect than one of shining green holly, decorated with its coral berries. (See Hort. Trans. ii. 354.)

2472. Color of walls. Garden-walls are generally left of the native color of the material of which they are constructed; but they have been also colored white or black, and the latter color is justly preferred as absorbing and refracting more heat than any other, and thereby accelerating the maturity, and improving the quality of fruits. (H. Dawes, in Hort. Trans. iii. 330.) From various trials, it appears that fruit-walls of every description, in the open air, may be blackened with advantage; but under glass, white is preferable, as reflecting light, which is there obtained with more difficulty than heat.

Sect. IX. Ring-fence and Slip.

2473. The ring or outer fence of a garden is generally placed at some distance from the fruit or main walls. The object is to admit the use of these on both sides as well as to obtain a portion of ground in addition to what is enclosed. This fence may either be an evergreen hedge, paling, low wall, or sunk fence, and with or without a wire fence to exclude hares and rabbits. It may be placed at any distance from the walls, according as accidental circumstances, or the purposes to which it is intended to devote the intervening space, may determine. This space is technically called the slip, and, according to M'Phail and most authors, should not be narrower than thirty feet, nor so wide as to throw the plantation for shelter too far off to produce its effect.

2474. The breadth of the slip, according to Nicol, should be at least twenty feet, in order to afford a sufficient border for the trees, and a walk; but it may be as much more in breadth as may be necessary to give ground without the space enclosed by walls for the supply of the family, and it may be enlarged on all sides, or on any particular side, for that purpose. (Kal. p. 6.) The garden, Forsyth states, should be surrounded with a border, or slip, from forty to sixty feet wide or more, if the ground can be spared; and this again enclosed with an oak paling, from six to eight feet high, with a cheval-de-frize at top to prevent the people's getting over; it will also strengthen the paling. By making slips on the outside of the garden-wall, you will have plenty of ground for gooseberries, currants, strawberries, &c. You may allot that part of the slips which lies nearest to the stables (if well sheltered and exposed to the sun) for melon and cucumber beds; and you can plant both sides of the garden-wall, which will give a great addition to the quantity of wall-fruit. (Tr. on Fr. Trees, p. 294.)

Sect. X. Placing the Culinary Hot-houses and Melonry.

2475. The situation of the hot-houses of a kitchen-garden is as various as the size and form of gardens. In very extensive establishments, as at Kew, and the Royal Gardens, Kensington, a garden or walled enclosure is entirely devoted for this department, including also the framing or melonry. In ordinary cases, however, the culinary hot-houses are either placed against the north wall of the garden, or against one or more of the cross walls. Sometimes they are placed in the slip, which is made wider on purpose, either on the east and west sides of the garden, or to the north, when it is situated on a considerable declivity. Their effect, however, is almost always best when situated within the walls of the garden, either attached or on the north or cross walls. In this way they are sources of greater interest to the proprietor, and come more naturally into the general course of promenade: for it must not be forgotten, that the pleasure or satisfaction derived from even culinary hot-houses, does not wholly consist in being put in possession of certain fruits of excellent quality, (for if so, recourse need only be had to public markets,) but in marking the progress of the trees or plants on which these fruits are grown, in all their different stages; and, as Nicol observes, in being able to say "these are the products of my own garden."

2476. Placing the hot-houses in a range with a directly south aspect, or one inclining to the east, is recommended by Nicol; and it may be here observed, that what is a desirable aspect for the north and best walls of a garden, will also be the best for the hot-houses. By placing them in a range, "there will be an evident saving in the division or end lights, besides the saving of trouble and work to those who attend to them. Being properly arranged according to their different lengths, breadths, and heights, very much beauty and variety may be given to the whole appearance." (Kal. p. 272.)

2477. The hot-houses occupy a considerable part of the south wall, Niel observes, "in many gardens. In the area behind them are sheds for tanners' bark, rich mould, and other requisites; while there is a cart-access to the doors of the furnaces, and these with the rubbish necessarily attending the operations of forcing, are completely hid from view. In some places all the forcing-houses form a continuous range; but generally the pine-stove and succession pit, being of different dimensions, are placed separately." (Edin. Encyc. art. Hort.)

2478. Culinary hot-houses should not be mixed with houses for plants of ornament. In some old ill-arranged places, the greenhouse and plant-stove, or botanic hot-houses, are united
with those destined for culinary products, and this is very suitable, or is rather a matter of necessity in places on a moderate scale; but where variety and effect are taken properly into consideration, the ornamental or curious productions of gardening will be kept separate from those whose beauty consists chiefly or entirely in their utility. In this way two distinct and strongly marked characters are produced, instead of scenery of a mixed, and as it were neutralised character.

2479. **The situation of the melonery** is generally in the slip, and where the range of hot-houses are placed on the north wall, and the ground sloping so as to shorten the shadow thrown by this wall in winter when the sun is low, the melonery is with great propriety placed in what may be called a bay of the slip behind the north wall (fig. 427. c). This may almost always be the case when the compost-ground and melonery are placed adjoining each other, as the part most liable to be shaded may be devoted to the former. "The reasons," Forsyth observes, "for allotting part of the outside slip next the stable for hot-beds for raising melons and cucumbers, are, first, because there will be no litter to carry in within the walls to dirty the walks; secondly, the beds will not be seen from the garden, and lastly, the convenience of carrying the dung, by which a great deal of time will be saved in carting and wheeling. It will be necessary, especially in exposed situations, to enclose the melon-ground with either a wall or paling from six to eight feet high. It was formerly a practice to enclose melon-groinds, with reed-fences; but, although they are tolerably warm, and easily removed from one place to another (being made in separate panels), they are very apt to harbor vermin." (Tr. on Fr. Tr. p. 295.) In Dalmeny garden, Neill informs us, the melon-ground is situated on the east side of the garden, the garden-wall being extended on the north of it to the same height as the other walls, and flued like the rest of the walls which have a south aspect. The pine-stoves and pits are placed in this melon-ground.

2480. **The mould and compost ground**, as above suggested, should generally be combined with the melonery, and will be most convenient, if placed between the pits and hot-beds, and the garden-wall on which the range of hot-houses is placed; and thus, when the melonery is placed in the bay behind the north wall, the compost-ground occupies a space that would otherwise be too much shaded for hot-beds or pits.

Sect. XI. Laying out the Area.

2481. The area, or space enclosed by the garden-walls (fig. 428. a, b), is usually formed into compartments, very commonly called quarters (c, d), and borders, or narrow slips (a), running parallel to the walls (b) and walks (c). The magnitude and number, both of compartments and borders, as well as of the walks, depend on the size of the garden, and partly also on the taste of the designer. Rectangular figures are almost universally preferred for both. Wall-borders are generally formed of the breadth of the height of the accompanying wall; they may be broader, but do not produce a good effect when narrower. In a garden of an acre within the walls, the walls are never less than six feet broad, the surrounding or wall border from ten to thirteen feet, and the marginal borders from seven to eight feet wide. In the latter, an espalier rail is frequently fixed about five feet from the edging of the wall; in other cases, the trees are planted along the middle of the border, and trained as dwarfs; an alley or path, commonly two feet wide (o), separates the borders from the compartments. In the slip may be formed irregular compartments or borders (q), the gardener’s house (g), and the compost and melon ground (f). The fence on the south side may be an open railing (p), and on the north a wall or close holly-hedge, the whole surrounded by a plantation nearer or more distant, according to circumstances. The hot-houses being placed against the north wall (b), behind them are placed the sheds, and on a moderate scale these may contain a working-room (k), fruit and seed-room (c), tool-houses (k), and the furnaces (i). To the open space behind (f), for composts and hot-beds, there should always be a carriage entrance (a), for bringing in earth, fuel, dung, &c.
In the centre of the garden may be a fountain or basin of water (m), and in the gardener’s house an upper bedroom to overlook the whole. In smaller gardens (fig. 429.) the same general plan is adopted as far as their extent admits. Where ornament is to be combined with use, the standard fruit-trees and shrubs may be planted in borders accompanying the walks (e, c); but where economy of ground is the object, the trees and shrubs may be collected together in compartments (a, b), and borders altogether omitted.

2482. In laying out the compartments of a garden, Forsyth observes, “you must be guided, in a great measure, by the form and size of the garden; but do not lay them out too small, as in that case a great part of the ground will be taken up with walks and borders. The best figure is a square, or oblong, when the garden is of that form; but if not, they may be laid out in any other figure that is thought to be most convenient.” Some of the compartments, in some of our best gardens, Neill observes, are laid out in beds four feet wide, with narrow alleys. So many alleys, no doubt, occupy a deal of room; but advantages of conveniency and neatness, in enabling the workmen to clean and gather the crop, without trampling the ground, seem to compensate the sacrifice of space. For currant, gooseberry, and raspberry bushes, the compartments are, of course, reserved undivided; and narrow beds are unnecessary in the case of large perennial plants, such as artichokes or rhubarb.

2483. Laying out the borders. Abercrombie recommends the borders next the walls to be made of prepared soil, “from eight to twelve feet wide, and the same description of soil extended under the walks, in order to allow a liberal width for the roots to spread without impediment. Next to the borders, leave a space for a walk entirely round the garden, from four to six feet wide. Some persons also choose to have a border on the inward side of the walk, for the cultivation of espaliers, and escultents of dwarf growth; others divide the central parts at once into main compartments or divisions. The walks or alleys must be regulated by convenience of access. Where the ground is extensive, the centre should be traversed by a walk, with parallel borders, from which cross walks may branch, if necessary.” (Pr. Gard. p. 4.) The borders under the walls, Forsyth observes, should, in the inside, be from ten to twenty feet wide, according to the size of the garden, to give full liberty to the roots of the trees to spread. There should be a foot-path, about two feet and a half from the wall, for the greater convenience of nailing the trees, gathering the fruit, &c. This walk should be from two, to two feet and a half wide, (to admit a barrow or barrow-engine for watering the trees,) and covered with sand; or, which is better, coal-ashes, about two or three inches thick, but without any gravel or rubbish below. (Tr. on Fruit Trees, p. 294.) The borders for wall-trees, according to Nicol, should not be less than twelve feet in breadth; but fifteen or eighteen feet is not too much. That is to say, the soil should be prepared for these breadths, if it be not naturally good, and perfectly answerable for the different kinds of trees to be planted.

2484. Preparation of fruit-tree borders. It is not enough, Nicol observes, that the upper soil of a border only be improved. The sub-soil must also be attended to, and be laid comfortably dry; otherwise success in the rearing of fruits will be precarious and doubtful. Draining is the basis of every improvement in horticulture, being the basis of improvement in the soil. In this particular case, of preparing fruit-tree borders, it is indispensable. It is also necessary that the roots of the trees be kept out of the sub-soil, if it be of a cankering quality, as till, or corroding sand. This matter has appeared evident to many, and various means have been taken to prevent them from getting down to a bad substratum, at much trouble and expense. I shall here submit a method, the least expensive and most effectual of any, which has been successfully practised for several years.

2485. Forming an impervious bottom to borders. If the sub-soil be wet and cankering, let the border be cleared out its whole length, to the depth and breadth before-mentioned. Lay the bottom in a sloping manner from the wall to the walk, giving it a fall of six or eight inches. Run a drain along by the conjunction of the border and walk, a few inches lower than the bottom thus formed, which shall be capable of completely draining off both under and surface water. It may be a rubble-drain, or a box-drain, according to necessity. Now, lay over the bottom, thus formed and smooth, two inches of good earth, if clayey so much the better, which pulverise and pass the roller
over; then an inch of clean pit or river gravel, which also pass the roller over; another inch of earth, as above, which also roll; and, lastly, an inch of gravel, also, as above. This should be done with the materials rather in a dry state; but now moisten the whole moderately with a watering-pot, and roll until the surface acquires a hard shining consistency. Keep rolling and watering alternately, till the whole becomes firm and glazed, and till the earth and gravel be intimately mixed and incorporated. Thus may a bed be formed for the roots of fruit-trees, much superior to one of stone or brick, and at an expense greatly less; of a nature more kindly, and which no root will penetrate.

2486. Prepared soil for borders should be thrown in, having been previously laid up in a ridge, along the outer edge of the border, before the floor thus made get damaged by wet, or other accidents; and care must be taken that at no future period it be disturbed in digging or trenching the border.

2487. A fit composition for apples, apricots, cherries, and figs is, three fourths loose lightish earth, and one fourth strong loam; being properly composed, and moderately enriched with cow-dung, or a mixture of cow and hog dung, or of cow and stable dung; avoiding the latter, however, if the two former can be obtained, for the cooler dungs answer best for fruit-trees. The average depth of the borders for these kinds should be thirty inches.

2488. A very fit soil for peaches, pears, and plums is, three fourths loam, and one fourth sandy earth, being well mixed, and moderately enriched, as above. The depth for peaches and nectarines may be thirty inches, as above; but for pears and plums, it should not be less than three feet on the average, that is, two feet nine inches at the walk, and three feet three inches at the wall, or thereby. (Kil. p. 153.)

2489. Where the expense of forming proper soils for fruit-tree borders is not incurred, it is necessary to adapt the kind of trees to the soil. On soils, Neill observes, "naturally very light, gravelly, and sandy, peach and nectarine trees do little good; it is better to plant apricots, figs, or vines, which agree with such soils, and, when trained against a wall having a good aspect, will, in the southern parts of the island, afford excellent crops of fruit. On such soils, even espalier and dwarf standard apple-trees are short-lived, subject to blight, and produce only stunted fruit. Next to renewing the soil, the best remedy is to engraff and re-engraft frequently, on the best wood of the trees, giving the preference to grafts of those kinds which experience has shown to be the most productive and healthy in that particular place. In shallow soils, some have been in the practice of making trenches or hollows, and filling them with rich earth, for the reception of the trees; but this is not to be approved of; the roots of the trees will probably be confined to the trough, and it is possible that water may be retained in it." (Edin. Encyc. art. Hort.)

2490. The number and breadth of walks, Marshall observes, "must, in a great measure, be determined by the quantity of allotted ground, exceeding in these particulars where there is room. But few and wide walks are preferable to many contracted ones. If the garden is small, one good walk all round is sufficient; and if long and narrow, the cross walks should not be many; six or eight-feet walks are not too wide for a moderate-sized garden." The middle walk, according to Forsyth, "should be about seven feet, which is wide enough to admit a cart; and the others about three or four feet broad, with a border on each side, five or six feet wide, at least, between the walk and the fruit-trees."

"If the garden be very extensive," Neill observes, "the centre is traversed by a broad walk. If it be of the largest dimensions, and possess a cross walk or cross walks, the arrangement of the walks falls to be altered accordingly; a main walk proceeding directly to the door, in the centre of the cross walls."

2491. A walk should always proceed from the main entrance to the main object of the garden. The entrance, as already observed (2388.), should either be in the centre of the south-east or west walls. Where there are hot-houses, it should, if possible, be in the south wall, and from thence a broad walk with suitable borders should proceed direct to the centre of the garden, and across it to the centre of the range of hot-houses. Main walks in square or parallelogram gardens, entering from whatever point, should, in general, proceed to the centre; but in long octagons or irregular gardens, diagonal walks, though they occasion a little more trouble in culture, have a noble effect. It is almost needless to observe, that no main walk ought ever to terminate abruptly, or look to a mere blank, a defect, or an unsightly object. These and various other points of the greatest consequence as to future effect, must be left to the taste of the designer.

2492. Gravel is almost universally considered the best material for walks; but there are various substitutes. "Sand," Marshall observes, "may be adopted for walks, and there is a binding sort of it that does very well; but lay not any of it too thick, as it is the less firm for it. Drift-sand is a good substitute for gravel. Coal-ashes, strewn thinly in the alleys, are better than nothing, as they at least serve to keep the feet dry and clean. If the garden be a strong soil, these ashes (when worn down) should be thrown out of the walks, with a little of the earth, and will prove a good manure for the compartments." (Introd. to Gard. p. 35.) A binding sand, Forsyth says, "makes good walks, and they
are easily kept; for when moss or weeds begin to grow, they may be cleaned with a horse-shoe, or scuffled over with a Dutch hoe, in dry weather, and raked a day or two after, by which they will be made always to look neat and clean. I, however, give the preference to sea-coal ashes, which, in my opinion, make the best walks for a kitchen-garden, and they are easier kept than any others, being firm and dry, and cleaner to walk on than sand, especially after frost."

2493. Grass walks may do where gravel is scarce; but the latter is so clearly preferable, that, except for a little variety in large gardens, where there are many walks, grass walks will hardly be made choice of, as they are troublesome to keep in order; and if much used are apt to get bare, and out of level, especially when narrow: they are also frequently damp to the feet. Chamomile has been used also to form green or carpet walks, planting it in sets about nine or ten inches asunder; which, naturally spreading, the runners are fixed by walking on them, or rolling.

2494. Edgings to walks are essential to the beauty and completeness of a kitchen-garden, though, in some cases, verdant edgings are dispensed with. According to Marshall, the borders should have their outer edges, in contact with the walks, made up firm and even. Where the design or intimate communication with the house requires edgings, box is superior to every thing else. In extensive kitchen-gardens, edgings of vegetables, particularly of box, are dispensed with as inconvenient, and apt to harbor slugs. At the same time the margins of the beds and main walks should be kept even and well defined; for this purpose, nothing is more neat and lasting, or better fitted to save trouble, than narrow edgings of brick a single course wide. In the interior compartments, parsley may be sown for an edging; so slips of thyme, winter savory, hyssop, and other aromatic herbs, may be planted; as long as such herbs flourish, or remain ungathered, they form a verdant edging, in character with the kitchen-garden. (Introdt. to Gard. p. 5.) Border-edgings, Neill observes, are not in use, excepting for the walks next the walls, and the cross walks in very large gardens; for these, dwarf-box is almost universally employed.

2495. In laying out the slip or exterior area of the kitchen-garden, those parts not occupied as the melonry or compost-ground are disposed of in two borders: the one for fruit, surrounding the wall, and of suitable breadth and composition as to soil; the other next the boundary, of such breadth as the width of the slip allows. The walk between these borders should, in gardens of one or more acres, be made of sufficient width to admit a one-horse cart, to make the circuit of the garden so as to bring in manures, soils, fuel, &c. to any of the wall-doors, for the purpose of being wheeled into the inner garden. The outer border is commonly occupied by low fruit-shrubs, or common kitchen-crops; but in small places, and where the garden is of a mixed character, it is arranged as a shrubbery, and, where Forsyth's advice is taken, the shrubs are mixed with the more hardy fruit-trees.

2496. A reserve and nursery department should always be formed in the slip, at least in gardens where any thing like beauty or perfection is aimed at. The use of this compartment is to preserve or raise plants, some in pots, others in the open ground, to supply vacancies within the walls. Whatever crop is sown or planted in the garden, a small portion of it should, at the same time, be sown or planted in the nursing department, some in pots, and others in the open ground, by which means, when any blanks occur in the former, they can be filled up from the latter. One part of this department should be devoted to propagating fruit-trees and fruit-shrubs for the same purpose, and also for giving away to poorer neighbors, and for stocking and encouraging cottage and farm gardens.

2497. The best seasons for forming a garden are the spring and summer; but, at all events, at whatever time the operations are begun, they should be arranged so as to be finished early in autumn to admit of planting the fruit-trees and laying the edges of the walks at that season, or very early in the spring.

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CHAP. II.

Of the Distribution of Fruit-trees in a Kitchen-garden.

2498. To select and arrange a proper collection of fruit-trees, and plant them in their appropriate situations, is the next step in forming a kitchen-garden. This subject naturally comprehends, 1. Wall-trees; 2. Espaliers and dwarf-standards for the borders; 3. Standards for the compartments; 4. Fruit-shrubs. As a point of practice common to each of these divisions of fruit-trees, we may mention that of registering their names either in series (1888.) on a plan of the garden, or by reference to numbers attached to the trees, cut in tallies placed by them, stamped in lead and hung on them, or nailed to the
ARRANGEMENT OF WALL FRUIT-TREES.

2499. Fruit-trees adopted for walls may be considered in regard to the sort of fruit, sort of plant, distance, and planting.

2500. With respect to the sorts of fruit and their distribution on the different aspects of the walls, the first general principle is, that the more delicate species of trees, as the grape, fig, and peach, are planted against the warmest walls; the next is, that the more delicate varieties of the more hardy fruits, as the cherry and pear, are placed against warm walls; and the last, that such varieties of the hardy fruits as it is desired to ripen very early, find a place there. “The best border and wall,” says Abercrombie, “should be allotted to the vine, the peach, nectarine, fig, and apricot: let the vine take the first place for aspect, as it is difficult to bring it to ripen out of doors north of London. Where the peach, nectarine, fig, and apricot cannot have a south aspect, the south-east and south-west are the proper alternatives. Some early sorts of the apricot will ripen on an east or west wall. The west is the middling exposure, and by no means on a par with the east. The cherry in general may have an exposure looking to any point of the compass, except full north, yet choice early kinds deserve a south border, nor do they attain the climax of perfection without. The morella cherry, the pear in general, the plum in general, and the mulberry will do on any wall; but all late fruit is universally improved in proportion to the goodness of the aspect from the west and east through all the intermediate points to the south, and some of the high-flavored French peaches require a fine wall to grow here in perfection. The end of a building is a good site for a free-growing pear-tree; which, if a garden-wall is not uncommonly high, will require a deal of lateral room. A long and high wall is also fittest for a fig-tree. The mulberry, medlar, quince, filbert, currant, gooseberry, and raspberry answer well on espaliers.”

2501. The sorts or varieties of fruit that may be procured at the nurseries are so numerous, as to puzzle an inexperienced person in making the selection. After all, much is generally, and with propriety, left to the nurserymen, who recommends the sorts most in repute at the time. “I have long made it my business,” says Nicol, “to persuade my employers, in the planting of new gardens and orchards, to limit the varieties of fruit, in the firm conviction that I was acting for their interest; for certainly the rage for multiplying them, and of having a numerous collection, has too much prevailed of late. It were better to be contented with a few good kinds that produce well in most seasons, than to plant many sorts (even of those reckoned the finer) for the sake of variety, of which a crop is obtained, perhaps once in three, or in seven years. It is no doubt of very much importance to select and adapt the kinds to the climate, soil, and aspect; and in some cases, a greater variety may be planted with propriety than in others. This matter must be determined by existing circumstances, by the fancy of the proprietor, and by the discretion of the gardener. The following list exhibits a collection, in my opinion, ample enough in any case, though, perhaps, according to better judgment, certain kinds may be substituted for some here named, that may be equally valuable. Certain kinds may also be placed differently with respect to aspect, as may be thought proper, according to the climate and local situation.” Those marked with an asterisk (*) Nicol considers the most valuable kinds, and such as should be preferred in the planting of small gardens, where the walls are of little extent.
2502. *The sorts of plants made use of for planting against walls are dwarfs and riders,* and these may be of the age of one year from the graft, or they may be several years trained. 

Dwarfs are understood to be the permanent trees, and riders merely temporary plants introduced to fill up the upper part of the wall. *With both sorts it is the practice to make choice of trees that have been two or more years trained; or if they have been moved in the nursery every second year, they may be of five or six years' training, in which case they come into immediate bearing. Some gardeners, however, prefer young plants. Marshall says, trees to be planted against walls, should not be older than two years from the graft or bud. "Much disappointment has been the consequence of planting old trained trees, through their being accustomed, perhaps, to a contrary soil, or by damage done the roots in taking the trees up, and thus, instead of saving time, it has frequently been lost, being obliged, after some years, to be replaced with young ones. But if trained trees are to be made use of, let them be planted as early, and with as full roots as possible, and in a right good soil."

2503. *With respect to the age of the plants,* Nicol observes, "maiden, or one year trained trees, are to be preferred, especially of apples and pears. Even of the stone-fruits, such will succeed best; though two or three years' trained are often planted. I here allude to the dwarfs. Riders of greater age than dwarfs may be planted, in any case, with propriety; they being considered temporary, and it being desirable to obtain fruit of them as soon as possible." A safe mode is, to plant partly maiden, and partly trained plants, by which means, those which come early into fruit, should they prove bad sorts, may be replaced by others; meanwhile, those sorts which are approved of, will afford an early return for the labor and expense incurred.

2504. *The distance at which wall-trees should be planted from each other,* depends jointly on the sort of tree, and the height of the wall. *For a wall nine or ten feet high,* Marshall plants apricots, peaches, and nectarines, twenty feet apart. Nicol, for a wall of twelve feet in height, indicates the following distances:—Apples, eighteen or twenty feet; apricots, twenty to twenty-four; figs, fifteen or eighteen; cherries, twelve or fifteen; nectarines and peaches, twelve or fifteen; pears, twenty-four to thirty; and plums, eighteen or twenty feet. *For low walls,* fifteen or six feet:—apples, thirty; cherries, pears, thirty to thirty-five; and plums, twenty to twenty-four feet. The distances at which wall-trees ought to be planted, according to Abercrombie, depend on the general growth of the species, connected with these other things:—whether the individual plant has been dwarfed by the mode of propagation, or is a free grower; whether the species will bear to be kept in bounds by the knife; and, lastly, on the height of the wall: thus, a higher wall is a compensation for a reduced distance, and a lower will make it necessary to increase the intervals. Supposing the wall to be twelve feet high, the following are good average distances for planting the kinds named:—Vines, from ten to fifteen feet asunder, or in vacant spaces between other walls where the distance is less, because the vine bears pruning well, and can always be reduced to the prescribed limits. Peach-trees and nectarines, from fifteen to twenty feet. Fig-trees, eighteen to twenty feet, or more, as the bearers are not to be shortened. Apricot-trees, fifteen feet for the dwarf early sorts, eighteen to twenty-four for the free-growers, as the plant does not bear the knife well. Cherry-trees, from fifteen to twenty feet. Pear-trees, twenty feet, if on dwarf stocks; thirty feet, if on free stocks. Plum-trees, from fifteen to twenty-four feet. Apple-trees, if on dwarf stocks, fifteen feet; if on free stocks, twenty-five or thirty. Mulberry-trees, fifteen or twenty feet. Along the line of the walls only nine feet high, increase the intervals to one fourth as much again; and of walls six feet high, to one half.

2505. *The distance of the stem of the tree from the wall at the ground's surface,* should, according to most authors, be nine inches; cherries, apples, and pears may be somewhat more; and peaches, nectarines, and vines somewhat less.

2506. *The intermediate species between dwarf wall-trees* are commonly filled up with riders, or some other temporary fruit-bearing plant. According to Marshall, "the intermediate spaces between peaches, nectarines, and apricots may have a vine, a dwarf-cherry, or currant, or gooseberry tree, of the early sorts, as the smooth green and small red gooseberry, to come in early, and improved in the beauty, size, and flavor of their fruit, by the advantage of situation. But whereasover grapes can be expected to ripen, there let a young plant or cutting be set, though the space be confined; for the vine, freely as it shoots, bears the knife well to keep it within bounds. If the wall be high, the cherry or plum may be half-standards or riders, which being after a while kept above, will be more out of the way of the principal trees, though dwarfs may be trained so as not to interfere. Some have planted half-standards of the same kind of fruit as the dwarfs, but whichever way is used, let the intermediate trees be pruned away below in good time, in order to accommodate the principals freely as they mount and extend. The better way however is, when the wall is tolerably covered, to extirpate the intermediate trees, as, when large, they impoverish the border, and too much rob the principals
of nutriment: if taken up well, in season, and pruned properly, they may be planted elsewhere." While the principal wall-trees are making progress, Abercrombie observes, "riders may be introduced between them: these should be confined to sorts which are the quickest in coming into bearing, for else, as soon as the trees become productive, it will be time to remove them. Against low walls, currants, gooseberries, and raspberries may be placed instead of riders. Plant a wall-tree nine inches from the wall, to give the root some room behind; detach or shorten the roots pointing towards the wall, so that the parts left on that side may not be cramped." (Pr. Gard. p. 189.) "On walls ten feet in height or upwards, Nicol plants riders between the dwarf or principal trees, in order the sooner to furnish the wall; but for low walls it is not worth the while, as gooseberries, currants, or raspberries, answer better, and produce fruit more immediately. Riders of all or most of the kinds in the foregoing lists can be had in the nurseries; but they should consist chiefly of apricots, cherries, nectarines, peaches and plums; as few kinds of apples or pears would begin to produce crops before it would be necessary to root them out in order to give place to the dwarfs."

2507. With respect to the mode of planting, the roots of each plant should be trimmed, previous to being planted, by pruning off the points of those bruised in the taking up, and moderately thinning them out, if thought too thick, or too much crowded. This is seldom necessary for maiden trees, but it is often so with respect to plants that have stood several years in the nursery, or that have been trained against walls or pales, and have made strong roots. The roots should be, in some measure, rendered proportionate to the tops; and as the shoots and branches are to be headed down, or to be well shortened and thinned out, it follows that the roots should also be moderately thinned and pruned. In doing this, however, be careful to retain those most promising and best furnished with fibres. The surface level being determined on, prepare the pit so as that the plant may be placed just as deep in the ground as it was before, and not deeper; spreading out the roots and fibres, and carefully bedding them in the compost prepared for that purpose, as hinted at last month. Fill in the common earth, gently tread it round the stem, keeping it a few inches clear of the foundation, and secure the plant from the bad effects of high winds, by tacking it to the wall. Proceed thus, tree by tree, till all be planted. They require no further care till March, when it will be proper to head them down. (Nicol.) Most writers agree in recommending November as the best time to plant on absorbent soils, March for heavy or wet land, and February for medium soils.

Sect. II. Of the Selection and Arrangement of Espaliers and Dwarf-standards.

2508. Espaliers or dwarf-standards are planted in the borders of the principal walks in all complete kitchen-gardens. Besides the value of their fruit, they form a sort of counterpart to the trees on the walls, and add much to the general effect of the garden, by increasing the appearance of design; and much to its beauty in detail by the variety of the blossoms in spring and the fruit in autumn. Some gardeners, however, disapprove of them, or do not consider them of much consequence. "If espaliers are planted," says Marshall, "let them be only fruit of the best sorts, and in spacious gardens, where they may have a good length and height allowed them to grow freely; and let it be resolved to do the business neatly." M'Phail disapproves of espaliers, as hurtful to crops of vegetables in the kitchen-garden. Forsyth is silent on the subject. Abercrombie says, "Espaliers may be planted in some of the borders, in a row along the inner edge." Nicol observes, "Espaliers, if well managed, are both ornamental and useful in the garden, affording a deal of fruit, yet taking up little room." "Of late years," Neill observes, "some have proposed to banish espalier-trees altogether, alleging that they injure the kitchen-garden compartments, by depriving them of sun and air. But in point of fact, they exist in the greater number of kitchen-gardens, and are not likely soon to be laid aside. If they are sometimes injurious, by depriving the plants of air, they are at other times very useful, acting as a hedge in protecting the young crops from the violence of strong winds. Espalier-trees generally produce excellent fruit, the sun and air having access to both sides of the tree; they commonly afford abundant crops, and the fruit is not apt to be shaked by high winds. Further, they tend to hide the crops of culinary vegetables from the eye, and to render the walk of the kitchen-garden as pleasant as an avenue in the shrubbery." Espalier-trees, like wall-trees, may be considered in regard to the kind of espalier-rail, sort of fruit, sort of plant, distance, and planting.

2509. The proper situation for an espalier-rail, according to Nicol, is in the border, by the principal walks, and at three or four feet distant from the walk. They may be placed on each side of the cross walks, if the garden be not very small; but in that case, they would both confine and overshadow the kitchen-crops too much. The railing ought to be plain and neat, four or five feet high, and the upright spars to which the trees are trained, nine inches apart. The posts should be set on blocks of stone, and should be run in with pitch, or, which is a better way, set in blocks of stone, in an iron hose batted into the stone. These blocks, in either case, should be sunk under the surface of the ground.
2510. Espaliers, Abercrombie states, "may be inserted three feet from the edge of the border; but if the ground under the walks has not been prepared, five feet will be better. The stem or head of a wall-tree or espalier must be planted with a little inclination to the fence or trellis; and nailed or tied to prevent the wind from shaking it. Espaliers have the branches trained to an upright superficial trellis, standing detached, and thus bear on both sides. Occupying little room, they drip and shade less than standards, but are more troublesome to manage. While young, they may be rendered in some degree ornamental; but as the plants get old, the most skilful pruning can hardly keep the espaliers fruitful, or prevent them from looking formal, unless the order of bearing will allow the old wood to be freely cut out. Not having the benefit of reflected heat from a wall, there is a distinct motive for training them with a short stem, and with the branches laid horizontally, rather than in a fan-like expansion, and with the highest branches at four feet, or not exceeding six from the ground; for thus they receive a stronger reflection of sun from the earth. At planting, it is easy to set them to the best aspect."

2511. The proper kinds of fruit for espaliers and dwarf-standards, according to Nicol, are included in the following list, in which those marked with an asterisk (*) are deemed the most valuable. For small gardens the apples ought to be grafted on paradise, and the pears on quince stocks.

<table>
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<th>Apples</th>
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<td>*Carmel, *warden, scots bergamot, longueville.</td>
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<th>Pears</th>
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2512. Dwarf-standards are by some preferred to espalier-trees. Hitt and Switzer approve of them, and Forsyth and Marshall prefer them. Abercrombie approves of dwarfs in common with espaliers, but seems, with M'Phail, to prefer them planted by themselves in the compartments. This we conceive to arise from the peculiar notions that many gardeners have, that the kitchen-garden ought to be a mere place of culture, without any of that neatness, or of those beauties which would render it a scene fit to be included in the course of walks for recreation. Where different ideas are entertained, and that order, regularity, and neatness are attempted, which is to be found in an eminent degree in the kitchen-gardens of Scotland, espaliers and dwarfs will be valued as forming the chief furniture of the borders. Abercrombie observes, "Dwarf-standards are raised with low stems, of one, two, or three feet in height, and with round heads proportionately diminished. These are the earliest bearers compared with other standards, and produce large fruit in great abundance for the size of the tree. In small gardens the same benefits and conveniences which recommend the half-standards are attached to these in a superior degree." Marshall observes, that "dwarf-standards occasion less trouble to keep them in order than espaliers, and are generally more productive; planted at eight or nine feet distance, pruned and kept in an easy manner, they make a fine appearance, and produce better fruit and in greater quantities, than when they are in espaliers." (Intro. to Gard. p. 37.)

2513. The sort of plants, as far as respects age, are chosen on the same principle as in clooswing wall-trees; but such as are grafted on dwarfing stocks are generally preferred: apples on paradise, creeping apple, or doucin stocks; pears on quince-stocks; and cherries on the perfumed cherry or small wild cherry stocks.

2514. The distances at which to plant espalier-trees, according to Nicol, are, "for apples, on crab-stocks, thirty; cherries, twenty; pears, on free stocks, thirty to thirty-five; and plums, twenty to twenty-four feet. Pears on quince-stocks are planted from twenty to twenty-five feet asunder. Dwarf standard apple-trees, on paradise-stocks, may be planted very closely, as they occupy but little room; they do not require more than ten or fifteen feet."

Sect. III. Of tall Standard Fruit-trees in a Kitchen-garden.

2515. Though tall standard fruit-trees are more generally confined to orchards, yet they were formerly common in the kitchen-garden, and are still occasionally introduced in the circumferential portion, called the outer border of the slip. They cannot, however, be recommended, on account of the extent of their drip and shade, which renders it impossible to grow culinary vegetables to any degree of perfection, either in size or flavor; and also to the too orchard-like character which they in time give the garden.

2516. According to Marshall, "The fewer standard-trees in a garden the better, as they take up much room, and by their shade prevent the proper growth of vegetables that are any thing near them."

2517. M'Phail considers them as hurtful to crops of vegetables.
2518. *Abercrombie* says, "full standards are only or chiefly adapted for orchards and other grounds not occupied with esculents as principal crops. In the interior compartments, some full and half standards may be introduced; being thinly scattered towards the angles of the compartments, not to overspread the ground, nor placed nearer together than forty feet; indeed, many designers of horticultural plantations would restrict the full standards to the orchard and pleasure-ground, as plants cultivated underneath them are apt to suffer from drips." (Pract. Gard. p. 5.)

2519. *Forsyth* recommends their being mixed with other trees in the shrubberies which surround gardens.

2520. *Nicol* concurs in this opinion; and in general prefers standards in the outer border of the slip, or in the orchard.

2521. For the sorts of fruit-trees proper for standards, see Chap. III. on Orchards.

**Sect. IV. Fruit-shrubs.**

2522. By fruit-shrubs are to be understood the gooseberry and currant tribes, raspberry, cranberry, &c. They are almost universally planted in the walk borders, at regular distances of from six to ten feet. Plantations of them are also formed in the compartments, and in the outer border of the slip. "Some of those useful shrubs, gooseberries and currants," *Marshall* observes, "should grow in every aspect of the garden, in order to have a succession of their fruits as long as may be. Raspberries may be set in plantations, in rows. Though these shrubs are best by themselves, yet here and there, by the walks, a detached bunch may be kept, or here and there one against a warm wall. "Currants, gooseberries, and raspberries," he adds, "do well, espaliered, as to a production of early and fine fruit." *Abercrombie* observes, "Gooseberry and currant bushes may be planted in single rows, in cross rows, or in plantations by themselves:—plant some near the outward edge of the main compartments; others along the borders where there are no espaliers; others again in cross rows, to divide large compartments. Raspberries may occupy other borders and compartments." (Pract. Gard. 5. 189.) *Forsyth* recommends planting gooseberries "in a compartment by themselves, or round the edges of the compartments, about three feet from the path. Never plant them under the shade of other trees, as it will injure the flavor of the fruit." "Currants and gooseberries," *Nicol* observes, "are often planted in lines by the sides of the walks or alleys of the garden; but in that way, especially if not well managed, they are generally more cumbersome than useful. It is a better method to plant them in compartments by themselves, and to make new plantations every sixth or seventh year, as young plants are found to produce more handsome fruit, and also more plentifully than old ones. The same thing may be said of raspberries, which produce the finest fruit when young; that is, about the third or fourth year after planting, if properly managed. It is proper to plant some of all the above fruits on a north border, or other shaded situation, in order to prolong the season of them, if that be an object, besides planting them out in compartments, as hinted above. Some may also very properly be planted against vacant places on any of the walls, pales, or espaliers. An Antwerp raspberry in particular, and some of the kinds of gooseberries, are highly improved in size and flavor, if trained to a south wall." The cranberry was first introduced as a garden-fruit by Sir Joseph Banks, and is grown to most advantage in bog-earth, kept moist. The margins of ponds, or other reservoirs, in the slip, are good situations for this plant: but when the dewberry, bilberry, and other fruit-bearing bog-earth plants are introduced, we would recommend a border or other compartment in a shady situation, furnished with bog-earth; and to which water could be readily applied, either by the watering-pot, engine, or by means of underground channels.

2523. With respect to the sorts of fruit-shrubs, the following list is given by *Nicol*, those to be preferred being marked with an asterisk (*).

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<td><em>Ironmonger</em>, * casting*, <em>walnut</em>, <em>large rough</em>, <em>champagne</em>, <em>smooth</em>, <em>espunia</em>, admirable.</td>
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2524. The sorts of plants are commonly such as have been grown two or three years from the cuttings, or in the case of raspberries, suckers of the preceding year. Older gooseberry and currant trees, where they can be procured, should be preferred, to a certain extent, as they bear immediately, and when they grow old can be readily renewed. Raspberries, from their nature, can never have stems of more than a year in age.

2525. In respect to distance, according to *Nicol*, "from four to six feet square, according to the quality of the soil, may be deemed sufficient; that is, in good land, six feet; in middling land, five; and in poor land, four feet."

2526. The mode and season of planting is regulated on general principles. (2071. to 2098.)
Chap. III.

Of the Formation and Planting of an Orchard, subsidiary to the Kitchen-garden.

2527. An orchard, or separate plantation of the harder fruit-trees is a common appendage to the kitchen-garden, where that department is small, or does not contain an adequate number of fruit-trees to supply the contemplated demand of the family. Sometimes this scene adjoins the garden, and forms a part of the slip; at other times it forms a detached, and, perhaps, distant enclosure, and not unfrequently, in countries where the soil is propitious to fruit-trees, they are distributed in the lawn, or in a scene, or field kept in pasture. Sometimes the same object is effected by mixing fruit-trees in the plantations near the garden and house.

2528. As to the situation, exposure, soil, and shelter of orchards, most of the observations submitted as to these properties in kitchen-gardens will equally apply to them; but there is this difference, that as orchards are not generally surrounded by walls, and not always under the spade, the surface may be much more irregular; and, in regard to form, it is a matter of no great consequence. Size will of course be regulated by the quantity of produce desired, and nothing can be more simple than the arrangement of the trees which, in regard to position, is almost always that of the quincunx, the distances between the plants being greater or less according to the sorts made choice of.

2529. As to the site of an orchard, Abercrombie observes, "land sloping to the east or south is better than a level; a sheltered hollow, not liable to floods, is better than an upland with the same aspect, and yet a gentle rising, backed by sufficient shelter, or the base of a hill, is eligible. A good loam, in which the constituents of a good soil predominate over those of a hot one, suits most fruit-trees: the sub-soil should be dry, and the depth of mould thirty inches or three feet. Before planting, drain if necessary; trench to the depth of two feet; manure according to the defects of the soil; and give a winter and summer fallow; or cultivate the site for a year or two as a kitchen-garden, so that it may be deeply dug, and receive a good annual dressing."

2530. In a situation much exposed, plant shrubs or wilding fruits, as screens, or as nurses: forest-trees may be planted as an outer screen, but on a distant line, whence their roots will not draw the soil to be occupied with fruit-trees. Where ornamental grounds present a good aspect, as well as prepared shelter, fruit-trees are distributed in them to great advantage.

2531. As to the size of an orchard, Forsyth observes, "it may be from one to twenty acres, or more, according to the quantity of fruit wanted, or the quantity of ground that you may have fit for the purpose."

2532. That soil will do for an orchard which produces good crops of corn, grass, or garden-vegetables; but a loamy soil is to be preferred; though any of a good quality, not too light or dry, nor wet, heavy, or stubborn, but of a moderately soft and plant nature, will be found to answer the end. Shingly and gravelly soils disagree very much with fruit-trees, unless there be loam intermixed. They will succeed much better on a chalk bottom. On such a soil, I have seen roots twelve feet deep, and trees thrive well. The soil should be trenched from two to three feet deep.

2533. The sorts of fruits adapted for orchards are the more hardy apples, pears, cherries, and plums; the medlar, mulberry, quince, walnut, chestnut, filbert, barberry, and some others. According to Forsyth, a complete orchard ought to have, besides apple, pear, plum, and cherry trees, quinces, medlars, mulberries, service-trees, filberts, and barberries; as also walnuts and chestnuts; the two latter of which are well adapted for sheltering the others from high winds, and should therefore be planted in the boundaries of the orchard, a little closer than ordinary, for that purpose. In an orchard for raising crops for sale, Abercrombie says, that fruit is the most profitable for which there is the greatest demand. Apples are first in utility; but pears, cherries, plums, and most other fruits in the subjoined alphabetical list, are acceptable, for dressing in paste, for preserving, or for pickling, as well as in the dessert. According to the extent and nature of the ground, mulberries, medlars, quinces, services, walnuts, chestnuts, and all the sorts which will ripen their produce sufficiently on standards, may be introduced.

2534. The varieties of the common orchard-fruits recommended by Nicol, are as follows, the sorts marked with an asterisk (*) being preferable: —

**Apples.**
- *marguell* (very good), *margaret* apple (good), *white* hawthornsean, *not-
- *marguell* bearing (good), *strawberry*, *purse*
- *pear*.

**Cherries.**
- *Oslem*, *dammack* (black, good), *damson* (black, ditto), *white* perigord, * duplex* dittor, *blue* gage, *white* magnain *boume*, *red* dittor or imperial, *white* ballet, *black* dittor, *dup* d'or (yellow, good), *queen* clause (ditto, ditto).

(Ralfe, p. 179.)
2535. The sorts of plants made choice of for orchards are invariable standards, and half-standards, and commonly such as are not more than one or two years from the graft. Abercrombie and Nicol prefer "maiden plants, or such as are only two years from the bud or graft, of all the above kinds, to older trees: having boles or stems of three or four feet in length; the apples being worked on crab, and the pears on free stocks."

2536. The ultimate distance at which apple and pear trees should stand in an orchard is, according to the same author, from thirty to forty feet, less or more, according to the quality of the soil; taking as the medium thirty-six feet. In a poor soil, and a bleak exposure, where the trees may not be expected to grow very freely, thirty feet is sufficient; whereas in good soil, and in a sheltered situation, forty may not be too much. Fruit-plants may be planted at from twenty to thirty feet from one to another. This is the advice in the first instance, to plant four trees for one that is intended ultimately to remain; planting the rest on the principles of temporary plantations. In a way, which is sometimes termed temporary, the very young plants should be of the tree-growing sorts that are the earliest to bear early, such as the nuxmunch and hawthornean apples, the m. y. duke, cherry, and the Crawford and yair pears; or any others better known to produce fruit soon after planting. These should be considered, and be treated as temporary plants from the beginning, and must give place to the principal trees as they advance in growth, by being pruned away by degrees, and at last stubbed up entirely. If orchard-trees be planted among shrubbery, i.e. they may be planted at any distance, exceeding forty feet, that may be thought proper; but they should not be planted nearer, otherwise they will too much confine the shrubs. In this case it will not be necessary to plant temporary trees, as the principals will be nursed by the shrubs. In bleak situations, if forest and other hardy trees be planted among the fruit-trees, it may not be necessary to plant so many (if any) temporary fruit-trees; or these may chiefly consist of the harder sorts, such as the hawthornean apple, the may-duke and morella cherries, and the Scotch geans, which produce fruit the most earliest. In a good soil, Abercrombie observes, "the ultimate distances at which the plants should stand is twenty or twenty-five feet for full standards; of those kinds which reach but a moderate size as trees, and thirty or forty feet for the larger-growing sorts. Temporary plantations of such kinds as bear fruit soon may be planted at half the final distances, in order to be pruned down, and at last removed, when the principals require it."

2537. The mode of planting best adapted for standard-trees is unquestionably that of mudding in, and next that of fixing by water (1896). One or other of these methods should be adopted, where success and immediate growth is an object, and should be succeeded by staking, pruning, mulching, clothing the stems, and watering.

2538. Staking and protecting. "If the stem of a tree is rocked by the wind, the root is prevented from shooting new fibres; the ground is also opened, so that in winter frost penetrates, and in summer hot winds. Having set up a firm stake to each high standard newly planted, twist a part of a hay band round the stem, let it from ground to about its diameter with stakes [cross]." Forsyth and Nicol agree in recommending staking to prevent the trees from being wind-waved. In respect to protection, Nicol observes, "If the orchard be not completely fenced, every care should be taken to guard the plants from hares, by properly bushing them round with thorns; which I think is the most effectual and least troublesome to the least injury."

2539. Panning and mulching. Let a small basin or hollow be made round the stem of each tree, a foot or eighteen inches in diameter, and two or three inches deep, according to the extent of its roots. Fill this basin with litter dung, to the thickness of five or six inches, over which sprinkle a little earth just enough to keep it from being blown out. This both nourishes the young fibres, and keeps the ground about them moist in hot weather, if wetted freely once a-week. (Nicol's Kat. 228) To protect the roots of autumn-planted trees from the frost of the succeeding winter, and from drought in the summer, Abercrombie directs to the distances of six, eight, or ten feet, according to the thickness of the tree, to be mulched with manure, that is, has the fibres, with a thin layer of turfur in summer." Forsyth says, "if it prove dry the spring after planting, dig up some turf, and lay it round the stem of the young trees with the grassy side downwards; this will keep the ground moist, and save a deal of watering; if the trees have taken well this need not be repeated, as they will be out of danger the first year. The turf should be laid as far as the roots of the trees extend; and when it is rotted, it should be dug in, which will be of great service to them."

2540. Clothing the stems of standard-trees by an envelope of moss, or short grass, or with a litter round, with shreds of matting, is of great use the first year after planting, to keep the bark moist, and thereby aid the ascent and circulation of the sap in the alburnum. This operation should be performed after or soon after planting, and the clothing may be left on till by decay it drops off itself; or if of singular service in very late planting; or when, from unforeseen circumstances, summer planting becomes requisite.

2541. Watering. Newly planted orchards must be attended to in respect to watering, which should be repeated the oftener as the season advances, till the trees strike into the soil. If the planting is performed early in autumn, Abercrombie observes, "while the weather is yet hot and dry, a little water may be given to assist the roots to strike; but they ought not to be soaked with water, nor need watering be repeated. At planting late in spring, should the ground be dry, give a moderate watering; which repeat about once a fortnight during the hot months. Supposing the plantation to have been made in winter, should a very dry spring follow, a few waterings may be necessary until the plants strike."
ranges, glass on all sides, for main crops of grapes and peaches ($m, m, k$), and partly placed against walls ($n, n$), for more early forcing. The pine-pits and melonry ($l, k, n$), and the compost-ground ($u, u$), were within the walls, and approached by carts by a subterraneous road from the concealed part of the orchard ($s$). The hot-houses, pits, and walls were heated by steam from a central tower ($f$), two ponds ($r, r$) supplied water to a system of pipes, which distributed it over the open garden, and the hot-houses were supplied from a cistern under the glass roof of the tower ($f$): a room for eating fruit, or repose ($d$), occupied a situation which overlooked the whole. The main entrance for the master and his friends was at the southern extremity ($e$), and that for the head gardener and his operatives at the other end of the garden. ($b$)

This garden may be considered as composed for effect, as well as for use; and it may be asserted, that the central range of hot-houses, when the grapes and peaches are
in full bearing, will, to the spectator within, present a vault of fruit and foliage, such as has not hitherto been displayed in any British garden.

2544. The subject of cyder and perry orchards we consider as belonging more to agriculture than horticulture. (See Encyc. of Agriculture, part iii.)

CHAP. IV.

Of the general Cultivation and Management of a Kitchen-garden.

2545. The cultivation of a garden includes the performance of all those things that are requisite, in order to a reasonable and prolific production of the various vegetables and fruits grown therein. By the management of a garden, is to be understood the keeping it in such order, as that it may not fail in those impressions of pleasure it is calculated to afford. A kitchen-garden, as well as a garden professedly ornamental, may and ought to be agreeable to walk in, as well as profitably cultivated. A gardener may be well acquainted with the culture of individual vegetables and fruits, and yet very deficient in the general cultivation and management of his garden. The following sections relate entirely to general practices conducive to these objects, and they deserve to be carefully studied by the young gardener who aspires at any degree of eminence in his art.

SECT. I. Culture and Management of the Soil.

2546. The soil, Marshall observes, "must be first attended to, always to keep the fruit-borders in heart, and the compartments in a proper state for use, when called upon to receive either seeds or plants. Ground should never lie long without stirring; for the soil of a garden should be in a free, sweet, and rich state, by proper digging, &c. or no great things can be done, as to early, handsome, or well flavored productions. It should be free, that the roots of plants may not be impeded in the quest of food; sweet, that the food may be wholesome; and rich, that there may be no defect of nutriment.

2547. Trenching the vacant ground in a garden does good to all soils in the autumn and winter seasons, and that in proportion to its strength, being indispensably necessary for clays to separate and ameliorate the parts. The light soils may do by being only rough dug, which is a method that stronger soils will be also benefitted by. The soil would be still farther improved, by re-trenching, or rough-digging, once or twice more in the winter, if the opportunity offers, particularly if strong or stubborn. Let the ridges lie E. and W. except the ground be a slope, when they may correspond.

2548. The trenching of vacant ground, Abercrombie observes, "should be forwarded as much as possible in winter, and early in spring. By repeatedly exposing a new surface to the action of the frost, a greater quantity of the soil is ameliorated. In every case where it is intended that the ground shall lie fallow any time, it is advisable, in digging trenches, to turn up the earth roughly in ridges; forming, parallel to each trench, a single ridge of the same width, in order that the soil may be the more effectually mellowed, pulverised, and renovated by the weather. These ridges can be expeditiously levelled, for the reception of seeds and plants; which is a further improvement of the ground."

2549. To conserve the fertility of kitchen-garden soil, the mode adopted by Nicol and practised by the best Scotch gardeners, is the most scientific of any. Nicol observes, that, as kitchen-vegetables do best on what is termed new land, it is a common complaint among gardeners that their ground, by being, as it were, worn out, will not produce certain kinds of vegetables; not that it is poor and hungry, or altogether unfitted to the production of them, having formerly produced them in great abundance, but that the surface has become tired of these crops, in the same way as a field sown with the same sort of grain for two or three years in succession, ceases to produce that grain in perfection. The method which he practised with success is as follows:

2550. First, it is necessary to have a depth of soil from twenty-four to thirty-six inches; in which case it is obvious, that whatever the depth of the natural soil is deficient of, twenty-four inches must be made good by carrying in soil from fields of good quality. Then take three crops off the first surface, and then trench three spit deep, by which the bottom and top are reversed, and the middle remains in the middle. Take three crops off this surface, and then trench two spit; by which the top becomes the middle, and the middle the top. And take also three crops off this surface, and then trench three spit; whereby that which was last the middle, and now top, becomes the bottom; and that which is now the bottom, and was the surface at first, now becomes surface again, after having rested six years. Proceed in this manner alternately; the one time trenching two spit deep, and the other three; by which means the surface will always be changed, and will rest six years, and produce three.

Hence there will always be new soil in the garden for the production of wholesome vegetables; and hence also will much less manure be required, than when the soil is shallow, and the same surface constantly in crop. He adds, that he would not advise the soil to be more than three feet deep, as the surface might be buried too deep from the action of the weather, and influence of the sun. Where the soil is only so deep as to allow of trenching two spit, by trenching every third or fourth year the ground will rest half its time; and if judiciously managed, and crowded in proper rotation, wholesome vegetables may be
produced on it for many years successively. It is not intended that the whole garden should be trenched over the same season, "one half, or a third part at a time may be more advisable, and also more convenient." (And. p. 16.)

Sect. II. Manure.

2551. When manure is applied the ground is not to be glutted with dung; for, as Marshall observes, "a little at a time, well rotted, is sufficient, so that it comes often enough, as opportunity and the nature of the cropping may dictate. "It is indeed a sort of rule with gardeners, that ground should be dunged every second year; but circumstances may make more or less of it necessary, and rules should never be indiscriminately applied. If dung is pretty well reduced much less will do, and let it not be buried too deep; but if it is otherwise, lay it low, to be dug upwards another time, when it is more consumed. It is an excellent way of manuring, where the superficial soil is much exhausted, to dig slightly, and spread over rotten dung, late in autumn, in the winter, or early in spring, and so let it remain, till the ground is wanted, before it is dug in; which should, however, be slightly dug before the manure is put on, or forked in a little afterwards. This method is particularly to be recommended where crops of onions, leeks, and such superficial rooting plants are to be."

2552. Dung used in great quantities, and lying in lumps, harbors worms, grubs, and insects, and makes plants grow too rampant and rank-flavored. Carrots it rankers, and it disagrees with many things; is apt also to make the ground parch, and burn the crops sown upon it in a hot summer. On these accounts some persons have been induced to dress their gardens only with rich fresh earth; which, if they do not overcrop, will do very well, being accompanied with good tillage; which alone is of much use, and is essential to due cultivation. Vegetables are always sweeter the less dung is used, and little need be used when the natural soil is good and deep; for the earth may be so dug, that what is at the top one year may be at the bottom the next: which is a manoeuvre evidently advantageous, as a good part of the strength of the top soil washes downwards. The method just recommended, of letting dung lie on the surface for a time, is good also, as it abates the rankness of it. Lime sweetens.

2553. The periods for applying manures necessarily depends on the soil and the mode of cropping. If the original soil be poor, it may require aid from dung every year; but, in general, the compartments in which annuals and biennials are cultivated will want to be thus recruited at least once in two years, when the last autumn crops are off the ground. Beds occupied by perennials cannot sometimes receive any material accession of new earth or compost for a number of years; and therefore, when the stools are worn out, the repairs of the soil should, in proportion, be substantial, and go deep. Dung is fit to manure beds for receiving many sorts of plants, when it has lain in a heap from three to six months, and is beginning to be well rotted. But for particular purposes, it should lie from one to two years. Apply it for annuals, two or three inches thick; for perennials that are to stand long, six or eight inches thick; spreading it equally, till the bed into which it is to be dug is covered: then trench it in a moderate spade deep, that it may be within easy reach of the roots of the plants. In preparing ground for perennial stools, a portion of the dung should be deposited six inches deeper. (Abercrombie.)

2554. Manures are to be applied either as simples or compounds; but the latter method Nicol considers the most eligible. He agrees with Jethro Tull in stating, that if they have not undergone a proper fermentation, their effects are, giving a rank and disagreeable flavor to fruits and vegetables; and if an immoderate quantity be applied, of producing a considerable degree of unwholesomeness, and tainting the juices of all plants.

A mixture of stable-dung, sea-weed, lime, and vegetable mould, which has lain in a heap for three or four months, and has been two or three times turned during that period, will make an excellent manure for most kinds of garden-land. Also, cow-dung, hog-dung, and sheep-dung, mixed with soot or with wood-ashes. Pigeon-dung and vegetable mould, well mixed, will also make an excellent manure for heavy land; or even for lighter soils, provided the pigeon-dung be used sparingly. Nuts-dung and hog-dung, slightly fermented, are very fit and rich manures for light hot soils. For those of a dry, absorbent nature, none answer better, or last longer; by reason that they retain moisture for a greater length of time, and also ferment more slowly than other dungs.

Pigeon-dung, lime, soot, ashes, &c. should never be applied as simples; the quantity required being comparatively small, and the regular distribution of them difficult, without the admixture of other matters. But these should generally be applied to compost of good earth, turf, or seaweed, or of cow, or other dung of a cool nature; applying them in quantity according to the cold or the hot nature of the soil to be manured, allowing the compost a sufficient time to incorporate, and mixing it thoroughly.

Manure is a good food for almost any soil, and it may be applied to a simple, with as much propriety as any of the kinds of cattle-dung, or even of vegetable earth. The kind called shell-marl, is much to be preferred, and should be freely applied to strong lands, but more sparingly to light; the loamy kind being best adapted to light lands.

Stable-dung, if used as a simple, should not be applied in too rank a state, nor should it be much fermented. It should generally lie in a heap for four or five weeks; during which time it should be turned over once or twice. A ton of it in this state is worth three bushels that has been used in the hot-bed, and is a year old. This manure, and indeed dung of any kind, when applied as a simple, should never be carried from the heap to the ground, till it is to be digged in, as, by exposure to the air, part of its virtues evaporate, and it is the less effectual.
CROPPING.

Sea-weed should be applied instantly after mowing. If used as a simple, it is even greater than the above; as it instantly corrupts, and its juices flow downwards, and are lost. If this manure be used as a compound, the heap in which it is compounded should be more frequently turned on its account; that none of the juices may be lost, but that the other part of the compost may absorb them.

Horse-dung, and the dung of sheep, deer, and of rabbits are most eligible for cold wet soils; and all those of these in compost with straw, will be found beneficial. For such soils also, a compost of coalashes, pig- dung, and lime; or of wood-ashes, straw-ashes, fern-ashes, and stable-dung; or of deer- dung, rabbit-dung, soot, and burnt sawdust, will make a good manure.

Manures are to be applied in quantity according to their quality. Hence the dung of pigeons should be applied in much smaller proportions than that of horses, it containing a greater quantity of volatile salts; and so the ashes of vegetables containing a portion of fixed alkaline salts, being more powerful, are to be applied in still smaller quantity. So also, lime being the most powerful of the calcareous kind, should be applied, in ordinary cases, in much smaller quantity than marl.

Vegetable mould may either be used as a simple, or as a compound, and may be applied with equal propriety to all soils. None can be hurt by it in any degree, since almost every plant will grow luxuriantly in it alone, without the aid of any soil or manure whatever. It seems to be the ambrosia, and the dumphill draughts of the wectar, of vegetable life. The latter, however, if too freely indulged in, is rather of an intoxicating nature. (Kal)

2555. Where economy, rather than the flavour of culinary crops, is an object, recent dung is unquestionably to be preferred (1156), and, in fact, is so by most market-gardeners: John Willmot, an extensive market-gardener at Isleworth, bears testimony to this fact. A given weight of recent stable dung, he says, will not only go farther than the same weight of rotten dung from old hot-beds; but will serve as a manuring for the succeeding crop, which, with old dung, is not the case. (Hort. Trans. iv. 55.)

Sect. III. Cropping.

2556. A change of crops is founded on the generally acknowledged fact, that each sort of plant draws a somewhat different nourishment; so that after a full crop of one thing, one of another kind may often be immediately sown. "Nothing tends more to relieve the soil," Abercrombie observes, "than a judicious succession of crops; for plants of different constitutions not only strike to different depths, and in different directions, with their roots, but the terminal fibres or feeders of the roots appear to take up separate and peculiar constituents of the soil, and to be indebted for support to some property imparted by the earth in very different degrees. The duration of the vegetable, its short or protracted existence, is a great cause of diversity of effect as to the quantity of aliment drawn from the soil. Another mark of distinctness in constitution is the character of the root, as it may be fibrous and tender, or fibrous and woody, or bulbous, or tuberous,—extended or compact; another, the form and magnitude of the herb, and the proportion of fibrous or ligneous substance in the stem and branches. A fourth index of a separate nature is the succulence or hardness of the leaves, and the quantity of pulpy or farinaceous matter in the parts of fructification,—as the leaves may be the edible part, before the plant is matured; or the seed-vessels, as in pulse, may hold the produce for the table; or the succulent part may consist of fruit-enclosing seeds. To apply this practically:—we will suppose a strawberry-plantation requires to be renewed; and the stools seldom continue fully productive more than three or four years;—instead of introducing young strawberry-plants into the same bed, entirely eradicate the old plantation, and let it be succeeded by a crop of beans, or of some other esculent as different as may be in constitution and habit. In the same manner, let the new plantation of strawberries follow some light crop which left the ground in a good state, or which allowed it to be trenched and followed for an interval, whether it were an annual or biennial. It is a rule, from which only extraordinary circumstances can warrant a departure, never to plant a new set of perennial stools on the ground whence a plantation of the same or a similar species, having worn itself out, has just before been removed. On the contrary, crops which strike deep, and occupy the ground long, should be succeeded by plants which pierce but a little way under the surface, are drawing in the least degree, and soon come off from the short term of their vegetable life."

2557. A studied rotation is advisable, in all cases, according to Nicol; so that no crop of the same class may immediately follow another. To facilitate this measure, the kitchen-ground should be divided into a number of portions, and a journal or note-book should be kept, with a reference to their numbers. In this journal, whatever relates to their cropping, manuring, trenching, or fallowing should be recorded, for reference and guidance as to future cropping. Nicol, while practising as head gardener at Raith, Wemyss Castle, and other places, kept a regular journal of this sort; he published it in his Kitchen Gardener in 1802, and he tells us, in 1816, that it had been approved and adopted by many practical gardeners. (See the model, 2945.)

2558. By planting out currants, gooseberries, and raspberries in compartments, instead of growing them in single lines, particularly if these be properly managed, an opportunity of changing crops might further be afforded; as these should not stand longer than seven or eight years together, before the plantations are renewed.

2559. Strawberry-plantations, under proper management, should be renewed every four or five years; and thus likewise might an opportunity of changing crops be afforded.
Also, by the renewal of artichoke and asparagus plantations, which should be done every seven or eight years. In managing all the above-named articles on a large scale, new plantations should be made every year, to a certain extent, which would throw a certain proportion of ground regularly into the rotation.

2560. Esculents might be cultivated in classes, and thus a sort of rotation, though not very complete, might be produced; and the brassica tribe, the leguminous family, the tuborous or carrot-rooted kinds, the bulbous or onion kinds; and the lighter crops, as salads and herbs, might succeed each other.

2561. Close crops, as onions, leeks, carrots, &c. are conveniently and neatly cultivated in beds of from four to five feet widths, with alleys of a foot to eighteen inches between them.

2562. Resting garden-ground. Market-gardeners, Nicol observes, who are generally good managers, and must of necessity make the most of their ground, in order to maintain their families, and be able to pay high rents, have found out the utility of resting their land, and of following a regular rotation in cropping it, at least in the culture of the principal articles, and as far as the nature of the thing will admit. The best managers sow out a portion of their ground every season in grass, clover, or barley, which is used as green food for their horses and cows. Very generally the barley is sown along with the clover, merely to nurse and shade it, being cut down and not allowed to ripen. The clover is sometimes dug up after the first season, if land for market-crops be scarce, but more generally it is allowed to lie a second year. By good managers, the ground is never sown down in a hungry state. Land that has been under esculent crops for many years together, and is, perhaps, glutted with manure, may be cleansed, as it is termed, by a scouring crop of oats, wheat, or rye, which, if thought necessary, may be repeated. If trenched to its full depth afterwards, it will again be fit for the production of culinary crops in great perfection.

2563. The seasons proper for furnishing the ground with every particular vegetable should be well attended to, that each may be obtained as early as its nature will permit; and of the seeds and plants we use, care must be taken to procure the best of the kind, lest after all the trouble of cultivation, disappointment as to vegetation or quality should ensue. The principal time for sowing and planting the articles raised in the kitchen-garden falls in the spring months. It is necessary to lodge some sorts in the ground as early as January; but February, March, and April are the months in which the principal supplies from summer crops are provided for. From April till September, and even October, many sorts are sown and planted, in smaller portions, for successive crops. Particular hardy esculents are also sown or transplanted principally in autumn, for a supply as well in winter as in spring and early in summer. Other kinds are inserted occasionally as late as November and December, to stand wholly over the winter, in rising growth, for early crops and for main crops the following summer; such as peas, beans, cabbages, and cauliflower. To obtain early crops of favorite esculents which are more tender, several kinds are sown and planted in hot-beds in winter and spring.

2564. The quantity sown and planted is to be determined jointly by the demands of the family and the portion of ground that can be spared; but it should be always a rule, to sow and plant more than probably enough for the family, as more may happen to be wanted than expected, and a cross season or other accident may occasion a failure. As exact rules cannot be laid down, the exercise of a little judgment will be necessary, in order to proportion crops alike; for to have too much of one thing, and too little of another, is disagreeable and discreditable. Respect should be paid to the natural duration of crops, some going off soon, and others being lasting, and that too according to the season they are propagated in. The pea requires the greatest breadth of surface; and next to this the cabbage tribe. The spaces for asparagus, artichokes, strawberries, sea-kale, &c. are in some degree fixed from the comparative permanency of these crops. Pot and sweet herbs require the least space, and ascending from these to breadths necessary for the pea and cabbage tribe, the proportions are as various as the kinds to be grown; and these can only be acquired properly by experience, and observation of what takes place in different gardens.

2565. Seeds and plants should be adapted as much as possible to the soil and situation which best suits them; for in the same garden some difference will be found, not only as to sun and shelter, but the earth; as some will be richer, some poorer, some deeper, some shallower, and some perhaps heavier, some lighter, in due attention to which, advantage is to reaped. (Marshall.)

2566. The ordering of seeds from the seedsman is generally a matter of some difficulty to the young gardener, and Abercrombie is almost the only author who has endeavored to remove it. The information afforded by his work, entitled The Seed Estimate, will be found in the Horticultural Catalogue; where under every culinary vegetable raised from seed, will be found the quantity, either stated in weight or measure, requisite for a certain space of ground; and this space generally that which is deemed sufficient for a considerable garden.
SECTION IV. Thinning.

2567. The thinning of seedling crops, Marshall observes, "should be done in time, before the young plants have drawn one another up too much. All plants grow stronger, and ripen their juices better, when the air circulates freely round them, and the sun is not prevented from an immediate influence; an attention to which should be paid from the first appearance of plants breaking ground. In thinning close crops, as onions, carrots, turnips, &c. be sure that they are not left too near, for instead of reaping a greater produce, there would be a less. When they stand too close, they will make tall and large tops, but are prevented swelling in their roots: better to err on the wide side, for though there are fewer plants, they will be finer and better flavored."

2568. Thinning the leaves of fruit-trees. "The leaves," Abercrombie observes, "have too essential an office as organs of growth to the entire plant, to be lightly parted with; and where the climate is not deficient in heat, compared with the habitat of the plant, or the portion of the year in which its season for vegetating falls, their shade is more likely to be serviceable than detrimental, even in the last stage of fruiting. Thus, cherries, raspberries, strawberries, currants, and other species whose full term of fructification is more than comprehended in our summer, reach perfect maturity, and acquire the color proper to each, though ever so much covered with leaves: whereas for those kinds which ripen with difficulty here, because the direct rays, and most intense reflection of the sun, is scarcely equal to the heat in the shade during the full summer of their native climate,—it is proper, when the fruit has nearly attained its full size, and is naturally losing its absolute greenness, to remove some of the leaves which shade it too much. Were the leaves thinned sooner, it would prejudice the growth of the fruit; and should they even now be swept off unsparring, the growth of the year's shoots might be arrested. The leaves which cover the fruit, whether peaches, grapes, late pears, or other exotics, must be removed gradually; that is, at two or three times in the course of five or six days; otherwise the unusual full heat of the sun darting upon the fruit, would occasion the rind to crack."

2569. Nicol says, "My practice has been, as the fruit begin to color, to pick off every leaf that may over-hang them; thus very much enhancing their beauty and flavor. In late seasons, if the leaves of wall-trees hang longer than usual, they may be brushed off, in order to let in the sun and air the better to ripen the wood. This brushing, however, should be cautiously performed, never brushing much at a time. The leaves should not be forced off violently, but use a common soft broom for this purpose: but a better instrument is a hazel, or strong willow withie, or a small smooth cane. The shoots from which the leaves are to be displaced, should be gently stroked upwards, and outward; but never the reverse way, else there is danger of hurting the buds. Trees exposed to the wind seldom require this care; but sometimes equaliers may, and if so, the same course is to be pursued as above."

2570. Thinning stone-fruits. Thinning the over-abundantly set fruit on apricot, nectarine, peach, and plum trees, is a necessary duty; as many of these, in good seasons, set more than they can nourish or bring near to perfection. This thinning, however, must be cautiously performed, and by degrees. If the trees have set their fruit very thick in particular parts only, such parts should be moderately thinned out now, and the other parts not yet. But if the fruit be very quickly set all over the tree, let it be generally thinned off to half its extent at this time; deferring the final thinning till the stoning be over; that is, till the shells be quite hard, and the kernel be formed. For most trees, especially those anywise unhealthily, drop many of their fruit in the time of stoning; so that the thinning had better be performed at two or three different times; always observing to reserve the fullest, brownest, and best-formed fruit. Stone-fruits must be again looked over in June, and a few more fruit thinned off where too thick; and the final thinning must take place in July, when the stoning of stone-fruits is over, and previously to their beginning to swell off for ripening. (Nicol.)

2571. With respect to the quantity or number of fruit proper to be left on a tree, "much," according to Nicol, "must depend on its size and strength, and whether it be full grown, or be yet in training. A full-grown tree, in a healthy state, may allow a third more than one in a weak condition. And if a tree yet in training, that is, one not having filled the space allotted to it, be allowed to ripen all the fruit it may set, its extension will be much retarded in consequence. On the More-park apricot, and the larger kinds of peaches, in a healthy full-bearing state, a fruit to every foot square of the superficial content, or surface of the tree, may be taken as a good medium; that is to say, a tree covering a space fifteen feet by twelve, may be allowed to ripen about two hundred fruit. The smaller kinds of apricots and peaches, and of nectarines in general, may be allowed to produce a third part more, if in a healthy state. The flavor and better sorts of plums may be thinned in proportion, and as it would come to the fairs, the may be thinned out to from three to six inches apart, if on the shoots of last year, or so as to hang quite free of one another, if on spurs. I am aware, that many will think thinning to this extent an extraordinary measure; but I would have such be convinced of the propriety of doing so, by comparison. If they have two trees of a kind, both healthy and well loaded, let the one be thinned as above, and allow the other to produce as it has been wont; or thin it even to half the extent. It will be found, that the tree fully thinned will produce an equal, if not a greater weight of fruit, and these incomparably more beautiful, and higher in flavor. Observe, the comparison must be made the same season, and it would not be fair; as the size and flavor of the fruit might be very different, according to the goodness or badness of the weather in different years.

2572. Apples and pears should be moderately thinned, and good account would be found in the practice. This should be done when the fruit is about half grown, and when all ap-
prehenion of its dropping is over. Nothing tends more to keep fruit-trees in good health than regularly to thin their over-abundant crops, and that always before they begin to swell off for ripening; for if this be delayed till they are nearly full grown, the mischief is, in a great measure, already done, both to the tree and to the fruit left. (Nicoli.)

**Sect. V. Pruning and Training.**

2575. Pruning and training being frequently practised together, and in aid of each other, may be advantageously treated of under the same head.

2574. Pruning newly planted trees. Trees planted one year from the graft, or two from budding, must be pruned as though still in the nursery, in order to furnish them with a head. At the end of March, or the beginning of April, as the wood-buds begin to shoot, one of these courses must be taken; either shorten the shoots of the preceding summer; or head down the tree to two, three, or four eyes, taking all those shoots off. The latter course is most commonly expedient on the peach-tree, or nectarine, or apricot. If the first shoots happen to be unexceptionably placed for beginning the figure, instead of heading down the stem, cut these into two or three eyes. On wall-trees and espaliers, rub off the fore and back wood-buds.

2575. Seasons for pruning newly planted trees. On all trees during the tender stage of infancy, spring is the fittest time of pruning, even for wood, and for proceeding in the formation of a head, as successive sets of new branches are yearly obtained by shortening the last. Something may also be done in summer to promote this object. If between the end of May and the end of June, a pair of shoots have not started as desired, one on each side from a stem headed down, or from the mother branches shortened; and in lieu of such, one solitary shoot has arisen, or two, both on one side, or not equally proper to be retained, the desired end may yet be attained, and a season saved. Pinch down the solitary shoot two or three eyes: this will force out new shoots in the course of summer. In the case of two shoots, one of which is evidently unfit for beginning the head, take off the one rejected without delay, and pinch down the other to two or three eyes. Of two shoots on the same side equal in regard to strength and direction, to preserve the lower on wall-trees and dwarf is a rule to which an exception can scarcely be imagined. The summer pruning of heads progressively forming, will afterwards fall in with that of established trees.

2576. Summer pruning of trees in bearing. The buds and shoots to be preserved claim the first attention; for if the precious germs of future fruit or wood are carelessly destroyed, the work of reparation is difficult and tedious: whereas the removal of spray not of service as branches or bearers, though necessary to prevent confusion, and to strengthen the plant, is to be conducted in subservience to the vital object of fertility. For the present retain all the fruit-buds and fruit-shoots, and as many well placed wood-shoots as will afford a selection for winter pruning: but rub off all placed and superfluous wood-buds, as they can be certainly discriminated, or after waiting till appearances are no longer doubtful, pinch off the shoots from such wood-buds before they are above three inches long. In some kinds, to avoid the destruction of wood-buds, or the germs of fruit-spurs, the disbudding ought to be postponed until the wood-shoots can be distinguished from spurs, and pinched off without injuring the fruit-buds. The species which alternately produce spurs on the one-year-old shoots, are, the apple, pear, apricot, cherry, and plum. The peach and nectarine rarely emit spurs. While you avoid displacing infant spurs on plants which bear on such, be as careful to discourage the wood-buds and shoots on old spurs, for shoots from these are cumbrous and unprofitable. If any spray that wants displacing has got woody, use the knife, lest the bark of the mother branch be torn.

2577. The mode of bearing, and the duration of the bearers, is the first thing to be adverted to for regulating the proportion of new wood to be retained. Thus, in the kinds which bear on spurs, a less quantity of advancing wood is necessary for future supply, according to the time that a bearing branch continues fruitful; but as the fruit-shoots on some of these kinds are two, three, four, and even five years in coming into bearing, the difficulty of exercising a proper foresight is increased. On the sorts which bear on the shoots of last year, although a great reserve, and constant annual succession are wanted, it is more easy to suit the provision to the expected vacancy. In both classes, the leader to a stem yet under training as a wall-tree is to be carefully preserved: also a surplus number or buds to the right and left must be suffered to sprout, till it can be known whether shoots will spring at the desired places; and afterwards a selection from these for forming the tree: further, the leading shoot to each side branch should be always left, if the limits admit. Well placed shoots, between the origin and the extremity of a lateral, are to be retained in pairs, until a good leader has sprung, and is sufficiently established to be laid in; when they are to be cut away close, unless a vacancy requires their permanent cultivation. As the new laterals fit to be preserved extend, lay them close to the wall in a straight easy direction, at a convenient average distance; nailing them further onward as the extremities want support.

2578. Three revisions are included in a summer's pruning; one beginning at the end of April, another in July, and the third in September: all which have a preparatory respect to the winter pruning. Stone-fruit trees, if much wounded in summer, are apt to gum; so that if superfluous shoots have not been removed before they get woody, it is best to defer the retrenchment of these to the winter pruning. A weak tree is strengthened by reducing its spray; let it, however, be low and compact, rather than naked. To
keep a luxuriant tree full of wood tends to make it less rampant: but a crowded intracity is to be avoided; for the air stagnates in a thicket of spray and foliage, while the sun cannot penetrate it: hence the new shoots grow long-jointed, and do not ripen thoroughly; and the blossom-buds forming on the bearers for the following year will be fewer and less plump. All the shoots rising after midsummer are to be displaced, unless a vacancy cannot be furnished without reserving some of them; or unless the excessive luxuriance of a plant makes it proper to cut it as little as possible, and to let the sap expend itself in numerous channels. The spring shoots laid in are generally to be preserved at full length, as far as the limits will permit, until after the fall of the leaf; because to stop them in summer would cause them to shoot from almost every eye, and fill the wall with spray; hence, when a vacancy wants several branches to furnish it, it is a good resource to shorten a strong contiguous shoot to three or four eyes. This is the exception to the rule.

2579. Winter pruning of trees in bearing. Now a final selection is to be made from the last year’s shoots retained as candidates during the summer. On established trees which have fully ripened their shoots, and of which the young wood is not succulent, and therefore susceptible of injury from frost, there is a wide latitude of time for the capital or winter pruning, extending from the fall of the leaf to the time of the sun’s rising, or just before. To prune in autumn strengthens a plant, and will bring the blossom-buds more forward: to cut the wood late in spring, tends to check a plant, and is one of the remedies for excessive luxuriance. At the opening of spring, the blossom-buds can be certainly distinguished, which is a great guide to the judgment in many critical cases; but on the other hand, if the blossom-buds get much swollen, they are liable to be bruised or knocked off, in the various operations of untacking, cutting, and re-nailing the branches. Supposing the common course of winter pruning to be divided into three periods — autumn, the cold months of winter, and the beginning of spring — the plants to be excepted from the first two, are, uniformly the fig, when not in a forcing-house, the vine for the most part, because the autumn is seldom hot and fine sufficiently long to ripen the year’s shoots. Some except the peach and nectarine from the middle period, but not from the first; because they say, that if a severe frost happen immediately to follow the pruning, the points of the unripened shoots, and particularly the wood-bud next to the cut, are generally so much hurt, that there must be a second shortening, farther in than was intended to furnish these shoots with leaders.

2580. The number of good shoots to be retained is limited by the character of the tree, the size to which the fruit grows, and the compass to be given to the head. The branches of a wall-tree may be from five to ten inches asunder, according to its strength and the size of the fruit. Of fruit-shoots those are the best which are short-jointed, and show a competent number of blossom-buds, and on which the series of blossom-buds commences nearest to the original of the shoots, especially on that class which must have the bearers annually shortened. Spurious or disproportionately large and goaty shoots are bad alike for wood, size, and fruit; if they may be called shoots at all; and the best shoots for fruit may incline to slenderness, if not wiry and sapless; disproportionately large shoots are seldom fruitful. In choosing large supplies for wood, other things being equal, the lowest new branches on the tree, and the last year’s laterals nearest to the origin of a branch, are to be preferred, beginning of course with the middle and then the outermost; krecking them off, the short-lived tertiaries will be easily managed. Such shoots as are preserved, whether to come in immediately as bearers, or to furnish naked parts in the figure, or future supplies of wood, are to be treated according to the doctrine of bearing.

Class bearing on distinct branches. On those species which bear at the ends of the branches, or on spurrs for several years in succession, the leading shoot of a fruit-branch is always to be retained, on a double account; and the fruit-branches are not to be shortened where they do not exceed the assigned limits for the tree; because, if stopped, these would send out strong wood-shoots, where blossom-buds or fruit-spurs had otherwise been produced.

2581. Exceptions to this rule: on young trees under training, to be furnished with a head, shorten the branches until the designed figure is complete; again, though a tree be established, occasionally shorten a branch to bring out good to fill a vacancy. The surplus of the last year’s shoots, which would crowd, or disfigure, or too much weaken the tree, or occupy it without promise, are to be cut out clean to the parent branch; also cut away any old branches which appear decayed, or of which the spurrs begin to get barren; in a similar manner on the疏木 shoots stump is cut off close the naked barren stump is cut away.

2582. Class bearing on last year’s wood only. On trees which bear on the last year’s wood, there is a necessity for annually shortening alternate divisions of the branches, in order to provide a supply of new shoots for bearing the next season. We prune the longer branches of a luxuriant fruit-plant, and the shorter branches of a vigorous one. Were the shoots of medium length cut in, it would produce only the more wood; while the weak tree, unless relieved by short pruning, would not long continue to bear. Very strong shoots may be left eighteen inches long, or lose but a fourth of their length; extremely weak shoots may not be left over six inches; but five, six, or ten inches; prune shoots of medium growth to the extent which best conserves the double object of leaving as many blossom-buds as may be on the shoot, and of forcing out new wood at a well placed eye. In shortening cut at a leaf or wood-bud that is likely to yield a leading shoot. Leaf-buds are distinguished by being oblong, narrow, and de-pressed, and white being reunion and holder. If a leaf-bud at a suitable distance is found on a twin blossom-buds, so much the better. A leading shoot at the point of a bearing branch draws nourishment for the intervening fruit. The thinning of rejected shoots, and decayed or worn out bearers, is nearly as for the other class.

2583. Mixed class. There is a small anomalous class which bears frequently on spurrs of several years’ continuance as well as on annual shoots, but chiefly on the latter. Shoots of this class are to have a mixed treatment, preserving the fertile spurrs as much as may be. Having finished pruning a wall-tree, lay in the branches and shoots directly; tackling them in a neat manner to the wall or trellis. (pareremake.)

2584. Winter pruning to be revised. Revise the pruning when a sufficient time has elapsed to see it with another eye; or when the expansion of the blossoms decides the
competition between probationary fruit-shoots which have been laid in too close. In those stone-fruit trees which bear on the last year's shoot, such as the peach and most kinds of the apricot, it is particularly necessary to revise the winter pruning at the time of blossoming; because, if on any branch the blossoms are observed to have been spoiled either by gum, by blight, or spring frost, that branch is quite useless as a bearer, and unless it has made some shoots which may prove bearers the following year, is to be entirely cut away: but if the blighted branches have made well placed shoots, shorten them to these. (Abercrombie.)

2585. Methods of training. The two principal methods of training wall-trees which are followed in this country, Neill observes, are called the fan and the horizontal modes. In the former, the branches are arranged like the spokes of a fan, or like the hand opened and the fingers spread. In the other way, a principal stem is carried upright, and branches are led from it horizontally on either side. The Dutch style consists in taking a young tree with two branches, and leading these horizontally to the right and left, to the extent, perhaps, of twelve feet each way, and in then training the shoots from these perfectly upright to the top of the wall. This is now seldom practised here, excepting, perhaps, with fig-trees, or white currants. In some places, a few of the wall-trees are trained in a stellate form, the stem being led upright for about six feet, and then some branches trained downwards, others laterally, and others upwards. When walls exceed seven feet in height, the best gardeners seem to concur in giving the preference to the fan training, variously modified: in this way they find that a tree can much sooner be brought to fill its allotted space, and the loss of a branch can much more easily be supplied at any time. For lower walls, the horizontal method is preferred; and the same plan is adopted almost universally on espalier-rails. Hitt strongly recommends this mode for most sorts of wall-trees; and for pears he adopts what is called the screw stem, or training the stem in a serpentine manner, the branches going off horizontally as in the ordinary straight stem. (Edin. Encyc. art. Hort.) Nicol agrees with most experienced gardeners, in preferring fan training to all other methods; and it may be observed, that this form comes nearer to that mode recommended by Knight, as affording "evidence of a more regular distribution of the sap," than any other mode. It agrees with the excellent general principles of pruning laid down by Quintiney, who first reduced this branch of gardening to scientific principles — and to the practice of the celebrated growers of peaches at Montreuil, near Paris.

2586. Knight remarks, that when trees are, by any means, deprived of the motion which their branches naturally receive from the winds, the forms in which they are trained operate more powerfully on their permanent health and vigor than is generally imagined. "In this sentiment," says Nicol, "I perfectly agree; and I may be allowed to add, that I have been engaged in the training of fruit-trees these twenty-five years, and have trained them in a great variety of forms. Some in the Dutch style, running out two branches first, perfectly horizontal, right and left, to the extent of three or four years each way, and from these training shoots perfectly upright, at nine inches apart, to the top of the wall; some with several stems and horizontal branches; some with upright stems and horizontal branches; some with stems six feet high, with pendant, upright, and horizontal branches, so as to appear like a star; and others in the fan manner; which last, I confess, I prefer to all other methods of training wall-trees. I have altered many from the above forms to this both on walls and espaliers."

2587. Modes of training to check over vigorous growth are various; but all of them depend on depressing the shoots either throughout their whole length or operating on the young shoots only. When opportunity admits, or want of space on one side of a wall requires, it is found conducive to moderation of growth and the production of fruit to train the branches of trees over the wall and down the other side. (fig. 431.) This is found to increase the prolificacy of vigorous growing kinds, as the pear; and it also succeeds well with the apple, cherry, and vine.

2588. Modes of training to encourage the growth of shoots proceed on the opposite principle, and while over-luxuriant shoots are depressed, weak ones, which it is deemed proper to encourage, are elevated and brought nearer to the perpendicular.

2589. Pruning and training, as applied to edgings and hedges, is performed by clipping or cutting en masse, with the hedge-bill. (1328.) Hedges must be cut in autumn when the wood is ripe: sometimes it is done in summer, which is admissible, as far as respects the health of the plants, and consequent durability of the hedge when the lower ends of the shoots are nearly ripe. If this is not the case, the operation is injurious. The judicious gardener will weigh the circumstances of the case, and decide accordingly.
Sect. VI. Weeding, Stirring the Soil, Protecting, Supporting, and Shading.

2590. Eradication of weeds. The means of removal, are hoeing and weeding; and of destruction, exposing them, when hoed or pulled up, to the sun and air; or, what is in all cases better, taking them at once to the dunghill or compost-yard, to be destroyed by fermentation. These operations require to be performed almost every month in the year; but more especially in the beginning of summer, when the earth is teeming with vegetable life. Weeding in time, Marshall observes, is a material thing in culture, and the hand is generally more certain than the hoe.

2591. Stirring the ground among crops is nearly as essential as weeding, and is in some degree performed by the operation of hoeing. But the most effectual mode of stirring, and that now adopted by the best gardeners, is by the two-pronged fork or two-pronged hoe. (Figs. 86. 97.) Every crop, whether planted in rows, or sown broadcast, ought to be subjected to this operation once or oftener in the course of its progress to maturity. Small crops, where the distances between the plants are not wide, ought to be stirred by a fork of two prongs, or even one prong. A narrow hoe is the usual instrument, but this always tends to harden the ground below, and form a sort of sole, which in many soils is impervious to air or rain. Besides, the operator is generally obliged to tread on and harden the ground stirred. "Breaking the surface," Marshall remarks, "keeps the soil in health; for when it lies in a hard or bound state, enriching showers run off, and the salubrious air and solar heat cannot enter. Ground," he adds, "should be frequently stirred and raked between crops, and about the borders, to give all a fresh appearance. There is a pleasantness to the eye in new-broken earth, which gives an air of culture, and is always agreeable." This last observation is particularly meant to apply in autumn, that the garden may not become dreary too soon, and so bring on winter before its time.

2592. Earthing up ought to go hand in hand with stirring in many cases; but rarely in the case of those plants which form their bulbs above the surface, as turnips and onions. This operation supports the stems of some crops, as the bean, cabbage, &c. and encourages the fertility or improves the quality of others, as the potatoe, leek, celery, &c. In winter also it protects them from the frost, and may then be applied to the turnip as no longer in a state of growth.

2593. Protecting, supporting, and shading. These operations are too little attended to, or attempted in a slovenly manner, by many gardeners. The grand subjects of protection are fruit-trees; and we have already (2206, &c.) given an enumeration of the various modes to which recourse is had. The simplest, and perhaps the best protection for general purposes, is that of throwing a net, either an old fishing-net or one formed on purpose of woollen yarn, over the whole tree, if a standard, or placing it against it, if trained to a wall, before it begins to blossom, and letting it remain there till the fruit is set. Marshall recommends this mode, justly observing, that after much expense and trouble to preserve blossoms from inclement weather, the business is often done to no purpose, or a bad one. Nicol’s opinion is not materially different. Single plants, as the raspberry, are to be supported by sticks or rods, and rows of climbers, by rods, spray, or branches, as peas, kidneybeans, &c.

2594. Shading is but little attended to, excepting in the case of transplantation; but it is of great importance in the fruiting season to certain plants which naturally grow in shady situations, as the strawberry and raspberry; and properly applied and accompanied with watering, tends to swell these fruits and others, as the gooseberry, and heads and roots of certain vegetables in hot weather, as the cauliflower, turnip, onion, radish; and the whole vegetable, as in the case of lettuce and other salads. The advantages of shading small fruits have been pointed out by Haynes (On the Culture of the Strawberry, Raspberry, and Gooseberry, 8vo. 1812.), and are very strikingly displayed in the gardening of the south of France and Italy.

Sect. VII. Watering.

2595. Watering, Marshall observes, "is a thing of some importance in cultivation, though not so much as many make it. It is a moot point, whether more harm than good, is not on the whole done by it. In a large garden it is a Herculean labor to water every thing, and so the temptation generally prevails, either wholly to neglect it, or to do it irregularly or defectively. To water nothing is too much on the dry side; but watering too much spoils the flavor, and renders esculent less wholesome." It may be observed, that the practice of the market-gardeners near London and Paris, and many private gardeners who practise in the southern counties, is somewhat at variance with the opinion of this experienced and very judicious author. The reason may probably be, that the region of his experience, Northamptonshire, is high and moist. He adds, however, that "strawberries and cauliflowers should generally be watered in a dry season; strawberries more particularly when in bloom, in order to set the fruit; and the
cauliflowers when they show fruit, in order to swell the head: in a light soil this ought unremittingly to be done. In very dry weather seedlings, asparagus, early turnips, carrots, radishes, and small salads, will need an evening watering.” He adds, “Water to the bottom and extent of the roots, as much as may be. The wetting only the surface of the ground is of little use, and of some certain harm, as it binds and cracks the earth, and so excludes the benefit of showers, dews, air, and sun, from entering the soil, and benefiting the roots as they otherwise would do. By wetting the surface of the ground, however, in a summer’s evening, as it makes a cool atmosphere, a dew is formed, which pervades the leaves, and helps to fill their exhausted vessels.” He recommends “watering the roots of wall-trees in dry weather effectually; watering wall-trees with an engine in the evening refreshes them much, and helps to rid the trees and wall of insects and filth. Late in the summer, when the nights begin to get cold, it is time to leave off all watering, except things in pots and frames, which should have it then only in the morning. As watering is apt to make ground hidebound and unsightly, let the surface be occasionally stirred and raked, which will make future waterings enter the ground better: when the ground is hard on the top, the water runs away from its proper place, and half the labor is lost. Many things are impatient of being kept wet about the stalks, and therefore watering such plants should be generally at a little distance.”

2596. Watering over the leaves of wall-trees and espaliers is essentially necessary, because these trees by their position are deprived in a great degree of the natural showers which would fall on them, if their branches were freely diverged in the open garden.

Abercrombie, Forsyth, and Nicol strongly recommend watering the leaves of wall fruits-trees in dry weather every other day in the evening. Forsyth recommends watering infected trees with clear lime-water over the leaves, which he says soon destroys the red spider. Nicol uses water only; leaves off when the fruit approaches to maturity; and after it is gathered, recommences.

2597. Substitutes for watering can only be found in contrivances to lessen evaporation from the soil. Mulching is much used for this purpose in all the departments of the gardens of Italy and Spain. Even the Paris nurserymen cover the spaces between their lines of young trees with litter or leaves, as do the orange propagators at Nervi and the market-gardeners at Rome and Naples. In this country similar practices are sometimes tried. Malher, at Arundel Castle, during one very hot and dry summer, “sowed his seeds in drills, and covered the intervals between the drills with tiles, letting the edges of the tiles approach within an inch of the drills, and pressing them close into the earth. The tiles effectually preserved the roots from the scorching rays of the sun, and by preventing the evaporation of the moisture under them, afforded support as well as protection” (Hort. Trans. vol. iv. p. 51.)

Sect. VIII. Vermin, Insects, Diseases, and Accidents.

2598. Such vermin as moles, mice, and birds are to be caught by some of the traps or snares before described. (1473. to 1486.) After all the various devices that have been suggested and practised for keeping under the grub, caterpillar, and snail, the most certain is gathering them by hand at their first appearance every season. The grub, wire-worm, and maggot must be sought for by removing the earth from the roots of the plants where it is in action. The caterpillar gathered from the leaves beginning early in the season. The snail picked from the leaves or stalks of plants; or, in the case of new-sown crops, by strewing the ground with cabbage-leaves, or decaying leaves or haulm of any sort, (the process of decay inducing a degree of sweetness in the vegetable,) the snails will attach themselves to their under surface in the night, and may be picked off in the morning. Where the earth-worm is too abundant, they may be gathered in digging; or their casts removed, and the ground watered with clear lime-water. Ear-wigs, wood-lice, and similar insects, may be caught in hollow stalks of vegetables, or in the beetle-trap. Wasps are best destroyed by suffocating them in their nests; when this cannot be done, recourse must be had to bottles of honied water, or other common modes. Watering is an effectual mode of destroying the red spider. Fumigation is generally resorted to in the case of the aphis and thrips; but in the open garden, watering and rubbing, or brushing them off, will effect their destruction.

2599. Diseases in the vegetable kingdom are rather to be prevented than cured. A good soil on a dry sub-soil is the grand foundation of health, both in trees and herbaceous plants; and, on the supposition of proper culture, the judicious use of the knife to thin out superfluous, diseased, or injured branches, shoots, or leaves, and of the scraper, to remove mosses and rough bark already cracked and separating, are all that can be done to be depended on. Variousunctions, oils, washes, compositions, and plasters, have been tried and recommended for curing the canker, mildew, blight, blotches, barrenness, gum, &c.; but few or none of them can be depended on. For the mildew, strewing with powdered sulphur is considered a specific; for the canker, &c., the most effectual mode of procedure is to correct the faults of the sub-soil and soil, renewing the latter entirely, if necessary; to cut out as far as practicable the diseased or wounded part; and in the case
of barrenness, to cut in or shorten even the healthy wood. Wherever amputation takes place, the wound will heal, if the air is excluded by prepared clay or any adhesive mixture, provided always, that the principle of life exists in tolerable vigor in the tree. Everything, indeed, in plants as in animals, depends on the vis medicatrix naturæ.

Sect. IX. Gathering and Preserving Vegetables and Fruits, and sending them to a Distance.

2600. Gathering should commence as early and continue as late as possible with all kitchen-crops. At the same time, no vegetable ought to be gathered till it has attained the requisite degree of maturity, nor offered for use when it has begun to decay. What this degree is, often depends on the particular tastes of families, or their domestics: thus cabbages are most esteemed in Edinburgh when fully headed and blanched; while, in London, they are preferred open and green, &c. Equal differences in taste as to peas, celery, lettuce, and indeed most other kitchen-crops, might be noticed. The operations of gathering kitchen-crops are either cutting off the part desired, breaking or pulling it off, as in the case of peas, beans, &c. or pulling or rooting up, as in the case of onions, turnips, potatoes, &c. Each of these operations ought to be performed with due regard to the plant, where that is to remain, as in the case of the pea; and to the adjoining plants of the same sort, as in the case of pulling turnips, onions, &c. As soon as any plant has furnished its crops or produce, the root and other remains ought to be immediately removed to the dung or compost heap. (See 177.)

2601. Gathering fruits. This operation in the case of the small fruits, as the gooseberry, strawberry, &c. is generally performed by the under-gardeners; but wall and espalier fruit ought to be gathered by the head gardener. Where the utmost delicacy is desired, the berry-gatherer (fig. 149.) ought to be adopted for the small fruits, and also for plums, apples, and other fruits on espaliers. For the finer fruits, as the peach, nectarine, &c. the peach-gatherer (fig. 148.) lined with velvet, ought always to be adopted.

2602. Preserving esculents. The ice-house, as we have repeatedly observed, is found particularly useful for preserving esculent roots, and likewise celery during winter. "Where parsnips and beet-roots are left in the ground over winter," Neill observes, "they must be lifted at the approach of spring, as they become tough and woody wherever there is a tendency to form a flower-stalk. These roots may, therefore, at this season, be placed in the ice-house, and preserved there for a considerable time in excellent order. In the summer season, during hot weather, various kinds of vegetables, as peas, kidneybeans, cucumbers, &c. can be kept fresh in it for several days; fruits gathered in the morning, which is the most proper time, may be here kept cool, and with all their freshness and flavor, until required for the dessert in the afternoon." (Supp. to Encyc. Brit. art. Hort.)

2603. Packing fruit and vegetables to be sent to a distance frequently forms a part of the gardener's duty. Fruits of the most delicate sorts, it is well known, are sent from Spain and Italy to England, packed in jars with sawdust from woods not resinous or otherwise ill tasted. One large bunch of grapes is suspended from a twig or pin laid across the mouth of the jar, so as it may not touch either the bottom or sides; sawdust or bran is then strewn in, and when full, the jar is well shaken to cause it to settle: more is then added, till it is quite full, when the supporting twig is taken away, and the earthen cover of the jar closely fitted and sealed, generally with fine stucco. In this way grapes may be sent from the most remote parts of Scotland or Ireland to the metropolis. When the distance is less, they may be sent enveloped in fine paper, and packed in moss. For extraordinary large bunches of grapes, the mode adopted by the Jewish spies (Numbers xiii.), and afterwards by Speedy, may be followed; that of carrying it suspended on a pole or staff resting on men's shoulders. The simplest mode for short distances is to wrap each bunch in fine soft paper, and lay them on a bed of moss in a broad flat basket with a proper cover.

2604. The more common fruits, cherries, and plums may be packed in thin layers, with paper and moss between each. Peaches, apricots, and the finer plums, may each be wrapped separately in vine or other leaves, or fine paper, and packed in abundance of cotton, flax, fine moss, or dried short grass. Moss, it will be recollected, is apt to communicate its flavor to fine fruits, and so is short grass, if not thoroughly dried and sweetened. Cotton best preserves the bloom on peaches and plums.

2605. Common culinary vegetables are seldom sent to a great distance. The great art is to preserve them fresh, for which purpose they ought to be laid loose in a close box, in the manner of botanic specimens; or closely packed in hampers, so as to exclude the air. The brassica and lettuce tribes, if pulled up by the roots, and as it were, replanted in a box of sand with a wicker-work cover, may be sent a journey of two or three weeks without injury, as practised in Russia. Celery, turnips, &c. may be packed in sand; potatoes and other roots, loose. Legumes and other summer crops generally in moss.

Sect. X. Miscellaneous Operations of Culture and Management.

2606. The miscellaneous operations and duties of the gardener are numerous, and in the foregoing general view of kitchen-garden culture many particulars are necessarily omitted. Among these may be mentioned propagation of various kinds for the renewal of crops, mulching perennials, blanching leaves and stalks, rolling walks, preparing
composts, regrrafting trees to introduce better sorts, or a variety of sorts on one tree, performing operations on their roots or stems to render them more fruitful, &c. These and other practices described in Part II. Book IV. of this work must be applied according to the judgment of the practitioner.

2607. A garden may be managed so as to produce good crops, and yet not so as to be agreeable to the eye. In general it may be observed, that the English gardeners excel in the former, and the Scotch in the latter part of practice. The Dutch and Flemish seem, in some degree to combine both, and this ought to be attempted, and persevered in till perfection is attained, by every British gardener.

2608. The first requisite to good management is a proper establishment of laborers, and resources, as to manure, seeds, repairs, &c. adequate to the extent and character of the garden. The next thing necessary is the entire independence of the gardener, as far as respects his province. The constant irksome interference of masters and mistresses, stewards, or others, is justly complained of by every gardener who understands his business. Where the proprietor is as it were head gardener, in that case he ought to make use of mere workmen, or of such gardeners as are not over-ambitious in their profession. In general it may be observed, that gardens so managed are ill managed, and often not well cultivated.

2609. The next requisite is a taste for order and neatness. This taste is generally acquired in youth from the instruction or imitation of parents or masters; but it may be greatly increased in grown-up persons, when they perceive its advantages, and in head gardeners, when a demand for it is created by their employers.

2610. Industry and steadiness are perhaps in no kind of life more necessary than in that of a gardener. Whole crops may be easily ruined by a day's neglect; and not only whole crops, as in the case of neglecting cucumber-frames, for example, but the whole produce of a year, or of several years, as in the case of neglecting a peach-house for one hot day.

2611. Unremitted attention and application. Unless a man is endowed with, and has well cultivated the faculty of attention, he can never excel in any thing. Without an ever-active attention, a gardener, will not see what is out of order, or unsightly in his garden, and of course will not think of correcting it. Many people are so deficient in this respect, that their knowledge is entirely confined to the few objects with which their mode of procuring a living obliges them to be conversant. Something more than is wanting in a gardener who would be master of his business; and it must be confessed, to the honor of many gardeners, that they excel in point of general observation and knowledge.

2612. The management of a garden. Marshall observes, consists in attention and application; the first should be of that wary and provident kind, as not only to do well in the present, but for the future; and the application should be of so diligent a nature, as "Never to defer that till to-morrow which may be done today."

2613. A private orchard is, sometimes, treated entirely as a kitchen-garden, in which case the foregoing chapter contains the general outline of management. Vegetables and small fruits, however, are seldom well flavored when grown under the shade and drip of trees, and, therefore, orchards are commonly either but slightly cropped, or laid down in pasture, after the trees are a few years established.

Sect. I. General Culture.

2614. Stirring the soil. "Many orchards would bear much better," Marshall observes, "if the ground were, before winter, dug over every second or third year, and dressed, by digging in some rotten dung, or sprinkling over the whole soot and pigeons' dung, or that of any other poultry; this will wash in by rains and snows, and do much good. Or, if an orchard were ploughed, or rough dug, every year, immediately after the fall of the leaf, without manuring, it would be very beneficial."

2615. The taking of light, green crops near and among fruit-trees, according to Abercrombie, tends to keep the ground more effectually stirred and recruited, than if periodical diggings or hoeings were prescribed merely for the sake of the trees, because labor, for which the recompense is not direct, is constantly liable to be neglected. Nevertheless circumspection must be exercised, neither to dig too near, nor too deep among garden-trees, lest the roots should be loosened or injured. Digging the ground, Forsyth observes, provided it be not done so deep as to hurt the roots, by admitting the sun and rain to mellow the ground, will keep the trees in a healthy flourishing state. When the surface of the ground is wet, and has a little descent, it may be formed into a kind of ridges, by making a furrow, from one to two feet deep, between every two rows, sloping the ground regularly on each side, from a reasonable distance to the bottom of the furrow. These hollows will carry off the water, and render the surface dry and healthy. If pasture, the turf may be first pared off, and afterwards relaid when the furrow is made. (Forsyth on Fr. Trees, p. 305.)

Nicot directs the whole ground of an orchard to be dug in the autumn, and laid up in a rough state for the winter, giving it as much surface as possible, in order that the weather may fully act upon and mellow the soil; thus following it as far as the case will admit. Observe to dig carefully near to the trees, and so as not to hurt their roots and fibres. If the soil be shallow, and if these lie near the surface, it would be advisable to dig with a fork instead of the spade. (Kat. p. 262.)
2616. Manuring. The natural defects of the soil, the habits of fruit-trees, and the preference of a species for a particular soil or manure, are to be considered. The hotter dungs are not liked by fruit-trees; and those of the horse and the sheep, if not wanted where they would be beneficial alone, should be mixed with twice as much of the cooler dungs, and three times as much fresh earth or road-drift; or with twice the bulk of earthly matter, if the cooler dungs are not to be obtained. The residuum of neats' dung, properly reduced by keeping, is a good simple manure for most fruit-trees, and excellent in a compost; but where the soil is naturally cold, a little ashes of coals, wood, straw, or burnt turf, or a minute proportion of soot, ought to be incorporated with it. Hog-dung is accounted to have a peculiar virtue in invigorating weak trees. Rotted turf, or any vegetable refuse, is a general manure, excellent for all soils not already too rich. One of the best correctives of too rich a soil is drift sand. For an exhausted soil, where a fruit-tree that has been an old profitable occupant is wished to be continued, a dressing of animal matter is a powerful restorative; such as hog's or bullock's blood, offal from the slaughter-house, refuse of skins and leather, decomposed carrion: also urine diluted with water. The drainings of dung laid on as mulch are highly serviceable. In a soil which does not effervesc with acids, a little lime, dug in a spit deep, is beneficial to fruit-trees. (Abercrombie.)

Forsyth says, "Orchards ought to be dugged once in two or three years." Marshall allows of some rotten dung being dug in, or of sprinkling the whole over with soot and pigeon's dung; he adds, "it is not advisable to give trees much dung; a little lime, only surface-dung, is good."

2617. Cropping. Marshall, Abercrombie, and Forsyth allow of moderate cropping among standard fruit-trees; but the following observations of Nicol are the most definite on the subject: —

**It is proper to crop the ground among newly planted orchard-trees for a few years, in order to defray the expenses of hoeing and cultivating. It is thus important that the temporary plants are removed, and the whole be sown down in grass. But it is by no means advisable to carry the system of cropping with vegetables to such an excess as is frequently done. If the bare expense of cultivating the ground, and the rent, be paid by such cropping, it should be considered enough. As the trees begin to produce fruit, begin also to relinquish cropping. When by their productions they defray all expenses, crop no longer. I consider these as being wholesome rules, both for the trees and their owners.**

**Rule.** 4 Crop to within two feet of the trees the first year; a yard the second; four feet the third; and so on until finally relinquished; which of course would be against the eighth year. Provided the trees were planted at thirty or forty feet apart with early bearing sorts between. By this time, if the kinds have been well chosen, the temporary trees will be in full bearing, and will forthwith defray every necessary expense while they remain, or until the principal trees come into a bearing state, and it become necessary to remove them; after which, the ground should be sown down in grass. But until then, the ground should be properly cultivated, though not cropped close to the trees; and a moderate quantity of manure should be digged in every second or third season.** (Kal. 292.)

SECT. II. Pruning Orchard-trees.

2618. In pruning a newly planted orchard or standard tree, the first object is the formation of a head. According to Abercrombie, this ought in most kinds to be "circular, compact, and proportioned to the strength of the stem, with the branches well distributed, and sufficiently open in the centre to admit the free circulation of air."

**In the first spring** "after a young standard has been planted, examine the primary branches, to see whether they will be sufficient, with the secondary laterals to be forced out by shortening, to form a good head. The primary branches should be so placed as to balance each other, and be equally distributed round the tree. Thus, three in a triangle; four at right angles; five, six, and seven branches, when of pretty equal distances, might be retained: but it is seldom that more than four well placed offer, which is a good number. These first branches, if there be no secondary laterals, or none well placed, should be shortened down to two or four eyes each; or reduce a strong shoot to one third of its length, and a weak shoot to two thirds. The second spring, again revise the branches and secondary shoots, and reserve only so many as are vigorous and well distributed. Afterwards leave the head to form of itself, cutting out superfluous and ill placed shoots, and shortening for the production of new laterals only to fill a vacancy. Luxuriant limbs, which are likely to be disproportionally large, should be rejected as weakly shoots. In the third or fourth year after planting a maiden tree, the foundation of a good head having been obtained by judicious shortening, and the plant sufficiently strengthened, it will become proper to let the head take its check from the proper check of the soil, as is obtainable. To this end, the lower branches should not be shortened at all, and the upright leaders very little. But where two shoots cross, let the worst be cut out. Moderate-sized and slender shoots are more fruitful than strong luxuriant wood."

2619. The object of pruning young standard-trees, Nicol observes, "is to form a proper head. Generally speaking, the shoots may be pruned in proportion to their lengths, cutting clean away such as cross one another, and fanning the tree out towards the extremities on all sides; thereby keeping it equally poised, and fit to resist the effects of high winds. When it is wished to throw a young tree into a bearing state, which should not be thought of, however, sooner than the third or fourth year after planting, the leading branches should be very little shortened, and the lower or side branches not at all; nor should the knife be used, unless to cut out such shoots as cross one another, as above hinted."

2620. Pruning bearing trees. "After an orchard-tree is come into bearing," Abercrombie observes, "continue at the time of winter pruning, either every year, or every two, three, or four years, as an occasion is perceived, to cut out unproductive K k
wood, crowded spray, and decayed parts. Also reduce long and outrunning ramblers, and low stragglers, cutting them to some good lateral that grows within limits. Where fruit-spurs are too numerous, then cut the strongest and most unsightly. Also keep the tree pretty open in the middle. If it be necessary to take off large branches from aged trees, use a chisel or saw, and afterwards smooth the wound with a paring-knife. In case old wood is to be cut down to young shoots springing below, to make the separation in summer will be of more advantage to those young shoots, though it is not a common practice, on account of the liability of many stone-fruit bearers to exude gum, when a large branch is lopped in the growing season. Observe to keep the stem clear from all lateral shoots, and eradicate all suckers from the root."

2621. In pruning aged trees, that have run into a confusion of shoots and branches, and whose spurs have become clustered and crowded, the saw and the knife may be exercised with freedom; observing to cut clean away all useless spray, rotten stumps, and the like excrescences. Thin out the spurs to a moderate consistency, so as to let the air circulate freely among the leaves and fruit in the summer season, and to admit the rays of the sun, so as to give the fruit color and flavor.

Marshall strongly recommends "thinning the branches of orchard-trees for the same objects," adding, "that it is in general much neglected." He recommends "a little pruning of standards every year," and a general one (rather free) every three or four years, to cut out what is decayed, and some of the older wood, where a successional supply of young may be obtained to succeed, as the best way to keep the trees in vigor, and to induce the trees that are on old wood gets small and austere." The same author judiciously remarks, that trees with heavy fruit, as the apple and pear, should have, if possible, their branches rather upright; but that light-fruit trees, such as the cherry, will admit of drooping branches.

2622. The season for pruning orchards is generally winter or early in spring—not later than February, according to Abercrombie and Nicol. Quintiney says, "A weak tree ought to be pruned directly at the fall of the leaf." And Abercrombie, "To prune in autumn strengthens a plant, and will bring the blossom-buds more forward; to cut the wood late in spring tends to check a plant, and is one of the remedies for excessive luxuriance."

2623. Treatment of deformed or diseased trees. Where a tree is stunted, or the head ill shaped, from being originally badly pruned, or barren from having overborne itself, or from constitutional weakness, the most expeditious plan is to head down the plant within three, four, or five eyes (or inches, if an old tree) of the top of the stem, in order to furnish it with a new head. The recovery of a languishing tree, if not too old, will be further promoted by taking it up at the same time, and pruning the roots; for as, on the one hand, the depriving too luxuriant a tree of part even of its sound healthy roots will moderate its vigor; so, on the other, to relieve a stunted or sickly tree of cankered or decayed roots, to prune the extremities of sound roots, and especially to shorten the dangling tap-roots of a plant, affected by a bad sub-soil, is in connection with heading down or very short pruning, and the renovation of the soil, and draining, if necessary, of the sub-soil, the most availing remedy that can be tried. (Abercrombie.)

2624. A tree often becomes stunted from an accumulation of moss, which affects the functions of the bark, and renders the tree unfruitful. This evil is to be removed by scraping the stem and branches of old trees with the scraper; and on young trees a hard brush will effect the purpose. Abercrombie and Nicol agree in recommending the finishing of this operation by washing with soap-suds, or a medicated wash of some of the different sorts for destroying the eggs of insects. In our opinion lime-water, or even water alone, is better than any of these applications.

2625. Wherever the bark is decayed or cracked, Abercrombie and Forsyth direct its removal. Lyon, of Edinburgh, has lately carried this practice to so great a length as even to recommend the removal of a part of the bark on young trees. Practical men, in general, however, confine the operation to the cracked bark which nature seems to attempt throwing off; and the effect, in rendering the trees more fruitful and luxuriant, is acknowledged by Neil in his Account of Scottish Gardening and Orchards, and by different writers in the London and Edinburgh Horticultural Transactions.

2626. The other diseases to which orchard-trees are subject, are chiefly the canker, gum, mildew, and blight, which, as we have already observed, are rather to be prevented by such culture as will induce a healthy state, than to be remedied by topical applications. Too much lime, Sir H. Davy thinks, may bring on the canker, and if so, the replacing a part of such soil with alluvial or vegetable earth, would be of service. The gum, it is said, may be constitutional, arising from offensive matter in the soil; or local, arising from external injury. In the former case, improve the soil; in the latter, apply the knife. The mildew, it is observed by Knight and by Abercrombie, "may be easily subdued at its first appearance, by scattering flour of sulphur upon the infected parts." As this disease is now generally considered the growth of parasitical fungi, the above remedy is likely to succeed. For the blight and caterpillars, Forsyth recommends burning of rotten wood, weeds, potato haulm, wet straw, &c. on the windward side of the trees when they are in blossom. He also recommends washing the stems and branches of all orchard-trees with a mixture of "fresh cow-dung with urine and soap-suds, as a white-washer would wash the ceiling or walls of a room." The promised advantages are, destruction of insects, and "fine bark;" he adds, "when you see it necessary take all the outer bark off."
Sect. III. Of gathering and storing Orchard-fruits.

2627. The gathering of orchard-fruits, and especially apples, from standards, should be performed in such a manner as not to damage the branches, or break off the spurs. Too frequently the fruit is allowed to drop, or they are beat and bruised by shaking the tree, and using long poles, &c. Nicol directs that "they should never be allowed to drop of themselves, nor should they be shaken down, but should be pulled by the hand or apple-gatherer. (1847.) This may be thought too troublesome a method; but every body knows that bruised fruit will not keep, nor will it bring a full price. The expense of gathering, therefore, may be more than defrayed, if carefully done, by saving the fruit from blemish.” (Kal. 257.)

Forsyth says, “As apples shaken or beaten down with a pole never keep in winter, they ought all to be hand-picked by a person standing on steps made on purpose. The step-ladder should be light, in two pieces, to disengage the back at pleasure, by drawing the bolt; and they should have a broad step at top for a man to stand on, and to place a basket by his feet. In the larger baskets or hampers, in which the fruit is to be used to be wheeled away, lay some short grass mowings, perfectly dry (which ought to be provided in summer, and kept dry), to prevent the fruit from being bruised.”

2628. In respect to the time of gathering, Nicol recommends “that pears and apples should not be pulled till their seeds be of a dark brown, or blackish color.” The criterion of ripeness, adopted by Forsyth, is their beginning to fall from the tree. He says, “Observe attentively when the apples and pears are ripe; and do not pick them always at the same regular time of the year, as is the practice with many. A dry season will forward the ripening of fruit, and a wet one retard it; so that there will sometimes be a month or five weeks difference in the proper time of gathering. The method that I have practised is, to observe when the fruit begins to fall (I do not mean what we call windfalls, or the falling of such as are infested with the caterpillar, &c., but sound fruit); I then put my hand under it; and if it comes off without any force being used, I take it for granted that the fruit is perfectly ripe; unless the tree be sickly, which is easily known by the leaves or fruit being shrivelled. If the foregoing observations are attended to, the fruit will keep well, and be plump; and not shrivelled, as is the case with all fruit that is gathered before it is ripe.”

Marshall says, “Gather pears of the summer sorts, rather before they are ripe, as when thoroughly so they eat mealy, if kept above a day or two; even when gathered as they ought to be, in a week or less they will begin to go at the core. They are seldom nor, however, the pears not ripe at the time of gathering, though they will keep longer than those of the summer. Winter pears, on the contrary, should hang as long on the trees as they may, as to escape frost, which would make them flat in flavor, and not keep well. Generally they may hang to the middle of October on full standards, a week longer on dwarfs, and to the end of the month on walls; but yet not after they are ripe. The art of gathering is to give them a lift, so as to press away the stalk, and if ripe they readily part from the tree. Those that will not come off easy, should hang a little longer; for when they come hardly off, they will not be so fit to store, and the violence done at the footstalk may injure the bud there formed for the next year's fruit. Let pears be quite dry when pulled, and in handling avoid pinching the fruit, or in any way bruising it, as those which are hurt not only decay themselves, but presently spread infection to those near them: when suspected to be bruised, let them be carefully kept from others, and used first: as gathered lay them gently in shallow baskets.” — "The Southern pear," Forsyth observes, "keeps best on the tree, as if gathered, it rots almost immediately.”

2629. With regard to keeping of orchard-fruits, the old practice, and that recommended by Marshall and Forsyth, commences with sweating. Nicol, and most modern gardeners, omit this process, and spread the fruit thinly on shelves, or the floor of the fruit-room. As to the keeping of apples, Marshall observes, "those which continue long for use should be suffered to hang late, even to November, if the frost will permit, for they must be well ripened, or they will shrink. Lay them in heaps till they have sweated a few days, when they must be wiped dry. Let them then lie singly, or at least thinly, for about a fortnight, and be again wiped, and immediately packed in boxes and hampers, lined with double or treble sheets of paper. Place them gently in, and cover them close, so as to keep air out as much as possible. Preserve them from frost through the winter. Never use hay for the purpose. Some of the choicest table sorts of apples may be treated as directed for the best pears.”

2630. Sweating and storing winter pears. Winter pears, according to Marshall, "should be laid in a dry airy room, at first thinly for a few days, and then put them in heaps to sweat; in order to which, a blanket thrown over them will help. The fermentation must be watched, and when it seems to have passed the height of sweating, wipe the fruit quite dry gently with fine flannel, or clean soft linen, and store them carefully. The storing is thus: those to be used first, lay by singly on shelves, or on the floor, in a dry southern room, on clean dry moss, or sweet dry straw, so as not to touch one another. Some, or all the rest, having first lain a fortnight singly, and then nicely culled, are to be spread on shelves, or on a dry floor. But the most superior way is, to pack in large earthen, or China or stone jars, with very dry long moss at the bottom, sides, and also between them, if it might be. Press a good coat of moss on the top, and then stop the mouth close with cork, or otherwise, which should be rosined round with about a
twentieth part of bees' wax in it. As the object is effectually to keep out air (the cause of putrefaction), the jars, if earthen, may be set on dry sand, which put also between, round, and over them, to a foot thick on the top. In all close storing, observe, there should be no doubt of the soundness of the fruit. Guard, in time, from frost those that lie open. Jars of fruit must be soon used after unsealing.”

2631. Sweating and storing apples and pears as practised by Forsyth. “When the fruit is carried to the fruit-room, lay some of the dry short grass on the floor, in the area of the room; then take the fruit gently out of the baskets, and lay it in heaps on the top of the grass, keeping each sort in a separate heap; the heaps may be from two to three feet high, or according to the quantity of fruit that you have. When the heaps are completed, cover the tops at least two inches thick with short grass, in order to sweat them. Let them lie a fortnight, then open the heaps and turn them over, wiping each apple or pear with a dry woollen cloth, which should be frequently dried during the process, observing now to lay in the middle the fruit which before was at the top. Let the heaps now remain eight or ten days, covered as before; by that time, they will have thrown out the watery crudities which they may have imbibed during a wet season; then uncover the heaps, and wipe the fruit carefully one by one, as before, picking out every one that is injured, or has the least spot, as unfit for keeping. During the time that the fruit is sweating, the windows should be left open, except in wet and foggy weather, to admit the air to carry off the moisture which perspires from the fruit. The perspiration will sometimes be so great, that, on putting your hand into the heap, it will come out as wet as if it had been dipped into a pail of water: when in this state it will be necessary to turn and wipe the fruit.”

2632. In laying up fruit, the common practice has been, to lay it on clean wheat-straw; but I find, by experience, that, when any of the fruit begins to decay, if it be not immediately picked out, the straw, by imbibing the moisture from the decayed fruit, will become tainted, and communicate a disagreeable taste to the sound fruit. “The fruit on shelves,” he adds, “should be turned two or three times during the winter; as delicate and tender fruit, by lying long without turning, is apt to rot on the underside, even if perfectly sound when laid up. Be particularly careful, however, to pick out all the damaged fruit. When the fruit is laid in, put the earliest sorts on the lower shelves, or in the lower drawers, according to their time of coming in, beginning with the nonusuch, golden rennet, and jenneting apples, and bergamot and beurre pears; thus, by proper management, you may have a constant succession of fruit from one season to the other. Those who keep their fruit in storehouses, for the supply of the London and other markets, as well as those who have not proper fruit-rooms, may keep their apples and pears in baskets or hamper; putting some soft paper in the bottoms and round the edges of the baskets, &c., to keep the fruit from being bruised; then put in a layer of fruit, over that another layer of paper; and so on, a layer of fruit and of paper alternately, till the basket or hamper be full: cover the tops with paper three or four times double, to exclude the air and frost as much as possible. Every different sort of fruit should be packed separately; and it will be proper to fix a label to each basket or hamper, with the name of the fruit that it contains, and the time of its being fit for use.”

2633. But the best way of keeping fruit, is to pack it in glazed earthen jars. “The pears or apples must be separately wrapped up in soft paper; then put a little well-dried bran in the bottom of the jar, and over the bran a layer of fruit; then a little more bran to fill up the interstices between the fruit, and to cover it; and so on, a layer of fruit and bran alternately, till the jar be full, then shaken at the gallery, which will make the fruit and bran sink a little; fill up the vacancy at top with more bran, and lay some paper over it, covering the top with a piece of bladder to exclude the air; then put on the top or cover of the jar, observing that it fits as closely as possible. These jars should be kept in a room where you can have a fire in wet or damp weather.”

2634. Nicol’s opinion as to the sweating of fruits is thus given: “I consider it an error to sweat apples, as it is termed, previous to storing them, either in the common way, with straw or hay, or as recommended by Forsyth, by the use of short grass. The fruit ever after retains a bad flavor. It should never be laid in heaps at all; but if quite dry when gathered, should be immediately carried to the fruit-room, and be laid, if not singly, at least thin on the shelves; the room being properly fitted up with shallow shelves on purpose, being well aired, and having a stove in it, that damp may be dried off when necessary.” He adds, “If the finer fruits are placed on any thing else than a clean shelf, it should be on fine paper. Brown paper gives them a flavor of pitch. The finer large kinds of pears should not be allowed even to touch one another, but should be laid quite single and distinct. Apples, and all pears, should be laid thin; never tier above tier. Free air should be admitted to the fruit-room always in good weather, for several hours every day; and in damp weather a fire should be kept in. Be careful at all times to exclude the frost from the fruit, and occasionally to turn it when very mellow.”

2635. Gathering and storing nuts. Walnuts are generally beat off the tree with poles; but it does not appear that any harm would result to the fruit from leaving them to drop, or be shaken off by winds, or in part shaking them off. Sweating may be applicable to them, in order to the more ready separation of the outer or soft skin from the hard shell. This effected, they are to be spread thin till quite dry, when they may be preserved in bins, or boxes, or heaps.

2636. Walnuts for keeping, Forsyth observes, “should be suffered to drop of themselves, and afterwards laid in an open airy place till they are thoroughly dried; then pack them in jars, boxes or casks, with fine clean sand, that has been well dried in the sun, in an oven, or before the fire, in layers of sand and walnuts alternately; set them in a dry place, but not where it is too hot. In this manner, I have kept
them good till the latter end of April. Before you send them to table, wipe the sand clean off; and, if you find that they have become shrivelled, steep them in milk and water for six or eight hours before they are used; this will make them plump and fine, and cause them to peel easily. **2837. The chestnuts should be treated like the walnut, after the husk is removed, which, in the chestnut, opens in the form of a small nut. Knight (Hor. Jr. 1. p. 247.) preserves chestnuts and walnuts during the whole winter, by covering them with earth as cottagers do potatoes.**

2838. _Fiberts_ may always be gathered by hand, and should afterwards be treated as recommended for walnuts. Forsyth recommends packing nuts, intended for keeping, in jars or boxes of dry sand.

2639. Other fruits. The _barberry and cornel_, or _dog-wood berry_, are used immediately, when gathered, as preserves. The medlar is not good till rotten ripe. It is generally gathered in the beginning of November, and placed between two layers of straw, to forward its maturation. " Others," Marshall observes, "put medlars in a box on a three-inch layer of fresh bran, moistened well with soft warm water; then stew a layer of straw between them, and cover with fruit two inches thick; which moisten also, but not so wet as before." In a week or ten days after this operation, they will be fit for use. Quinces are gathered in November, when they are generally ripe. After sweating in a heap for a few days, they are to be wiped dry, and placed on the fruit-shelf at some distance from each other. The service, or sorb apple, never ripens on the tree in England. Where grown, it is gathered late in autumn, in a very austere state, and laid on wheat-straw to decay. It thus becomes eatable in a month.

**Sect. IV. Of packing Orchard and other Fruits for Carriage.**

2640. In packing fruit to be sent to a considerable distance, great care is requisite. It should not, Forsyth observes, be packed in baskets, as they are liable to be bruised among heavy luggage, and the fruit, of course, will be injured. I would, therefore, recommend boxes made of strong deal, of different sizes, according to the quantity of fruit to be packed. The following are the dimensions of the boxes in which we send fruit by the coach to Windsor and Weymouth, for the use of his Majesty and the Royal Family; viz.: The larger box is two feet long, fourteen inches broad, and the same in depth. The smaller box is one foot nine inches long, one foot broad, and the same depth. These boxes are made of inch-deal, and well secured with three iron clamps at each corner: they have two small iron handles, one at each end, by which they are fastened to the roof of the coach; in these boxes we send melons, currants, pears, peaches, nectarines, plums and grapes, packed so as always to have the heaviest fruit at bottom. The melons are wrapped up in soft paper: the pears, peaches, nectarines, plums, and grapes are first wrapped up in vine-leaves, and then in paper. The cherries and currants are packed in a flat tin box, one foot four inches long, ten inches broad, and four deep.

2641. _In packing, proceed thus_: — First, put a layer of fine long dry moss in the bottom of the tin box, then a layer of currants or cherries, then another layer of moss, and so on, alternately, fruit and moss, until the box is so full, that, when the lid is hasped down, the fruit may be so firmly packed as to preserve them from friction. Make a layer of fine moss and soft, dry grass, well mixed, in the bottom of the deal box; then pack in the melons with some of the same, packing it tight in between all the rows, and also between the melons in the same row, till you have finished the layer; choosing the fruit as nearly of size as possible, filling up every interstice with the moss and grass. When the melons are packed, lay a thin layer of moss and grass over them, upon which place the tin box with the currants, packing it firmly all round with moss to prevent it from shaking; then put a thin layer of moss over the box, and pack the pears (firmly but so not as to bruise them) on that layer, in the same manner as the melons; and so on with the peaches, nectarines, plums, and lastly, the grapes, filling up the box with moss, so that the lid may shut down so tight as to prevent any friction among the fruit. The boxes should have locks, and two keys, which may serve for them all; each of the persons who pack and unpack the fruit having a key. The moss and grass should always be returned in the boxes, which, with a little addition, will serve the whole season, being shaken up and well aired after each journey, and keeping it sweet and clean. After the wooden box is locked, it will be necessary to cord it firmly. My reason for being so particular on packing of fruit is, that I have known instances of its being totally spoiled in the carriage from improper packing. By pursuing the above method, we have never failed of success; and if fruit be packed according to the foregoing directions, it may be sent to the farthest parts of the kingdom, by coaches or waggons, with perfect safety.

2642. Miscellaneous points of orchard culture. As in treating of kitchen-garden culture, so here various lesser points of culture and management are omitted, which the judicious gardener will not overlook in practice; provided he has, or ought to have, the whole art and science of gardening, as it were, stored up in his mind, and ready to apply on every occasion. Among these points may be named the occasional grafting of orchard-trees, with a view either to introduce new or preferable sorts, or to fill up the head of a tree. Thinning out temporary trees; introducing young trees in intervals of old orchards to succeed the old; guarding from thieves; and a variety of other matters, which circumstances will always suggest to the observing eye and fertile mind of a gardener attached to his profession. Among these things, one of the first consequence is attention to order and neatness.

2643. In regard to neatness and order, see 2355. to 2373.; and with respect to recent improvements, which have not been fully sanctioned by extensive adoption, they have been already enumerated in Part II. Book IV. _On the Operations of Gardening._
**Chapter VI.**

Construction of the Culinary Forcing Structures and Hot-houses.

2644. The general principles of design in forcing and hot-house structures, have been already laid down (1591. to 1692.); and, therefore, the object, in this chapter, is to detail the most approved practice in regard to the particular construction of such as belong to the culinary and fruit gardens. These are the pinery, vineyard, peach-house, cherry-house, fig-house, culinary pits, frames, and mushroom-house.

**Sect. I. Of the Construction of the Pinery.**

2645. The external form of a pinery varies less than that of any other description of hot-house. The necessity, in glass structures, of placing all plants intended to thrive near the glass, and a bed of bark or leaves for plunging pots, being most convenient, when flat or gently sloping, have led, in almost all cases, to a low and rather flat roof, nearly parallel to the bark-bed. This gave rise, many years ago, to the growing of pines in pits, as practised by the Dutch, and generally on the continent, and as recently adopted in this country by most commercial gardeners; by Nicol, in giving designs for this class of buildings; and by Baldwin, one of the best pine-growers of the present day.

2646. The pinery of Nicol consists of three pits in a range; one for crowns and suckers, one for succession, and one for fruiting plants. The fruiting-pit to be placed in the centre, and the other two, right and left; forming a range of a hundred feet in length; which would give pine-apples enough for a large family. The fruiting-pit to be forty feet long, and ten feet wide, over walls; and each of the others to be thirty feet long, and nine feet wide, also over walls. The breast-wall of the whole to be on a line, and to be eighteen inches above ground. The back wall of the centre one to be five feet, and of the others, to be four and a half feet higher than the front. The front and end flues to be separated from the bark-bed by a three inch cavity, and the back flues to be raised above its level.

2647. The furnaces may either be placed in front, or at the back, according to convenience; but the strength of the heat should be first exhausted in front, and should return in the back flues. The fruiting-pit would require two small furnaces, in order to diffuse the heat generally, and keep up a proper temperature in winter; one to be placed at each hand; and either to play, first in front, and return in the back; but the flues to be above, and not alongside of one another; as in the latter way they would take up too much room. The under one to be considered merely as an auxiliary flue, as it would only be wanted occasionally. None of these flues need be more than five or six inches wide, and nine or ten deep. Nor need the furnaces be so large, by a third or fourth part, as those for large forcing-houses; because there should be proper oil-cloth covers for the whole, as guards against severe weather, which would be a great saving of fuel. The depth of the pits should be regulated so as that the average depth of the bark-beds may be a yard below the level of the front flues; as to that level the bark will generally settle, although made as high as their surfaces, when new stirred up. If leaves, or a mixture of leaves with dung, are to be used instead of bark, the pits will require to be a foot, or half a yard deeper.

2648. Large pineries should be turned to other purposes, and such erected as are described above. There cannot be a doubt respecting the satisfaction that would follow, if to have good fruit at an easy rate were the object. I have given designs for no other kinds of new pineries these six years past, but such as these; with some variations respecting extent, however, in order to suit different purses.

2649. The pinery of Baldwin consists of two structures, the succession-bed and fruiting-house.

2650. The succession-beds or frame (fig. 432.), in which the young plants are to remain both winter and summer, should be constructed of timber, seven feet wide, and seven feet three inches high at the back, the front being in the same proportion. The method of preparing the bed is as follows:—"Sink your
pit (2) three feet three inches deep, as long as you require, and sufficiently broad to admit of linings on each side (1, 3); make a good drain at the bottom of the pit to keep it dry; then set posts, about the dimensions of six inches square, in the pit, at convenient distances (say about the width of the top lights), and case it round with one inch and a half deal wrought boards above the surface, and below with any inferior boards or planks. The dimensions of my succession-beds or frame are thirty-nine feet long, and seven feet wide; containing two hundred and seventy-three square feet, which will hold three hundred and fifty suckers, from the end of September till the seventh of April." (Cult. of Aun. p. 11.)

2652. *Aiton's pine-pits* at Kensington (fig. 434.) are constructed exactly in Baldwin's manner, with this difference, that the sub-soil at Kensington being moist, they are raised on a small platform (a, b) above the surface, instead of being sunk under it, as Baldwin's are. They have, also, the addition of a gutter in front (c), which, though at first sight it may appear trifling, yet, in practice, is of very material consequence, by keeping the lining dry, and not chilling and interrupting the heat in the very part where it should penetrate to the interior of the pit. Occasionally some plants are fruited in these pits, especially at Kew, but in general they are removed to a low house (fig. 435.) of a most economical and judicious construction, and calculated both for the growth of pines and vines. This house is fifteen feet wide within walls; the pit (a) is nine feet wide; the back path (b) forms a border for the roots of the vines; the pit is surrounded by a flue (c, d); the curb is two feet three inches from the glass in front (e), and four feet eight inches from it behind (f); the vines are planted in the back border (b), and trained under the roof directly over it and over the back flue; and others are planted in the front border (g); and trained up the rafters. The length of the houses in the royal gardens at Kensington varies from thirty-three to fifty feet (fig. 436.):

![Diagram of a pine-pit](image)

Each house has two furnaces, one for constant use, and another for giving an extra supply of heat in very severe weather. The first (a) proceeds directly to the front corner (b), thence along the front to the opposite end (c), then along the back of the pit (d, e), passing under the back path, or border, and terminating in a chimney (f) beside the furnace. The other furnace is placed at the opposite end of the house (g); has a short flue under the back path, which conducts it to the back course of the principal flue (at d), which it
joins, and the smoke of the two fires moves in the same tunnel (from \(d\) to \(e\)), and passes out by the same chimney. When this second furnace is not in use, its connection with the flue of the first is cut off by a damper at the point of junction (\(d\)). A very small fire made in this furnace, in severe weather, not only adds to the heat of the house by its own power, but by increasing the draught, or rate of burning, of the fire in the other furnace. In addition to the fire heat, a steam-apparatus has been lately erected, and the tubes conducted round the houses on the tops of the flues (fig. 436. \(d\), \(e\)); this is found to give a great command of heat; and also to admit of filling the house with vapor at pleasure. The height of the house from the ground to the top of the back wall, is only nine feet (fig. 437.)\; the rafters of the roof are placed about four feet apart, centre from centre;

\[\text{or about twenty-four sashes are given to every hundred feet; the front sashes (a) are only eighteen inches high, and slide past each other; the middle end sash (b) also slides; the sill of the door (c) and the back path, or border, are on a level with the outer surface of the ground, to admit the easy wheeling in of tan, &c.; the front border (d) is raised considerably above it, on account of the wet bottom; the back sheds are low and neat; and the furnaces sunk three feet below the surface (fig. 436. \(e\), \(f\)) to give them a better draught; and this also serves to drain the back border. The houses are placed in pairs, the furnaces for general use at the extreme ends of the range, and the auxiliary ones in the middle, where the steam-boiler is also placed, but worked by a fire apart; on the whole, no plan of pine-stove that has yet appeared is more simple, neat, economical, and complete than this; the only objection we have to them, is, that owing to the great thickness of wood employed in the bars of the sashes, they are rather dark and gloomy within; but this might easily be remedied by the substitution of light iron rafters, with wooden-framed sashes sliding in them, but the bars of the sashes formed of iron. It is true, gloomy as these houses are, the pines thrive in them as well as can be wished; but probably by having more light, they might thrive so as to surpass all expectation.

2653. The pinery of Knight may be described as a pit forty-five feet long, nine feet nine inches wide, the front parapet eighteen inches, and the back wall nine feet high. The roof is constructed of iron sash-bar, fixed, and the bars curved, so that the versed sine of the segment is about twelve inches. Air is given by horizontal openings immediately under the copings of both walls. More light is admitted into such a pit in March, than into a common flat-roofed pit with wooden sashes in May or June.

\[\text{2654. As an example of a pinery and grapery combined, we refer to a curvilinear structure (fig. 438.), erected from our designs, at Langport in Somersetshire. This house\]
is fifty feet long by sixteen feet wide, contains 370 superficial feet of bark-pit for pine-plants; 1400 superficial feet for training vines; and space for 500 pots of strawberries or French beans; quantities greater in proportion to the glass roof, than have hitherto been obtained in any hot-house of the common form and similar dimensions. This structure is entered by lobbies at each end (fig. 439. 1), which communicate with a back passage, having a glass roof and trellis for vines (2); in the back wall of this passage, and also in the front of the house, are glazed ventilators opening outwards (fig. 440. 3), through which the vines (5) are introduced and withdrawn at pleasure. The pine-pits (7) are raised so as to be as near the glass as is desirable, by vaulting them beneath (6); against the front of these pits, shoots of vines are brought down from the roof, and trained (9), and pots are placed over the front flue (8). The vines, close under the roof, are trained on moveable trellis-rods, composed of a centre and two side wires, and placed five feet apart; these rods are hinged to the front props, and supported in the middle of the roof, and at top, by chains and hooks, and in this way can be raised or lowered at pleasure. This house, since its erection, in 1817, has given the greatest satisfaction, and already produces considerable crops of grapes.

2655. The pine-pit of Scott (fig. 441.) will fruit 120 plants, with three or four chaldrons of coals. The bed for the plants is fifty feet long, and seven feet six inches wide; its peculiarities are that there is only a flue in front (fig. 441. a.), which returns on itself, and requiring no glass over it, is covered with flag-stone (b), supported by props of brick work (c). Covering the flue with flag-stone, Scott considers a great saving; it is less costly than glass, and as the part that it covers requires no heating, by using it, instead of glass, the lights are reduced to a more
convenient length. If there were no stone, the lights must be in two lengths, and the rafters would necessarily be considerably larger, so that there would be more shade on the centre of the bed, if the flue was within the glass. The back elevation in the lower part is formed of open brick work (d), to admit the heat of a lining of dung, and the wall (e) enclosing this lining is bevelled, so that the dung as it sinks may not shrink and allow the heat to escape in the air. In both back and front walls are ventilators (f), for use in winter and severe weather. There are two fires (fig. 442. g, g) the pit being constructed in two divisions (h, h), in order to keep up a succession of fruit. A drain (i) frees the whole from subterraneous water. In the use of this pit, the dung is thrown into the cavity behind, fresh from the stable: "when the weather is dry," Scott observes, "and a moist heat is required, I turn the dung once a week; but if the weather be wet, I use the fire, and let the dung lie undisturbed, so that I have either a damp or dry heat at pleasure. I consider that no expense is caused by the use of the dung in this way, because, after being turned two or three times, it answers the same purpose, as it would after having been thrown up in heaps to sweeten it for cucumber or melon beds." (Hort. Trans. v. 221.) This appears to us the best plan of a pine-pit, that has yet appeared. The flue, by being situated in front, will have a perfect command of the air of the house, and the dung behind, which should be covered in wet or very dry weather, comes conveniently in aid both of the flue and tan-bed.

Sect. II. Of the Construction of the Vinery.

2656. The vinery affords the greatest latitude of construction; for the fruit-tree the most easily cultivated of all that are grown under glass, is the vine. For a crop which is to be forwarded by the natural influence of the sun, chiefly or alone, almost any form will suffice, provided the plants are trained near the glass. For very early crops, small houses with steep roofs (figs. 443, 444.), in order freely to admit the sun in the winter and spring months, are most desirable, and the section (fig. 443.) of the steep-roofed house used by the Dutch, is not surpassed by any form adopted in this country. It is commonly supposed that pits are the best buildings for early forcing, and as far as respects artificial heat, they are not much inferior to the Dutch vinery; but as to light, without which forced productions are not worth using, they are, from the low angle of their roof, greatly deficient. A house for early forcing (fig. 444.) may be thirty feet long, eight feet wide; the glass (a) twelve feet high, placed at an angle of 15° to the perpendicular; the flue entering at one end (f) may pass under the front glass (b), and afterwards make two or three returns in the back wall (d); the vines may be trained on a trellis nearly parallel to the glass, between the flue and the back wall (c), and the shed behind may be fitted up with shelves (e), and used as a mushroom-house. Such a house, being small, will be very easily managed in the most severe winters.

2657. The vinerys made use of by the Dutch for early forcing are generally about twenty-five or thirty feet long, about five feet wide at bottom, and at the top about three feet. The height generally about ten feet, which is that of the wall against which they are placed. The fire-place is at one end, and the flue runs along the bottom to the opposite end, and generally returns to a chimney built in the middle of the frame. The vines are brought down from the wall, and nailed all along the front close to the glass frames, and are securely covered at nights. The black and white sweet-water are the kinds preferred for this early forcing. As this kind of forcing spoils the vines, it is necessary to have the vine-walls at least five times the length of the frame, in order to furnish a succession of well-perfected wood. After the crop is over, therefore, the vines in the course of the ensuing winter are cut down nearly to the bottom, and they require a term of four or five years to recover themselves for another early crop. (Tr. on the Vine, p. 127.) Similar forcing-frames heated by a bed of dung within, have been adopted by P. Lindegard, gardener to the king of Denmark. (New Method of forcing Grapes, &c. 8vo. 1817.)
VINERY.

2658. The vinery of Speedly consists of a roof, and glass lights covering a border of about ten feet wide on the south side of a flued wall, about 14 feet high. Upright glasses, two feet and a half or three feet high in front, to support the roof, are proper for vines to be forced at an early season, because it admits the sun's light and heat to the border; but when grapes are not wanted at an early season, a considerable expense may be saved by adopting a low wall in front. The shade of this wall would be injurious to the border, if the vines were to be forced early in spring; but the meridian altitude of the sun, in the beginning of summer, renders it no way prejudicial at that season. Supposing a flued wall, twelve feet high, the breadth of the border ten feet, and the height of the upright glass frame, or wall in front, three feet, the roof will then form an angle of about forty-three degrees. Experience shows this to be a proper pitch for vines forced after the vernal equinox. I mention this circumstance, because some persons who give designs for buildings of this kind, lay so great a stress on this point, as to pronounce a vinery or peach-house incapable of answering the intended purpose, should the pitch of the roof happen only to vary a degree or two from their favorite angle. In Holland, the frames for winter forcing are almost perpendicular, but for those forced in summer, they are almost as flat as those made use of for melons. Hence it follows, that the construction of different frames or buildings, for the purpose of producing grapes, should not only vary according to the quantity required, but also according to the season in which that fruit is intended to be produced. The roof should be steep for early forcing, and flatter for the summer. (Dr. on the Flora, p. 92.)

2659. The vinery of Nicol for early forcing, to be commanded by one furnace, should not much exceed thirty feet in length. If it were forty or forty-five feet long, it would require two furnaces to be placed, and the flues to run as described below. The width of the house may be ten or eleven feet, and the height thirteen or fourteen; the front, including parapet and glass, not exceeding four feet in height. But, if the roof were made to rest on the parapet, without having any upright glass, and if the parapet were about eighteen inches high, it would have a better pitch, and there would be a longer run for the vines. The front flue should be two feet clear of the parapet, should return in the middle of the border, and double by the back wall, being separated from it by a three-inch cavity; that is, in the case of there being but one furnace for the house. But if the house be much above thirty feet in length, and require two furnaces, one should be placed at each end, in the shed behind, and the power of both should be brought to the front, the flue of the one to be placed within two feet of the parapet, and of the other close behind the first, being separated by a two-inch cavity only, and both to stand on a common foundation. The one may return in the middle of the house, and the other by the back wall; but it will be unnecessary to have a double return to either of them; as a house of the above-mentioned width and height, to the extent of fifty feet in length, may thus be fully commanded.

2660. The vinery of Nicol for late forcing may be of any convenient length, from thirty to fifty feet; fourteen feet wide, and fifteen or sixteen feet high; with or without front glass, as above hinted. But if it have upright glass, both glass and parapet should not exceed five feet in height; as it is but seldom that any fruit grows below the angle of the rafter; and, if it do, it is never so well ripened as the fruit growing under the sloping sashes. The flues may be conducted, in every respect, as above directed for early house, and the number of furnaces must be regulated by its length. If under thirty-five feet, one furnace may do; but, if longer, it will require two furnaces, in order to have a perfect command of the temperature necessary for grapes. The parapet and front flue of both these houses should stand on pillars, three and a half feet deep under the ground-level, in order that the roots of the plants may have free scope to run to the borders without the house; as the intention is to plant them inside, and train them, under the roof, to a trellis fixed to the rafters.

2661. Vinery of other horticultural architects. Hay seems to make very little difference in the slopes of glass roofs for what purpose they may be intended. In his very extensive designs for Luland and Dalmeny (fig. 445), the difference is inconceivable. The same may be remarked of most of the ranges of houses built by G. Tod. (Ed. Encyc. art. Hort.; Tod's Plans for Hot-houses, &c. fol. 1812.)

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2662. A vinery for a crop to ripen in July. Knight recommends to be roofed at an angle of 35°, Wilkinson (Hort. Trans.) and Miller (Dict. in loco), 45°; which is that adopted most commonly for summer crops, both of grapes and peaches. Abercrombie says, "The diagonal side of a glass case, designed for a short periodical course of forcing, to begin the 21st of December, may be 55; 22d January, 50°; 21st February, 40°; 21st March, 45°." He adds, "Too much importance must not be attached to the angle of inclination in the glass work." It is of some consequence to remark, that the roofs of vinery may be fixed, provided there are shutters in the front and back wall for ventilation, though for these, as for every description of house, gardeners prefer a roof in which the sashes slide, are raised up, or take off. Some are fixed, with a glass roof, without a fixed roof (fig. 155), with a fixed roof (fig. 155), from which it is clear, that a roof under a roof, with a fixed roof (fig. 155), was erected from our designs at Finchley, in 1818; no form or manner of construction can admit more light. The vines are trained within a foot of the glass; ventilation effected by shutters in the front and back walls, and the whole is managed by one fire. It is a beautiful object, the vines have grown admirably, and in 1820 produced a small crop (their first) of highly flavored fruit. Several other curvilinear-roofed vinery have
been recently erected with iron roofs, and from their decided superiority in admitting light, we have no doubt of curvilinear iron roofs being ultimately adopted, not only for vineries, but for every description of hot-house, as soon as the great importance of light to vegetation, and especially to the flavor of fruits, is fully understood by practical men.

**Sect. III. Construction of the Peach-house.**

2664. *A peach-house not intended for early forcing,* may be of any shape, provided that the trees are either standards or trained near the glass. Knight and many practical gardeners are of opinion, that the roofs of all peach-houses should be made to take off, in order to color the fruit, and afterwards expose the trees to the weather for the sake of destroying insects.

2665. *In Holland, peaches are often forced in deep frames* (*fig. 446,*), filled within a foot or eighteen inches of the glass with tan (*a*), and heated by an exterior lining if necessary. The tree is planted in a box (*b*), by which its roots are confined so as to benefit by the heat of the tan, and the branches are trained on a trellis (*c*), close on the bed. Instead of tan, dung may be used, covered in the flowering season with earth, or tan and earth. In such pits peaches are ripened in Holland, by the middle of May. (*Hort. Trans. v. 325.*)

2666. *In Denmark,* peaches are *forced by dung-heat,* the tree is planted against the back wall (*fig. 447* a), which is heated by a lining of dung (*b*), as are its roots, and the area of the house by another lining (*c*). (*Lindegaard in Hort. Trans. v. 320.*)

2667. *The peach-house of Nicol for the earliest forcing,* to be commanded by one furnace, may be of any length, between thirty and forty feet; eight or nine feet wide, and twelve feet high. It should have no upright glass. The parapet may be about eighteen inches in height, and the rafters should rest immediately upon it. The intention here is, to train the peaches and nectarines up the roof, in the same manner as vines, only a little nearer to the glass, and none against the back wall. The front flue may run within two feet of the parapet, and should return by the back wall, being separated from it by a three-inch cavity. The parapet and front flue must stand on pillars, three feet deep under the ground-level, in order to give full scope to the roots of the plants.

2668. *A succession peach-house* to the above, that is, not to be forced so early, may be of a like length, ten or eleven feet wide, and thirteen or fourteen feet high; also without upright or front glass, and otherwise may be constructed in all respects as above.

2669. *A late peach-house,* to be managed by one furnace, may be forty or forty-five feet long; thirteen or fourteen feet wide, and fourteen or fifteen feet high. It may either have, or not have, upright glass in front; which should not, however, exceed four, or four and a half feet in height, including the parapet. The flues may be conducted as above specified for the early houses. The intention here is, to train plants on trellises against the back wall, and likewise half way up the roof, in the manner of vines; so that it may be termed a double peach-house.

2670. *The peach-house of McPhail* was made sixty-four feet long, ten feet wide; the height of the back wall was four feet, and that of the front five feet, in pillars of brick work four feet each in length, which supported the sill to support the frame for the light to rest upon; so that there were in the front eight vacuities in width, four feet each between the said pillars, for the roots of the trees to extend into the border. *In the inside of the pit, I had a wall built the whole length of the pit, and thirty inches distance from the front pillars. The wall was nine inches thick, and three feet six inches high, about one foot lower than the pillars of brick. I then made a border of good loamy earth, mixed with some very rotten dung, four feet deep, which left a vacancy between the pillars and the sill of nearly one foot, which was filled up with the earth of the border, which reached to the nine-inch wall within the pit, so that*
thirty inches wide of the border was in the inside of the pit. I had the border made fourteen feet wide."

"I got the floor of the pit paved with bricks, and in the back side, between the pavement and the trees, there was between five and six feet, so that a person had room to walk under to prune and manage the trees." The door was made in the back wall, at the west end; and at the east end a fire-place was made in the back wall, about three feet high, without a return. M'Phail began to force in the middle of March, and ripened abundant crops of fruit in the month of July.

2671. As a suitable peach-house, for early forcing, we would suggest a length of forty feet, width eight feet, and height twelve feet: the glass in two planes, each plane forming an angle with the perpendicular of fifteen degrees, and formed into sashes (fig. 448, a) hinged at their upper angles, and opening outwards. The flue (d) entering the house at one end (e), passing under the front glass, and making two turns in the back wall; and the trellis (e, b) placed between the flue and back wall. Such a house will be easily managed, and, like the early vinery, may be covered by mats in front during the most severe nights of winter.

2672. As a peach-house for a main crop, we would suggest a polyprosopic roof, with the sashes (fig. 449, a) opening on the principle of Venetian blinds; the flue (d) may pass round the house, and the trellis (c) be placed between the flue and front glass; both the flues and front glass may be supported on cast-iron props (e). The length may be forty feet, breadth and height twelve feet.

2673. Peach-houses and vineries combined. It is a common practice to combine the vinery and peach-house, and to train the vines close under the glass, and the peach-trees against the back wall (fig. 450, a); or to train the peach-trees against the back wall, and also on a flat or table trellis, in the middle of the house (b); but if the house be wide, neither modes are advisable, on account of the distance of the plants from the glass; and even in narrow houses, it can only be considered as a temporary expedient till the vines cover the roof. So important is light to every kind of plant, that, in our opinion, the vine should be very sparingly introduced even in pineries, where some plants are generally trained close under the roof (c), and where some gardeners think their shade beneficial.
Sect. IV. Construction of the Cherry-house and Fig-house.

2674. Any form will answer for a cherry-house. Some market-gardeners grow them in houses placed south and north, glazed on all sides, as Andrews at Lambeth; others in pits, and some in moveable glass cases.

2675. The cherry-house of Nicol, to be worked by one furnace, may be from thirty to forty feet in length; from ten to twelve feet wide, and twelve or fourteen feet high. The parapet a foot or eighteen inches, and the front glass two feet, or two and a half feet high. The front flue to stand on the same foundation with the parapet, and its return to be by the back wall; but both flues to be separated from the walls by a cavity of three inches. The front parapet and flue to stand on pillars; which pillars should be thirty inches deep under the surface; the depth, or rather more than the depth requisite for the border. The back wall to be trellised for training cherries to; and the border to be planted with dwarf-cherries, or with dwarf apricots and figs, or with all three. The front and end flues to be crib-trellised, (i.e. shelves of lattice-work to be placed over them,) for pots of strawberries, kidneybeans, or the like.

2676. The fig-house may be of any form not very lofty. One constructed like the cherry-house, Nicol considers, will answer "perfectly well. The figs might be trained to the trellis at back, and either dwarf figs, apricots, or cherries, or all of these, might be planted in the border." As figs are not a popular fruit in Britain, a sufficient number for most families may be grown in pots and tubs, placed in the other hot-houses.

Sect. V. Of Constructing Hot-houses in Ranges.

2677. The culinary hot-houses are very frequently placed in a range, by which it is supposed something is saved in the expense of the ends, some heat gained, and greater convenience of management obtained. Nicol practised this mode, and Hay, as we have seen (fig. 445.) has adopted it at Dalmeny Park, Lundie, and other places. The same plan seems to be followed by Tod, of which, as an example, we may refer to a very substantial range (fig. 451.), constructed for the Honorable Champion Dymoke, at Scrivelsby. One of the most ornamental ranges of this sort, in the neighborhood of London, is that of the Duke of Devonshire at Chiswick; but it is also the most gloomy within, of any we have seen. If we may submit our opinion, we should, in most cases, recommend detached houses (as in fig. 262.), in which opinion, we may add, Knight coincides.

Sect. VI. Construction of Culinary Pits, Frames, and Mushroom-houses.

2678. Culinary pits may be constructed either with or without flues; and either of such a height behind as to admit of a walk; or, so low, as to be managed like a common hot-bed frame. The intention of these pits, as far as culinary gardening is concerned, is first to force fruit-trees, as peaches, grapes, cherries, figs, apples, &c. in pots; and in this case the design which admits of a passage behind from which to water and manage the plants, will be found preferable; and secondly, to force strawberries, kidneybeans, potatoes, asparagus, sea-kale, rhubarb, &c. for which a pit sunk in the ground, and to be managed from without, will suffice, and is even preferable, because the plants may be brought close under the glass.

2679. The pit for fruit-shrubs may be forty feet long, eleven feet wide, within walls; the angle of the roof from 15° to 20°; the back path two feet wide, the furnace placed at one end, and the flue passing along the front, separated by a three-inch vacity from the tan-bed, and returning close under the back wall. These dimensions will give a bark-bed six feet wide, thirty-seven feet long, and, supposing the surface of the pit to be kept level, it may be raised to any convenient height, according to that of the trees to be forced. Whatever be the height to which the pit is raised, the back of the pit should always be at least three and a half feet higher than the front, which will admit of different sizes of trees. The sashes for this pit may be in two lengths, one sliding over the other, as in hot-house roofs; but a better plan is, to have them to rise in the manner recommended for an early peach-house. (fig. 449.)
CONSTRUCTION OF CULINARY HOT-HOUSES.

2680. The pit for forcing herbaceous vegetables may be in all respects of the same dimensions as above, but with the angle of the glass not more than 15°. On this plan and angle, the back of the pit will be two feet higher than the front; but the simplest plan is to omit the passage, and lessen the length of the pit two feet, retaining the slope of 15°, and the compound, or double sashes, between each rafter.

2681. Pits without fire heat, to be worked by that arising from the bed of bark or dung, may be of any length, six or seven feet wide, and with the glass at an angle of fifteen degrees.

2682. M'Phail's pit is approved of by many gardeners for growing cucumbers and melons, and may be considered as coming into general use. Abercrombie, after describing it as a "fixed pit without a furnace," says, "some persons approve of this kind of frame, and others disapprove of it; but when the management of the air-chamber is understood, it may be applied very successfully to the forcing of early melons and choice esculents. It allows new stable-dung, even before any of the fiery particles are exhaled, to be used without any danger of burning the roots of the plants." (Pr. Gard. p. 662.)

2683. Other pits and fixed frames. West's pit (fig. 1547.) and the Alderstone fixed frame (fig. 1549.) are both structures deserving introduction where neatness is an object, and it is to be hoped that these and similar structures (see Hort. Trans. vol. iv. v.) will soon come into more general use, and elevate the melon-ground from a disorderly dung-yard, to a scene fit for general inspection.

2684. Knight's melonpit (fig. 452.), and which may also be applied to the culture of cucumbers, young pines, or other low vegetables, is surrounded by a cellular wall. (see 1561.) The front wall is four feet, and the back wall five feet six inches high, enclosing a space of six feet wide, and fifteen feet long, and the walls are covered with a wall-plate, and with sliding lights, as in ordinary hot-beds. The space included may be filled to a proper depth with leaves or man, where it is wished to promote the rapid growth of plants; Knight, however, did not use dung internally, but grew the melon-plants in large pots, and trained them on a trellis at a proper distance from the glass. The wall is externally surrounded by a hot-bed composed of leaves and horse-dung, by which it is kept warm, and the warm air contained in its cavity is permitted to pass into the enclosed space through many small perforations in the bricks. At each of the lower corners is a passage (c), which extends along the surface of the ground, under the fermenting material, and communicates with the cavity of the wall, into which it admits the external air, to occupy the place of that which has become warm and passed into the pit. The entrances into these passages are furnished with grates, to prevent the ingress of vermin of every kind. The hot-bed is moved and renewed in small successive portions, so that the temperature may be permanently preserved, the ground being made to descend a little towards the wall on every side, that the bed in shrinking may rather fall towards than from the walls; and Knight entertains "no doubt, but that the perpetual ingress of warm air, even without an internal heat, will prove sufficient to preserve pine-apple plants without the protection of mats, except in very severe weather." (Hort. Trans. v. 224.)

2685. The Edmonstone pine or melon pit (fig. 453.) is eighteen and a half feet long, by six feet in breadth; the height of the back is five feet, the height of the front three feet nine inches; the declivity for the glass one foot three inches. The pits for the dung are on the outside of the frames, and sunk level with the surface of the earth, or gravel, on the outside. The height of these pits is three feet, their breadth two feet. The outside of the pits for the dung is built with a nine-inch wall up to the surface, with one course of hewn stone on the top. One inch is cut out for the boards that cover the space allotted for the linings to rest upon: that appearance of litter and dung, which is so offensive in ordinary hot-beds is thus prevented. The boards that cover the dung are one inch thick, by two feet two inches in breadth. They are of the length of the pit, and have rings at each end for lifting them with. The pits should be well drained, to carry off the under water, and a small grate should be made at the end of the drains. The kind of matter which is generally employed to fill these pits, is a mixture of new horse and cow dung: sometimes we use tree leaves and short grass, which do very well, provided they be duly prepared, by being thrown up in a high heap, to remain eight or ten days, that they may ferment to an equal temperature. To maintain seventy degrees of heat with horse and cow dung, or leaves of trees is no difficult matter, and it is easy to preserve the plants in health, and in a fruitful state during the severest winter, by covering the pits with mats in time of frost. (Caled. Hort. Mem. iii. 365.)

2686. The common hot-bed frame is generally from four to five feet wide within, and from nine to twelve feet long, divided into three or four lights or sashes. The back is generally double the height of the front, so that the slope of the glass is seldom more than ten degrees. Knight, with great correctness of principle, considers this as too flat to admit the sun's rays in the winter season, and recommends a basis of earth sloped to
an angle of fifteen degrees, then forming on it the dung-bed, by which means its surface
will be at the same angle as the base; and, lastly, he constructs the frame equally high,
both in front and behind, and placing it on the dung, still retains the above angle.
(fig. 375.)

2687. The common form of the mushroom-house and that recommended by Oldacre
have been described. (1694. and 1695.) The latter plan, though adopted in several places,
does not appear to be so generally countenanced by practical, and especially by market-
gardeners, as to justify our giving it a preference in this part of our work. In the
greater number of cases where mushrooms are grown for the London market, they are
raised in the open air on dung-ridges; and a number of gentlemen’s gardeners make use
of back sheds, either closed, or open, and some of old cucumber-beds.

Sect. VII. Details in the Construction of Culinary Hot-houses.

2688. There are certain details of construction in glazed structures, on which from their
novelty or rarity there is considerable difference of opinion among gardeners. These are
chiefly metallic roofs, steam, furnaces, flues, trellises, and ventilators.

2689. Materials of the roof. In the construction of the roof, iron and copper, and
other metals, have been lately introduced, in order to admit more light, and be more
durable. This improvement, Abercrombie observes, “is at present too new to afford
ground for a decisive opinion;” and Nicol says, “On account of the high price of tim-
ber, some are now constructing the framing of hot-houses of cast-iron. I would beg
leave to remind such, that there is nothing so prejudicial to vegetation as the dripping
of rusted iron; and would advise, that the frames be well and frequently painted, in order
to prevent the bad effects of irony water falling on the foliage and fruit. I am of
opinion, however, that iron-framed hot-houses will soon get out of fashion. From the
quantity of water that must be used, in order to keep the plants in health, the frames
must be often moistened, and will corrode.” Not only cast-iron rafters, but roofs entirely
of iron have wonderfully increased since Nicol’s time.

2690. The mode of heating by steam is becoming very general in the neighborhood of the
metropolis, and especially by such commercial gardeners as have extensive forcing depart-
ments, as Lodgiges, Gunter, Grange, Andrews, Wilmot, &c. and wherever there is a range
of any extent, this mode seems far preferable to heating by smoke-flues. Nicol gives no
opinion on this point; but M’Phail says, “At present, I must freely own, that I have
some doubts both of the cheapness, and superiority in other respects, of this new scheme
of forcing by the influence of hot water, over the generally adopted methods of the in-
fluence of fire, dung, and tan heat.” Even “if found to answer better than fire alone,
which I much doubt, it will only, I apprehend, be adopted in gardens where there is
much forcing, and therefore, of course, the more simple methods of forcing by fire, dung,
and tan heat, will be continued in moderate-sized gardens and in small ones.” (Gard.
Rem. p. 122.) Experience confirms the propriety of these remarks.

2691. The furnace used by Nicol is simply an oven, capable of containing less or
more fuel, according to the kind of hot-house to which it may be attached, and the kind
of fuel to be used, with a grate in front, just large enough to kindle the mass of fuel,
and keep it alive. In one of a middle size, the oven is thirty inches long and twenty
inches wide; the grate eighteen inches long and ten broad; the furnace-door ten inches
square; the ash-pit door ten inches wide but fifteen inches deep, both with circular
valves in their centres. The grate is placed close to the furnace-door. (Kal. p. 280.) Others
have been tried, but none answer better for the general purposes of flued hot-houses.

2692. Flues. Nicol gives the decided preference to flues constructed of brick and
tiles, thus—“The sole of two-inch thick tiles, each fifteen inches long, by twelve broad;
jointed on cross bricks on edge, or pillarets, to keep them about four inches clear of the
surface. The walls of well-moulded, or stock bricks, six inches clear of each other, and
the height of two bricks placed on edge, covered with inch and half thick tiles, each
twelve inches long and ten broad, laid the length to the run of the flue, by which means
the covers will not be flush with the sides of the flue, but each edge will be champhered
or bevelled, which makes the flue look very light and neat. The open or void of the
flue will thus be (with the height of two bricks on edge, and two joints of lime,) ten by
six inches, or thereby. It is clear, and detached on all the four sides, except the in-
terruptions of the pillarets; and is the most effectual flue of many different sizes I have
tried.” Of air-flues, the same author observes, “I think I have ascertained the use-
lessness of air-flues.” Our opinion is that air-flues in most cases are more injurious than
useful, and we believe there has been no mode yet discovered for issuing a current
of heated air into a hot-house that is not liable to the most decisive objection on account
of the risk of heating to excess. A mode of heating air by steam and then intro-
ducing it to the house is now disseminating by some London tradesmen under the name
of caloriferes, and which is particularly obnoxious to these objections.

2693. Trellising. “Roof-trellising,” Nicol observes, “is now universally of wire,
and often also that against back walls. It is cheaper than wood, and, on account of its lightness, fitter for the purpose, especially when placed on the roof, or against the end lights. The distance at which the wires should be placed apart for grapes, is ten or twelve inches; for cherries or peaches, four or five. The distance of the wires from the glass, for grapes, a foot; for peaches and nectarines, nine inches. But there should be a lower trellis, with the wires placed at two feet apart, and a foot under the proper trellis, on which to train the summer shoots of vines that are in a full-bearing state, in order that there may not be too great a confusion of fruit, shoots, and foliage. When vines are trained up the rafters in a stove or green-house, they should not be nailed to the beam; but three rows of wire should be extended for them, at the distance of four or five inches from each other, and three from the rafter; being set out with studs of wire, or of iron, made to screw into it, and with eyes to take in the wire."

2694. Ventilators. "The hot-house may require to be ventilated at times, when it may be improper to open the sashes for that purpose. Ventilators are then useful. They may be contrived in different forms, and may be placed in different situations. If the hot-house have a shed behind it, they might be made to open, in the manner of a common window, near to the top of the back wall; and three in an ordinary-sized house would be enough. I lately made four ventilators in a house that had no shed behind it, in this manner: when the wall was raised to within a yard of its full height, apertures were formed in the manner of a common chimney or fire-place, eighteen inches wide, and two feet high, from which a small vent was carried through the coping. On the top was fixed a horizontal tube, three inches square, and two feet long, with a centre pipe fixed into the vent. The aperture or chimney was filled in front, with two moveable panels or boards hung in the manner of common sashes, the one to move up and the other down, for the admission of air through the tube at top, thus diverting or breaking a strong current, which might be prejudicial to the grapes. Ventilators in front, at the distance of six or eight feet from one another, may be made thus: Pierce a hole an inch diameter, through the bottom rail of the under sash if the house have no upright glass, or through the upper rail of the upright sash, if it have. In this hole insert a tin tube to fit, having a funnel mouth outwards, and a fine rose, like that of a watering-pot, to fit to it inside. The tube should be made in lengths of two feet each, that the air may be either diffused as it enters through the front, or be carried to the centre of the house, or farther if thought necessary. When not in use, it should be stopped with a cork or plug. When a full stream is wished, the rose need not be put on; but it should if the air be keen. In order the better to collect the air, the funnel should be pretty large; that is, about seven or eight inches diameter. With these and with the ventilators at or near to the top of the back wall, as mentioned above, any hot-house may safely be aired or ventilated, even in the severest weather; and also when it may be improper to open the glasses, as during rain."

2695. Annual repairs. The best gardeners clean the flues, white-wash the walls, and paint the wood-work of hot-houses, every year, or paint every other year. In general, once in four or five years may suffice; but every thing will depend on the purpose to which the house is applied; a system of early and severe forcing being evidently much more trying for the roof than moderate sun-heat, aided by occasional fires. The breakage of glass from frost amounts frequently, in the northern counties, to five per cent. on the surface of the roof, especially in flat green-houses, and others, where there is not a sufficient heat kept up to prevent the water from freezing in the unpitted interstices; but we know instances of pineries and other stoves where, for ten years, as many panes have not been broken. A roof at an angle of not less than 45°, diagonal or fragment glazing, or a closed lap, seem preventives to breakage in cold-houses: Stewart's copper lap is still more effectual, but produces a dark, heavy effect, not at all suitable to hot-houses of any sort, and with difficulty admits of repairs. Our opinion is, that by using the best crown glass, small panes, and a lap of not more than one eighth of an inch, no breakage from frost will take place in any description of roof. If the work is performed in a masterly manner, closing this lap by putty, lead, or copper, will be unnecessary even for pineries or winter forcing.

**Chapter VII.**

Of the general Culture in Forcing Structures and Culinary Hot-houses.

2696. By general culture, we are here to understand the formation of the soil, the arrangement of the trees or plants, and their general treatment when planted, in regard to temperature, air, water, training, and other points of management.
2697. **The pine-apple** is a native of the tropical regions of Asia, Africa, and South America; and thus, from its original habitat and nature, it requires a higher degree of heat than any culinary or fruit-bearing plant at present cultivated as such. It is by no means, however, so delicate as many imagine; for as it will bear a higher degree of heat continued for a length of time than either the vine or the peach, so, at any period of its growth, it will bear, without injury, a degree of cold for a space of time which, though short, would have destroyed the foliage of a vine or peach-tree in a state of vegetation. "This incomparable fruit," Weeks observes, "can be obtained even in frames without fire-heat, having only the assistance of tan and dung; and is more easily brought to maturity than an early cucumber." Though liable to the attacks of insects, it is less so than the peach, and less speedily injured by them than the common cabbage. Diseases it has almost none. The pine is generally grown in pots, and plunged in a bed of tanner's bark, or other matter in a state of fermentation; recently, however, it has been grown without bottom heat, and even with a lower atmospheric temperature than it has been accustomed to receive, at least, during winter; but as the experience of gardeners is very limited on this mode of treatment, we shall reserve whatever we have to offer on it, till we have brought into view the established practices. The fruit being reckoned the most delicious of all others, and gardeners being valued by the wealthy in proportion to their success in its cultivation, we shall here lay before the reader a copious view of the present modes of culture, from the works of the most reputable practical men who have written on the subject; noticing also, occasionally, the practices of those who grow them for the London market.

**Sect. I. Culture of the Piney.**

2698. The most esteemed varieties of the pine-apple for general cultivation are, according to Speed, the following, here arranged in the order of their merits:

<table>
<thead>
<tr>
<th>Variety</th>
<th>Color</th>
<th>Place</th>
</tr>
</thead>
<tbody>
<tr>
<td>The queen pine</td>
<td>Brown</td>
<td>Providence</td>
</tr>
<tr>
<td>Antigua queen</td>
<td>Silver</td>
<td>Montserrat</td>
</tr>
<tr>
<td>Black Antigua</td>
<td>Sugar-loaf</td>
<td>Havana</td>
</tr>
<tr>
<td>S. Vincent's, or green</td>
<td></td>
<td>Silver stripped</td>
</tr>
<tr>
<td>Black Jamaica</td>
<td>Ripley</td>
<td>Black Jamaica</td>
</tr>
<tr>
<td>Sugar-loaf</td>
<td></td>
<td>Montserrat</td>
</tr>
<tr>
<td>Antigua</td>
<td>Ripley</td>
<td>Black Jamaica</td>
</tr>
<tr>
<td>Black Antigua</td>
<td></td>
<td>Montserrat</td>
</tr>
<tr>
<td>Silver stripped</td>
<td></td>
<td>Montserrat</td>
</tr>
<tr>
<td>Striped queen</td>
<td></td>
<td>Montserrat</td>
</tr>
</tbody>
</table>

**According to Abercrombie,** they are the following:

<table>
<thead>
<tr>
<th>Variety</th>
<th>Color</th>
<th>Place</th>
</tr>
</thead>
<tbody>
<tr>
<td>Queen</td>
<td>Brown</td>
<td>Prickly striped sugar-loaf</td>
</tr>
<tr>
<td>Antigua</td>
<td>Silver</td>
<td>Havana</td>
</tr>
<tr>
<td>Black Antigua</td>
<td>Sugar-loaf</td>
<td>Montserrat</td>
</tr>
<tr>
<td>Silver stripped</td>
<td></td>
<td>Straited</td>
</tr>
<tr>
<td>Striped queen</td>
<td></td>
<td>Montserrat</td>
</tr>
</tbody>
</table>

**M'Phail says,** the pines most worthy of cultivation are:

<table>
<thead>
<tr>
<th>Variety</th>
<th>Color</th>
<th>Place</th>
</tr>
</thead>
<tbody>
<tr>
<td>The black Antigua</td>
<td>Ripley</td>
<td>Black Jamaica</td>
</tr>
<tr>
<td>Black Antigua</td>
<td></td>
<td>Montserrat</td>
</tr>
<tr>
<td>Silver stripped</td>
<td></td>
<td>Montserrat</td>
</tr>
<tr>
<td>Striped queen</td>
<td></td>
<td>Montserrat</td>
</tr>
</tbody>
</table>

**Nicol states,** the kinds most generally cultivated in hot-houses to be:

<table>
<thead>
<tr>
<th>Variety</th>
<th>Color</th>
<th>Place</th>
</tr>
</thead>
<tbody>
<tr>
<td>The king</td>
<td>Brown</td>
<td>Prickly striped sugar-loaf</td>
</tr>
<tr>
<td>Antigua</td>
<td>Silver</td>
<td>Havana</td>
</tr>
<tr>
<td>Black Antigua</td>
<td>Smooth</td>
<td>Silver stripped</td>
</tr>
<tr>
<td>Silver stripped</td>
<td></td>
<td>New Providence</td>
</tr>
</tbody>
</table>

**Griffin recommends**

<table>
<thead>
<tr>
<th>Variety</th>
<th>Color</th>
<th>Place</th>
</tr>
</thead>
<tbody>
<tr>
<td>The oval, or queen</td>
<td>Brown</td>
<td>Prickly striped sugar-loaf</td>
</tr>
<tr>
<td>Antigua</td>
<td>Smooth</td>
<td>Havana</td>
</tr>
<tr>
<td>Silver stripped</td>
<td></td>
<td>New Providence</td>
</tr>
<tr>
<td>Striped queen</td>
<td></td>
<td>Montserrat</td>
</tr>
</tbody>
</table>

**Baldrin,** for expeditious forcing, on which alone he treats, recommends:

<table>
<thead>
<tr>
<th>Variety</th>
<th>Color</th>
<th>Place</th>
</tr>
</thead>
<tbody>
<tr>
<td>The old queen</td>
<td></td>
<td>Ripley's new queen</td>
</tr>
</tbody>
</table>

2699. **Plan of culture.** As the pine-plant is a triennial, bearing fruit once only, unlike the peach and vine, and other fruit-bearing plants, its propagation, rearing, and fruiting are necessarily all carried on in every garden where it is cultivated. Its culture generally commences in a common hot-bed frame, heated by dung; at the end of a period varying from six to nine months, it is removed to a larger framed hot-bed, or pit, generally called a succession bed or house; and after remaining there from eight to twelve months, according to circumstances, it is removed to its final destination, the fruiting bed, pit, or house. Here it shows its fruit, continues in a growing state during a period varying from six to twelve months, according to the variety grown, in mode of culture, &c.; and finally ripens its fruit and dies, leaving the crown or terminal shoot of the fruit, and one or more suckers or side-shoots as successors. The production of a single pine-apple, therefore, requires a course of exotic culture, varying from eighteen months to three years, and generally not less than two years.

**Sect. II. Soil.**

2700. **The pine-apple soil of Speedy** is as follows: "In the month of April or May, let the sward or pasture of a wold, where the soil is a strong rich loam, and of a reddish color, be pared off, not more than two inches thick: let it then be carried to the pens in sheep-pastures, where sheep are frequently put for the purpose of dressing, which places should be cleared of stones, &c., and made smooth; then let the turf be laid with the grass side downwards, and only one course thick; here it may continue two, three, or more months, during which time it should be turned with a spade once or twice, according as the pen is more or less frequented by the above animals, who, with their urine and dung, will enrich the turf to a great degree, and their feet will reduce it, and prevent any weeds from growing. After the turf has lain a sufficient time, it should be brought to a convenient place, and laid in a heap for at least six months (if a twelvemonth it will be the better), being frequently turned during that time; and after being made pretty fine with the spade, but not screened, it will be fit for use. In placing it there, the above mode cannot be adopted, the mixture made by putting a quantity of sheep's dung (or deer's dung, if it can be got) and turf together. But here it must be observed, that the dung should be collected from the pastures when newly fallen; also, that a larger proportion should be added, making an allowance for the want of urine. 1. Three wheelbarrows of the above reduced award or soil, one barrow of vegetable mould from decayed oak-leaves, and half a barrow of coarse sand make a compost-mould for cows, suckers, and young plants; 2. Three wheelbarrows of award reduced as above, two barrows of vegetable mould, one barrow of coarse sand, and one fourth of a barrow of soot, make a compost-mould for fruiting plants. The above composts should be made some months before they are wanted, and very frequently turned during that time, that the different mixtures may get well and uniformly incorporated. It is observable, that in hot-houses, where pine-plants are put in a light soil, the young plants frequently go into fruit the first season
ARTIFICIAL HEAT.

2701. Abercrombie's compost for the pine-apple: "is formed of the following articles: 1. vegetable mould dug from the earth; 2. loamy earth rolled into the smallest moulds, its dung, rotten and mellowed by at least a year's preparation; 3. small, pearly river-gravel; 4. white sand; 5. shell-marl. If no vegetable mould has been provided, light rich earth, from a fallowed part of the kitchen-garden, may be substituted: there is no difference of any account between one and the other, further than that the one is to be ripped and the vegetable mould, from which it is collected, carried to the compost; the mould from the kitchen-garden, however you may trench, and rest, and enrich it, cannot but contain many particles which have given out their fertilising qualities to previous crops. Dung perfectly decayed of an eagle moud; so that one of mable mould which is most attainable, or best prepared, may fitly serve instead of the other. Of the first three take equal equal quantities; making three fourths of the intended compost. - Constitute the remaining fourth thus: let river-gravel and shell-marl furnish each a twelfth part. The small gravel is to afford something for the roots to lay hold on; and the sandy; for those very dry and sandy grounds, which, from being blown abroad by the wind. In this state let them lie till May, and then turn them over and mix them well. They will be rendered into mould fit for use by the next spring; but from bits of sticks, &c. among them, they will require to be sifted before using. Strong brown loam is the next article. This should be composed of a part of a farmyard manure; the best天下, the better to support the growth of fibres and integuments and parts not pulpy. Mix with the whole a fortieth part, to offend and repel worms. Incorporate the ingredients fully; and turn the heap two or three times before using it."  

2702. "The pine-apple, requiring a temperature of 30°Pha, is "any sort of rich earth taken from a compartment of the kitchen-garden, or fresh sandy loam taken from a common, long pastured with sheep, &c. If the earth be not of a rich sandy quality, of darkish color, it should be mixed well with some perfectly rotten dung and sand, and if a little vegetable mould is put among it, it will do it good, and also a little loam. Though pine-plants will grow in earth of the strongest texture, yet I have found by experience that they grow most freely in good sandy loam not of a binding quality."

2703. "The soil for the pine, used by Nicol. "In this, vegetable mould being a chief ingredient, a stock of it should be provided wherever the culture of the pine is followed. The kind to be used here is that from deer's pastures; those of the other animals are to be preferred; but when a sufficient quantity of them cannot be had, a mixture with those of the ash, elm, birch, sycamore, &c., or indeed any that are not sinister, will answer very well. In autumn, immediately as the leaves fall, keep them, and be three or four inches high of them; and let them remain as they are from being blown abroad by the wind. In this state let them till May, and then turn them over and mix them well. They will be rendered into mould fit for use by the next spring; but from bits of sticks, &c. among them, they will require to be sifted before using. Strong brown loam is the next article. This should be composed of a part of a farmyard manure; the best天下, the better to support the growth of fibres and integuments and parts not pulpy. Mix with the whole a fortieth part, to offend and repel worms. Incorporate the ingredients fully; and turn the heap two or three times before using it."  

2704. "Griffin's pine-apple soil is free from many different strange ingredients for comports recommended by others; for after "numerous experiments made with mixtures of deer's, sheep's, pig's, horse's, and rotten stable-dung, with soil, and other manures, in various proportions and combinations with fresh soil of different qualities from pastures and wild lands, I can venture with confidence to recommend the following: Procure from a pasture, or waste land, a quantity of brown, rich, loamy earth, if of a reddish color the better, but of a fattish mellow tempere; that by squeezing a handful of it together, and opening your hand, it will readily fall apart again: be cautious not to go deeper than you find it of that piable texture; likewise procure, if possible, a quantity of deer's dung: if none can be conveniently got, which is of itself very valuable. Let the above three sorts be brought to one convenient place, and laid up in three different heaps, ridged, properly covered, and kept for at least five months; then mix them in the following manner, covering the dung with a little soil before it is mixed: four wheelbarrows of the above earth; one barrow of sheep's dung, and two barsows of swine's dung. This composition," he adds, "will answer equally well for the middle or bottom earth, and for every age and kind. It is necessary that it should remain a year before applied to use, that it may receive the advantage of the summer sun and winter's frost; and it need not be screened or sifted before using, but only well broken with the hands and spade, as when finely sifted it becomes too compact for the roots of the plants."  

2705. "Baldwin's soil for the pine-apple is still more simple than Griffin's. "From old pasture or meadow ground strip off the turf, and dig to the depth of six or eight inches, according to the goodness of the soil; or else whole whole either the same compost, or one half of good rotten dung; frequen- tly turn it over for twelve months, and it will be fit for use. This is the only compost-dung for young and old plants." (Cult. of Ananas, p. 8.) Weeks's soil agrees with Baldwin's: he takes unexhausted earth and some rotten dung, and gives them a twelve month's preparation, by turning and mixing previously to using. (Forcer's Assistant, p. 20.)

SUBSEC. 3. Artificial Heat.

2706. Bottom heat. The pine, when originally introduced in England, was cultivated, without bottom heat, on stages, like other succulents. Ingenuity, however, soon suggested, and experience approved the advantage of the latter, first in preserving a moist equable heat; and, secondly, in preventing the plants from feeling so much as they otherwise would any casual declension in the fire-heat, or sudden vicissitude in the temperature or moisture of the external air. "Pines," Nicol observes, "do certainly not require so strong a bottom heat as many keep them in; yet there is something in a mild tan heat, so congenial to their natures, that they thrive much better in pots plunged in a bark-bed, if properly managed, than when planted out on a bed of earth that is heated, and often scorched, by under-flues." The tan or bark pit is therefore considered essential to the pinery.

2707. Bark-pits are filled with tan which has previously undergone a course of draining and sweating. The heat thus produced, will last from three to six months, when it is sifted and again put into a state of fermentation, by replacing the deficiency occasioned

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by decay, and separation of the dust by sifting with new tan. In this way the bark-bed is obliged to be stirred, turned, refreshed, or even renewed several times a year, so as to produce and retain at all times a bottom heat of from 75 to 85 degrees in each of the three departments of pine culture. These operations being common, we have placed a summary of management under the head of General Directions for the Bark-pit, at the end of this section. (See Subsect. 8.)

2708. Dung-heat. Pines are grown to the greatest perfection by many gardeners without either bark or fire heat simply by the use of dung. A frame double the usual depth and also about a third part broader than the common cucumber frames, is placed on a bed of dung, or of dung and tan, or dung and ashes, or even dung and faggots mixed or in alternate layers. This bed of itself supplies heat for a while, and when it begins to be exhausted, linings are applied in the usual way, and continued for a year or more, reviving and renewing them as may become requisite, till the bottom bed becomes too solid for the ready admission of heat. The frame and pots are then removed to a prepared bed, and this old bottom taken away, or mixed up with fresh materials. In this way, as Weeks observes, every one that can procure stable-dung may grow pines. In a tract On the Ananas and on Melons, by A. Taylor, printed in 1769, the author tells us that he both rears and fruits pines in a pit formed of boards or of brick-work three feet deep, and of any convenient length and width; and on the walls or boards which enclose the tan, he places a frame two and a half feet deep in front, and four feet high behind. The ends and front are of glass, and the latter is formed into small sashes, which slide in a groove. The back is formed of inch boards; and against these he places a powerful lining of dung. The pit he fills with tan, or dung, as may be most convenient; "dung," he says, "does as well as tan and only requires a little more trouble, which is amply repaid to the gardener by the value of the dung to the garden, when no longer in active fermentation." An anonymous annotator (to the copy of Taylor's book, in the library of the Horticultural Society) says, "I find by experience, that the dung of four horses is sufficient to work two frames twenty-six feet each in length, and six in breadth; one for the fruiting-house, the other for succession plants; and that it may be reasonably expected to cut forty fruit yearly after the first year, and that dung as valuable for the field or garden, as if this use had not been made of it." (Taylor on Ananas, &c. p. 5.; Diff. Modes of Cult. P. App. &c. p. 47.)

2709. Fire-heat for the atmosphere. The high temperature requisite for the pine in every stage of its growth, renders it necessary to have recourse to fire-heat for eight or nine months in every year; unless indeed the plants are grown in pits heated by linings of dung; in which case, these linings become necessary every month in the year in order to keep up the bottom heat. What respects the management of fires being also common to the culture of this plant in all its stages, we have placed the directions as in the case of bark-pits under such as are general. (See Subsect. 8.)

2710. Dung-heat and fire-heat combined. Jenkins, of the Portman nursery, London, grows his pine-plants in large hot-beds, and fruiting them in a house (fig. 454), which "though furnished with flues, yet these have been very little used. The heat imparted to the plants is produced by the fermentation of stable-dung in a pit below the plants, the top of which is covered by tiles supported by iron rafters, with the joints closely cemented, to prevent the passage of steam into the house. The pots are neither bedded in tan, nor in mould, but stand on the tiles, and the interstices between them warm the air of the house." The dung is managed as in West's pit, but with the addition of being watered after it is thrown in, which is found to promote fermentation, and the intensity of the heat. (Hooker, in Hort. Trans. iv. 265.)

2711. Steam-heat, with or without any of the other modes of heating, has been tried extensively as far as respects heating the air of the house; and with the most perfect success. As a bottom heat it has also been tried in different places by turning it into vaults of air, or cisterns of water, or chambers of large rough stones (which imbibe the heat and give it slowly out to the bed above) with different degrees of success, but not such as to induce cultivators to relinquish fermenting substances in its favor, where they can be procured at a reasonable expense.

Subsect. 4. Propagation of the Pine-apple.

2712. The pine is generally propagated by crowns and suckers, though, in common with every other plant, it may be propagated by seed. Speechly prefers suckers, because ge-
nearly larger than crowns, and those produced near the middle of the stem, he considers the best. He does not, however, reject crowns; but selects the largest, which he says, when nine inches in circumference at their bottoms, equal any suckers. (Treatise on the Pine-Apple, 3d edit. 22.) Abercrombie says, "Suckers which rise from the extremities of the roots, at a distance from the stem, though they have radical fibres, are apt to have ill-formed hearts. With Speedeby, he prefers stalk-suckers and strong crowns." (Proc. Gard. 621.) Andrews uses suckers only, not from any objection to crowns, but from the difficulty and trouble of getting them returned from the fruitiers, and the risk of different kinds being mixed through the carelessness of servants. M’Phail, Nicol, Griffin, and Baldwin, do not express any preference.

2713. Separation of crowns and suckers. Speedeby and Abercrombie concur in the following directions: "When the fruit is served to table, the crown is to be detached by a gentle twist, and returned to the garden. Of the best suckers will be new plants of the natural size, of the largest distinguish the base of the herb are commonly fit for separation when the fruit is mature; though, if the stool be vigorous, they may be left on for a month after the fruit is cut, the stool receiving plentiful waterings on their account. The fitness of a sucker to be removed is indicated, at the lower part of the leaves, by a brownish tint there; on the appearance of which, if the lower leaf be broken off, the sucker is easily displaced by the thumb." Speedeby says, "Suckers cannot with safety be taken from the plants, till they are grown to the length of twelve or fourteen inches, when their bottoms will be hard, woody, and full of small round knots, which are the rudiments of their roots. It would disturb their natural food; it would prevent their being easily taken off sooner. When the suckers are taken off, the operation should be performed with great care, that neither plant nor sucker may be injured. To prevent which, one hand should be placed at the bottom of the plant to keep it steady; the other as near to the bottom of the sucker as conveniently can; after which, the sucker should be moved two or three times backwards and forwards in a side way direction, and it will fall off with its bottom entire. Whereas, if a sucker is bent downwards immediately from the plant, it frequently either breaks off in the stem, or splits at the bottom." Andrews allows the suckers to remain on the parent plant till they have attained a large size; sometimes even till they are fit to be detached from a large pot at once.

2714. Season of separating crowns and suckers. Crowns and suckers taken off from the parent plant later than October, should not be planted before the month of February or March; for, in the winter time, by a bad treatment to root, all suckers or crowns may be injured. Young suckers and crowns should lie unplanted, till they have grown a small mat, for about twenty-four inches, and be planted, or they will die. Place them in a dry pot of the bottom, having therein a little water. Plunge the old plant into a bed with a growing heat. Let the routine culture not be neglected, and the old plants will soon send out good suckers. Allow these to grow till they are four inches long, or more; and on the signs of fitness, detach them.

2716. Preparation of crowns or suckers. As soon as either crowns or suckers are detached, twist off some of the leaves about the base; the vacancy thus made at the bottom of the stem is to favor the emission of roots. Pare the stump smooth; then lay the intended plants in a shelf in a shaded part of the store, or of the green-house, or of any dry apartment. Let crowns and fruiting-stocks lie till the part that adhered to the root be perfectly dry, and then the suckers in the same manner. Crowns or suckers taken off from the old stock is become dry and firm. They will be fit to plant in five or six days. As to the prolonged period for which they remain out of culture, pine-plants have been kept six months without mould, in a moderate degree of heat, and the only injury has been loss of time. Crowns or suckers are best planted, without any unnecessary delay, to get established before the winter. When late-fruiting plants do not afford offsets till after Michaelmas, it is best to keep them in a dormant state during the months least favorable to artificial culture; therefore, as you obtain these late offsets, hang them up in a dry place, till Michaelmas be past; then put them in a good pot of the bottom; and give the stock, or stool, to dry, or win, with mould, and water, and then from the moist to moist, until they have wholly had no water for about ten days; they will succeed as well if planted the hour they are taken off, as if treated in any other way whatever; and I only advise their being laid aside as above, as being a matter of convenience. (Nicol.)

2717. Plucking of suckers and roots. Nicols plants his suckers in summer and autumn as the fruit is gathered, sticking them into the front part of the bark-bed, "where they will strike root as freely as any where. If a large portion of the crop come off early, the crowns and suckers may be potted at once, and plunged into the nursery pit, or trench; may be twisted from the stocks, and laid in a dry shed or left a few days, till the other operations in the pinery be performed, and the nurseryplants be ready to receive them and the crowns (collected as the fruit have been gathered) which, if rooted, may be potted, and may be placed for the above time, either in a frame, or in a forcing-house of any kind, as they have been desired for such a time. Such as are stuck in the bark-bed, and not rooted, may be laid aside with the suckers." Griffin generally plants his crowns in the bark-till they have struck root; but the suckers he pots at once, unless they are small and green at bottom, when he treats them like the crowns. Baldwin says, "Towards the end of September, take off the suckers from the fruiting plants, then plant them in any warm place for about three days; then strike off a few of their bottom leaves, and they will be ready for planting. Plant them in the old tan, on the surface of the bed, without pots, about four or five inches apart, according to the size of the plants; observing, that the tallest be planted at the back of the frame, and the shortest in the front. In this state let them remain till the following April." ( Cult. of Awan. p. 13.) Andrews pots his suckers in September, and plumes them in the bark-bed during the winter.

Subsect. 5. Of roving the Pine apple in the Nursing Department.

2718. The roving of the pine-apple requiring different modes of treatment at different stages of its progress to maturity, established practice has adopted three houses or pits, through each of which the plants pass in succession. They are usually named the nursing, succession, and fruiting house, or pits. The nursing-pit is used for bringing on crowns and suckers until they are established in growth, and for this purpose they generally remain there one year.

113.
PRACTICE

"Air, substituting roots without the size dimensions, cession-plants. in or over to the top, tree-leaves, it or About and plants/and added, the common house. Baldwin makes use of a succession or nursing bed, without fire-heat, and of a fruiting-stove, both small.

Nursing-pit, without fire-heat. "Hot-beds used for growing suckers," Speckly observes, "should be well prepared, and the violence of the heated air to be fully over before the suckers are taken off. It is then to be levelled and covered with eight or ten inches of tan, into which to plunge the pots." (Treat. on the Pine, 34.) M'Phail, who, when gardener to the Earl of Liverpool, was reckoned one of the best pine-growers in England, recommends the brick bed of his invention as answering well for small succession-plants. "A pit," he says, "built on the same construction, but of larger dimensions, without cross flues, is a suitable one for growing pine-apple plants of any size; for by linings of dung the air in it can be kept to a degree of heat sufficient to grow and ripen the pine-apple in summer, as well as it can be done with fire-heat; only it will require a little more labor and plenty of dung." Baldwin, as already observed, grows both his nursery and succession plants in a bark-bed excited by external linings of dung.

Culture of nursing-plants. Whether pits or hot-beds be adopted, the potting, temperature, air, water, &c. are nearly the same.

Potting by Speckly. For full-sized crowns and suckers, Speckly employs pots six inches diameter at top, and five and a half inches deep. Less-sized suckers and crowns, he puts in less-sized pots. He pots ripe or knobby-bottomed suckers immediately after taking off, letting the others lie a few days to harden. He inserts the end of the sucker no farther into the earth than what is necessary to hold the plant fast. They are to remain ten or twelve days without water, and afterwards be watered twice a week. (Treat. on the Pine, 57.)

Potting by Abercrombie. "The pots, to receive unstruck crowns and suckers, should be three inches diameter and a half inch deep for the smaller plants, four inches in diameter, and six inches deep, for the larger. Lay at the bottom of each pot dry shivers, or clean gravel, to an inch in depth. Fill the pots with the compost before described, not pressing it too close. With a dibble make a hole, for the smaller plants, two inches deep; and two inches and a half, for the larger. Set the plants in it leaving a vacant space of about two inches, and fill up the remaining space with the compost. Pour water on the plants and give it a good soaking. After planting, shut the house; and withhold water and admissions of air for some time.

M'Phail's mode of potting. The fruit being partly over, and a cucumber or brick bed prepared for unstruck crowns and suckers, towards the end of August or in September, I planted them in rich earth in pots suitable to the size of the plants; I then had the pots plunged to their rims in the tan-bed in which there was a good growing heat; the lights were then shut close, and as great a heat kept among the plants of the heat of the sun and sun heat could raise, and when the sun shone long and very bright, the plants were shaded a few hours in the middle of the day. The plants were thus managed till they had struck root and begun to grow, when a gentle watering was given to them, and a little air admitted daily. About the end of October, or beginning of November, if the state of the bed required it, a little fresh tan was added by sprinkling, or by mixing a part of the old tan and sand well, and became crowded and conformed to the outer part, and the remainder plunged into the tan-bed, in which they continued till February or March, when of course the bed required an addition of fresh tan, which was given it, and the plants plunged again into it at such distances one from the other as to give them room to grow. If some of the bottom leaves are dry, or if the bottom leaves are gone, chase the bottom of the vase smooth with the knife. Then fill pots of about three or four inches diameter, and five or six inches deep, (the less for the least, and the large for the largest plants,) with very fine, light earth, or with entire vegetable mould of roots-leaves, quite to the brim; then place an inch of clean sand in the bottom of the pot, observing to lay in the mould loosely. Thrust the larger suckers down to within two inches of the gravel, and the small ones and crowns, two inches into the mould; firming them with the thumbs, and dressing off the mould, half an inch below the margin of the pots. Then plunge them into the bark-bed, quite down to, or rather below the level of the outer pot. If the pots be four inches or more in diameter, or if the plants be four inches or more from each other, according to the sizes of the plants, they will have sufficient room to grow till next shifting.

Potting by Griffin and Baldwin. Griffin plants suckers and crowns in pots five inches diameter, and five feet deep; and very strong ones in pots seven and a quarter wide by six and a half deep. Baldwin plants his nursing plants in the bark-bed, without pots.

Temperature of nursing-plants. Speckly does not mention his summer temperature for nursing-plants, farther than referring to a peculiar thermometer which he used, and "made for sale;" but he says, after the beginning of November, "the house should be kept in a cold state, and little or no water given the plants till the middle or latter end of January." (Treat. on the Pine, p. 39.)
2732. *Abercrombie* is more definite: "The artificial heat in the nursing-pit is 55° for the minimum. This will keep the plants, in winter, secured from a check, and a few degrees above a dormant state. It is enough to aim at this minimum, when dung-heat is employed; for as its decline is never abrupt, there is no danger to the plants, which are pretty close to the lowest extreme. When fire-heat is applied, it is better to aim at 60°, as the charge in the flues is more liable to fluctuate suddenly. The maximum artificial heat, in winter, need not go beyond 65°: but as the season for excitement advances, this becomes the minimum. When the plants are growing vigorously in autumn, the minimum is 70°, maintaining them with the aid of sunshine, should not be allowed to rise higher than 70°, because the benefit of airing would be lost: in summer, the maximum, under the effect of strong sunshine, may rise to 85°; to keep it down to this, give, in July and August, the benefit of air freely.

2733. The heat in the nursing-pit exclusive of sun-heat, is not required to be greater than from 60° to 65°." But at first planting of crowns and suckers, he gives them "a great heat and no air till they begin to grow." (Gard. Rem. 81. 315.)

2732. Next directs the temperature of the nursing-pit in January with fire-heat, to be kept, as near as possible, 55° to 60°, mornings and evenings; and in sunshine, on good days, it may be allowed to rise about 70°. In March, from 70° to 80°, and after newly potting and plunging unstruck crowns and suckers, to 80° or 85°.

2733. Covering at nights. One great advantage of growing pines in pits is, that they may easily be covered with mats, or by other means, in winter. Abercrombie considers covering not positively indispensable to fluted pits, in which the minimum degree of fire-heat is regularly maintained; but it will add to the security of the plants, and admit of some retrenchments in fuel, if some warmer screen, in addition to that of the glass, is applied at night, during all the season when frost prevails, or may be expected. For this purpose, provide either double mats, or a strong canvass cover. The latter is commodious, because it can be mounted on rollers, and let down at will, or drawn up under a weather-board. Remove the covering at sunrise, that the essential benefit may not be obstructed.

2734. *M'Phail* covers his pits during the colder months. In January, he "covered up about three or four o'clock in the afternoon, and uncovered in the morning about eight or nine. In very cold weather, it may be necessary, sometimes, not to uncover them in the day-time, only as far as to give them a little light."

2735. *Nicol* says, "The pit should be carefully covered up soon after sunset every evening, either with double mats, or with a proper thick canvass cover, made on purpose for it, and mounted on rollers. The cover should be removed by sunrise in the morning, and should never be kept on through the day, except occasionally, in very severe weather. For if all the light possible be not admitted to the plants, they lose color, and become sickly. By using a proper cover, however, in the night, and only in very severe weather in the day, at particular times, a considerable deal of fuel may be saved."

2736. *Griffin, Baldwin, and Weeks* offer nothing on covering any description of pine frame or pit.

2737. Air. When the weather is warm, *Speechly* admits "a great deal of air" to nurse-plants. Having potted unstruck offsets, Abercrombie admits little or no air until the plants begin to grow; but as soon as the leaves show that the root has struck, he gives plenty of air, in order to make the leaves expand, and the entire plant robust. (Pr. G. p. 628.) Speaking of the winter treatment of pines, *M'Phail* says, "Admit air in fine days into every place where pine-plants are." In warm summer weather, he admits some all night. (G. Rem. p. 142.)

2738. *Nicol* says, "Air should be admitted to the nursing-pit every good day to a certain extent; dividing the quantity admitted equally, that there may be a regular circulation in all parts of the pit. Even in hard frost, when the sun shines, two or three of the lights should be slipped down, to let the rarefied air escape at top." After potting unrooted offsets, he gives no air till the heat begins to rise in the bark-bed; but where the pots are given in inorganic portions, or spread, in sunshine, so as to keep down the thermometer to 85° or 80°. *Griffin* gives air at all favorable opportunities. Baldwin from the back and ends, but not from the roof, either in summer or winter.

2739. Watering the nursing-pit. *Speechly* waters offsets over the leaves after they have begun to strike, but gives to all pines much less water in a moist than a dry season, depending on the humidity of the air. (Tr. on Pine, p. 37.) He waters once a week or fortnight in September and October, and then leaves off till the middle or end of January, depending on the moisture of the tan, and the state of inaction of the plants. In frosty weather, he sometimes ploughs the pots so deep in the tan that their rims may be covered two or three inches in order to give heat, and prevent the surface of the mould from becoming too dry. In March, he waters once in a week or ten days, and advances to twice a week in summer. (Tr. on Pine, p. 47.)

2740. *Abercrombie*, after planting crowns and suckers, gives no water till "the heat of the bark has risen, and the plants show signs of striking. Then water moderately at the root; but give none over the herb until the heart-leaves begin to grow. Meanwhile repeat watering at the root every four days. After the plant is established, water freely at the root, and give sprinklings over the leaves from a fine rose-pan."

2741. *M'Phail* says, "No certain rule can be laid down for the exact quantity of water that must be given to the pine-apple plant, or how often; nor is it necessary to be particular. These and many other matters must be left to the gardener who has the care of the plants." In July, "besides watering the earth in the pots in which the roots of the plants grow, when it begins to get dry, the leaves and fruit should be watered now and then, till they are all wetted, with clean water out of a fine-rose pot; the water should be as warm as the medium heat of the air in the house. The best time to water over the leaves, is about eight o'clock in the morning, or about four in the afternoon; though it will do them no harm to water them at any time of the day, if for five or six days you keep the air in the house warm, and up to a heat a week, and if the weather be hot, perhaps often. However, it is rare that pine-apple plants require water oftener than twice a week."

2742. *Nicol* says, nurse-plants require very little water in winter; "perhaps a little only once in eight
or ten days, or even at greater intervals, if the weather be moist and hazy. It is safer, in winter, to give too little, rather than too much water to pine-plants, nor should they be watered over head at this season. They should be watered in the forenoon of a sunny day, at this time of the year, in order that any water which has been evaporated during the night may be exhausted by the heat of the sun, and thus a quantity of air purposely admitted. This precaution, however, is only necessary for the sake of such crowns and suckers as have been struck late last season, and are not very well rooted; such being more apt to damp off than others that are better established. In summer he supplies water regularly and nearly to the brim, restricting it to three days, after proper quantity at root, and then a dewing over the leaves. Water frequently with the draining of the dunghill.

2743. Temperature of the water. M'Phail says, "Eighty degrees is the medium heat of the water with which pines should be watered." He adds, "I would advise never to water them with water under seventy, unless in very warm weather, when the earth about their roots will soon regain its natural warmth." (G. Ren. p. 128.)

2744. Steaming. M'Phail obtains this in summer "by sprinkling the flies and paths now and then with clean water in the afternoon, and shuts up the houses with a strong heat in them." (G. Ren. p. 240.)

2745. Shading. This, all the authors quoted, agree in recommending during bright sunshine, after slowly potting offsets. Abercrombie says, "shade them with thin mats in the middle of hot days: dividing the hours before and after twelve, so as to amount to a fourth of the morning, and a third of the afternoon." (Pr. G. p. 629.) Speckly approves of shading, and effects it in an ornamental and useful manner by training vines on the rafters.

2746. Shifting nurse-plants. "Offsets planted early in the season," Speckly says, "should be carefully looked over in September, and all the forward crowns and suckers that are grown large, and with an appearance of being under-potted, should be removed into larger-sized pots, with their roots and bulbs entire." (Tr. on Pine, p. 58.)

2747. Abercrombie says, "When offsets have been potted in July or August, remember by October to examine the roots of the most vigorous plants. Should any have filled the pots, shift them into larger; but those which have filled the pots at that inconvenient period." (Pr. G. p. 625.)

2748. M'Phail does not shift unstruck crowns and suckers, planted in the end of August or September, till the following March or April, and pots with entire balls like Nicol.

2749. Nicol new-pots offsets planted in summer in the following March. "Let them be shaded till their roots have filled the pots at that inconvenient period." (Pr. G. p. 625.)

2750. In May, Nicol again shifts, "but the plants are not to be shaken out at this time, but are to be shifted, bulbs entire, into pots of about six inches diameter, and eight inches deep. If the roots be anywise matted at bottom, or at the sides, they must be carefully singed out; and in potting, be sure that there be no cavity left between the ball and the sides of the new pot. In order the more effectually to prevent which, use a small, blunt-pointed, somewhat wedge-shaped stick, to trindle in the mould with; observing that it be in a dry state, and be sifted fine; and also to shake the pot well (potting on a bench or table). Pots of clay are the best, if the balls should have an inch of their brims (the balls being covered about an inch with fresh earth), as the whole will settle as much, and so leave a full inch for holding water, which is enough. In preparing the plants for potting, observe to twist off a few of the bottom leaves, as they always put out fine roots from the lower part. If necessary, then, to the point out, or the leaves in the centre, if the plants have been bruised or anywise injured in the shifting. Replunge the pots to the brim, as before, observing to keep them quite level, at the distance of fifteen inches from centre to centre of the plants on a medium; then give a little water, which need not be repeated till the heat rise to the pots.

2751. Nicol, in November, shifts such others whose roots have filled their pots, and have become anywise matted. "Examine any you suspect to be so, and let them be shifted into pots of the next size immediately above those they are in; keeping the bulbs entire, and only singling out the netted fibres at bottom; then be careful to twist off the dead upper leaves at bottom of their stems, and should have a little of the old mould taken from off the surface of the pots; which replace with fresh earth; filling the pots fuller than usual, as little water will be required till next shifting time in the spring. The whole plants may be replanted in the dark-bed as before, and should be plunged quite to the rims of the pots giving a little water to settle the earth about their roots, which need not be repeated till the heat rise in the bed."

2752. Insects and diseases. See this article under General Directions. (Subsec. 8.)
SUBJECT 6. Succession Department.

2753. The culture of succession pine-plants necessarily coincides in many particulars with that of nurseries; but less heat is generally allowed the former in order not to draw them; and they are allowed plenty of room in the bed, frequently shifted, and abundance of air admitted, in order to make them broad-bottomed and bushy: thus strengthening the heart or root part, in order that it may throw up a strong fruit the second or third year.

2754. Growing succession plants without fire-heat. McPhail says, “Succession pine-plants grow exceedingly well in pits covered with glazed frames, linings of warm dung being applied to them in cold frosty weather. The north wall of a pit for this purpose had best be only about four feet above the ground; and if about two feet high of it, the whole length of the wall, beginning just at the surface of the ground four feet below the height of the wall, be built in the form of the outside walls of my cucumber bed, the lining will warm the air in the pit more easily than if the wall were built solid. The linings of dung should not be lower in their foundation than the surface of the tan in the pits in which the plants grow (for it is not the tan that requires to be warmed, but the air among the plants): and as during the winter the heat of the air in the pit among the plants, exclusive of sun-heat, is not required to be greater than from sixty to sixty-five degrees, strong linings are not wanted: one against the north side, kept up in cold weather nearly as high as the wall, will be sufficient, unless the weather get very cold indeed, in which case a lining on the south side may be applied. In cold, frosty weather, a covering of hay or straw, or of fern, can be laid on the glass above mats in the night-time.”

2755. Most nurseriesmen and growers of pines for the London market employ dung-beds of the common kind, keeping up the heat by powerful linings. The same practice is successfully adopted by Miller and Sweet, of Bristol. Baldwin combines the nursing and succession beds, growing both on tan with dung-linings.

2756. Shifting and potting. The middle of March Speeche considers the most eligible time for shifting and potting such nurse-plants as are to be removed to the succession-house. “If the work is done sooner,” he says, “it will prevent the plants from striking freely; and if deferred longer, it will check them in their summer growth.” In this shifting, he “always shakes off the whole of the ball of earth, and cuts off all the roots that are of a black color, carefully preserving such only as are white and strong. He then puts the plants into pots eight inches and a half diameter at the top, and seven inches deep, in entirely fresh mould. The bark-bed is renewed, the pots plunged to the rims, the house is kept pretty warm, till the heat of the tan arises; the plants are then sprinkled over the leaves with water, and watered first once a week and afterwards twice a week, till next shifting in the beginning of August, when they are shifted into fruiting-pots with their balls entire. The size of these pots is eleven inches and a half at top by ten inches deep.”

2757. Abercrombie observes, that most of the remarks on the nursing-house will apply to the succession-pit. “Sometimes the plants, originated in the nursing-pit in August or September, will be fit to bring into the succession-house in March or April following; and sometimes not till the anniversary season. Those from late fruiterers, originated in March, will be most established by the end of summer.”

2758. Introductory shifting. Where at the first shifting of rooted plants, they are transferred to this department, proceed as in nursing-pit, except in regard to the size of the pots, which should be twenty-four inches, or about seven inches across, and nine deep. When the plants are a year old, and the shifting for culture here is the second or third, begin as before: — make arrangements to complete the business in one day. Be prepared with a bed of lively tan, the number of pots, the compost for pines, and some clean sea-gravel or shivers. As each plant is taken from the nursing-pit, tie the leaves together. Turn them out of the old pots singly. Then proceed as follows: — Shake off the ball of mould. Strip off a few of the lower leaves. Cut the roots off entirely; further, if the roots are scanty, or decaying, prune away a small portion of the stem, cutting into the quick. Pot the plants; plunge them in the tan, not entirely to their rims, till the new heat rising from the bark can be ascertained. Leave about five inches space between each. Keep them under a strong heat; and forbear to give water, or to admit cold air, till the plants have struck root.

2759. Intermediate shifting. When plants are to remain in the succession-house a year, shift them in the March following their introduction. Let the fresh pots be full eight inches in diameter, and ten inches deep. It is one of the most availing precautions against the premature fruiting of pines, to allow rising plants a capacious bed, and free space for the herb to expand. In turning healthy plants, now, out of the old pots, endeavor to preserve the ball of earth entire. But where plants appear to be sickly, to be infested with insects, or to have bad roots, brush away the old earth entirely: then, with a long knife trim the longest fibres; and if any part of the main root be unsound,
cut it away. Strip off some of the lower leaves. Replant in the new pots. Set the plants in the bark-bed, leaving the pots partly out, lest the first heat should be too strong. There should be a distance of seven inches from pot to pot. Water full-rooted plants gently, to settle the mould. Plants divested of roots are not at present to receive water.

2760. Second intermediate shifting. The roots of large plants which were shifted in March should be examined at the end of May, or in June. If they have filled the pots, it will be necessary to shift them into pots of an increased size, so as to admit new compost to the extent of an inch all round the old ball. The diameter of the cradle at top should be nine inches; the depth twelve, including an inch of pearly gravel at the bottom. If the roots are matted, carefully disentangle them; prune off old fibres, or not, according as the root has been sparèd or retrenched. In all cases, cut away unsound parts of the root, and slip off a few of the oldest leaves. After replanting, distribute the pots eight inches apart over the surface of the bed, without plunging them to their full depth, till the heat of the renewed tan is ascertained.

2761. M'Phail says, "If in March you have any nurse-pines a year old, shift and repot them at this season. Having a bed prepared for them, strong enough to raise a good heat, take the plants and tie their leaves together carefully; then turn them out one after another, and cut all their roots off close to the stem; and if the stems of them be bare of roots, or appear rotting or black, cut a part of them off up to the quick, and then trim them from the lower branches, divisè them into very small pieces, good rich mould, in small pots suitable to the size of the plants, and plunge them in the tan up to their rims. Let all this work be done in one day, if it be convenient. Keep a strong heat about them, and give them no air nor water till they have struck root and begun to grow. After a time, the earth should be moistened; and when and if they are potted, for no plants can make shoots without moisture. When large succession plants have been divested of their roots, and potted in the month of March, they will probably by this time have filled the pots with roots; if so, they ought to be shifted into pots a size larger, just large enough to hold a firm ball. If they have not shifted, then the heat should be cut off, it will get matted, it would check them, and probably make them fruit in August or September. In August or September, the plants are again shifted into pots large enough to admit earth easily round their balls between their roots and the sides of the pots. In these pots, he lets the plants remain in general till the 2762. M'Phail and Speedy agree in remarking, that "some large kinds of pine-apple plants require three seasons to grow before they can bring large-sized fruit, such as the black Antigus, the Jamaica, the Ripley, &c.; therefore, in the month of April or May, after they have been planted upwards of a year, it is better to take them out of the pots, and cut off all their roots close to the stem, or leave only a few which are fresh and strong, and then plant them again in good earth in clean pots, and plunge the pots in a tan-bed with a lively heat in it. After this process a stronger heat than usual must be kept in the house, till the plants have made fresh roots and their leaves perceived to grow, when a little warm water may be given to them, which, together with a good bottom and top heat, will make them grow finely."

2769. Nicol recommends a general potting of the succession plants in August, when the fruit are all or nearly all cut; removing the old stocks from which the fruit had been cut to make room for them in the fruiting-pit. "The nurse-plants now become the second season's; the succession the plants of next season, and the crowns and suckers produced by the plants whose fruit have been cut, occupy the nursing-pits." (Kal. 410.) The succession plants, before removal into the fruiting-pit, must be shifted into pots of about twelve inches diameter, and fourteen or fifteen inches deep. The plants should be plunged entirely into the pots, and their heads kept in a quiet heat; keeping them in this state till the 2783. Griffin shifts his succession plants for the second time, in March, into pots nine inches in diameter, by eight inches deep, "turning each singly out of its present pot, with the ball of earth entire around its roots, unless any appear unhealthy or any ways defective, when it is eligible to shake the earth from the roots, and trim off all the parts that appear not alive. He plunges them in the bark (refreshed as above), and keeps them in the same pot of earth two to three rows from row to row." It is to be observed here, that Griffin's practice, in not divesting the plants entirely of their balls of earth at this shifting, agrees with Baldwin's, but differs from that of all the other authors quoted. Griffin, it is alleged, obtains larger fruit; and Baldwin, by his practice, fruits the plants a year sooner, that is, in fifteen and eighteen months.

2765. Baldova takes up the crowns and suckers planted in the tan in September in the succeeding April; divests them of all their roots, which "must not," he says, "be taken off at any future transplanting," and put into pots of five, six, or seven inches diameter, according to the size of the plant, in the middle of the following June, when the pots are beginning to be filled with roots, take out the plants with their balls entire, and put them into pots about nine inches in diameter; replunge them into your bed, and let them remain till the end of September. (Cult. of Annan. p. 15.)

2766. The practice of shaking off the balls of earth, and cutting off the lower roots of pines in the second year's spring shifting, has at first sight an unnatural appearance, and various theorists, and some gardeners, recommend shifting the plants from first to last with their balls entire. On attentively examining the pine-plant, however, it will be found, that, in its mode of rooting, it may be classed with the strawberry, vine, and crowfoot, which throw out fresh roots every year, in part among, but chiefly above the old ones. This done, the old ones become torpid and decay, and to cut them clear away, if it could be done in all plants of this habit, would no doubt be assisting nature, and contribute to the
growth of the new roots. At the same time, it is to be observed, that encouraging, in an extraordinary degree, the production of roots, though it will ultimately increase the vigor of the herb and fruit, will retard their progress.

2767. On shifting with the balls entire, Speckly has the following judicious observations, which coincide with those we have above submitted:

2768. First, It is observable, that the pine-plant begins to make its roots at the very bottom of the stem, and the plant increases in size, fresh roots are produced from the stem, still higher and higher: and the bottom roots die in proportion: so that, if a plant in the greatest vigor be turned out of its pot as soon as the fruit is cut, there will be found at the bottom a part of the stem, several inches in length, naked, destitute of roots, and smooth, according to the above method, the whole of the roots which the plant produces being permitted to remain on the stem to the last, the old roots decay and turn mouldy, to the great detriment of those afterwards produced. Secondly, The first ball which remains with the plant full two years, by length of time will become hard, cloddy, and exhausted of its nourishment, and roots afterwards produced from growing with that freedom and vigor, which they would do in fresher and better mould. Thirdly, The old ball continually remaining after the frequent shifting, it will be too large when put into the fruiting-pot, to admit of a sufficient quantity of fresh mould to support the plant till its fruit becomes ripe, which is generally a whole year from the last time of shifting.

2769. Temperature. Speckly approves of rather a lower top and bottom heat for pines in the winter season than what some later authors recommend. "There is nothing so prejudicial to the pine-apple plant, (insects and an overheat of the tan excepted,) as forcing them to grow by making large fires, and keeping the hot-house warm at an improper season, which is injudiciously done in many hot-houses. It is inconsistent with reason, and against nature, to force a tropical plant in this climate in a cold, dark season, such as generally happens here in the months of November and December; and plants so treated, will in time show the injury done them; if large plants for fruiting, they generally show very small fruit-buds with weak stems; and, if small plants, they seldom make much progress in the beginning of the next summer." "In the hot regions," Abercrombic observes, "to which the pine-apple is indigenous, the growth of the herb and fruit proceeds, at all times of the year, as the new plant may happen to spring, and as the advancement of the herb, and the expansion of the organs of fruitification follow at natural intervals. Thus the rising and intermediate pines have, at home, the same heat as fruiting plants. As the force of the climate is always equal to conduct the plant to the next stage, whatever the present may be, nature's plants always show their blossoms opportune; and the fruit is swelled to perfection, however different periods of growth in plants of one family fall together. But, under a course of artificial culture, although a similar promiscuous succession may go on, and be cherished to the end of fruiting without miscarriage; yet to let the critical periods of growth fall in winter, without any failure of the crop, or debasement of the fruit, requires so much additional expense and attendance, that our cultivators of pines endeavour to keep the main stock of established plants just vegetating in winter, and to bring the time of full expansion in the herb, and as much as may be of the long and trying time of fruitication, to coincide with the spring and summer of this climate. The dependence of the plant on artificial excitement is then so much less. Hence, though it is contrary to the free progress of nature, the succession pines are kept under a temperature rather lower than that of the nursing-pit, in order that while the complete development of the herb is provided for, the plant may not be excited into fruit prematurely in regard to its age, nor unseasonably as to the course of the natural climate during the period which the fruit will take to ripen."

2770. The minimum temperature for succession plants, on which the preservation of a gentle course of growth depends, cannot be safely reduced lower than that which is specified under Temperature in Nursing Department. But it is important to carry the maximum, as it respects both fructification and the accumulation of sun-heat in the chamber, no higher in this than is fixed for that department, and rather aim to a maximum from two to five degrees less intense. Thus the double object, of avoiding the plants to strong heat and of giving air at a good opportunity, will be consulted. (See the Table.)

2771. M'Phail says, "Let the succession pine-plants have about the same degree of heat to their roots in the tan-bed, and in the air of the house about them, as I have recommended for the fruiting plants; viz. from 60 to 100 at the bottom of the pots, and from 65 to 80 in the atmosphere of the house. In the same case," he says, "I recommend that a less heat be given to succession plants than to fruiting ones. I can see no reason for making the difference, nor did I make a practice of doing it, while the young plants were in pots without fire-heat, which at that season could not at all times be kept to that degree of heat which might be done by the influence of fire. When succession pines are being kept in pots for a day or two for fruiting them, they require a longer time to bring them to a proper size for producing large fruit; and of course the expense of rearing them is greater than when they are kept in a vigorous growing state. Nothing better suits a pine-apple, nor any fruit-bearing plant, than to keep it in a vigorous growing state, from the time it is planted till it ripen its fruit." (Gard. Rem. 192.)

2772. Nicol says, "The temperature in January by fire-heat should be kept as near to 60° as possible, and even in sunshine, should not be allowed to pass 68°, lest the plants start into fruit." In May, he in-
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creasesthe heat to between 65° and 70° in the night. In August, he keeps down the thermometer to 75° or 80° in the day-time. In September, he returns to 65° in the night, and 70° or 75° with air in the day. In October, he descends to 60° mornings and evenings, and 65° in sunshine. 2773. Griffin differs from the above authors in recommending 65° as the heat proper for the pine in every stage, not exceeding five or six degrees over or under. The bottom heat he considers proper, is from 90 to 100 degrees! (Tr. on the Pine, p. 60, 66.)

2774. Baldwin does not mention at what temperature he keeps his succession-pit.

2775. Covering at nights. Where succession plants are grown in pots or frames, this is allowed to be much easier and more advantageous, by saving fuel, and preventing the risk of an injurious cooling, which in frames and houses warmed by fire, and unprotected but by the glass, will sometimes happen under the best management. Practical men recommend mats, canvass, litter, &c. laid on the frames; but a great improvement consists in keeping the covering of whatever nature, and especially if of mats or canvass, at not less than six inches on the principle experimentally illustrated by Dr. Wells in his Essay on Dew; Leslie, in his experiments on concentric cases (Essay on Heat), and derivable from the fact known to scientific men (See Young's Lect.), that heat follows the same general laws as light.

2776. Speedy and Nicol complain of the great breakage of glass, by covering with mats, litter, &c.

2777. Seton adopts portable covers of straw, arranged in the manner of thatch, and which may be compared to the panels of reed fences or screens. They are formed on four laths, fixed at the same width as the pot or frame one way, and not more than four feet apart the other. The chief advantage is, that as the water runs off the thatch, the interior remains perfectly dry, so that there is no consumption of heat by the creation of vapor in those parts which are near the glass; "whereas mats, cloth, loose straw, and other similar coverings become impregnated with moisture every night from dew, rain, or snow, and the evaporation which is thereby constantly generated, and greatly augmented by the contact of the warm glass, causes a vast and continued drain of heat." Another advantage is the facility with which they may be put on and taken off, and the little risk there is of breaking glass during these operations. (Hor. Trans. iii. 296.)

2778. Air. Speedily considers a due proportion of air as essential to the goodness of pine-plants. The want of it will cause them to grow with long leaves and weak stems; and too great a quantity, or air given at improper seasons, will starve the plants, and cause them to grow yellow and sickly. Little air will be wanted in winter; but letting down the glasses, even for a few minutes in the middle of the day, should never be neglected in fine weather, to let out the foul air. This will cause the plants to grow with broad leaves, and stiff and strong stems, provided they have room in the bed. Air may be admitted all night in the hot season, care being taking that the glasses are left in such a manner as to prevent the rain, in case any falls, from coming on the plants. (Tr. on the Pine, p. 75.)

2779. Abercrombie gives abundance of air in July and August, but with due caution the rest of the year.

2780. McPhail admits more or less air every fine day during spring and autumn, and abundance in the summer months, which is also the practice of Nicol, Griffin, and Weeks. Baldwin seems to admit air rather more sparingly than these gardeners.

2781. Water. Speedily disapproves of ever giving a great quantity of water at one time to the pine-apple plant, in any stage or at any season. Too much causes the mould in the pot to run together and become hard and cloddy; and, independently of this, glutting a plant with water will rob it of its vigor, and reduce it to a weak state. Hence, though keeping of plants too dry is certainly an error, it is not attended with the same fatal consequences as the contrary practice. Watering the walks and flues, &c. in an evening, in order to raise a kind of artificial dew, is in imitation of what takes place in the West Indies, where no rain falls in the summer for many months together, and the plants are wholly supplied with moisture from the dews. Gentle summer waterings over the top are founded on this principle. "Plants lately shifted into the pots, till their roots get matted, do not require so much water as before their shifting. Plants that are in large-sized pots, in proportion to the size of the plants, do not require so much water as plants that are under-potted. Plants that are in hard-burnt pots, made of strong clay, do not require near so much water as plants in pots less burnt, and made of clay with a good proportion of sand intermixed. The latter are greatly to be preferred. Plants in a vigorous growing state require very frequent and gentle waterings. But plants with fruit and suckers upon them require most of all. When plants are watered over their leaves, it should be sprinkled upon them only till every part is made wet, which may easily be distinguished, as the water immediately changes the color of them to a sad green. As the leaves stand in different directions, the best method is to dash the water upon them backwards and forwards, on every side of the bed. Summer waterings should always be given late in an evening; but in the spring and autumn, the forenoon is the proper time. Less water should be given in moist than in dry weather, for reasons already given. In winter, when water by accident falls into the centres of the fruiting plants, it should immediately be drawn out, which may easily be effected by the help of a tin pipe of about three feet in length, one end of which should be no bigger than the small end of a tobacco-pipe." Pond or river water, or water collected from the roof of the hot-house, and retained within the house till it has attained its temperature, is to be preferred. (Tr. on the Pine, 81, 82.)
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2782. Abercrombie, from March to September, gives most water, "keeping the mould during this season constantly a little moist." In the other months it diminishes the quantity according to the season and circumstances of the temperature, plants, &c. He uses soft water at 75°, and gives it through a tube composed of jointed pieces, so that it may be shut off at will, to prevent its falling into the hearts of the plants. He also steams the flues occasionally, and waters with drainings of the dunghill in the growing season. (Pr. G. 627, 628.)

2783. M'Phail says, "Of two evils, it is better to give pine-plants too little water than too much." He gives little in the winter months, but more freely in summer. He sprinkles the leaves occasionally with clean water, not less than 70 degrees warm, and shuts them down in the afternoon with a strong heat in the house. The temperature of the water by taking a mouthful of it; if it is neither hot nor cold, it is in a good state, being upwards of 85 degrees. (Gard. Rem. 238.) "When you water your pines, recollect that some sorts require less water than others; the sorts called the queen and the sugar-loaf require rather more water than those called Antigua, black Jamaica, and others growing on the largest and most beautiful, and the water standing constantly in their hearts in the summer months, nor will it hurt them at any time, if there be a sufficient degree of heat kept in the house. Water them sparingly, and about once a week all over their leaves with clean water, from 70 to 85 degrees warm. The quantity of water pines require, depends somewhat on the condition of the tan in which the pots are plunged. If the tan be in a dry state, and a strong heat in it, they will require more water than when it is moist, and a less heat in it; so that, in giving water, the person who manages them must be able to conclude how often and what quantity of water the plants will need." (Gard. Rem.)

2784. Nicol waters succession plants once in eight or ten days in January, the quantity moderate, and the time the forenoon of good days. He gives a little more in February and March, till August, when the waterings are to be withal regular and moderate, as it is not intended to force the plants into much growth, it being supposed that they are now very healthy and strong." In October he lessens and retracts the waterings, and during winter waters very moderately once in four, five, or six days; but at the root only. (Kal. 328.)

2785. Griffin waters moderately in winter, and more liberally in the growing season, from March till October; want of water to keep the plants moist being one of the reasons of their premature fruiting.

2786. Baldwin gives no water to the young suckers planted in the tan, from September till April; but after potting, waters two or three times a week during the summer, according as the temperature may be.

2787. Shading. "Succession pine-plants," Speechly observes, "do not make half the progress in violent hot weather in the middle of summer, that they do later in the season." In order to obviate the above inconveniences, some persons cover their hot-houses in the middle of the day, when the heat of the sun is violent, with bass mats fastened to a rope, which may be moved up and down with great ease. But a better mode, and which is frequently practised, is, to cover the glasses with a large net, which admits the air to pass freely, and at the same time breaks the rays of the sun, and retards their force, especially if the meshes of the net be not large. But if vines were judiciously trained up to the rafters of the hot-house, there would be no need of either of the last-mentioned coverings. The vines should be planted in the front of the hot-house, and not more than one shoot trained to each rafter, part of which should be cut down to the bottom of the rafters every season, by which means the roof of the hot-house may constantly be kept thinly covered with young wood, and by having only one shoot to each rafter, the vine-leaves will afford a kindly shade, and never incommodie the pines; for the leaves fall, and the vines are pruned at a season when the hot-house most requires sun."

2788. Abercrombie only shades new-potted plants till they have struck root. He uses thin mats as in the nursing-pit. (Pr. G. 628.)

2789. M'Phail uses no screens or covers for shades, but supposes his succession plants grown in houses in which vines are trained under the rafters.

2790. Dressing the plants, &c. Most of the authors quoted agree in recommending decayed or casually bruised leaves to be twisted off, if they are at the bottom of the stem; or such as grow on it carefully trimmed off with the knife. In the season of free excited growth, Abercrombie says, "Midway between the times of shifting, take off about two inches of the upper mould, and replace it by fresh compost." Remove all fungi which grow out of the tan, and in general keep every part of the pinery at all times clean and sweet.

2791. Insects and Diseases. See General Directions. (Subsect. 8.)

Subsect. 7. Fruiting Department.

2792. The culture of the fruiting department embraces much of the culture of the nursing and succession pits: but little difference, for example, is made in temperature, air, and watering, till the last stage of the maturation of the fruit.

2793. Abercrombie observes "that the pine-apple can be carried even through the last stage without fire-heat: but the fruiting-house is a department in which the aid of the furnace should be least of all be relinquished, unless some very great facilities for employing dung-heat, or some obstacles to the working of a stove, attend the situation. This is frequently practised by nurserymen and market-gardeners, and is quite practicable when an abundance of dung for linings can be procured.

2794. Speechly says, "Both the growth and size of the pine depend much on the construction and condition of the stove in which they are cultivated. In many places small stoves of a particular construction (in the which the pines stand very near the fire) are erected; for the purpose of raising them always up to a high degree of heat, are by gardeners usually termed roasters. When there is such convenience, it is customary, when any pine-plants show fruit in the large stoves, to remove such plants (especially the most promising) directly into the fruiting-house; where, from the high degree of heat kept, they generally swell their fruit astonishingly."

2795. Griffin's house corresponds nearly with the roaster or small house of Speechly; but Baldwin's seems
un improvement, as being much smaller, losing less room in paths, and being comparatively easily neutered.

2796. Shifting and potting. Speechely shifts into fruiting-pots in August (see this article under Succession Department), and afterwards, in the following March, divests the plants of a few of their bottom leaves, renews the mould on the tops of the pots as deep as can be done without injuring the roots, and fills up with fresh compost earth. He says, "It is very injurious to the plants, and greatly retards the swelling of the fruit to remove them after this season." (Tr. on Pine, p. 49.)

2797. Abercrombie differs from this author, in shifting in the spring after the plants show fruit: he says, "The mass of fruit from the plants will generally be removed for the fruiting-house in the course of August. As to a criterion for removing full-grown pines; shift them just as the roots have filled the pot, so as to turn out whole. Late plants may not be in this state till October. The barb-bed, here, must be renewed, as on every occasion of repotting plants; but the barb should be put up against an unripe fruits, the he may have suitably filled the pots with a layer of old bark to the full depth of the pots. For the large sorts, provide pots twelve inches in diameter and fifteen inches in depth. For forward plants also, which you are apprehensive require free space for the root and herb, to prevent them from fruiting too early, provide pots two inches wider and three inches deeper than those of which they are to be turned; but the additional room in the pots should not be more than you may calculate the roots will fill up by the time at which you propose to have them fruit. On the other hand, if you have any reluctant fruiters, when you transfer them to the fruiting-house, postpone shifting them into new pots, in order that the impotency of the pot by the roots may accelerate their fruiting; or shift them into pots barely large enough to receive the roots, putting them into mould rendered, by an increased quantity of river-sand and fresh loam, somewhat less rich than the compost for pines in general; whichever of these courses you adopt, you should remove the pots from the side of the pot with the mould. Lay in the bottom of the fresh pots clean shivers, or sea-gravel, to the thickness of two inches, and as much compost as will keep the ball, or root, to be received, level at the top of the same; and when the peat has come from the succession-pit, the plant is ready to be sent out new roots. Turn out each plant with the ball of earth entire; set it in the new pot, fill the vacancy with compost, and raise the mould to the lowest leaves by spreading compost over the ball; leaving a hollow descent to the depth of the rim to hold water. Plunge the pots in the tan-bed, distributing those in the same range eight inches apart."

2798. Second shifting. "There is in general no second shifting; but the plants remain in the pots assigned at their coming from the succession-pit till the fruit is ripened. But, 1. In the case mentioned above, there is sometimes a spring shifting. 2. When plants which were regularly shifted, come into fruit early, and it is wished to retard them, you may give them a second shifting in February, or at any time before the fruit has attained half the full diameter; putting them into pots one size larger, and proceeding, in other respects, as at the introductory shifting. Though this acts as a temporary check, the advantage of fresh mould contributes to swell the fruit. 3. To plants which are sickly, or growing out of shape, the best remedy is, to shift them as soon as this is perceived, changing the mould, and pruning away decayed parts of the roots as there may be occasion." (Abercrombie.)

2799. M. Phill, with Speechely, shifts finally in August or September; gives a dressing in March, and, in general, does not move them again till they have ripened their fruit, unless to give more room for bottom. Sometimes the following: putting them in the autumn into pots which their roots do not fill well before the month of January, do not show fruit till late in the spring or summer months. For this reason it is advisable, when they cannot be shifted early enough in the month of August or beginning of September, so as to all the pots with roots half ripened till the fruit appear, and the stem of it be grown to its full height, and then shift the plants into larger pots, in the manner before directed, disturbing the roots of the plants as little as can be helped. After the plants are shifted, they must not get much water till the fresh growth of the roots has somewhat exhausted the moisture of the fresh earth put round them. (Gard. Rec.)

2800. Nice shifts finally in August, and top-dresses in February; but plants that are unhealthy, feeble, and do not stand firm in their pots, should be shaken out entirely, and be replaced in the same pots; trimming their roots according as they may need, but retaining all fresh healthy fibres. Any plants that have already started into fruit, should also be shaken out, and be fresh potted, as above; which, by the check they receive, will keep them back to a better season of ripening, and by the force of fresh earth, make them swell their fruit larger than they otherwise would have done; thus new-rooted plants, even if a flower, with very much success, and have swelled the fruit to a size far beyond my expectations; of which fact any one may easily satisfy himself, by fresh-potting a few plants, and comparing their progress with others treated in the ordinary way. Let the plants be replanted to the brim as before, keeping the top of the root-ball; the plants will now require for their healthy growth twenty inches apart from centre to centre, on a medium. But they should be sorted; the smallest placed in front, and the largest at back, as in arranging plants on a stage, that they may have an equal share of light and sun. As soon as replaced in the barb-bed, let them have a little water, to settle the earth about their roots. In May he again top-dresses, "reducing an inch or two of the earth from off the surface, and adding some fresh mould, which will invigorate the plants, cause them to push surface radicles, and so keep them the more firm and steady. This needs not be done, however, to plants whose fruits are nearly ripe; but chiefly to healthy plants now growing in the fruit about half grown. And with respect to any that are unhealthy, and whose fruit are less than half grown, do not hesitate to shift them, shaking them out, trimming their roots, and retaining only healthy fibres. This is a very great improvement in the culture of pines, which I formerly practised, having fruit which had not prospered with much success. (Ent. on Pine, p. 384.)"

2801. Griffin shifts, for the last time, in October, with the balls entire as before, allowing them in the barb-bed about twenty inches from plant to plant, and two feet distance from row to row; "the first row eighteen inches from the kirk, arranging them in rows as you go on." The pots he uses are twelve inches diameter, and ten inches deep.

2802. Baldwin shifts of the last time, in September, into pots "of about fourteen inches diameter, at the top," at first half plunging the pots till the heat diminishes to a safe temperature. He afterwards fills up the interstices with tan, and lets the plants so remain until they are fruit led off for the table. (Colt. of Amer. p. 17.)
2803. Temperature. Specchily is not definite on this subject; but observes generally that nothing is so prejudicial to fruiting plants as making large fires to force them to grow in the winter season, the fruit-buds they send up are small, and the stems weak. (Tr. on Pine, p. 41.)

2804. Abersham observes, "As long as it would be dangerous, or at least not desirable, to have the plants show fruit, the temperature should be kept reduced to that of the succes-
sion-plot. But a capital elevation, in the course of heat maintained here, is proper for about one-third of the last months which the plants will remain in the house; that is, just as it becomes fit to excite them into fruit, and during the whole period of fruitification. In the an-
sembled Table May, for instance, of August, September, October, November, December, are set down twice. Against the first series of these months is marked the temperature at which it is proper here to allow the plants to become transferred to the fruiting-house in the July preceding, or the current August or September, in order that they may not start into fruit at the beginning or middle of October. The second series respects a distinct pit appropriated to late-fruiters; plants which have been removed from the succession-house some months, in which and the object of culture is nearly finished; however the decline of the natural season pro-
ceeds, a high course of heat must be continued, to ripen the fruit on these. As to the maximum of artificial heat for fruits already in flower, the degrees are expressed in merely to indicate, that it would be an unnecessary expense to go higher; but should the natural climate not supply a greater heat, to go five or ten degrees higher, so far from being a

2805. McPhail has given tables of the temperature in his hot-house, or fruiting-pinery, for every day in the year, from which we annex the accompanying monthly average.

In January the thermometers stood at from 63 to 66 degrees in the morning, from 68 to 85 degrees at noon, and from 64 to 74 degrees in the evening, and so on. On the tables from which the above is extracted, and from which Mr. McPhail observes, "the thermometer was hung in the middle of the hot-house, shaded from the direct rays of the sun." He does not offer these tables as exact rules to be followed; nor deny that the pine-apple can be ripened in a greater degree of heat than that described; but he asserts, that such heat and management as he recommends will ripen the pine-apple to good maturity. Had I kept a register of the thermometer another year, and compared it with that which I kept for twelve months, and have herein given, there would have been a difference; the heat of every day, week, or year, would not have been alike; nor to cultivate the pine-apple, or any other fruit, is it necessary that it should be.

2806. Nicot, in January, keeps the fruiting-pit at the same temperature as the succession department, (from 60° to 65°,) lest the plants should start into fruit. In February, he requires a "livy, but not violent heat," to force this into fruit if it is to be ripened. He then gradually to 75°, not allowing the thermometer to pass 90°. From 72° to 75° is his temperature for March and April. In May, June, July, and August, he requires 75° mornings and evenings, and 80° or 85° at noon. In September, after fire-heat becomes necessary, he keeps as nearly to 65° as possible, and in sunshine, by the thermometer, 60° to 62°. In October, November and December, he lowers the temperature to 60° mornings and evenings, and 65° in sunshine.

2807. Griffin, as above observed, endeavors to keep the air of his fruiting and succession houses as near as possible to 60°.

2808. Baldwin says, "The fruiting-house, during the winter, should be kept at about 70°; it may be left in the evening at about 75°, and it will be found in the morning at about 65°, so that no attendance during the night will be required." (Cult. of Aven, p. 19.)

2809. Specchily says, "In May, June, and July, the fruiting-houses are covered by large sheets of canvas, by the help of a roller and pulleys; but where hot-houses are large, this mode of covering cannot so well be adopted; therefore the most general method is to use light covers of wood, or frames of wood, covered with painted canvas; the covering the whole of the roof of a hot-house in this manner is very expensive; the covering is not of course kept warm enough, and indeed in such houses, I have observed above. When either of the above methods are practised, it should be done with discretion. In many places the covers of the hot-houses are sometimes, in a snowy, dark, severe, or rainy season, per-
imanent, during which it is very detrimental to the plants, which is as will in time draw themselves weak by the continuance of such a practice; for it is observable, that plants grow much faster in the dark than in the light; and this is manifest from the progress of plants when first they arise from seed, in the open ground, in the spring of the year, when they do not grow half so much in the day as in the winter, as must be the case that the shade and light give maturity to the healthy pro-
gress of plants, and the want of them soon causes the plants to grow languid, weak, and, in time, to die. It is also a bad practice to continue to cover hot-houses late in the spring of the year, which is injudici-
ously done; and when it is for the middle of the year, as the covers are then taken off till after six o'clock in the morning (the hour that laborers come to their work at most places), it makes the hot-house night too long at that season of the year, when generally there are great numbers of the fruit of the pine in blossom; for it should be remembered that light, as well as warmth, is essen-
tially necessary to promote the growth of plants. In large double-pitted hot-houses, the covering of the lower lights may be effected with great ease, and this is found to be of use on a double account; first, because the pine plants in the front pit, by standing very near the glass, are in the most need of covering in severe weather; and, secondly, because the front pit is generally used for succession plants, which require

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<th>Month</th>
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Standard Temperature for the Fruiting-House.

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<td>Jan.</td>
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Where the Plants show Fruit, the Minimum should be 65° deg.
be shaded, after being shifted in the spring, whenever the weather is warm and clear, as I have before observed in treating upon that head. 2301. In Asia, the pine-stoves are frequently kept covered with boarded shutters day and night for several weeks, and even as long as three months together. As the plants are then as nearly as possible in a dormant state, it does not appear to injure them so much as a native of a more genial climate would imagine.

2811. Air. In March, when the plants are showing fruit, Speckly admits a great quantity of air into the hot-house, the want of a due proportion of which causes the stems to draw themselves weak, and grow tall, after which the fruit never swells kindly. (Tr. on Pine, p. 50.)

2812. Abercrombie says, "Give plenty of air to plants in fruit, without a daily supply of which, they will not swell to a handsome full size, nor acquire the elevated flavor which belongs to the pine-apple when in perfection." (Pr. Gard, p. 64.)

2813. Greatly admits air whenever it can be done consistently with attention to the temperature. In June, if the nights be cold, and the days cloudy, "you will have occasion for fires, otherwise you will not be able to give air enough, and keep up the temperature." In July and August, abundance of air is given, and some open left at the houses all night.

2814. Nicol says, air at all seasons, in fine sunshine weather, "freely, as the fruit approaches maturity, in order to enhance its flavor." (Tr. on Pine, p. 16.)

2815. Griffith gives air to the fruiting-house, "discretionally, in fine, mild, sunny days, from ten till about two o'clock," and more freely in the summer season.

2816. Baldwin gives air when the weather will permit, winter and summer, from the back and ends, but never from the roof.

2817. Water. Speckly says, "As the fruit and suckers begin to advance in size, the plants will require plenty of water to support them, which may be given them at least twice, and sometimes three times a-week; but too much should not be given them at one time; it is better to give them less at a time and oftener." As soon as the fruit appears full swelled, the watering such plants as produce them should cease; but it is a general practice (in order to have the fruit as large as can be got,) to continue the watering too long, which causes the fruit to be filled with an insipid, watery, and ill flavored juice. (Tr. on Pine, p. 52.)

2818. Abercrombie, between the times of watering plants in fruit, sprinkles the flues, but suspends watering over the herb till the blossoms are fairly set. Afterwards, while the fruit continues green, it will be beneficial to give water now and then, over the herb, from a fine rose-pan; even departing winter is some restraint upon this; but after March has commenced, wash the herb perfectly clean every eight days. In May the temperature has increased, and it is necessary to wash the flues, and after, have a maximum heat from the flues to exhale superfluous moisture. Moderate humidity and the suitable degree of heat will make the young fruit swell ample. At seasons when the mid-day sun has its most influence to water over the leaves as soon as the morning-sun is felt on the house, or two hours before sunset. The fruit will not swell off, if there be no deficiency in giving water. When the fruit is well swelled, forbear to water over the fruit or leaves; but it is still necessary to keep the earth about the roots a little moist. Nor, when the fruit is pretty large, should water be poured into the crowns so constantly as to stand in them more than one day. The different degrees in which the varieties stand in need of water must not be forgotten. As the pine-apples begin to ripen, put them on short allowance of water, for excessive humidity spoils the flavor of the fruit: begin the reduction by decreasing the quantity; for, in hot weather, frequent small supplies should be given on account of the suckers on the plant, till consideration for the fruit forbid even sparing waterings, lest it should be rendered insipid."

2819. M'Phail says, "Let it be remembered, that while the fruit is in blossom, and for some days after, the plants should not be watered all over their leaves, neither should the plants be watered all over their leaves nor fruit after the fruit is fully swelled, nor should the earth, in which the roots are, be after that time kept very moist, for they do not require it, because the plant has nearly performed its office, which it never has to do a second time." To water the fruiting pine-plants in winter, it is a good rule to draw the leaves, as near as may be, over the leaves with the turkey pen, or a pipe and a flat nose on the end of it, should be in readiness: the water should be at 80°, and never under 10°. In January, they may require to be watered two or three times. The same in February. In March, wash them once or twice over the leaves, till every part be perfectly clean. They may require to be watered three or four times at root. In April and May, water over their leaves with water from 80° to 90°, and at bottom perhaps four or five times. In July, "when any of the fruit are full-swelled, do not water them over the fruit or leaves; but it is necessary even then to have the earth about their roots moderately moist, otherwise the fruit would flag for want of nourishment. It should also be observed, that after the fruit is swelled to a pretty good size, water should not be poured into the crowns of the fruit so plentifully as to stand in them above a day or two." In August, when the fruit are ripening, give no water.

2820. Watered seldom in January, and not oftener than once in six or eight days in February. In March, "water may be given oftener than heretofore advised, and also in larger quantities; generally a moderate watering at root once in three or four days, and a dewing over head occasionally, to refresh the leaves, and keep them clean from dust. From the time the plants are covered with a leaf or fluff, the water begins to swell, water may be applied in a liberal manner, once in two or three days, in order the better to swell off the fruit. The roots have now much to do in sustaining it, and also the suckers, which will be advancing in fast growth. For this reason, water frequently with dinglehill drainings, or with water, doaked, soaked on purpose; and after each watering at root, give a dewing over the leaves, as directed above; and keep up the heat; and July, and August, the fruit being tender, their being swelled, the quantity of water; and towards its being fit for cutting, withhold water entirely, else the flavor will be very much deteriorated. I shall here observe, with respect to the different kinds of pines, that the quantity of water given to more watered kinds is slightly different."

The difference in the manner of watering should be more particularly attended to as the fruit approach to maturity; as the latter-named kinds are naturally more juicy and watery than the former. In August, the plants that have done fruiting being removed, the sucession stock which replaces them are to be watered freely at root, and occasionally dewatered over top. In October and November, the waterings are gradually lessen'd; and in December, once in eight, ten, or twelve days, will be sufficient. (Kat)
PINEY — FRUITING DEPARTMENT.

2823. Griffin never waters pines over the leaves in any stage, nor gives much at root in damp weather. In this he respects his practice agrees with that of Abercrombie and Nicol.

2824. Abercrombie directs, "to keep the plants growing gently, and to have the pots, in general, completely filled with the roots by the time at which you intend to excite them into blossom. From the middle of February to the 1st of March is a good time to have the main crop in flower; as the prospective season is the finest. About a month before you expect to see fruit, dress the plants by taking away two inches in depth of the pots, and fill up with fresh compost, round the stem, to the remaining leaves. The bark-bed should be revived at this same time, so as to make it lively; but no new tan should be added, till the time for the fullest heat arrives."

2825. McPhail says, "It frequently happens that pine-apple plants designed to bear fruit, do not show their best form of fruit, if their fruit bears so early as to be not sufficient to bear the fruit any flavor. This may happen because the plants have not come to a proper growth, or their roots may have been injured by too violent a bottom heat, or by being over-watered, or they may have been shifted too late, or been put into pots too large for their roots to have filled them before the end of the growing season. If you make pine-plants show their fruit at an early time in the spring, some authors have recommended the cutting off some of the roots at the autumn shifting; but long experience has convinced me, that cutting off the roots, or destroying them by any means, instead of making them show fruit, is an effectual mean to prevent them from showing fruit till they have again made long roots. The fruit of the pine-apple is formed probably not less than seven or eight weeks before it appears among the leaves; and if a plant be divested partially or totally of its roots, its growth is stopped till it has made roots of considerable length, when it will grow quickly. And, if before the roots were destroyed, the fruit had been formed in the plant, the centre of the plant, the root will grow and show itself when the leaves of the plant, excepting those on the stem of the fruit, will make no appearance of growing. This, perhaps, may be the reason which induces some persons to think that cutting off the roots of a fruit so early as it is possible to cut them, will make the roots suffer more. If pine-apple plants, intended for fruiting the following year, be shifted late in the autumn into pots, which their roots do not fill well before the month of January, they probably will not show fruit till late in the spring or summer months." He top-dresses the pots, and trims plants in February, and uses every means to heat water, &c. to keep them in a growing state during that month and March. If more than two or three suckers begin to grow out of the stem, they should be destroyed, unless they are so near the earth as to make roots into it, which will strengthen them without robbing the fruit. "In June, the fruit, when it gets large, should be supported with sticks to prevent it from falling, and to make the crowns grow up-right on the fruit. Were the fruit permitted to lean to one side, the crown in growing would force itself upright, and when the fruit was ripe, the crown would stand crooked on it. If any of the fruit that showed early are ripe, set the plants out of the fruiting-house, and replace them by any that may have shown late, whether in any plants. It is not, however, to be supposed that in some cases, particularly if the plants which have shown fruit, as your fruiting plants are now ripe, set out the pots, and take those in fruit from among your succession plants, to replace them. In November it may be well to have a few plants start into fruit, which may come in at an early and very acceptable season. Some may yet be green, and not fully ripe, and not get no more water than what is necessary to keep them from flagging."

2827. Time required to fruit the pine. All the authors quoted, excepting Baldwin, and almost all the cultivators of the pine-plant, require from two and a half to four years from the planting of the crown or sucker to perfecting its fruit. The general period is from two and a half to three years; a fruit of the queen pine being gathered in August, 1819, and its crown planted a few days afterwards, will, in the July, August, or September, 1822, produce fruit. A strong sucker from the same plant taken off, as is fre-
PRACTICE and plunge, and let whereas, make.

gress, any thing else in the form of a hoop, round the top of the pot, sufficient to raise the mould three or four inches. The mould should be of the best quality, and constantly kept in a moderate moist state: this may be done in the surface by moistening with water two or three times a day; especially those produced from the part of the stem just under the leaves, will then make a surprising progress, and the fruit will be greatly benefitted by this expedient.”

W. Hogg, who has grown the largest pines next to Baldwin and Buchanan, “in March, 1839, had several of his finest pines into pots of about nine inches in diameter, filled with the compost; plunge them in the bed, prepared in regular order, and throw a mat over them in hot weather, for shade, till they have taken root; let them remain till the end of September, and then shift them into pots of about twelve inches diameter, and plunge them in the fruiting-house. I have had fine crops of pines raised from these suckers, many old banks of pine trees, of this most fruitful growth, and their fruit, besides the advantages of the common plan of raising pines, in three years, by fires; when the fruit at last is frequently small and ill-flavored.” It is a peculiar recommendation of this plan, that the plants reared in frames, with pots of fires, the first year seldom or never run to fruit; whereas, on the contrary, where stoves are used, first for the nursery, next for the succession, and lastly for the fruiting house, it is seldom that one third of the plants come to the fruiting-house, because so many of them have run to fruit; and even those that stand are necessarily dried and stinted, being subject to the attacks of various insects, and exposed to the common care and expense attendant upon a three years' cultivation. By this plan, “one third of the coals are sufficient, and less than one half of the usual labor and buildings.” (Cult. of Acan. p. 28.)

Cut pine-apples before they are dead-ripe, or the spirit of the flavor will be dissipated. Bring away, with the fruit, above five inches of stalk; and leave the crown adhering to the top.****

"If pines ripen too fast after they begin to color, that is, just when the fruit is of a greenish-yellow, or straw-colored, dry shade, and the fruit will keep a fortnight or longer, if it be set out in a half ripe. The plants, while in this situation, should have no water given them: and it may be necessary sometimes, in order to have a succession, or constant supply of fruit for a long time, to set some of
them out green, into a cooler place, to keep them back: and when you wish to ripen them, take them into the house, and plunge them in the tan again."

Size of the fruit. Three pounds may be considered the average size of the queen pine-apples brought to market or sent to table, but occasionally they grow much larger, attaining four and five pounds; and the Providence, with Speedy and Griffin, has weighed seven and nine pounds. Griffin appears to have been particularly successful in growing large fruit. At Kelham, near Nottingham, while gardener to the tan, he had, in one year 1822, twents queen pine-pits weighing together eighty-seven pounds seven ounces; in 1823, one weighing five pounds three ounces; in July, 1824, one of the New Providence kind, weighing seven pounds two ounces; in August, 1824, one of the same kind, weighing nine pounds three ounces; and in 1825, he cut twenty-two queen pines, which weighed together one hundred and eighteen pounds three ounces.

2889. Baldwin, at a meeting of the Horticultural Society of London, held in October, 1817, presented a queen pine of great beauty and superior flavor. It measured sixteen inches in circumference, seven inches in length, and weighed four pounds. The plant on which it was produced was little more than fifteen months old. (Hort. Tr. ill. 115.)

2840. At the anniversary dinner of the society on the 4th of June, 1825, four New Providence pines were received from Baldwin, which together weighed 32 lbs. 10 oz.; the largest 8 lbs. 14 oz.; the next 5 lbs. 5 oz.; the third 8 lbs. 2 oz.; and the fourth 7 lbs. 8 oz. (Hort. Trans. 268.)

2841. On the 17th July, 1821, Wm. Buchan, gardener to Lord Cawder, at Stackpool Court, Pembroke-shire, produced a pine which weighed 10 lbs. 8 oz. and was 11 inches high, exclusive of the crown and stalk. This is the largest and rarest pine which had been exhibited to the society, and with the exception of a few which may have been grown by Baldwin, is the heaviest, as far as has been ascertained, that has been fruited in this country. Buchan fruited three other Providence pines, of extraordinary weight, in the same season; one weighed 10 lbs. 6 oz.; another 10 lbs. 2 oz.; and a third 9 lbs. 8 oz. making the total weight of the four, 40 lbs. 8 oz. (Hort. Trans. v. 264.)

SUBSEC. 8. General Directions common to the Three Departments of Pine-apple Culture.

2842. That which is general in the culture of the pine-apple chiefly respects the bark-pit, air, water, and insects.

2843. Management of the bark-pit. The first point deserving attention here is the preparation of the tan, after it is brought from the tan-vats; but this has been already described. (See 1974.)

2844. Formation of the bed. M'Phail says, "Pits for tan need not be made deeper than three feet six inches; if they be very wide, three feet will do; and to admit large fruiting pine-plants, the surface of the tan-bed will require to be five or six feet from the glass above it. When a pine-pit is to be filled wholly with new tan, if it be late in the autumn or winter, the tan had best lie in a state of fermentation for some time before the pots be plunged in it. If pine-plants in pots be plunged in wet tan, it is apt to affect their roots, and if the roots be hurt, the plant must suffer."

2845. Abercrombie says, "It is desirable on the first formation of a bed, to mix new and old tan together; in which case the quantity of new bark to be brought into the pit should be, as the case requires, mixed with an equal quantity of old tan, and the bottom heat required. As much new tan as will fill two third parts of the bark-pit, with a mixture of old, rotten almost to earth, will produce a bottom heat of about 59°. When old tan with higher remains of strength is used to modify the new, the same heat may be produced, if the quantity of new be not more than half the capacity of the pit. This is said of a new pit. After a bark-bed has been in action, partial renewals of bark, to keep up the heat, are frequently sufficient in the reduced proportion of one third, one sixth, one twelfth, or less. At intermediate stages between the partial renewals, the bed requires to be excited into a brisk fermentation by forking-up. About fire sevenths of the pit from the bottom should be occupied by the new and old tan as a fermenting body of bark; and about two sevenths from the top, or a little more than the depth of the pots, whatever that may be, should consist of old tan incapable of heating so as to burn the roots of the plants; at least such should be admitted as the ordinary circumstances of the case require. One bed should be allowed for each displacement of the pots, as when fruit is to be swelled off in the last stage, the earthy tan at top may be taken away, and new tan substituted."

2846. M'Phail has found, "that when a tan-pit is about six feet wide, and three feet deep, filled with good new and old tan in nearly equal quantities, it is enough to raise and retain a sufficient heat for the growth of the pine-apple for about half a year, with the addition of as much new tan as will keep it up to its original height; at the expiration of which time, the exhausted part of the tan is to be taken out, and the bed replenished with new tan, but a portion of the old tan and other pots too, which weighed less than the pots; this will cause a fine moist heat to arise among the plants to help to nourish them, and it will likewise enable the tan to retain its heat longer than if it were suffered to become dry, for no body of vegetables will continue to ferment and generate heat after the moisture in them is evaporated."

2847. Temperature of the bed. The general practice is to keep this from five to ten degrees higher than that of the air of the house in the winter months; somewhat higher in spring and autumn; and about the same temperature in summer. M'Phail and Griffin prefer rather a higher degree of bottom heat. One hundred degrees, these authors recommend, or "about milk-warm, at the bottom of the pots, is heat enough for the roots of the pine-apple plant to grow in; therefore the depth, whether of tan, leaves of trees, or dung put into the pit, should be proportioned according to the qualities of the materials in regard to raising heat. If the air in the house be kept up to a proper degree of heat, the roots of the plants will grow in a heat of eighty degrees, so that it is safer to have the pots stand for a time in such a gentle heat than in a heat of upwards of a hundred; but let it be remembered, that the heat of the bed, especially from its surface to eight or nine inches downward, is liable to increase and decrease in a uniformity, though not so quickly, with the variations of the heat kept up in the atmosphere of the house. But be this as it may, the heat of the tan at the bottom of the pots when the roots are there, had best not be warmer than about milk-warm, especially in winter, when, if the roots at the bottoms of the pots be destroyed, there is not at that season of the year a kindly natural heat.
warmth in the house to cause young roots to spring from the stems of the plants to draw into them sufficient nourishment to sustain them; and farther, if the roots of fruiting plants be destroyed in winter, it will probably hinder them from showing fruit in time to ripen, or make them show weak." (Gard. Rem.)

2849. Abercrombie and Nicol agree in the following standard for the different classes of pines, allowing a latitude of from 3° to 8° above their bottom heat;—Nursery bed 52°; Forking bed 82°. The standard for the succession-pit is fixed lower than that for the nursing-pit, to guard against the chance of starting the plants into untimely fruit. Abercrombie observes, that when the bottom heat of a bark-pit is as high as 80°, with a layer composed of old and new tan at top, that layer will scarcely exceed 63°. Many persons have work pines, which, if the bottom heat be more than 6° higher than the maximum standard set down for each house above. These, on the one hand, and the theorists, on the other, who censure the application of any bottom heat to exotics as unnatural, both seem to be in extremes. In tropical climates, the earth itself about the roots of plants is frequently so peened with the violence of the tropical heat that some degree of the shade; consequently, for the roots of exotics from such climates to be plunged into a bed heated to that degree is unnatural: still it should be recollected, that the heat of the air there has a proportionate elevation above that of the earth. During our winter, therefore, instead of keeping the roots of pine-plants in a factitious heat of 56°, while the artificial temperature of the air is, in some cases, let down to 55° and 60°, perhaps a better relation of the bed with the atmosphere would be supported by having the bark-bed at 60° or 65°, and the air of the pit at 70°, at least never less than the heat at the roots."

2849. The measurement of bottom heat is effected by keeping trial-sticks in the bed, which M'Phail considers sufficient for any experienced person; but the most accurate mode is, to plunge the bulb of the thermometer about a foot into the bed, till it reach that depth where the layer of old bark into which the pots are plunged, and the fermenting mass may be supposed to join. This will give the heat at the bottom of the pots.

2850. Renewal of the bark-bed. When the decline of the bed below a given temperature requires it to be renewed, take out the pots, tie the leaves carefully with bass, to protect them from being broken, and set them in a place where the plants will receive no check. If the top layer be earthy and decayed, so as to run through the screen, take it entirely off. Let the rest of the old bed be screened, and that which passes through be carried out of the house. Bring in new bark equal to the quantity taken away; but, before mixing it with the retained portion of the old, separate the least efficient of the old to serve as a top layer. Proceed then to mix the new bark equally with the soundest part of the old, turning over the bed from the bottom with a fork. Tread this part equally. To receive the pots, spread on lightly at top a layer composed three fourths of old bark, extending at least to the depth of the pots. Dress the surface of the bed full up to the sides of the pit, making it rather higher in the middle. After renewing a bark-bed, if there has been a great proportion of new tan introduced, or if there is any probability that the heat may rise excessively, plunge the pots but one third of their depth into the bark, or set them merely on the surface, till the full heat has risen and been found not in excess; then plunge them to the rims.

2851. Reviving tan with the fork. If it be not requisite to take off the top, begin at one end of the bed, and dig out as much bark as will allow the remainder to be loosened, and completely forked over, without spilling any into the house. Fork it accordingly; return the bark taken out, level the top, and replunge the pots to their rims.

2852. Times of renewing and reviving the bark-bed. After the bark-bed has been renewed by the substitution of new bark for that which is quite wasted, it may be expected to last in good action, with the help of an intermediate forking up, for ten or eleven weeks; consequently, it will require renewal about five times in the year. As a gradual decline must take place between one renewal and another, the heat can scarcely be kept by any management from fluctuating less than ten degrees; and therefore, in planning the business of the year, it is a desirable thing to distribute the times of renewal so that they may just precede those periods when something critical depends on having the bark-bed at a maximum heat. The principal occasions seem to be these:—

2853. The time of the principal annual potting and repotting, when established plants are advanced to the last and intermediate stages, and new plants are brought into the nursingspit. This will commonly fall in the first week in August; but let it fall when it will, one of the fundamental reparations of the bed must be adapted to it; because the plants want a good growing heat to strike them, and the successive clearance of one pit after another affords the easiest opportunity for shifting the bark. When about to shift the bark, the plants should be broken with care, by the fork, and placed in a situation where the sun will be reflected on them by the walls of the bed till they become warm. As it respects the fruiting-house, it should be particularly sound and complete, to allow of timing the third to a critical period in the culture of the pine. Rather protract the interval between the second and third renewal to three months or more, than precipitate the third, which might start the pine into bloom. The second renewal should be promptly executed by the fork, and the plants will show fruit at the end of January or later, renew the bed just before, in the proportion of one third, if necessary, so as to have the bed steadily up to 80° when the plants come into flower.

2854. The shifting of pots is from the plants in the nursery and succession-pits about the middle of March. Whenver repotted plants are to be struck, the bed should be prepared for yielding the approved degree of heat.

2855. In May. The same principle prescribes a renewal at the partial repotting, which is commonly made at the end of May. This may be combined with another object:—contrive to have the pit in lively action just before you discontinue fire-heat. As to forking up merely: if this be done at the end of six weeks
subsequent after renewal, there will be four or five weeks to run, while the heat is to be sustained on the old materials, which will generally be found a convenient distribution of this business. In the continued hot weather of full summer, the fermentation in the bed may decline faster than the strength of the tan is given in the air. It is best to move the pots every day, as much as the danger is. In the moving of the pots backwards and forwards, the pines are exposed to the extremes of heat and cold, whereby their growth is considerably retarded; whereas, when leaves are used, the pines will have no occasion to be moved but at the times of potting, &c. The pines have been found disadvantage in the season when they are used with the leaves, and this circumstance of the pines and mats amongst the leaves in a surprising manner. From the vigor of the plants, in this situation, it is highly probable that the leaves, even in this state, afford them an uncommon and agreeable nourishment.

2864. The heat of oak-leaves is constant; whereas tanners' bark generally turns colt in a very short time after its furious heat is gone off. This obliges the gardener to give the tan frequent turnings, in order to promote its heating. These frequent turnings, notwithstanding the apparent advantage, are attended with the inconvenience of the movement of the pots backwards and forwards, the pines are exposed to the extremes of heat and cold, whereby their growth is considerably retarded; whereas, when leaves are used, the pines will have no occasion to be moved but at the times of potting, &c. The pines have been found disadvantage in the season when they are used with the leaves, and this circumstance of the pines and mats amongst the leaves in a surprising manner. From the vigor of the plants, in this situation, it is highly probable that the leaves, even in this state, afford them an uncommon and agreeable nourishment.

2865. There is a saving in point of expense, which is no inconsiderable object in places where tan cannot be had but from a great distance, as is the case here, the article of carriage amounting to ten shillings for each waggon-load. Indeed, this was the principal reason that first induced me to make trial of leaves.
2865. Decayed leaves make good manure; whereas, rotten tan is experimentally found to be of no value. I have often tried it both on sand and clay, also on wet and dry lands, and never could discover, in any of my experiments, that it deserved the name of a manure; whereas, decayed leaves are the richest, and of all others, the most suitable for a garden. But this must only be understood of leaves after they have undergone their fermentation, and which reduces them to a true vegetable mould, in which we experimentally know that the food of plants is contained. This black mould is, of all others, the most proper to mix with compost-earth, and I use it in general for pines, and almost for all plants that grow in pots: for flowers it is most excellent. The remainder of this vegetable mould may be employed in manuring the compartments of the kitchen-garden, for which purpose it is highly useful.

2866. Leaves mixed with dung make excellent hot-beds; and beds compounded in this manner, preserve their heat much longer than when made entirely with dung. In both cases, the application of leaves will be a considerable saving of dung, a circumstance very agreeable, as it will be the means of preventing the contests frequently observed in large families, between the superintendent of the garden, and the directors of the husbandry.

2868. Steam as a bottom heat, Speechly observes, "seems to stand forward among the modern improvements of gardening." Speechly knew, in 1796, only two instances in which steam was applied as bottom heat; and, with M·Phail, does not think it will finally answer as a substitute for tan. Instances in which it is adopted, are now much more numerous; but time sufficient has not elapsed, and the opinions of gardeners are yet too unsettled on its merits to enable us to recommend it for adoption in general practice. For heating the atmosphere of hot-houses, there seems little (or at least much less) doubt of its being preferable to fire-heat.

2869. Gunter, of Earl's Court, tried the application of steam as a bottom heat, by introducing the vapor into a chamber in the bottom of the pit, over which were laid cross bars covered with brush-wood, and, in some places, oak-planks, pierced with holes. On these the mould was placed in which the pines were planted. The quantity of heat imparted to the earth was very great, but, contrary to his expectation, no vapor ascended into the mould, which became excessively dry and husky; nor was it able, by frequent waterings, to keep it in a state fit for vegetation; the roots of the plants in it, in spite of every precaution, becoming shrivelled and dry. (Hort. Trans. iv. 48.)

2870. J. Hey, of Edinburgh, gives three examples (Caled. Mem. vol. iii.) of steam having been adopted as a bottom heat in Scotland. It is there introduced under vaulted pits, or chambers covered with rafters and slates laid close in mortar, and has been found to succeed. (Different Modes of cultivating the Pine Apple, &c. 174.)

2871. Hot water as a bottom heat. Count Zubow, at St. Petersburg, employed steam to heat a pit or cistern of water, over which, at about three inches' distance, a frame, covered with faggots, was placed, and on this was laid the earth, in which his pines and other exotics were planted without being in pots. The plan is said to have succeeded, and a wholesome temperature to have been obtained and communicated to the mould above the faggots. (Fischer, in Hort. Trans. iii. 430.)

2872. Fire-heat. Recourse must be had to the furnace whenever the temperature of the house, from the natural heat of the season, aided by the bark-pit, falls below 60°. At 55° the decline of atmospheric heat will not be so far as to hurt pines and stovetrees in general; but, if you light no fires till the thermometer fall to 55°, it may happen that, before the flues can be brought into full action to affect the house, a sudden retrocession in the natural season may sink the air at once five or six degrees lower — then, the tenderest exotics will be in a hazardous situation. It is not advisable to expose a plant that has been lately potted even to the extreme, 55°, lest it should be checked in making new roots. To refuse the aid of the furnace till the latest moment will also restrain the gardener from admitting fresh air, in the meantime, so as to have always pure air in the house. The maximum heat to be caused by fire alone in absolute winter, is 68°. This should be thrown to the middle of days not enlivened by sunshine; also, to periods when the heat of the bark-bed is from any cause deficient. The medium, 64°, for mere fire-heat, should be interposed on preparing to air the house in the forenoon; and in the evening, between three and eight.

2873. Pit-coal is the best kind of fuel, mixed with cinders of the same, on account of the duration of the fire and regularity of the heat: cinders are lasting in the next degree: peat may be resorted to under a deficiency of either of the others; it will require more attendance: wood blazes off so rapidly, that to maintain and regulate a furnace fed by it is very troublesome. (Pr. G.)

2874. Coal-dust, formed into bricks, with one third of its bulk of clay or pond-mud, has been tried by Knight. With these he found he could sustain a high and regular temperature in his pinery with little expense or trouble, and that the burnt clay and ashes were valuable as manure. (Hort. Trans. iv. 156.)

2875. Time of the day for lighting fires. As soon as fires become necessary, Abercrombie says, "the attendant on the furnace should set it at work every afternoon, at five, four, or three o'clock, according to the time of year, beginning an hour before sunset. His last examination of the furnace for the evening should not be earlier than ten o'clock, when as much fuel should be added as will support the proper heat till the morning, while the front of the fire is smothered with ashes to prevent too consuming a draught. He ought to be again at the fire, to refresh it with fuel in the morning, within
seven hours after leaving it: when the nights are longest, the decline of the fire will thus be repaired three hours before sunrise."

2876. The season for fire-heat falls mostly within the limits of eight months, specified below. Fire-heat is first resorted to in evenings; and is extended to mornings when the weather is cloudy and damp, or frosty. The lateness or forwardness of the seasons will require occasional deviations from any outline drawn from the practice of a single year: the following outline is given to assist, and not to fetter, the director of the stove:—

2877. October. As soon as cold nights or foggy days occur, fires will be wanted in houses where the standard temperature marks a high minimum. The pinery first demands the aid of the furnace, on account of all the plants having been recently potted. Gentle fires made in the evening, to last only for the night, will supply the few degrees of heat in which the natural climate is defective. The natural heat is not applied to the plants at this time. Proceed merely to prevent any check to the new roots from cold and damp. If the ten-bed send up a good heat, the use of the stove in the pinery may be deferred till the middle or end of the month. One object is, to keep the temperature up to a given minimum. When the declining fire-heat with fire-heat without is unevenly abrupt. Thus 62 degrees at the end of September, is more severe than 58 degrees at the end of October.

2878. November. Work regular fires every evening, and occasional fires on cold mornings, and throughout out-several days. A violent heat would be pernicious. The maximum to aim at for the day-time, in rigorous frost, is 62 degrees, independent of any rise in the thermometer from occasional sunshine.

2879. December. Attend punctually to the furnace in the afternoon, late at night, and timely in the morning. Between five and nine in the forenoon, never let the course of the fire-heat relax: but if, between nine and three, the sun should shine sufficiently to raise the thermometer to 70 degrees, the furnace may be stopped, and need not work again till three in the afternoon.

2880. January. Recruit and regulate the stove evening and morning. To have the heat defective, or in excess, would be alike prejudicial.

2881. February. The furnace must be carefully attended as the three principal hours of daily regulation come round. Maintain fires all day in rigorous weather.

2882. March. From the returning influence of the sun, and the gentle impulse of the stove, the plants will be excited. Proceed from an easy growth. To dry out the leaves and stems by the circulation of the air, the thermometer should be regularly raised at the dawn morning and evening, and raised, as soon approaches, to 70, 72, and 75 degrees, in case the power of the sun alone has not elevated the thermometer, by ten in the morning, at least to 70 degrees. To make the continuation of fire in a hot-house during the day depend merely upon the presence or absence of frost, is to treat a stove like a green-house then is the natural. Accelerating to the natural is invited, the tenor of artificial heat ought to bear some analogy to the revolutions of temperature caused by the sun, as it respects both the history of a day, and the rise and acme of a growing season.

2883. April. Continue fires regularly while the sun is down; and when the weather is chilly and gloomy, work the furnace all day.

2884. May. Go on with the evening fires: have a gentle heat in the early part of the morning, at least till appearances promise a fine warm day. Some managers, to spare fuel, dispense with the stove as soon as the sun, which has kept, by the shelter of the house and the influence of the bark-bed, from sinking below 60 degrees at the coldest time between sunset and sunrise. But, on the principle laid down in March, the heat ought to be progressive where pines are grown, and, indeed, where any fruit is forced that will repay the cost: in the pinery, then, the minimum for May is 64 degrees at the beginning, and 68 at the close.

2885. June. If the weather be seasonable, no fire-heat will be wanted. But, if it be midsummer, according to the calendar, resume fires in unseasonably cold intervals, in order to give sufficient air, without checking plants that have been excited by a higher temperature than that at which the natural climate may happen to be during an anomalous day or two. (Abercrombie.)

2886. Air. The following monthly directions on this subject by Abercrombie correspond with the practice of the other authors quoted:—

2887. July and August. You can scarcely give air without restraint, even in the day-time, at any other season than the last weeks of July and the course of August. When the nights are warm, leave openings for a gentle circulation there, so as to prevent the unseasonable increase of the atmosphere. When pines are in progress, a constant circulation of pure air will always invigorate growing plants, and heighten the flavor of ripening fruit. In the middle of sultry days, keep down the heat to the maximum under Temperature, by a very free circulation of air.

2888. In September commences the necessity for caution in admitting air, so as not to lower the temperature below the minimum for the day. When air is given in reduced quantities, divide it equally to all parts of the plant. The atmosphere at the autumnal is not equally cool as the vernal equinox, because the heat of the past summer is not at once dissipated. The 23 of September will more often correspond with the middle of May than with the 21st of March, as to the influence on the glass of the withdrawing and returning heat in the natural climate. Proceed in September as in June and May below.

2889. October. To give air without hazard, see Temperature for the house, and the directions in April and March.

2890. November. In calm fine days, give moderate admissions of air from about ten till two. Be careful to shut the ashes, if the atmosphere turn cloudy or excessively cold.

2891. In the middle of December, when the air is frothy with ice, slide down a light alternately a little way. Meanwhile keep up a maximum heat by the flames; and shut the glasses by two o'clock, or sooner, if the weather or the thermometer requires.

2892. January. As in December.

2893. February. In November; rather freer: in order to which keep good fires.

2894. March. Watch for favorable opportunities to give air. In warm cheerful days, with a little wind, draw open some of the glasses about three hours before twelve, and close again by four in the afternoon; or reserve it to the suitably hours may be few.

2895. April. Every fair warm forenoon, as soon as the sun's influence will prevent the house from being chilled, admit fresh air by opening the glasses a little. From nine till noon, gradually widen the aperture for the air. Close again two hours before sunset, or before the thermometer is below 60 degrees, or the flame is represented by the immensely advanced growth of the plants in particular houses. Whenever the weather is gloomy, raise the fire-heat preparatory to giving air.

2896. May. Fresh air may be admitted, in bright warm mornings, an hour sooner than in April; and, on fine days, from the proportionate heat may be kept at 60 degrees so as to let the thermometer be watched, and the exceptions after shifting plants, or renewing the bark-bed, be attended to.

2897. June. Give air liberally from seven to six, if the weather has attained a seasonable settled warmth. When the thermometer is down to 65 degrees, shut the glasses for the evening.

2898. Water. The same agreement is observable in Abercrombie's general instruc-

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Tions for watering. "Use soft water; in winter, let water that is to be given to plants stand in the house to acquire the same temperature, or warm the water to 75 degrees before applying it."

2909. From November to February, or as long as the deficiency of a strong exhaling heat in the natural climate makes it unsafe to let water fall into the hearts of the plants, give the water through a tube, composed of jointed pieces, so that it may be shortened at will, and having a funnel into which you may pour water.

2910. From March to October it is proper to water over the leaves, excepting in the last stage of fruit and plants; let the water be warmed to 80 degrees before it is applied, which will contribute to kill several tribes of insects.

2911. From the middle of October to the end of February the plants will require to be moderately watered only once in eight or ten days. When they have been recently potted, they require less than at other times. Under glass, and in other places, the plants may be kept without water for a lengthened interval, without any privation: in the beginning of October and March, once a-week may be sufficient. During the course of September and April, they may require watering every five days; August, May, June, and July, every three or four. If, by accident, water fall into the heart of a plant in winter, the best remedy is to throw the plant into a pot and raise the heat something above the customary standard, that the water may go off in vapor before it can injure the plant.

2912. From the first of March to September is the season of free-excited growth, though this must commence sooner or later. Water, according to the forwardness or delay of the plant, and the desired time of fruiting. During this season, the mould in the pots should be kept constantly a little moist. Maintain the bark-bed in good action, when you begin to water at the root in an increased degree; heat the air of the chamber nearly to the maximum, before you at any time daw the herb, and raise it fully afterwards; for moderate heat, will make the injured plants recover by heat and water.

2913. From May to August, the time of day for watering must receive more and more from the hour of noon to ten, nine, and eight in the morning; or to three, four, or five in the afternoon, according to the power of the sun. When July and August happen to be sultry, the pine, as a plant, will flourish the better for a little water once; but from pine to two or three days; but from pines in fruit with hold water, as the signs of ripeness appear. In the height of summer, pour the water over the leaves, and into the centre of the plant. It promotes the health of the herb, to have water standing continually in the heart of the plant, under a well-sustained heat, never fluctuating more than ten degrees below 80°. Shut the house close after watering, which will cause a dewy exhalation.

2914. Watering with drainings of the dunghill. In the growing season, about mid-day, between the times of shifting the plants, pour every six or eight days a quantity of dung-hill drainings on the mould, which is a compeodious way of applying manure. Plants making new stalks and leaves may thus be invigorated; but after fruit is shown, only pure water should be given even at the root.

2915. Steaming the flues. Having the flues at a maximum heat, sprinkle them occasionally with water from a rose-pan. The steam thus raised is congenial to vegetation, and destructive to insects. It is a fine resource when you cannot water over the leaves. (Abercrombie.)

2916. Insects. The white scaly coccs, or mealy pine-bug, is the most injurious insect to pine-apples. It adheres closely to the leaves; and, if not removed, will in time consume them, though in appearance it seems almost inanimate. It infests the vine, the orange, and many plants besides the pine; and lurking in the pots of earth plunged in the bark-bed, insinuating itself into every crevice of the walls and wood-work, is not to be extricated without extreme difficulty.

2917. The brown turtle insect, or brown scaly coccs, or bug, also infests the pine. It is nearly allied in form to the white scale, but is much less injurious in its effects.

2918. The white mealy crimson-tined insect is also enumerated by Speedly; and some is thought to be the same as the white scale, with which it is equally injurious, "wedgeing itself in between the protruberances of the fruit in an unbecoming manner," so as not to be removed without difficulty, infesting the fruit unsightly, robbing it of its juices, and rendering it deficient in flavor, and ill-tasted. (Tr. os Pine, p. 133.)

2919. Dropping insects. So many different processes have been recommended for destroying these insects, that Abercrombie justly observes, "To devise any remedy new in principle would be difficult and altogether superfluous. Of the recipes and specified methods which have fallen into disuse, or were at once rejected by men of business, we shall avoid quoting any merely to say, that this is too simple to be effective, that too elaborate to be of practical use, and a third as fatal to the plants as to the insects. It will be enough to select one or two remedies, which are safe, with a little qualification, and certainly efficacious. The ingredients of the first prescription are met with in many recipes; to Nicol belongs the credit of mixing them in the proportion recommended below. We shall previously observe, however, that many inexperienced growers of pines concur in the opinion, that a chemical preparation is not to be resorted to till the effects of a sound, cleanly course of culture have been tried."

2920. Nicol's recipe. Take soft soap, one pound; flowers of sulphur, one pound; tobacco, half a pound; mix these together; and add sufficient soft water to make three gallons, and set it aside to cool. In this liquor immerse the whole plant, after the roots have been trimmed for potting. Plants in any other state, and which are placed in the bark-bed, may safely be watered over-head with the liquor reduced in strength by the addition of a third part water. As the bug harbors most in the angles of the leaves, there is the better chance that the medicated water will be effectual, because it will there remain the longest, and there its sediment will settle. The above is a remedy for every species of the coccus; and for most insects, on account of its strength and gluttonous nature. Its application will make the leaves of these plants look dirty; therefore, as soon as the intended effect may be supposed to have followed, whatever remains on the leaves should be removed on to clean linen. It would be improper to pour a decoction charged with such offensive materials over fruiting plants. Further, this peculiar dose for a tenacious insect is not to be applied indiscriminately to exotics in a general stowing, as it might deteriorate the color of the shrubs."

2921. M'Phall's mode consists in the application of a powerful moist heat. Of this method we have already given an account, and shall only here observe, that it proceeds on the fact experimentally proved, that a degree of heat and moisture, which is specially fatal to animals, will not immediately destroy or injure vegetable life, and this the more especially of plants of such a robust nature as the pine.

2922. Griffin's recipe. To one gallon of soft rain-water, add eight ounces of soft green soap, one ounce of tobacco, and three table-spoonfuls of turpentine; stir and mix them well together in a watering-pot, and let them stand for a day or two. When you are going to use this mixture, stir and mix it well again, then strain it through a thin cloth; if the fruit is only infested, dash the mixture over the crown and fruit,
with a skirt, until all is fairly wet; and what runs down the stem of the fruit will kill all the insects that are amongst the bottom of the leaves. When young plants are infested, take them out of their pots, and shade the leaves of the largest plants from the light and air. Wash them in the water above mixed, keeping every part covered for the space of five minutes; then take them out, and set them on a clean place, with their tops declining downwards, for the mixture to drain out of their centre. When the plants are dry, put them into smaller pots than before, and plunge them into the bark-bed.

(Tr. in the Enc., p. 84.)

2913. Baldwin's recipe. Take horse-dung from the stable, the fresher the better, sufficient to make up a hot-bed three feet high to receive a melon-frame three feet deep at the back; put on the frame and light immediately, and cover them with two mats, in the event of the weather being cold. Set the plants in the melon-frame, with the roots near the bottom, and the shoots in the still, three or four inches apart, and when the plant is in the state one hour, then take out the plants, and wash them in a tub of cold water, previously brought to the side of your bed; then set them in a dry place, with their tops downwards, to drain, and afterwards plant them. This treatment is sure to kill every insect. You will observe likewise, that the crowns and suckers in the beds heated by linings of dung without fire-heat, will have all their insects killed, or be kept free of them, if they were clean when planted, by the effluvia of the dung.

(Cult. of Ann., 33.)

2914. Miller's recipe. Miller recommends turning the plants out of the pots, and cleaning the roots; then keep them immersed for four-and-twenty hours in water in which tobacco-stalks have been infused; the bugs are then to be rubbed off with a sponge, and the plants, after being washed in clean water and dried, are to be repotted. Muirhead, a gardener in the north of Scotland, has described a similar mode (Caled. Hort. Soc. Mem. i. p. 206.), only in the place of tobacco-juice, he directs flowers of sulphur to be mixed with the water. With a bit of bass mat fixed on a small stick, and dipt in water, he disposes as many of the insects as he can see. He then immerses the plants in a tub of water, containing about 1 lb. of flowers of sulphur to each garden-potful. They remain covered with the water for twenty-four hours, as long as they are cold. They are then laid with their tops downward to dry, and are repotted in the usual manner. What share of the cure in either of these ways may be due to the sulphur or to the tobacco-liquor does not clearly appear; the rubbing off or loosening the insects is evidently important; and it is not unlikely that immersion in simple water, so long continued, may alone be sufficient to destroy them. Indeed, in the practical gardening of one of the Lomond farms (Hay), leads him to conclude, that even moderate moisture is destructive to these insects. During many years, he regularly watered his pine-plants over head with the sulphur, during the summer-months: this was done only in the evening; it never injured the plants; and the bug never appeared. (Ed. Enqye. art. Hort.)

2915. Knight's suggestion. Baldwin recommends the steam of hot fermenting horse-dung: I conclude the destructive agent, in this case, is ammoniacal gas; which Sir Humphry Davy informed me he had found to be instantly fatal to every species of insect; and if so, this might be obtained at a small expense, by pouring a solution of crude marirate of ammonia upon quick-lime; the stable, or cow-house, would afford an equally efficient, though less delicate, fluid. The ammoniacal gas might, I conceive, be impelled, by means of a pair of bellows, amongst the leaves of the infected plants, in sufficient quantity to destroy animal, without injuring vegetable life; and it is a very interesting question to the gardener, whether his handy ency, the red spider, will bear it with impunity.

2916. Cleansing and refitting the house. Every department of the pinery must be kept at all times sweet and clean. At the period of removing sets of plants (or oftener, if necessary) that have completed specific stages, purify the house thoroughly, and have the flues swept, the plaster white-washed, the wood-work and glass washed at all events, and the latter painted, if necessary, all broken glass mended, and every other substantial, or casual reparation effected. If insects are supposed to be harbored in the building, the following wash is to be introduced with a brush into the cracks and joints of the wood-work, and the crevices of the wall: "Of sulphur vivum, take 2 oz.; soft soap, 4 oz. Make these into a lather, mixed with a gallon of water that has been poured in a boiling state upon a pound of mercury. The mercury will last to medicate fresh quantities of water almost perpetually." (Abercrombie.)

Subsect. 9. Compendium of a Course of Culture.

2917. The following judicious summary of practice, from the planting of the crown to the cutting of the fruit, is given by Abercrombie. The dates are arbitrary; but specific days or months must be assumed to mark anniversary and other periods.


Oct. 30. 1813. If the plants, from forward growth, require more room, some are removed to another pit, and the remainder set at increased distance these.

2919. Succession-pit. Aug. 15. 1814. Some of the best plants as when are shifted. Plants of the same standing are now sometimes distributed to houses where the treatment differs, as the plant is expected to fruit at the end of two or three years. 1. The large black varieties require three years' culture: 2. Crowns and fruit-suckers are sold when the plants are seven years old; 3. The plants, when in flower, are cut off and sold; 4. The lucerna, or large fruit, is kept for two years, and then sold; 5. The small black varieties require two years' growth, and then sold; 6. The small yellow varieties require three years' growth, and then sold; 7. The large white varieties require two years' growth, and then sold; 8. The small white varieties require three years' growth, and then sold.

2920. Three-year fruiting plants. Nursing-pit. May, 1814. Plants intended to complete a year in this pit, are repotted, having the ball of earth shaken away, and all the old root-fibres pruned off.

2921. Succession-pit. Aug. 15. 1814. Plants that have been in the nursery-pit the previous year, are shifted and transferred to this house.

2922. Fruiting-house. Aug. 15. 1815. Plants which have consumed one year in the nursing-pit, and a season in the succession-house, are removed to this department.

Aug. 1. 1816. Fruit ripe.

2923. Fruit. Aug. 15. 1814. Fruits removed from the nursing-pit, and some of the best plants are put into larger pots; and brought for culture here, as directed under this division.

Aug. 1. 1816. Succession pines are sometimes intermediately shifted, without disturbing the balls of earth.

2924. Fruiting-house. Aug. 15. 1814. Plants from the succession-pit, consumed one year in the first and second stages, are shifted into the largest-sized pots, to be treated in the same way as this.
SUBSEC. 10. Recent Improvements in the Culture of the Pine-apple.

2924. The most recent improvements in the culture of the pine-apple consist chiefly of some attempts by Knight and others to grow this fruit, as well without the aid of bottom heat as with it. Knight also employed a much higher degree of solar heat during summer, and much less fire-heat during winter, than is generally done by practical gardeners. Some lesser improvements, such as nourishing the suckers on the parent stem after the fruit is cut, are less recent, and though not mentioned in the popular manuals of gardening, are yet frequently practised by the best cultivators. With respect to growing pine-plants by the heat of dung or tan without fire-heat, there is nothing new or extraordinary in the practice, as may be seen in the foregoing subsections, by the quotations from M'Phail and others.

2925. The effect of a very high temperature during the day, in bright weather, and of comparatively low temperature during the night, and in cloudy weather, was tried by Knight in 1819. "A fire of sufficient power only to preserve in the house a temperature of about 85°, during summer, with no air was given, nor its escape facilitated till the thermometer, perfectly shaded, indicated a temperature of 85°; and then only two of the upper lights, one at each end, were let down about four inches. The heat of the house was consequently sometimes raised to 110°, during the middle of warm and bright days, and it generally varied, in such days, from 99° to 105°, declining during the evening to about 80°, and to 70° in the night. Late in the evening of every bright and hot day, and near the time of sunset, the plants were copiously sprinkled with water, nearly of the temperature of the external air. The melon, water-melon, Guernsey lily, fig-tree, nectarine, orange and angel-fruit, Marmer, and several other kinds of plants, natives of temperate climates, grew in this hot-house so managed "through the whole summer, without any one of them being drawn, or any way injured, by the very high temperature to which they were occasionally subjected; and from these and other facts," Knight continues, "which have come within my observation, and during my whole stay in the island, in all cases in which a practical cultivator is to promote the rapid and vigorous growth of his plants, very high temperature, provided it be accompanied by bright sunshine, may be employed with great advantage; but it is necessary that the glass of his house should be of good quality, and that his plants be placed near it, and be abundantly supplied with water; in that case the improved house yields the most perfect results." (Hort. Trans. iii. 339.)

2926. My house contains a few pine-apple plants; in the treatment of which I have deviated somewhat from the common practice; and I think with the best effects, for their growth has been exceedingly rapid, and a great many plants, of which I have communicated in another paper, was planted in the hot-house in which they had been grown, and very much disposed to believe the back-bed, as Kent has stated (Hort. Trans. iii. 288.), "weirer than useless," subsequent to the emission of roots by suckers. I therefore resolved to make a few experiments upon the culture of this plant; but as I had not the large hot-house, I have obtained, any time in spring, my hot-house was not completed till the second week in June (1819), at which period I began my experiment upon nine plants, which had been but very ill preserved through the preceding winter by the gardener of one of my friends, with very inadequate means, and in a very inhospitable climate. These, at this time, I have only raised two which have been afforded by one fruit, planted in the middle of August, were in the end of December last; but they are now beginning to blossom, and in the opinion of every gardener who has seen them, promise fruit of great size and perfection. They are all of the variety known by the name of Ripley's queen pine.

2927. Upon the introduction of my pine-plants into the hot-house, the mode of management, which it is the object of the present communication to describe, commenced. They were put into pots of somewhat more pots, foot much smaller size, than made in the previous year taken from a river-side, chopped very small, and pressed closely, whilst into the pots; a circular piece of the same material, of about an inch in thickness, having been inverted, unbroken, to occupy the bottom of each pot. This substance, so applied, I have always found to afford the most efficient means for draining off superfluous water, and subsequently of facilitating the removal of a plant from one pot to another, without loss of roots. The surface of the reduced turf was covered with a layer of vegetable mould obtained from decayed leaves, and of sandy loam, to prevent the growth of the grass roots. The pots were then placed to stand upon brick piers, near the glass; and the piers being formed, I let them into the ground for the distance of four feet, with their ends turned up. The temperature of the house was generally raised in hot and bright days, chiefly by confined solar heat, from 95 to 105 degrees, and sometimes to 110 degrees, no air being ever given till the temperature of the house exceeded 95 degrees; and the evaporation of a degree per 60 minutes, at the height of the day, and the house generally sunk to 70 degrees, or somewhat lower. At this period, and through the months of July and August, a sufficient quantity of pigeons' dung was steeped in the water, which was given to the pine-plants, to raise its color nearly to that of porto, and with this they were usually supplied twice a-day in summer, and three times a-week in winter. The pots thus managed, are kept constantlydrawing heat, and are always kept generally call wet. In the evenings, after very hot days, the plants were often sprinkled with clear water, of the temperature of the external air; but this was never repeated till all the remains of the last sprinkling had disappeared from the axille of the leaves. It is thus that almost a general custom with gardeners, in pot-plants in autumn, and in times of practice is approved by Baldwin, (Cult. of Aum. 16.) I nevertheless cannot avoid thinking it wrong; for the plants, and consequently, before owing to want of light, can generate a small quantity only of new sap; and consequently, the growth which will be exclusively new root, although it should, must be drawn chiefly from the same reservoir, which is to supply the blossom and fruit: and I have found, that transplanted fruit-trees, in autumn, into larger pots, has rendered their next year's produce of fruit smaller in size, and later in maturity. I therefore would not replace my pine-plants into larger pots in autumn, and in this season, at least, for the plants in which the crow are considerably too old. As the length of the days diminished, and the plants received less light, their ability to digest food diminished. Less food was in consequence dissolved in the water, which was also given with a more sparing hand; and at winter approach water only was given, and in small quantities.
IMPROVEMENTS and IN PINE-APPLE CULTURE.

1823. During the months of November and December, the temperature of the house was generally little above 50°, and sometimes as low as 48° degrees, and once so low as 40° degrees. Most gardeners would, I believe, have been alarmed for the safety of their plants at this temperature; but the pine is a magnificent plant, it does not suffer, and my house was calculated to be in safety at a temperature of 32° degrees, by which it did not appear to sustain any injury. I have also been subsequently informed by one of my friends, Sir Harford Jones, who has had most ample opportunities of observing, that he has frequently seen, in the East, the pine-apple growing in open air, and with the surface of the ground thrown open, showing a slight degree of frost.

1820. My plants remained nearly torpid, and without growth, during the latter part of November, and in the whole of December; but they began to grow early in January, although the temperature of the house was above 40° degrees; and the first bloomings of the flower-cluster of the earliest plant, became visible; and subsequently to that period their growth has appeared very extraordinary to gardeners who had never seen pine-plants growing, except in a bark-bed or other hot-beds. I believe this rapidity of growth, in rather low temperature, may be traced to the more exciting state of the air in wintering a very hardy and temperate pine, comparatively with that of a bark-bed. The plants are now supplied with water in moderate quantities, and holding in solution a less quantity of food than was given them in summer.

Since planting pine-bars, I have noticed, left the stems and roots of the old plant remaining attached to them; and these have made a much more rapid progress than others. One strong sucker was thus planted in a large pot upon the 20th of July (1819), and that is (March 1820) beginning to show fruit. Its stem is thick enough to produce a very large fruit; but its leaves are short, though broad and numerous; and for a week or two after being set, they were twelve wide, is rather less than seventen a day after, where I am twelve miles distant from cold-plots; and if I possessed the advantages of a curved iron-roof, such as were erected by London, at Bayswater, which would prevent the too rapid escape of heated air in cold weather. I entertain no doubt, that the effect of a lessening and warming the roof, and ten weeks after, the shade of fifty fruiting pine-plants, exclusive of grapes or other fruits upon the back wall, would not exceed fourpence a day. A roof of properly curved iron bars, appears to me also to present many other advantages: it may be erected at much less expense than a curved roof; but I cannot think of such a roof requiring much more attention, and making light.” (Hort. Trans. iv. 72.) The president has since (in June, 1820) had such a house as it has hitherto erected, and roofed with our bar; and in a long paper (Hort. Trans. iv. 548.) read in November, 1821, and two others (Hort. Trans. v. 142. 257.) he has given some account of it, and of his experience in its use. The firstibs, which are quite at length in the hands of T. A. Knight, in 1825, (a work which should be in the hands of every grower,) and the following remarks are from that work.

1823. To draw any conclusions in the present stage of Knight’s experiments would be premature, and might excite prejudice to anticipate the final result. That the pine-plant will grow and thrive, without what is technically called bottom heat, is an obvious truth, since no plant in a state of nature is found growing in a chamber, but is invariably accompanied with a temperature which is the best mode of culture; for the more correct the imitation, the less valuable would be the greater part of her products, at least as far as horticulture is concerned. What would our celery, cabbage, and apples be, if their culture were copied from nature? Though the pine might grow well without it, it appears to me that the earth, in its native country, may never exceed that of the surrounding atmosphere, it does not follow that earth heated to a greater degree may not be of service to it, in a state of artificial culture. But admitting for the sake of argument, that the pine is not as with other grown equably from birth, as with earth, in which the mass of material which furnishes this heat, will always be a most desirable thing to have in a pine-stove, as being a perpetual fund of heat for supplying the atmosphere of the house in case of accident to the flues or steam-apparatus. Besides it appears from nature, as well as from observing what takes place in culture, that the heat and warm of a steady temperature, at all degrees of air at a height of three feet, is more injurious to the roots of plants is immediately and powerfully injurious to them than atmospheric changes. Earth, especially if rendered porous and sponge-like by culture, receives and gives off air and heat slowly; and while the temperature of the air of a nursery, or a hot-house, may vary twenty or thirty degrees in the course of twenty-four hours, the soil at the depth of two inches would hardly be found to have varied one degree. With respect to moisture, every cultivator knows, that in a properly constituted and regularly pulvurished soil, whatever quantity of rain may fall on the surface, the soil is never saturated with water, nor, in times of great drought, burnt up with it, as it is on light and sub-soil. The texture of the mass is porous, and orderly and surfous water, and adverse to its evaporation, by never becoming so much heated on the surface, or conducting the heat so far downwards as a close compact soil. These properties of the soil relatively to plants can never be completely exhibited in any pot or plants in pot when exposed to a violent current of air. In this state, whatever may be the care of the gardener, a continuance succession of changes of temperature will take place in the outside of the pot, and the compact material of which it is composed being a much more rapid conductor of heat than porous earth, it will soon be communicated to the water, and the soil. With very large pots, water, a plant in a pot surrounded by air is equally liable to injury. If the soil be properly constituted, and the pot properly drained, the water passes through the mass as soon as poured on it, and the soil at that moment may be said to be left in a state favorable for vegetation. But as the evaporation from the surface of the pot does not exceed the evaporation of the water, the soil becomes comparatively much less and less, and if not soon renewed, would become dry and shriveled, and either die from that cause, or be materially injured by the sudden and copious application of water. Thus the roots of a plant in a pot surrounded by air, are liable to be alternately chilled and scorched by cold or heat, and exposed to all the inconveniences by superfetation or deficiency of air, and the whole attention of the gardener, to lessen the tendencies to these extremes, could at all preserve the plant from destruction. To lessen the attention of the gardener, therefore, to render the plant less dependent on his services, and, above all, to put a plant in a pot as far as possible from the danger of being covered by a mass of earth, sand, dung, tan, or any such material, appears to us a most judicious part of culture, and one that never can be relinquished in fruit-bearing plants with impunity. Even if no heat were to be afforded by the mass in which the pots were plunged, still the preservation of a steady temperature which would always equal the average temperature of the air of the house, and the re-
tention, by the same means, of the steady degree of moisture, would, in our opinion, be a sufficient argu-
ment for plunging pots of vigorous-growing, many-leaved, or fruit-bearing plants.

2934. Had Knight’s plan been brought forward by a less eminent horticulturist, it would have claimed but little attention, as the plan of growing pines without bottom heat, is generally considered to have been tried,—first by M. Le Cour, and subsequently by various others, and abandoned. In Knight’s hands, however, whether it fail or suc-
cceed, it is certain of doing good, by the observations it will elicit from the fertile and ingenious mind of so candid and philosophic a horticulturist. (The different Modes, &c. p. 170.)

2935. Estimate of Knight’s efforts as to the culture of the pine-apple. Knight’s two
subsequent papers contain merely incidental observations of little consequence; but in so far as they go, rather adverse than otherwise, both to the plan of house, as well as the
mode of culture. On the whole, it may safely be asserted that no light has been
thrown on the culture of the pine-apple by this eminent horticulturist, notwithstanding
his assertions respecting the great facility of its culture by the most ignorant laborer;
that the culture in the bark-bed, or other hot-bed, if the pots be plunged into it, is worse
than useless (Hort. Trans. iv. 544.) and that every one of a very great number of
gardeners who visited the garden, declared himself a zealous convert. (Ib. 545.)
The truth is, Knight commenced his operations a perfect novice in that depart-
ment of gardening; and it is most curious to observe, from his own accounts, that he
has only succeeded in so far as he has approached to the modes in common use. Very
large pots were adopted (Hort. Trans. v. 144.), which served as an approach to plunging
smaller pots in a mass calculated to preserve a uniform degree of moisture: a house
with a fixed roof is found less suitable for ventilation than one with sliding sashes (Hort.
Trans. v. 287-8.9.); and this circumstance, and that of the iron bars admitting so much
light, render the risk of over-heating such, that it was “thought best” to be “provided
with a net” to shade in hot weather. In short, notwithstanding the “many converts”
among the “practical gardeners,” and the confident assertions in the communications to
the Horticultural Society, the failure may be considered as not only complete, but as
having been attended by nothing useful or new on the subject. It is but rendering
justice to practical gardeners to state this freely; and Knight is too sensible a man to
be offended at us for having done so. We, therefore, recommend all those who wish
to grow the pine-apple in the first style of excellence, and at a moderate expense, to
adopt the pits and houses of Baldwin, Ation, or Scott; and to imitate their practice,
or that of M-Phail and Griffin. See the useful treatise above (2932.) referred to for
more minute details.

2936. The mode of employing the vigor remaining in the old stock or plant after the fruit is cut,
to nourish, for a certain time, the sucker or suckers which may be growing on it, was prac-
tised by Speedy; but scarcely to the extent to which it has been carried lately. This
we think, a considerable improvement, if kept within certain limits; but, if carried too
far, what might be gained by the sucker coming earlier into fruit, would be lost by the
retardation of its own suckers.

2937. A queen pine, grown by Peter Marland, of Woodbank, near Stockport, was exhibited to
the Horticultural Society, on Nov. 3. 1818. “It weighed three pounds fourteen ounces, measured seven
teen inches in circumference, and was peculiarly well-flavored. The singularity of this pine was its being
the produce of a sucker which had been removed from the parent root only six months previous to the
time the fruit was cut. The plant on which the sucker grew had produced a fruit, which was cut in
October, 1817; the old stem, with the sucker attached, was allowed to remain in the pine-pit till May,
1818; at that time the sucker was broken off, potted, and plunged into a fresh pit; it soon after showed
fruit, which, in the course of four months, attained to the weight and size above stated. P. Marland
without the practice of producing pines in this way with equal success and expedition. His houses are all heated
by steam.” (Hort. Trans. iv. 52.)

2938. Specimens of the New Providence, globe, black Antigua, and Enville, were exhibited on the 17th of
October, 1815, a fair manner to the Horticultural Society. P. Marland considers, that
“though not of the largest description, yet as far as beauty of form and richness of flavor are concerned,
they would not yield to fruit of more protracted growth.” The success which has attended this gentle-
man’s mode of planting within twelve months, after the cutting of their previous produce, has been perfectly satisfactory; and the following is his account of it.

“In November, 1818, as soon as the fruit had been cut from the pine-plants, which were then two
years old, all the leaves were stripped off the old stocks, nothing being left but a single sucker on each, and that
the strongest on the plant; they were then placed in a house where the heat was about sixty degrees, and
they remained till March, 1820. At this period the suckers were broken off from the old stocks, and
planted in pots from eight to twelve inches in diameter, varying according to the size of the sucker. It
may be proper, however, to observe, that the length of time which the young sucker is allowed to remain
attached, is determined upon the height of the pine: that of the old pine: the young from
the queen, and others, require to be left longer than the queen, and those which fruit readily.
After the suckers had been planted, they were removed from the house, where they had remained while on
the old stocks, and placed in the green house, or forcing room, the temperature was raised to seventy-five degrees. Immediately upon
their striking root, the largest of the suckers showed fruit, which swelling well, and ripened between
August and November, being, on the average, ten months from the time the fruit was cut from the old
plant, and seven months from the time the sucker was planted. The fruit so produced, though, as may
be expected, not of the largest description, I have invariably found to be richer and higher flavored than
that grown on older plants. The suckers of inferior strength will not show fruit in the same season, but
in the following they will yield good fruit, and strong suckers for a succeeding year’s supply. Those
suckers are to be preferred which are produced on plants that have ripened their fruit in November, for
those taken from plants whose fruit is cut in August or earlier, are apt to show fruit in January, or
February, while yet remaining on the mother plant. But whenever this happens, the sucker should be broken off immediately upon being discovered, and planted in a pot so as to form a root of its own, to maintain its fruit." (Hort. Trans. iv. 392.)

2939. This experiment shows what can be done; though it must be obvious that a considerable part of the saving in time is lost by the small size of the fruit. Baldwin, in our opinion, has hit on the proper use of this dawn of observation, covered, or in the employment of the otherwise lost vigor of the old stock. He contrives to produce tolerably sized fruit, and to have such a degree of vigor in his suckers, as that they are able, in their turn, to throw out other vigorous suckers to succeed them. In aid of this, he often earths up the old stock, so as to cover the lower end of the sucker, and partially wrenching it off, he, by these means, obtains for it a good stock of roots before he renders it an independent plant.

Sect. II. Of the Culture of the Vinery.

2940. On the culture of so important a fruit as the grape, it is not surprising that there should be a great variety of opinions. Without quoting those of the earlier, and of foreign authors, neither of which are of much value as to the hot-house culture of this plant, we shall give those of the best modern British gardeners; on the general modes of culture adopted in ordinary vineyards; in regard to particular modes of culture; as to gathering and preserving the fruit; and as to insects and diseases.

Subsect. I. Of the General Culture of the Grape in Vineyards.

2941. The culture of the grape in ordinary vineyards embraces the subject of soil, sort of grapes, sort of plants, pruning, training, bleeding of the shoot, culture of the borders, time of beginning to force, temperature, air, water, ripening and resting of the wood.

2942. Soil. The kind of compost Speckly made use of for the vine border of the hot-house a Welbeck, was as follows, viz. “One fourth part of garden mould (a strong loam); one fourth of the swarthy or turf, from a pasture where the soil is a sandy loam; one forth of the sweepings and scrapings of pavements and hard roads; one eighth of rotten cow and stable-yard dung, mixed; and one eighth of vegetable mould from reduced and decayed oak-leaves. The swarthy or sward should be laid on a heap, till the grass roots are in a state of decay, and then turned over and broken with a spade; then put it to the other materials, and work the whole well together.” (Tr. on Vine, p. 25.) Speckly covers his vine border with a coat of gravel two inches thick.

2943. Abercrombie says, “materials and proportions of a good compost are of top-slip sandy loam from an upland pasture, one third part; unexhausted brown loam from a garden, one fourth part; scrapings of roads, free from clay, and repaired with gravel or slate, one sixth part; vegetable mould, or old tan red earth, one eighth part; or if half or mild loamy, one ninth part.” The borders he recommends to be from three to five feet in depth, and, where practicable, not less than four feet wide in surface within the house, communicating with a border outside the building, of not less than half a foot wide.

2944. M'Phail directs as follows: “To make a suitable border where it is required for the grape-vine, provide a large quantity of earth of a loamy nature; that from arable land, or from a ridge in which a hedge-row of hazel, maple, elm, &c. have grown many years, and have been grubbed, is good; or a spit deep from the surface of a common, long pastured; or from the head or end lands of a corn-field; either of these will do very well.” For forcing early, he adds, “vines do best in a strong deep loam, not destitute of a mixture of sand, and well manured with rotten dung, on a dry bottom of hard clay.”

2945. Nicol, after premising that the bottom of the border is to be made perfectly dry by draining and paving, says, “the average depth of the border should not be less than a yard. If four feet, so much the better. It is not easy to say how broad it should be; but it should not be narrower, outside and inside of the house, than thirty feet. The soil should be thus composed: one half strong hazely loam, one fourth light sandy earth, an eighth part vegetable mould of decayed tree-leaves, and an eighth part rotten dung; to which may very properly be added, a moderate quantity of lime, or of shell-marl. These articles should be perfectly decomposed, and intimately mixed, before planting the stock.” (Hort. Trans. vol. iv. p. 100.)

2946. Jolus uses half of rich gritty loam from a common; a quarter of rich old dung; and a quarter of limey rubbish, tan, and leaf mould, mixed together. These materials were kept separate, and frequently turned during winter, and when afterwards well mixed were not sifted, but laid on a prepared bottom to the depth of three feet. He says he does not use so much dung as is usually done, because, though the vine will bear an extraordinary quantity of fruit, yet its growth is thereby retarded, especially when young. He recommends the addition of old tan, from having experienced (with Speckly, Mitchell, and others) that the vine will root in that more freely than in any other substance. (Hort. Trans. vol. iv. p. 4.)

2947. Sort of grapes. In the horticultural catalogue will be found a description of the best sorts of grapes for forcing, or the open wall, from which a selection may be made, according to the taste of the party.

2948. For a mere glass case, in which the fruit is to be ripened by the heat of the sun, the following, which are the hardest sorts, will succeed best, viz. white muscadine, white sweetwater, black sweetwater, black Hamburgh, large black cluster, black July, miller grape, and black St. Peter's.

2949. For a small house to be forced, or to which fire-heat is to be applied in spring and autumn, the following sorts are what experienced gardeners recommend, as sure bearers and high-flavored grapes: black and red Hamburgh, black and grizzly Frontignac, black prince, white muscat of Alexandria, Sirwell's white sweetwater, and early white Tenerife.

2950. For a small house to be forced, or to which fire-heat is to be applied in spring and autumn, the following sorts are what experienced gardeners recommend, as sure bearers and high-flavored grapes: black and red Hamburgh, black and grizzly Frontignac, black prince, white muscat of Alexandria, Sirwell's white sweetwater, and early white Tenerife.

2951. McPhail, for general forcing, recommends, as the best sorts of grape-vines for forcing, the black
Hamburgh, red Frontignac, black prince, black muscadel, red Lombardy, royal muscadine, white muscadine, white Frontignac, white muscat, white sweetwater, white muscadel, and white Syrian."

(Gratt. Syll. p. 77.)

2952. Nicol, for general forcering, names twenty-four sorts, as under, marking those he esteems the best with an asterisk (*).

White Grapes.

Black Grapes.
*Frontignac, black Frontignac, raisin, "franle toxkey, Lombardy.

Red Grapes.
*Frontignac, black Frontignac, raisin, "franle toxkey, Lombardy.

2953. Speedly, Forsyth, and Abercornbe give long descriptive lists, and leave the reader to choose from their descriptions.

2954. Sorts of plants. Vines are to be had in the nurseries, propagated either from layers, cuttings, or eyes; and provided the plants be well rooted, and the wood ripe, many are of opinion that it is a matter of indifference from which class the choice is made. Justice prefers plants raised from cuttings, as likely to have ripened roots; but where they have to be sent from a distance, he prefers to plants, cuttings containing an inch or two of the old wood, and twelve or fourteen inches of the new. These he plants at once where they are to remain, as practised in France. Speedly prefers plants which have been raised from the eye, for the following reasons: "They have more abundant roots, grow shorter jointed, are more prolific, and will, if permitted, come into bearing the second year."

Abercornbe takes indifferently plants raised from cuttings or eyes; and M'Phail does not direct any preference. Nicol approves of "plants raised from cuttings that have been two seasons in pots, and have been properly treated and trained to a single shoot."

The shoot of the first year should have been headed down to within six or eight inches of the pot; and that of last season to four, or, at most, five eyes. "The plants should have been fresh potted into good earth last season, and should be now in pots of nine or ten inches diameter, well rooted, and healthy. Such plants are much to be preferred to those raised from layers that are seldom well rooted, and never grow so freely as plants raised from cuttings."

2955. Cuttings and eyes. It may be remarked, that the most general mode of propagating the vine at present, in the best nurseries, is from buds or eyes; and that, both as the cause and effect, such plants are made choice of by most gardeners. The great objection to layers is, that being propagated in the open air, they grow till checked by frost, and then do not ripen their roots, which generally die off, so that the plants make very weak shoots the first year after planting. Layers kept in the nursery one year after being separated from the mother plant, are, of course, not so liable to this objection. Plants raised from cuttings or eyes, having no adventitious support, produce no more roots than what the shoot and leaves enable them to ripen, and at two years' growth, may be justly considered as the best description of plants for stocking a house.

2956. Expeditions propagation. Neill (Edin. Encyc. art. Hort.) describes "an incomparably more speedy mode of storing a new grape-house, than that of employing any description of plants to be procured from a nursery."

2957. This mode is only to be adopted "where a vineyard previously exists in the garden, or where there is a friend's vineyard in the neighborhood; It is practised frequently at the gardens of Dalkeith House, by John Jacobson, of Dalkeith; and Dr. Miller, a distinguished member of the Caledonian Horticultural Society; and Neill has been an ocular witness of its complete success. In the end of June or beginning of July, when the vines have made new shoots from ten to twelve feet long, and about the time of the fruit setting, he selects any supernumerary shoots, and, in some cases, traditional from the trellis, bends them down so as to make them form a double or flexure in a pot filled with earth, generally a mixture of loam and vegetable mould; taking care to make a portion of last year's wood, containing a joint, pass into the soil in the pot. The earth is kept in a wet state; and at the same time a moist warm air is maintained in the house. In about a week or ten days, roots are formed, and proceeded plants may be procured from the joint of last year's wood, and these may be seen by merely stirring the surface of the earth; or sometimes they may be observed penetrating to its surface. The layer may now be safely detached. Very frequently it contains one or two bunches of grapes, which continue to grow and come to perfection. A layer cut off in the beginning of July generally attains, by the end of October, the length of fifteen or twenty feet. A new grape-house, therefore, might in this way be as completely furnished with plants in three months, as by the usual method, above described, in three years. Supposing the layers to be made on the 1st of July, they might be cut, and removed to the new house on the 9th: by the 6th of October, the roof would be completely covered with shoots. The next season the house would yield a full crop of grapes. It is not meant that they should be allowed to do so, if permanently bearing plants be wished for; on the contrary, they should be suffered to carry only a very moderate crop, as it is very evident that the roots could not sustain the demand of a full one, or at any rate, that the plants would necessarily show their exhausted state, by barrenness in the following season. By this means the more delicate kinds, as the Frontignac, may be quickly propagated; we have seen layers of the Gibraltar or red Hamburgh made in the beginning of July, reach the length of thirteen feet before the end of the month, yielding at the same time two or three bunches of grapes. The muscadine, or white muscadine, form still stronger plants in that space of time. Little difficulty is experienced in removing the plants from the pots into the holes prepared for them: if there be fears of preserving a ball of earth to the new roots, the pots may be sunk with them, and then broken and removed; or the plants may be kept in the pots till they begin to grow very early the next season. Macdonald's mode of propagation does not lead him to think that plants propagated in this way are less durable than those procured by slower means, and where the roots and branches bear a relative proportion to each other. But supposing they were found to be less durable, it is evident that only the best house-plant, with healthy fruit-bearing plants, and the kind may be changed almost at pleasure. When it happens that too much bearing wood has been trained in, the plants are relieved, and sufficient sun and air admitted, by thus removing two or three shoots; and supposed these to contain each several bunches of small, if any fine sort of grape, they are not lost, but may be ripened by letting the pots on the side shelves, or, if possible, on the vineyard, or on the walls of the house, where the sun shines. We have tried this mode with success, and find it greatly aided by ringing the larger at or below the tongue.
2958. Choice by anticipation. A mode of very general utility is to select the plants in the nursery a year before wanted, and to order them to be potted into very large pots, baskets, or tubs, filled with the richest earth, and plunged in a tan-bed. They will thus make shoots, which, the first year after removal to their final destination, will, under ordinary circumstances, produce fruit.

2959. Planting inside or outside the house. Vines are commonly either trained against the back wall, or on a trellis under the glass roof. In the former case, the plants are always placed inside the house; but in the latter, there are two opinions among practical men, one in favor of planting them outside, and the other inside the parapet wall. Where the vines are to be drawn out when in a dormant state, as is generally the case with those trained under the rafters of pineries, there can be no question that outside planting must be adopted; but for vineries, where this practice is not requisite, it seems preferable to plant them inside. This is Nicol’s practice, who places one plant “behind the parapet, and between it and the front flue, in the centre of each light.”

2960. Mode of planting. Abercrombie says, “Let them be carefully turned out of the pots, reducing the balls a little, and singling out the matted roots. Then place them in the pits, just as deep in the earth as they were before, carefully spreading out the fibres, and filling in with fine sifted earth, or with vegetable mould. Settle all with a little water; and let them have plenty of free air every day, defending them from very severe frost or much wet; which is all the care they will require, till they begin to push young shoots.”

2961. Judah’s mode of planting seems to be excellent in its kind; it is founded on the principle of increasing the number of mouths or feeders of the roots of plants (740), to enable them to search for, and take up food, rather than gorging such as they may have with too much food, or with food of too rich a quality. The vines being raised from single eyes in March, were in the March of the following year cut down to one eye, and put in bottom heat till they produced shoots of sufficient length to draw through the holes in the parapet of his vinery, or about two feet; afterwards they were hardened in the greenhouse, where a temperature was kept of about 60°, and there they grew two feet more. Holes were opened in the vine border in the beginning of May, and in about a fortnight after, a wheelbarrow full of old tan, or earth of tan, was put in each hole, in the middle of which the roots of the three plants remained after being treated as follows. “The leaves were cut off from the lower part of the plant, about two feet and a half of its length; the end of the shoot was then drawn very carefully through the hole, so that the pot being removed, the ball was placed two feet distant from the front of the house, upon its side, so that the stem lay in a horizontal position, about six inches below the level of the surface of the border. When thus placed, the whole of the stem which was to be covered was slit, or tongued, at each eye, like a carnation layer, by passing a sharp penknife at three quarters of an inch below each eye, and on the side of the eye, about one third of the thickness into the wood, and then upwards to the centre of the joint. This being done, the stem was covered with about four inches of old tan, and the other two inches were filled up with the mould of the border.” It is essential to the safety of the shoot, that the slitting be done the last thing, and whilst it is laid in its position, lest the stem should be broken. By slitting the stem, he adds, “abundance of roots are produced from every eye; the progress of the shoot is not very great until the roots begin to push out;” after which, however, it is so surprising that those under Judah’s management were from twenty-five to thirty feet in length, and of proportionate strength. (Hort. Trans. iv. 4.)

2962. Season of planting. As the plants are generally in pots, and may be turned out with balls, they may be planted in almost any month in the year; but the autumn or spring months are of course to be preferred. Nicol says, “I have planted grape-houses in May, and in June, that have succeeded so well, as that the plants have reached the top of the house before November in the same years. They were kept in pots, and so carefully turned out of them in transplanting, as that the plants experienced no check, although spring many inches. I have also done the like with peaches.”

2963. Distance. Speechly disapproves of the common practice of planting all the different sorts of grapes at the same distances, and advises a larger or less space to be allowed, in proportion to the natural character and qualities of the plant. Vines planted at three or four feet apart be considers as crowded; for though by this mode a house will soon get furnished, and tolerable crops of grapes be produced in a few years; yet after remaining many years so close together they will be cramped in their growth for want of room, and thereby rendered less productive. On a wall or trellis twelve feet high, he recommends six feet between plant and plant for the weak and delicate kinds, and twelve feet for those that grow robust and strong. But in order to obtain a crop of grapes as soon as possible, he proposes to introduce temporary plants between the principals; such temporary plants to have been grown two or three years, in large pots, so as to come immediately into bearing, and to be trained so as to occupy the upper parts of the wall, while the principals are furnishing it below. (Treat. on Vine, 102.)

2964. Temporary plants. “At first planting a house,” Abercrombie observes, “some of the vines may be introduced as temporary plants. After the wood from a good stool is able to cover the space between two or more lights, plants less vigorous, or which bear fruit not so well approved, may be taken quite away. A vinery is better adapted for cultivating a single plant to a considerable extent than a hot-house.”

2965. Pruning and training. The opinions of authors and practical men on this subject are very various; and each, as M’Phail observes, says “much stress on his own mode;” he adds, “but I am of opinion, that to have good crops of grapes much more depends
on the soil they are planted in, and the climate in which they are kept, than on any methods of pruning or training that have been, or ever can be, adopted." In this sentiment, every person of observation who has seen a number of the vineyards in this country, or vineyards on the continent, must entirely concur: but as every operation of art is, or ought to be, conducted in a manner suitable to the end in view, it is highly necessary that system should enter into this as into every thing else. We shall, therefore, give the various opinions of practical men as to training vines in vineyards, in chronological series, beginning with Speechly, the Moses, as he may be called, of modern British vine-dressers.

2966. Speechly's mode of pruning and training. Speechly, having planted a vine against a wall or roof-trellis, cuts it down to two eyes or buds (fig. 455. a); the next winter the shoots of the preceding summer are shortened each to one eye (b); two leading shoots are produced, trained upright during summer, and in the following winter headed down to from three to five feet each, and laid in horizontally parallel to the ground, and about a foot above it (c); these main stems produce shoots from every eye, but only a few are selected, which stand from a foot to fifteen inches apart, and these are trained upwards during summer, and in winter every other one is cut out to within two or three eyes of the main stem, and the rest shortened to one third of the length of the trellis (d). The following summer, the third, a moderate crop will be produced from the side shoots of the wood of the preceding year, and from the spurs on the main stem. In the winter following, the shoots which have produced the fruit are shortened down to two eyes, excepting the leaders to the long shoots, which are left with four or five eyes (e). Next summer, the fourth, the top of the roof, or wall, will be reached by the leading shoots, and the spurs are now allowed to produce each one leader. In winter, both of these leaders are headed down to four or five eyes, and the side shoots, from the old wood, to one or two eyes (f). In the following summer, the fifth, a full crop of grapes is produced in every part of the house. This constitutes one course or rotation; and the next, and all the future courses, extend only to four years, in which the object is to renew the upright bearers every fourth year, the intervening spurs furnishing shoots to succeed them. This method is called perpendicular, spur, or Dutch training: but few who adopt it pursue it so regularly as to renew the old upright shoots every fourth year, by which, and for other causes, and chiefly the small quantity of fruit produced during the first four years, it has fallen into disrepute.

2967. Abercrombie's "methods of pruning established vines" admits of much diversity of method, as the plants are in different situations. Without reckoning the cutting down of young or weak plants, alternately, to the lowest common summer shoot, which is but a temporary course, three different systems of pruning have their advocates.

2968. The first method is applicable only to vines out of doors; but it may be transferred to plants in a vineyard without any capital alteration. In this method, one perpendicular leader is trained from the stem, at the side of which, to the right and left, the ramifications spring. When the plant is established, the immediate-bearers, or shoots of the growing season, and the mother bearers, or shoots of the last year's growth, are thus managed. Soon after the growing season has commenced, such rising shoots as either are in fruit and fit to be retained, or are eligibly placed for mother bearers next season, are laid in, either horizontally or with a slight diagonal rise, at something less than a foot distance, measuring from one bearing shoot to the next; the rising shoots, intended to form young wood, should be taken as near the origin of the branch as a good one offers, to allow of cutting away, beyond the adopted lateral, a greater quantity of the branch, as it becomes old wood; the new-sprung laterals, not wanted for one of these two objects, are pinched off. The treatment of those retained, during the rest of the summer, thus differs. As the shoots in bearing extend in growth, they are kept stopped about two eyes beyond the fruit; — the connate shoots,
cultivated merely to enlarge the provision of wood, are divested of embryo bunches, if they show any; but are trained at full length as they advance during the summer, until they reach the allotted bounds; were they stopped in the middle of their growth, it would cause them to throw out troublesome laterals. In the winter pruning, there will thus be a great choice of mother-bearers. That nearest the origin of the mother bearer, or most commodiously placed, is retained, and the other or others on the same branch are cut away; the rest of the branch is also taken off, so that the old wood may terminate with the adopted lateral: the adopted shoot is then shortened to two, three, four, or a greater number of eyes, according to its place on the vine, its own strength, or the strength of the vine. The lower shoots are pruned in the shortest, in order to keep the means of always supplying young wood at the bottom of the tree.

2969. The second method is to head down the natural leader, so as to cause it to throw out two, three, or more of its principal shoots; these are trained as leading branches; and in the winter pruning are not reduced, unless to shape them to the limits of the house, or unless the plant appears too weak to sustain them at length. Laterals from these are cultivated about twelve inches apart, as mother-bearers; those in fruit are stopped in summer, and after the fall of the leaf are cut in to one or two eyes. From the appearance of the mother-bearers, this has been called spur-pruning.

2970. The third method seems to flow from taking the second plan as a foundation, in having more than one aspiring leader; and from joining the superstructure of the first system immediately to this, in reserving well placed shoots to come in as bearing-wood. Thus, supposing a stem, which has been headed, to send up four vigorous competing leaders, two are suffered to bear fruit; and two are divested of such buds as break into clusters, and trained to the length of ten, twelve, fifteen feet, or more, for mother-bearers next season. In the winter pruning, the leaders which have borne a crop are cut down to within two eyes of the stool, or less, according to the strength of the plant; while the reserved shoots lose no more of their tops than is necessary to adjust them to the trellis.

2971. M'Phail also describes three modes of pruning the vine; the first, or fruit-tree manner, he calls the old method, the general shape of the plant when pruned and trained being like that of a trained peach (fig. 456.); the second he agrees with Abercrombie in calling spur-pruning (fig. 455.); and the third he calls the long or new method (fig. 459.); "though," he adds, "I understand by books (Switzer and The Retired Gardener), that it was in practice nearly one hundred years ago, and I saw it in practice forty years since." It is singular that this old method of M'Phail should have been recently described and figured by a German horticulturist, as a new and "experimentally proved superior method of vine culture;" Versuch einer durch Erfahrung erprobten methode den Weinbau zu verbessern, von J. C. Kocht, Berlin, 8vo. 1813.

2972. Forsyth's method of vine training nearly resembles that of Spechey; but instead of laying-in the shoots in a straight direction, either upright or horizontal, he bends and attaches them in a serpentine form (fig. 457.), which has some effect in the open air, or under gentle forcing, of making them break more regularly: though even this is denied by some, who contend that, so treated, they break only at the angles or bends.

2973. Nicol's opinion, as to the different modes of training, is in unison with M'Phail's and our own. He says, "With respect to the manner in which vines should be trained, opinions are at variance. Some advise training the shoots in a straight and direct manner; others in a horizontal manner; and others in a serpentine form. If grapes be otherwise well managed, they will do well in any of the above ways; and I have just to observe, with respect to the last-mentioned method, that it necessarily leads to more confusion, particularly with regard to the training-in of the summer wood, than either of the preceding methods. On dwarf-walls or trellises, the horizontal or zigzag manner of Hitt (fig. 386. g.), or Forsyth (fig. 457.), may be very proper; but in a properly constructed and properly planted grape-house, the most sensible manner of training, in my opinion, is directly up the roof."

2974. The first year after planting, "after the buds have sprung an inch or two, it will be proper to single out those to be trained, and displace the others with the thumb. Three shoots only shall be trained on each plant; that is, the two lowermost, and the uppermost, if it be vigorous; but otherwise displace it, and train the next below it. As the shoots advance, they should be trained at the distance of ten or twelve inches from each other; allowing them sufficient room in the ties to swell without being bound. Pinch off all laterals as they appear, except one or two nearest to the point of the shoot, lest by any acci.
dent it be broken, and in that case, that a substitute may readily be found; which, however, is never equal to the main shoot; so that great care should be taken in the training of principal leaders. One side shoot of each plant may be stopped when it is five or six feet in length, and the other when nine or ten feet (as will well done, will fill the blank between the middle shoots, that are only to be headed down to about six or eight feet, and which, if well pinched, may yield a few fruit next season. These should be encouraged, therefore, and be carefully trained as they will grow.

2975. In the end of the season, say in the month of November, "these shoots," Nicol observes, "are to be pruned thus: the side shoot, stopped first, to three eyes; the other to five or six feet; and the middle shoot, to seven, eight, or ten feet, according to its strength: from which may be expected a good deal of fruit. The chief fruit shoot from a plot or a community, to be stopped at the top of the house, this time twelve-month. From the side shoot, pruned to five or six feet, may be expected a few fruit; and from its extremity, a shoot to be headed at this time next year, at nine or ten feet in length, which will, the season following thereafter, produce a full crop. From the side shoot, shortened to three eyes, are to be expected two shoots; the one to be trained to the height of about nine or ten feet (to be pruned to five or six at this time next year); and the other to four or five only, as it is again to be pruned back to two or three buds this time twelvemonth; thus providing for wood to fill the under part of the trellis.

2976. For the shooting shoots, the plants trained up the roof, and the house filled with wood, "there should be," Nicol observes, "three ranges of bearing shoots; viz., one range, at bottom of the trellis, from end to end of the house, reaching from within two feet of the ground, five or more feet upwards; a second, reaching from a foot, or perhaps two feet under the tops of these, that is, in an inch or two, from the side shoot; a third range, reaching from a foot or two under the tops of these last, to the uppermost row of wires on the trellis: the shoots of the first, or lower range, being headed at about five or six feet; those of the second, or middle range, at about seven or eight; and those of the third, or uppermost, at about nine or ten feet in length; all a foot or two, more or less, according to circumstances, according to their strength, how low or how high upon the plants they have issued, and how far they have sprung, and are fully matured. The distance at which these shoots should be placed from each other, in their respective ranges, or wires, is the greater, the smaller the shoots, which distance is necessary to give room to the stubs of next year, on which the clusters are to hang, as in this season; and which distance may be varied a few inches, according to the kinds of grapes, some growing stronger than others. The undermost shoots on the trellis, or those placed nearest to the ground, and which were only trained to the height of a few feet, must be shortened back to form shoots, as a principal point in the training of vines, always to provide for a supply of bottom wood, and to keep young wood as near to the ground, or lower parts of the plants, as possible."

2977. Cutting and laying in the shoots. "In pruning, cut generally at two inches above the bud. Some cut nearer, even as near as half an inch, which is apt to weaken the shoot of next season, and sometimes to prevent its vegetating at all; the buds being very susceptible of injury, on account of the soft and spongy nature of the wood. In the cutting out of old wood, be careful to cut in a sloping direction, and to smooth the edges of the wound, in order to prevent its being injured by moisture. The pruning being finished, let the loose, shredded, old wood, and the old wood be carefully peeled off, observing not to injure the sound bark, and clear the trellis and branches of leaves, tendrils, &c. Let the shoots and branches be afterwards regularly laid in, at the distances above specified, particularly the young shoots that are expected to bear next season. As to the others, it is not so material; nor is it material whether the young shoot be fastened to the old, or even though they sometimes cross them. Choose strands of fresh matting, or packthread, to tie with; and observe to leave sufficient room for the swelling of the shoots and branches next season, as often already cautioned."

2978. General treatment after pruning. "The house should be shut up at nights, for ten days or a fortnight, after the season of pruning and tying is over, as the matured fruit is then more particularly exposed to the attacks of birds, which may apply themselves with the utmost degree of success, either from the heat of the day, or the extremities of the coolness of the night. If the danger were difficult to be guarded against, or the extremities of the long branches, is, generally, more abundant, and of a finer quality, than that produced on the short lateral ones, I was desirous to promote the growth and preservation of the former; but the usual mode of training the branches across the house and upwards, being subject to the objection before-mentioned, and little scope being afforded for

2979. Haywood's pruning and training proceeds on the opinion, "that the greater length the sap has to pass through the body of the vine, the more abundant, fine, and highly-flavored will the fruit be;" he recommends introducing only one plant in a vineyard, and training it over the whole trellis, either in horizontal shoots from two main leaders (fig. 458. a) ; or in his wavy manner (b); and he can, as the tree advances in growth, gradually convert the latter into the former mode.

2980. Seton's training. A very scientific mode of training vines under a glass roof, has been adopted at Stanford Hill, by J. Seton, Esq. one of our most enlightened horticulturists, and practised by him for several years with considerable success. It is thus described : —

2981. The vine having, like other trees, a tendency to produce its most vigorous shoots at the extremities of the branches, and particularly so at those which are situated highest, it generally happens, when it is trained, as is most frequently done, across and upwards, from the front to the back of the house, that the greater portion of the leaves and clusters are near the top, while the lower parts are comparatively bare. This takes place, whether the branches be supported by a consist of chiefy of vigorous terminal shoots, preserved at con- siderable length, or the leading shoots be kept short, and lateral spurs be left for the production of the fruit; but in the latter case, the evil exists in a smaller degree: for the spurs, or short lateral branches, deliver the produce in its ascent, and aid in the supply, and approximation to the effect of long branches. The same inconvenience would occur, to a certain extent, if the vines were trained in like manner in the open air, but it is greatly augmented in a house, in consequence of the air being much hotter, as every one knows, at the top than beneath. Having observed that the fruit produced on the extremities of the long branches, is, generally, more abundant, and of a finer quality, than that produced on the short lateral ones, I was desirous to promote the growth and preservation of the former; but the usual mode of training the branches across the house and upwards, being subject to the objection before-mentioned, and little scope being afforded for
it in a house of small dimensions, I thought I should obviate these inconveniences, in great part, and attain another object, presently to be mentioned, by training the branches in a horizontal direction, and keeping the whole of the fruit-bearing part of each tree nearly on the same level.

2982. Five vines were planted at the ends of a house, twenty-five feet in length, for this purpose, provided with a framework of stone, the roof, two pairs of rafters, and the rafters of the eaves, being placed down from the ridge to the eaves, and projects at the eaves, to leave room for the growth of the vine. During this process, a sufficient number of spurs, or short branches, was left annually on the old wood, to produce fruit. When the leading shoots, which had been thus trained in a retrograde direction, approached within a foot or two of the original branches proceeded, preparation was made for a succession of young wood, bringing forward two fresh shoots from the stem of the tree, and leading them along, close to the preceding ones. As these, and the leading shoots of the first branches, which were on their return, advanced, the spurs on that part of the old wood, to which they had reached, were cut out, to allow of the second shoots being left. The first series of spurs, brought after the second had been cut out, and to which the trunk was suspended, was cut at the top of the trunk. Fresh shoots were then brought forward to supplant those and so proceed to the end of the method of managing the other trees; as it will be perceived that, following the same principle, they may be continued, by raising the higher rods in succession, two rods being allowed to each tree; and when the stem is not at the end of the house, two branches are to be trained eastward, and two westward, along the rod. Thus, in a house of strong fruit, both the north and south sides of the house may be adorned by the branch of a tree, as would be the case under the usual mode of training across the house, we have a range of thirty feet, which affords ample scope for the long shoots at the extremities; and these, I find, when laid on in the horizontal position, and left from three to five feet long, according to their strength, usually bear fruit at all their ends, while the spurs on the old wood are also very productive. By these means, the tree possesses the double advantage of no part of it being robbed of its nourishment, by means of any other vegetation, which is supplied from the same root, being situated either in a higher position or warmer atmosphere. These circumstances I may observe, when compared with any other method, render it impossible for any other tree to derive profit from any actual experiment; but, from the general observations I have made, that the growth of the vine, as well as of all other trees, is most luxuriant in the parts that are situated highest, I am inclined to think, that its effects are very considerable. Others, who have made the same observation, have recommended the same manner, and have obtained the same result. The only difference between this and the preceding part of the sap through the inclined parts: this, however, I have found to have little or no effect, the general direction of the shoot being upwards, through all the bendings. But whatever may be the effect produced by this equalising of the sap, it is evident, that the growth, I conceive that no doubt will be entertained, in regard to that of a uniformity of temperature; and this is readily obtained by the method in question. I now come to the other object to be attained by the mode of treatment, which will be stated in a few words, as the effects produced in regard to it will be very evident.

2983. In the usual mode of management, each tree is under the influence, in its different parts, of all the degrees of temperature in the house; but under the mode now proposed, each tree has its peculiar climate, and this affords it a chance of becoming the seed of most of the conveniences, in regard to earliness in the ripening of fruit. For example, if there be a wish to make wine, and to have grapes of several varieties, which ripen at different seasons, of the late sorts there will, under the common method, be only a few brought to perfection at the tops of the trees, whilst those that are near the bottom will not ripen, and that part of those trees will accordingly be useless. But in the arrangement above described, the early and late sorts may be procured at the same time in equal abundance and perfection, by training the early sorts, let us suppose the sweetwater, at the top; the middling ones, such as the black Hambric* next; and the late, such as the muscat of Alexandria, at the top. Again, if it be wished to have some very early, and others very late, the order may be reversed, by placing the early varieties at the top, and the late at the bottom; in which case more fuel will be required. This method, it will be perceived, may be varied in many ways, and will operate under all the degrees of forcing. (Hort. Trans. vol. iii. p. 14.)

2984. In Griffin’s mode of training and pruning, only a single shoot is led up under each rafter. The vine is planted outside, close to the parapet, and introduced through a hole immediately under the rafter up which it is trained. On planting, it is cut down to one eye; about Christmas, the shoot formed during the first season is cut down to three feet; the next year one is cut off from this year’s shoot, so that the extremity, and it is again headed down in winter, so that the joint length of the two years’ wood is from ten to fifteen feet; and at the Christmas of the third year, the shoot is cut off at the end of the rafter. The spurs are then cut off side shoots being obtained from the side main shoot. The spurs are cut down to single eyes every winter, till the main shoots get coarse and rugged, when the shoots will happen in about ten years; it is then cut away entirely, a young stem having been previously trained up the two preceding years from the bottom to substitute in its place. As soon as the plants become sufficient in strength, they are trained on the line where they enter the house, for a second ad in the branch of the vine, under each rafter by this mode of pruning is generally about forty pounds, two branches to each spur, or from fifty to a hundred bunches, averaging half a pound each. When the house is in forcing, the branches are suspended from the rafter by strings from two to three feet long, fastened to nails or hooks on the rafters. This is done from March till December, when during the latter part of the season, headed, in the manner affected by the hinged rafter-trellis. (1677.) “I also contrive,” adds this very successful cultivator, “to spread the branches, when in bearing, on either side of the rafters, under the glass, but so as not to occupy the whole of the glass, and without the white of the green foliage, for I consider that very great advantage arises to the fruit from giving free admission to the sun from the centre of each light.” It will be asked by some gardeners, what is done with the leading shoot at the end of every main stem? This Griffin stops during its growth in the summer, leaving three or four joints at the utmost; and these must be cut away when the vine is roofed in, to prevent the top of the house being crowded, a little of the old wood at top may be cut off also, and replaced by the next year’s shoot.” (Hort. Trans. iv. 104.)

2985. The long, or succession mode of pruning vines, may be exemplified in the practice of Messrs. of Shobden Court, Herefordshire. The vineyard there, as at Wood Hall, is of the common form, with wooden sashes and rafters; the vines are planted inside the house, at two feet and a half apart, nearly close to the front wall, and are headed down to within a foot of the soil (fig. 453a). One shoot only is allowed to proceed from each plant, which at the end of the first season is cut down to the second or third joint. (Next) year, two leading shoots are encouraged, the strongest of which is stopped
when it has grown three or four joints beyond the middle of the roof, and the weaker after having grown three or four feet, for the purpose of strengthening the eyes. At the fall of the leaf, the leading shoots are reduced, the main one to the length of the middle of the roof (e), and the lower one to the third eye (d). In the third season, one leading shoot is trained in from each shoot (c and d), and from the bearing shoot (e), fruit-bearing side shoots are produced, one bunch is left on each, and the shoot stopped at one or two joints above it: no side shoots are allowed to proceed from the spur (d), the leading shoot from which is to become the bearing wood for the next year. Thus in the autumn of the third season the lower part of the house is furnished with a crop of grapes from shoots proceeding from wood of the preceding year (e), and parallel to this bearing shoot on each vine is the young shoot for next year's crop. In winter, the shoot from the extremity of the bearing branch (e) is cut off at the top of the roof, or within twelve or fifteen inches of it (g), and the shoot (f) from the spur (d) is cut down to the middle of the roof, and all the spurs (on e) which had borne the grapes are now cut out. Each vine is now furnished with two shoots of bearing wood (g, f), a part of old barren wood (e), and a spur for producing a young shoot the following year (h).

In the fourth summer a full crop is produced both in the upper and lower half of the house; the longer shoot bearing on the upper half of its length, and the shorter on its whole length; a leading shoot is produced from the short shoot, and another from the spur. In the pruning season of the fourth year, the centre shoot is entirely removed, and replaced by the side shoot (i), now the whole length of the roof, and this side shoot is in its turn supplanted by the shoot (k) from the spur, while a spur (l) is prepared to succeed it. This constitutes one rotation or period of the system of Mearns, which he has followed since 1806, attended by abundant crops of large-sized bunches; and he considers it may be continued for any length of time. (Hort. Trans. iv. 246.)

2986. *In the garden of Marie Leemne, at Ghent,* the vines are planted in front, on the outside of the house. Every year a new set of wood is taken into the vineyard: the wood produced this year, is trained upright on an exterior trellis, and is next season laid down to a sloping trellis, and made to yield its fruit within the house. The wood which has once been forced is cut entirely out, and, from the same roots, new upright shoots are annually required; but unfortunately for the success of this plan these shoots do not always ripen. (Hort. Tour. 62.)

2987. *Summer pruning.* This depends generally on the necessity of admitting light and air to the fruit and young wood; and particularly on the sort of winter pruning to be adopted. "The gardener, therefore," as Nicol observes, "must have a predestining eye to the following season." "Whatever methods of pruning are used," M'Phail remarks, "the grape-vine, through the whole course of the growing season, requires constant attendance, so as not to suffer the plant to be crowded in any part with superfluous shoots or leaves, and no more fruit ought to be suffered to swell on the plant than it is well able to bring to perfection. The berries also on each bunch should be thinned, so that they may have room to swell, without pressing too hard upon each other." 2988. Abercrombie and M'Phail agree in directing, that "as the shoots of newly planted vines advance, they must be kept regularly fastened to the rafters. Driest them of their wires, and also take off their laterals as they appear. The vine is permitted to run twenty feet, and the most vigorous thirty-five feet, before they are stopped, if the rafters extend so far. Sometimes a vigorous shoot, having extended the width of the house, is conducted either in a returning direction down a contiguous rafter, or laterally along the top of the stove, as may be most convenient. Stop the shoots by pinching off their tops. After they have been stopped, they usually send out laterals from three to four of the upper eyes. If these laterals are at once taken off, the sap will be merely diverted to the lower part of the shoot; permit them, therefore, to proceed about twelve inches, and then pinch off their tops. These shortened laterals will, in their turn, send out others, which should be stopped at the second joint." 2989. *In the second season,* "as soon as the shoots are half a span long, the rudiments of the bunches will be perceptible. The bunch is produced on the naked side of the shoot, opposite the leaf-bud. Having ascertained the most promising shoots, dive the vines of supernumerary branches as they rise. Fruitful laterals will sometimes show two or three bunches at each eye, and this is apt to tempt the pruner to retain too many. On the leading shoot, retain of the best laterals, to the right and left, a number pro-
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portioned to the vigor and age of the plant: one on each side, as near the bottom as it offers, with a second, third, fourth, up to seven, at the distance of three feet, if the plant is in its fourth summer, but only five, at the distance of four feet, if this be the third summer since the plant was struck. Train the shoot which comes to the top as far as the two ramifications of the first tier, one branch two bunches, or a single bunch; according as the plant is in the fourth or third season from its origin: pinch off the others. Afterwards stop the bearing lateral at the second joint above the fruit. This is to be done in the oldest and tender shoots.

Nicoll observes that most of the summer pruning of vines may be performed with the fingers, without a knife, "the shoots to be displaced being easily rubbed off, and those to be shortened, being brittle, are readily pinched asunder. After selecting the shoots to be trained for the production of a crop next season, those which extend from the bottom of the vine, or from short shoots of the third or fourth year, are to be pinched off at the distance of a foot or fifteen inches from each other, rub off all the others that have no clusters, and shorten those that have at one joint above the uppermost cluster. For this purpose, go over the plants every day, till all the small shoots in fruit have shown their clusters; at the same time rubbing off any water-shoots that may rise from the old wood.

Train in the shoots to be retained, as they advance; using straws of fresh matting, and allowing sufficient room in the ties for the swelling of the shoots. Likewise pinch off all laterals and tendrils, every time you go over the plants, as these only tend to confusion, and take greatly from the strength of the clusters.

If there be an under trellis, on which to train the summer shoots, they may, when six or eight feet in length, or when the grapes are swelling, be let down to it, that the fruit may enjoy the full air and light, as it advances towards maturity. Such of these shoots as issue from the bottom, and are to be shortened in the winter pruning to a few eyes, merely for the production of wood to fill the trellis, may be stopped when they have grown to the length of four or five feet. Others that are intended to be cut down to about two yards, and which issue at different heights, may be stopped when they have run three yards or ten feet, less or more, according to their strength. And those intended to be cut at, or near to, the top of the house, should be trained a yard or two down the back wall (a trellis being placed against it purposely); or may be left right in a tree, the uppermost cluster being so placed as to cover it with the wood. In order to be a good trainer of vines, and be able to provide for a crop the following season, a man must have some forethought, and be capable of making his selections, as the plants shoot, even at this distance of time. He must predetermine how he shall prune, and where he shall cut, at the same time, to shape the plant, and provide; so as to use the power which is given him, advantageously in his power, with respect to the vine, than any other fruit-tree, on account of its rapid growth and docility.

The stubs, or short shoots, on which the clusters are placed, will probably push again after being stopped, if the plants be vigorous. If so, stop them again and again; but after the fruit are half grown, they will seldom spring. Observe to divest the shoots, in training, of all laterals as they appear, except the uppermost on each; in order to provide against accidents, as hinted at above, in training the new-planted vines. When these shoots are stopped, as directed above, they will push again. Allow the lateral that pushes to run a few joints, and then shorten it back to one; and so on, as it pushes, until it stop entirely. When the proper shoot gets pinched nearly to the top, the whole may be cut back to the originally shortened part, or to one joint above it, if there be reason to fear that the uppermost bud of the proper shoot will start.

Divest the plants of all damaged or decayed leaves, as they appear, as such will sometimes occur in continued hazy weather; and some may be bruised by the glass, in moving the sashes for the admission of light to other accidents.

Hayward, in his summer prunings, takes off all collaterals as they arise, and any shoots which, though laid in for fruit, turn out unproductive, that the whole strength of the tree may be properly applied. (Hort. Trans. vol. i. 172.)

Hovarsia, in his summer pruning stops the bearing branches at the bunch, instead of the next joint above it, which is the usual practice; "for I found that the fruit did equally well, and it divested the branch of an incumbrance, while it allowed a much larger portion of light to come into the house, together with a more free circulation of air among the fruit and young wood. I blind all the eyes on each fruiting stage as soon as they push, except the uppermost, which I retain, to draw the sap to nourish the fruit: I never suffer them to push above a joint or two before I pinch them back, always cautiously retaining an eye, and am particularly cautious that nothing should happen to injure the leaf that accompanies the bunch, as that is the food for the fruit, of course will come to nothing. (Hort. Trans. iv. 253.)

Thinning the leaves and fruit. "Every one of penetration and discernment," Nicoll observes, "will admit the utility of thinning the berries on bunches of grapes, in order that they may have room to swell fully; and further, that of supporting the shoulders of such clusters of the large-growing kinds as hang loosely, and require to be suspended to the trellis or branches, in order to prevent the bad effects of damp or mouldiness in over-moist seasons. Of these, the Hamburg, Lombardy, royal muscadine, raisin, St. Peter's, Syrian, Tokay, and others, should have their shoulders suspended to the trellis, or to the branches, by strands of fresh matting, when the berries are about the size of garden-pens. At the same time, the clusters should be regularly thinned out, with narrow pointed scissors, to the extent of from a fourth to a third part of the berries. The other close-growing kinds, as the Frontignac, muscatels, &c., should likewise be moderately thinned; observing to thin out the small seedless berries only of the muscadine, sweetwater, and flame-colored Tokay. In this manner, handsome bunches and full-swelled berries may be obtained; but more so, if the clusters on overburdened plants be also moderately thinned away. Indeed, cutting off the clusters, to a certain extent, of plants over-loaded and pushing weak wood, is the only means by which to cause them to produce shoots fit to bear fruit next year and this should be duly attended to, so long as the future welfare of the plants is a matter of importance."

Remedies for bleeding. "If the prune has been timely, the vine is not liable to bleed. When the sap rises before the wound is healed, bleeding ensues, and is not easily stopped. This retards the plant; and, out of doors, the loss of a few days is, in some seasons, irreparable; but in other respects, the consequences of bleeding are not so disastrous as many seem to apprehend; and a gardener is sometimes surprised by a subsequent crop of uncommon goodness. Innumerable remedies for bleeding have been proposed: the following rank among the best. Sear the place, and cover it with
melted wax, or with warm pitch spread upon a piece of bladder, or peel off the outside bark to some distance from the place; and then press into the pores of the wood a composition of pounded chalk and tar, mixed to the consistency of putty." (Abercrombie.)

3000. Nicoll's remedy. Vines "will bleed in autumn, as well as in spring, though not so copiously as at the former season. The best preventative is timely or early pruning in spring; and not pruning till the wood has grown large in autumn, as that has been blamed too late in the spring, and forced too soon afterwards (a great mistake), will bleed, and the best remedy I know of is searing the end of the shoots by a hot poker, or rod of iron, in order to dry it, and then to apply hot wax." 3001. Switzer, to stop bleeding, opens a hole at the roots with a spade, and pours in a few pailsful of cold water. The treatment will have a salutary effect. Immedia te effort must be by chilling the roots and weakening the vital functions, it seems questionable whether the remedy may not be worse than the disease.

3002. Speckley's remedy for bleeding is to peel off or divest that part of the branch adjoining the wound of all the outside bark; then with a sponge dry up the moisture, and immediately wrap round the wounded part a piece of an ox's bladder, spread over with tar, or pitch made warm, in the manner of a plaster. Then tie the whole securely with a strong thread, well rubbed with bees' wax. These must remain for three weeks. (Tr. on Agric. vol. I.)

3003. Knight's remedy consists of four parts of scraped cheese to be added to one part of calcined oyster-shells, or other pure calcareous earth, and this composition pressed strongly into the pores of the wood. "This done," he says, "the sap will instantly cease to flow. (Hort. Trans. vol. I.) When the vine is in full leaf, it is not liable to bleed when cut; therefore the largest branches may be cut off during the growing season with perfect safety.

3004. Stirring the soil, and culture of the borders. "The borders," Abercrombie observes, "should be kept at all times clear from weeds. In winter and spring, the surface of an open border should be turned with a three-pronged fork, not digging deep so as to injure the roots. The design is merely to revive the surface. When it is necessary to recrumont the soil, dig the exhausted part carefully up, and work in such a compost as has been described under Soil, or similar. The dung out of a cow-house, perfectly rotted, is a fine manure for the vine." He adds, "From the time the buds rise till the fruit is set, manure the border once in ten days, with the drainings of the dung-hill, poured over the roots of the plants."

3005. M'Phail recommends digging in rotten dung, and watering with dung-water from the melon-beds, or with that which has run from a dung-hill in a state of fermentation. Forking over, and working a little short dung or compost, if thought necessary, is Nicoll's preparation for the winter. A week or two previously to commencing to force, say about the middle of January (forcing to begin the first of February), he directs the border to be pointed or forked over carefully; and let it be watered all over with the drainings of the dung-hill; which repeat at the end of four or five days, and again at a light interval; giving as much as will sink down to the deepest-placed roots and fibres. The border on the outside should also be covered, or rather should already have been thickly covered, to a good thickness, with a plain hard dung. The intention of this covering is to answer as a manure; and also to keep severe frost from the roots, from the time the sap is put in motion, till the spring be so far advanced as that the plants shall sustain no injury. Previous to laying on the dung, the border should be pointed or forked over, that the juices may descend the more readily to the roots, and not be washed off.

3006. Speckley covered the vine-border in front of his hot-house with gravel; the best gardeners do not crop them at all, or only with the most temporary crops of vegetables.

3007. Time of beginning to force. "The growing season of our climate," Abercrombie remarks, "does not last long enough to bring out, swell to full size, and perfectly ripen, the fruit and summer shoots of the vine. Hence, when the artificial excitation, applied to this plant, begins just before the natural spring, and is continued till the leaves fall, the plant is beneficially assisted under a deficient climate rather than forced. The best time to begin to force is the first of March, if the object be simply to obtain grapes, in perfection moderately early. In proportion as the start is accelerated before this, the habits of a deciduous plant, and the adverse state of the weather, leave a greater number of obstacles and discouraging contingencies to intercept final success. Managers, however, who work a number of houses, and who have to provide, as well as they can, against demands for grapes in early succession, begin to force about the 21st of December, and, successively, in other houses, the 1st of January, 1st of February, and so on. Attempts are even made, by bold speculators, to lay forward for a crop in March, by beginning to force in August, and getting the fruit set before November: but such labor and expense is often lost. The period of ripening is not early in proportion to the time of beginning: when the course of forcing coincides nearly with the natural growing season, ripe grapes may be cut in five months or less; when short days compose a third part of the course, in about six months; when the course includes full half the winter, it will last nearly seven months."

3008. M'Phail, in case grapes be not wanted very early, considers the month of February the best time to begin to force. On the subject of very early forcing, this author remarks: "On the supposition that the earliest crop of grapes was over by the end of June, and the grapes fall early, left the houses empty, you might try to have grapes early in the spring, prune your vines in August, and put your house in order; and if it is necessary to dig in manure about the roots and stems of the vines, let it be done. If your border be dry, give it a good watering; and if with dung-water, at this time, it will bind the earth, and prevent the earth from running off. After this is done, draw a thin layer of dung, and let it be done. The house is in a moderate degree of heat, and your vines will Afterwards shoot out, and if they are in a fit state for bearing, they will show fruit. If you have not plenty of vines in other houses to succeed these, it would not be advisable to begin to force at this season of the year, for there are several things that might reasonably be urged against the probability of the success of this attempt to ripen grapes early in the spring; but it may succeed, and therefore, it is worth giving it a trial. By custom, the vines can be brought, as it were naturally, to shoot forth in the autumn, and their fruit may be set before the shortest days; the greatest art will then, after that, be to preserve them through the dead of winter in
CULTURE and cultivation of the VINE.

531. **Care of outside stems.** "At whatever season forcing commences, the stems of vines planted outside the house should be guarded from the stagnating effects of cold, by a bandage of hay, or moss and bough matting, round the bole, and a mulching of dry litter over the root. The excluded stems must be protected in the same way at the commencement of the forcing season. While the vines are young, it will also be advisable to cover the outside border, in winter, with strawy dung taken from the outside of old hot-beds." (Abercrombie.)

532. **Temperature.** "Begin," Abercrombie says, "at 50° min. 55° max. In a week, raise the minimum to 55°, and the maximum to 60°. Till the time of budding, the temperature should not exceed 60° from artificial heat, and 64° from collected sun-heat. After the buds are in full motion, it may be raised to 60° min. 64°. max. from fire, and 68° from sun-heat. By the time the bloom expands, the lowest effect from the flowers should be 66°: the highest may be 72°; and when the sun's influence is strong, let it be accumulated, by confining the interchange of air to the ventilators, till the heat rise to 80°. After the fruit is set, the minimum should be 75°, and fresh air copiously admitted." 3013. M'Phail says, in beginning and continuing to force the vine, "nature should be imitated, by increasing the heat as the days lengthen; but it should be remembered, that to ripen the best sorts of grapes, they require as great a heat as the pine-apple does to ripen it in the summer; for the vine has no artificial heat to its roots." 3016. Nicol's directions, supposing the forcing to commence on the first of February, are as follow: "Make the fires so moderate as that the thermometer may not pass 50°, or at most 55°, mornings and evenings, until every bud in the house have begun to spring. This is a point of very great importance in the forcing of grapes. If the forcing be commenced with a dash, as some fast-growing gardeners term it, and if a high temperature be kept up from the beginning, the chance is, that a third or fourth part of the buds will not push, and of course there will be a great falling off in the expected crop. After the whole of the shoots is up, and in an enviable state of vegetation, raise the temperature to 60°, 69°, and 70°, at which it may continue till the bloom begin to open. This rise from 50° to 70° must not be sudden; it should not be effected in less time than a fortnight; or, if the plants be not in a very strong state, three weeks, otherwise the shoots will push weakly." After the plants come into bloom, he directs heat to be gradually raised to 75°, Nicol and Abercrombie allow it to be a high degree, "with the sun heat, and if there be air at the house. When the fruits are ripening, the air of the house ought to rise from 75° to 85°, with sun-heat and plenty of air." (Pr. Gr.)

538. **Air.** Abercrombie directs this to be given pretty freely by the sashes till the leaves unfold. Before the foliage is fully made out, begin to keep the house close, admitting air only by the ventilators; and particularly observe to have a sultry, moist climate while the blossom is coming out, and until it is off and the fruit set. While the fruit is swelling and ripening, the plants will want abundance of heat and air." (Pr. Gr. 651.)

539. M'Phail recommends a little air to be given during a part of the day while the thermometer is about 50°, and the sun's rays effective, and abundance in the summer season when the heat exceeds 75° or 80°.

540. Nicol, in beginning to force, admits air freely every day, by opening the sashes in the ordinary way, until the vegetation is in an enviable state; after which the thermometer may not rise to more than five degrees above the fire-heat medium in sunshine; thus bringing away the buds strong and vigorous. But after the foliage begins to expand, except in fine weather, the house should be chiefly aired by means of the ventilators, until the blossom is over, and the fruit begin to set; or at least until the season becomes moist.

541. When grapes are setting, air need not be admitted so freely as before, grapes being found to set best in a high moist heat. "A moderate circulation by the ventilators will be sufficient for the purpose, except perhaps in clear sunshine; and in such a case as to keep the air warm, and keep the temperature within due bounds. Air is to be increased as the season and growth of the plants and fruit advance. When the fruit is ripening, it should be admitted more freely than here-

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PRACTICE and for. In the wood, though of slower growth, is more compact, and the fruit more saccharine. Hence vines growing on the sides of mountains in the south of Europe, and in the dry warm province of La Mancha in Spain, yield richer grapes, and make stronger wines from them. However, they experimented in the neighborhood of Paris, where, from the beginning of July till the middle of October, he generally leaves several of the upper lights of his vineyard open about two or three inches all night."

3023. Watering and steaming. Abercrombie says, vines require a plentiful supply of water from the time the fruit is well set till it begins to color, particularly when the berries become transparent at the last swelling. Withhold water entirely when the grapes approach maturity.

3024. McPhail says, "If the vines be planted in the inside of the house, care should be taken to keep them sufficiently watered, and in dry weather, in the spring and summer, the border of the house in which the plants are watered, should get into flower. In order to keep the leaves and fruit clean, let the plants be washed occasionally with clean water, thrown on them by a tin squirt or engine, but take care that the decaying paint on the rafters be not washed down on the leaves and fruit, which would stain and hurt them. Should there be any danger of the flowers being as well as the whole house being soiled now and then, by sprinkling water on the flowers when they are warm." Alluding to the first stage of early forcing, the same author observes: "In some houses, the border, or part of the border in which the vine is planted, is in the inside of the house; where that is the case, let it be watered and sprinkled now and then in a moist state. Water the flowers sometimes when they are hot, which will produce a fine steam, very beneficial to the plants in promoting their growth, and in preventing them from being infected by the red spider. Steam, however, should not be used too copiously. If the border for the vines be in the house, or if there be plenty of moisture and formation arising from the moist earth in the house, and the whole of the air heated, they will, states McPhail, 'sometimes, in March, April, and May, water set and swelling the shoots, and, in June, July, and August, water them by proper force of the water. If the paths, fences, and borders in the house be sprinkled and watered occasionally as I have directed, grape-vines will do without giving them water over their leaves and fruit, at this season of the year; though I by no means disapprove of washing them well, now and then, all over, leaves and fruit, provided it be done with clean water, and no fifth driven on them from any part of the house." From the time that grapes are swollen to a size that you can hardly perceive them to grow larger, till the black spots begin to change color, and the white ones to appear of a more bright color than at an earlier period of their swelling, let all surplus water be withheld, and the flowers should be entirely taken in hand. The operations of the engine on the foliage must also cease; but previously, be particularly severe, and be careful to scourge it well, that no vestige of the red spider be left. This is a matter of very great importance, and but too little attended to; and for want of taking this care, I have more than once seen a whole crop of grapes very much spoiled, and the berries rendered dirty, nauseous, and bitter."

3026. Ripening the wood. Abercrombie directs, "If the fruit be not off by the middle of August, the continuation of fine dry weather, or of the heat dependent on the natural climate, will hardly be sufficient to ripen the wood; and therefore, as soon as the external air declines to 68°, resume gentle fires, morning and evening, so as to keep the minimum temperature of the house to 70°. The maximum need not exceed 75° in sunshine; for fresh air should circulate at every proper opportunity." Proceed thus until the shoots of the season have ceased to grow, and turn brownish at bottom, and the leaves begin to fall, indications that the wood is ripe, when the first and last are not caused by a deficiency of heat." He adds, "If the weather continues warm after the fruit is cut, take off the glass frames; as the shoots will ripen the better under full exposure to it. In October, however, it will be advisable again to put on the frames, as well by shelter to assist the ripening of the wood, if that is not complete, as to protect the house from injury, when rough wintry weather may be expected."
cut, that is, about six or eight feet upwards, become brownish. The portions of air, hitherto freely admitted, must be lessened by degrees, as the weather turns cooler; and so as that, in sunshine, the mercury may not rise above 75. When the glass is over, expose the house day and night, except in rain. Water must also be withheld, as the growth of the plants abates, and somewhat in the proportion in which you would have vegetation stop; not all at once, but gradually. Continue the operations of the engine to the latest; not merely to subdue the enemy at present, but, as far as possible, to prevent his appearance next campaign."

3028. Exposure and resting of the wood. "Some managers," Abercrombie observes, "leave the house quite exposed when the vines have done growing; and whether it be covered or not, there should be constantly a circulation of air through it. Vines which have been exposed to the weather, or freely to the dry air, in a state of rest, when forced after a proper interval, generally break at almost every eye." The rest proper to a deciduous plant cannot be given to vines where the branches are kept subject to the influence of a permanent heat after the leaves are fallen, as in the case of vines grown in pine or other stoves. The top of its stem, with its branches, must therefore be withdrawn from the house immediately after the fall of the leaf, to remain on the outside till it be proper again to force the plant. Abercrombie says, "the branches will require no covering in this climate;" but many gardeners lay them down, or tie them to stakes, and cover them with litter or mats.

3029. M'Pheat says, "Some modern writers on gardening recommend that the glass frames of the grape-house be taken off the vines as soon as the vines are all cut; and also to take the vine-plants out of hot-houses appropriated to the culture of the pine-apple when the grapes are over. This they tell us is to ripen the wood, and give the plants rest, &c. I do advise that the glass frames of grape-houses be suffered to remain over the vines all the year, excepting in July and August. I do not take grape-vines in hot-houses for the pine-apple should not be taken out to remain for any length of time at any season of the year. If fruit-trees ripen their fruit well, the wood for bearing the following year will be sufficiently matured; but the plants, whether they be the grape-vine, peach, &c. had best remain in that artificial climate made for them all the year, for though the fruit be over, the wood of the plant requires protection. As well," he adds, "might they expect the cherry-tree to blossom in September and October; which months are some years warmer than the month of April, when the cherry-tree is in full blow, or that the Christmas-rose may be expected by summer heat to blossom in July or August. It is natural for the grape-vine to produce only one crop. In the year (as well as winter) it is accustomed to grow in a hot-house appropriated for the pine-apple, its nature is not changed; nor will it offer to put forth its bud before January in hot-houses kept to a heat sufficient for growing the pine-apple, when the pine pots are plunged in a bed of warm tan."

3030. Knight, as we have seen (2182), is highly favorable to putting the vine into a state of repose, as early as possible in the autumn preceding the season in which it is to be forced.

3031. Nicoll, after the growing season, and when the wood is ripened, "exposes the house day and night, except in rain." After an autumn pruning, he shuts up the house for ten days or a fortnight, particularly if there be any appearance of frost; admitting air freely through the day. The object in thus keeping the plants from the extremes of heat and cold, is, in order that their pores may contract, and their wounds heal gradually; as otherwise they are apt to bleed now, and to break out afresh on the application of fire-heat in the spring. When they are judged to be safe, expose the house night and day, as before. (Kal. 428.)

3032. S. Gittins describes a plan of exposing the branches of vines growing in a stove to the external air, without the necessity of suspending the forcing or heat in the stove, or of drawing the stems back through apertures by which they are introduced into the house. This was put in practice at Derby, in the garden of Joseph Strutt, of that town, where it has been in successful use, for above fifteen years. The foundation wall in front of the house is capped with a stone sill (fig. 501. a); the front upright lights (b) move on central pins, and can be taken out from their places without disturbing the rafter-plate (c), or the uprights which support the plate; these lights, when taken out, can be fixed by the lower ends to the inner side of the stone sill, the spaces of the uprights being filled by other pieces, whilst the tops are held by a board (d) longitudinally fixed to the rafter by hinges (e), and capable of being raised and let down at pleasure. When the vines are to be exposed they are unfixed from their places between the rails, and laid down on the stone sill (a); the front upright lights (b) are then taken out and fixed on the inner side of the sill (f), thus leaving the whole of the vine on the outside of the house, and under cover, protected from rain, until it is desired to put it again into heat, when the situation of the upright lights is changed, and they are replaced in their former situation. (Hort. Trans. iv. 567.)

SUBSECT. 2. Of particular Modes of cultivating the Grape, adapted to particular Situations.

3033. The particular modes of cultivating the grape which we shall now enumerate, refer to its culture in pineries, green-houses, and other plant structures, by dung-heat, in hot-bed frames, temporary frames and glass covers, hand-glasses, and cultivating for reestablishing maturation.

3034. Forcing the vine in a pine or other stove. Abercrombie, in a comparison between the hot-house or general stone and vineyard, justly observes, that the former "has many circumstances of inferiority to the vineyard; and, although its shades of inconvenience or in-
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5035. Speedily consider, that the vine and pine may be advantageously grown together; but subsequent experience having led to the culture of pines in pits, most gardeners, and among these Nicol, prefer growing them separately.

5036. M Phall, without giving a decided approbation of their union, gives the following directions on the subject, which are to be taken in full account with his own experience: "If the vines are pruned, treated with his opinion of withholding the wood to restrict it in the open air. To manage the grape in a hot-house appropriated for growing the pine-apple, and for ripening its fruit, treat them in the following manner: In the month of November or December, cut down the old wood to about the height of the pit, leaving only two young shoots, the strongest that can be retained; tie one to shoot as high as possible, and the buds; the other to be cut short and to grow long shoots to bear the fruit the succeeding year. This is to be done successively year after year, leaving the old stem of the vine to grow, as the older the plant is the better. After the vines are pruned, tie them up nearly close to the glass, with matting, to iron rods or laths fixed to the rafters of the glass-house, in which, after the vines have made their attempts to swell, they themselves ready to break, let them down about a foot from the glass, so that they may receive the benefit of the warm air round about them, and not be liable to be affected by the frosts. If the buds burst strong and bushy, it is a good sign that they will yield fruit; but if weak, the contrary; and, if they are not quite fruitful, the vine will show none at all; and in that case the young shoot that does not show fruit should be cut off, as it would only take the nourishment from the others which have shown fruit. Do not let more than one or two bunches grow on one bud, for if too many are left on the plant, they will not swell well. If the vines be planted in the inside of the house, care should be taken to keep them sufficiently watered; and in dry weather, in the spring and summer, the border on the outside of the house, in which the roots of the vines run, should get plentiful waterings. In order to keep the leaves and fruit clean, let the plants be washed occasionally with clean water, thrown on them by a tin or copper jet; but the decayed leaves must be taken down on the leaves and fruit, which would stain and hurt them. Should there be any danger of that, it will answer the purpose fully as well by filling the house full of steam now and then, by sprinkling water on the floors when they are warm.

5037. Vines forced in green-houses and other houses. Vines are grown under the rafters in green-houses, conservatories, and in most kinds of forcing and other hot-houses; but, as the gardener who understands their culture in the vineyard and pine-stove, can be at no loss in any case of that sort, we do not consider it necessary to introduce here any thing farther on the subject. The excellence of the fruit, and the greater certainty, than which none is more certain of recompensing the gardener's care by abundant crops, will, we trust, justly our having brought together the practice of so many cultivators.

5038. Forcing vines by dung-heat. Justice, Lawrence, and Switzer state instances of this being done on wooden walls in their time. Fletcher, a market-gardener near Edinburgh, has practised it with great success in a glass case, keeping constantly, till the fruit is about to ripen, a heap of dung, or dung and weeds, in a state of fermentation in the area of the house. But the most systematic and extensive forcing of this kind is that which has for fifteen years been practised by J. French, Esq., a gentleman farmer of East Hornden, in Essex, and which has been thus described by a late intelligent fellow of the Horticultural Society.

5039. French's mode of forcing vines by dung-heat. About the beginning of March, French commences his forcing, by introducing a quantity of new long dung, taken from under the cow-crits in his straw-yard; being principally, if not entirely, cow-dung, which is laid upon the floor of his glass-house or forcing-room, extending the whole length of it, and to an end, to leave a space of about six or seven feet, leaving only a path-way between it and the back wall of the house. The dung being all new at the beginning, a profuse steam arises with the first heat, which, in this stage of the process, is found to be injurious by destroying the ova of insects, as well as the wholesome moisture over the leafless branches; but which would prove injurious, if permitted to rise in so great a quantity when the leaves have pushed forth. In a few days the dung will be the only source of the heat; the dung being also known, and in the course of a fortnight the heat begins to diminish; it then becomes necessary to carry in a small addition of fresh dung, laying it in the bottom, and covering it over with the old dung fresh forked up; this procures a better circulation in the exhalad air, and a moderate exhalation of moisture. In this manner the heat is kept up throughout the season, the fresh supply of dung being constantly laid at the bottom in order to smother the steam, or rather to moderate the quantity of exhalation; for it must always be remembered, that French attaches great virtue to the supply of a reasonable portion of the vapor. The quantity of new dung to be introduced at each turning, must be regulated by the greater or smaller degree of heat that is found in the house, as the season or other circumstances appear to require it. The temperature kept up is pretty regular, being from 65 to 70 degrees.

French contends, that the moist vapor which is transmitted through the house is essentially beneficial, not only because it discourages the existence of insects, and destroys their ova, but it likewise facilitates the setting and swelling of the fruit. I ought to observe, that I am not offering any opinion of my own in the present statement, but merely recording, as faithfully as possible, the remarks made to me by a person of ingenuity, whose observatory success is, in my mind, the best test that can be given of the merits of his practice. (Anderson, in Hort. Trans. vol. ii.)

5040. Meinert's approves greatly of applying the steam and heat of dung to the forcing of grapes, and uses it in the earliest part of the season with great advantage, forming a large ridge of it in the end of his vineyard, and introducing the additions of recent litter always under the old dung." (Hort. Trans. iv. p. 256.)

5041. Advantages of using dung-heat. The practice of applying the heat of horse-dung, and of other ferments, in the forcing of vines, and the growing of pears, and the general preservation of plants, preserved by means of fire-heat, is becoming very general, and is attended with this advantage, that the ammoniacal and carbonic gas, which is disengaged during the decomposition of the dung, is highly injurious to insects, while to vines before the buds protrude themselves, and to pines-plant at most seasons, it is found most beneficial. These have to do for every farmer, and in an open, new, or straw-yard, or placed over, or near to his dung-pit, at very little expense, and with very little inconvenience in ordinary cases. Few apertures along the upper part of the house being kept at all times open, there could hardly occur any injurious accumulation of steam, and the same openings would render daily attention in giving air unnecessary; for there is abundant experience to prove that a vineyard, in which the apertures for admitting air at bottom and top are opened in spring, may be left with them in that state night and day till autumn, without the smallest injury. All that the farmer would have to do,
would be to water the plants two or three times a week with a syringe or engine, and to tie up the shoots, as they grow, to the trellis. As in this way the enjoyments of a numerous class of men might be increased as well as their wants and labor, we must put the attention and the care of the fruiterers and proprietors to the subject, as calculated, like the dissemination of every other rational luxury, to be conducive to the general good. Oplant, or proprietor, farmers, who have extensive farms, and who, probably two or three separate strawberry fields (fig. 462 a and b), might raise all the fruits grown in first-rate gardens by the same means, and add not a little even to the elegant appearance of their establishments. A pinery, for example, might be formed over a large dung-pit, and the side walls, being hollow, like those of Silverlock (Hort. Trans. iv. 244. and fig. 238.), or of Weibull (Hort. Trans. iv. 259. and our fig. 239.), would preserve the air within pure and fresh in admitting the growth even of ornamental exotics, &c. The additional expense of management to the farmer, in this case, would be chiefly the difference between keeping a half-bred gardener and a common laborer.

3042. Forcing the vine in hot-bed frames, and other glass cases. Knight, after describing his inclined hot-bed and frame, and its advantages in respect to cucumbers and melons, adds, "I have often used, with great success, a frame and hot-bed thus formed, for forcing grapes, by placing the bed at three feet distance from the wall, to which the vines were trained, and introducing their branches into the frame, through holes made at the north end of it (the vines having been trained to a south wall), as soon as the first violent heat of the bed had subsided. The white Chasselas grape, thus treated, ripens in July, if the branches of the vine be introduced in the end of April; and a most abundant crop may be thus obtained; but the necessity of pruning very closely renders the branches which have been forced unproductive of fruit in the succeeding season; and others from the wall must consequently be substituted. I have always put a small quantity of mould in the frame, and covered it with tiles. If an inclined plane of earth be substituted for the hot-bed, and vines be trained in a frame adapted to it, the grapes (the Chasselas) ripen perfectly in August; and if small holes be made through the sides of the frame, through which the young shoots of the vines can extend themselves in the open air, a single plant, and a frame of moderate size, will be found to yield annually a very considerable weight of grapes. For this purpose, the frames should not be more than eight or ten feet long, nor more than five or six in breadth, or the young shoots will not be so advantageously conducted out of them into the open air; and the depth of the frame, either for the hot-bed or inclined plane of the earth, should not be less than eighteen inches. The holes in the side of the frame, through which the young shoots are to pass, should of course be closed during the spring, and till wanted; and if the weather be cold, it will be necessary to cover the frames at night. When the grapes are nearly fully-grown, and begin to ripen, it will also be highly advantageous to draw off the glasses during the day, in fine weather, by which means the fruit will be exposed to the full influence of the sun, without the intervention of the glass, and will attain a degree of perfection that it rarely acquires in the vinery or hot-house."

3043. Mean, gardener to Sir A. Hume, has practised a mode very similar to that of Knight, for a number of years; and, as such simple modes of obtaining early or well ripened grapes are within the reach of every one who has a grape-vine trained against a wall or house, we shall quote his account of it. "This method is particularly applicable in cases where vines are trained to walls, and do not ripen their fruit, nor bear well. The frame must be high enough to allow of the vines being trained horizontally on a trellis, to keep the pendent bunches clear of the dung, and to give free room for the leaves between the vine branches and the glass. The frames used at Wormleybury have either one or two lights; the latter are nine feet long and six feet wide; the fronts of the frames are eighteen inches high, and the laths are two feet high; the trellis is fixed nine inches from the glass, which gives sufficient space above and below. The upper board at the back of the frame, being nine inches wide, lifts up or slides off, so that the branches are laid in without suffering the injury they would sustain in their buds, if they were drawn through holes. In the first or second week in April, just before the vines begin to move, you make up a common dung hot-bed at a convenient distance from the wall, or from the place where the shoots of the vines are; lay your frame on the bed, with its back towards the vine, and fronting the sun, as it would naturally be in the process of ripening against a south wall; the branches, which are already trained, you train along the trellis already mentioned, with their points directed downwards, towards the front of the frame. By these means, through the heat of the dung, and that of the sun from the glass, your vines produce an abundant crop; and it is found, that the ripening of the fruit is accelerated, by laying slates or tiles all over the dung. At the end of the season, those shoots which have borne their crop are cut entirely away, and a fresh supply introduced of young shoots, which have been making and ripening their wood on the wall; these are treated in the same manner, the wall annually yielding a successive supply of young wood to be taken into the frame." (Hort. Trans. ii. 238.)

3044. Temporary frames and glass cases have been constructed by Lindegaard, Torbr, and various gardeners, foreign as well as British, but more especially those of Holland and Flanders, against walls of vines. Sometimes a temporary furnace and flue is built, and at other times a dung-bed is resorted to, and very excellent crops are obtained.

3045. Ripening grapes under hand-glasses. About twenty years ago, a market-gardener at Bath published a plan of ripening grapes under common hand-glasses. He planted the vines in a soil composed in great part of lime rubbish; placed a glass over each plant, taking out half a pane in its summit, through which the leading shoot of the
vine protruded itself, and grew in the open air. The bunch or bunches of grapes remained within the hand-glass, and enjoyed the advantages of protection from cold winds, dews, and rains, during night, and of a high degree of confined solar heat during the day.

3046. Forcing vines in pots. This is not a very common practice, because the vine requires a greater extent of pasturage for the roots than any other fruit-tree. It has, however, been occasionally attempted by gardeners in pots and stoves, and three or four bunches are sometimes thus obtained from one plant. The soil must be as rich as possible, and every attention paid to keeping the plants regularly supplied with water and liquid manure. Knight employed water impregnated with pigeons' dung to the color of porter, and found, in consequence, the most vigorous growth. He states, that a pot containing two cubic feet of very rich mould, properly supplied with water and manure in a liquid state, is fully adequate to nourish a vine, which, after being pruned in autumn, occupies twenty square feet of the roof of a hot-house. Such vines he constantly found to produce more vigorous wood when forced very early, than others of the same varieties, whose roots were permitted to extend beyond the limits of the house. (Hort. Trans. vol. ii. 373.)

3047. Marstond, of Woodbank, near Stockport, has a succession of grapes during eleven months in the year, by forcing vines in pots. The pots are placed on stages, and as the fruit is cut, they are removed and replaced by others; the plants are from one to four years old, and at the latter age they bear abundantly, and produce large bunches. (Hort. Trans. vol. ii. 513.)

3048. Back finds this method of obtaining grapes answer particularly well, and by removing the pots in the winter months, when the fruit is full ripe, into a dry airy situation, he can preserve it fit for the table much longer than he can in the vineyard, when cloudy and damp weather prevails. (Hort. Trans. vol. iv. 561.)

3049. Cultivating for retarding maturation, so as to obtain a supply in the winter season, is thus described in the Transactions of the Horticultural Society, as practised by Arkwright, of Willersley.

The sorts cultivated for this late crop are the white muscat of Alexandria, the black Damascus, the black Tenerife, the St. Peter's, the black raisin, the Syrian, and the white Nice. They are grown in houses alternately used as pineries and vineries. About the second week in February, the pine-plants are always removed into another vinery. The grapes which remain on the vines are all cut, and the house thrown open for the free admission of air at all times, till the end of April, when the vines—buds begin to swell, when a gentle fire is applied in the night, and in dark and cold days; but air is admitted freely when the thermometer is up at 70°. At this period, a proportion of the pine-plants is again brought into the cellar, with the main tillage from October. The temperature from October to March is quite in the common way; and by this late and slow process, the grapes do not begin to ripen till towards the end of October, and the very late sorts, such as the St. Peter's, are scarcely ripe at Christmas. The following note is added to this paper by the secretary:—

Species of grapes ripened in this manner were exhibited by Arkwright to the society on the 5th of February, 1819, and were as rich, perfect, and fresh, as if they had been produced at the usual season: and the leaves of the vine, which were sent at the same time, were in a undiminished state of vegetation. These leaves, Arkwright has since stated, were from the late sorts of vines, viz. the Syrian, the Nice, and the Damascus. He says, the muscat St. Peter's, and the black Frangipani, or Damascus, must not be kept in pots: such as are turned yellow tinge about Christmas, but their fruit continues quite fresh and good for a considerable time afterwards. The conclusion is obvious, that the vines made to produce these late grapes had acquired the habit of bearing, and this habit, Arkwright states, has been brought on gradually. Whenever he introduces a young vine into the house, his late grapes are grown, it is treated exactly like the vines which are in bearing, and in the second or third year after planting, when it begins to yield fruit, it is found to have lost its disposition to break into leaf at the accustomed season. Arkwright began to practise the foregoing plan about twelve years ago, at which time, grapes were forced during the latter part of the year: and so successful was his plan of retardation, that, on the 1st of May, 1810, he had on his table fresh-gathered fruit, the produce of two years, viz. the late crop of the past, and the early crop of the present year. He has now ceased to force any vines for early fruit, and confines his cultivation to that of late grapes alone.

Subsect. 3. Of Gathering and Keeping forced Grapes.

3050. With respect to the gathering of grapes, Nicol observes, "they should be allowed to hang till fully matured and ripened; especially the thick-skinned and fleshy sorts. Even the thin-skinned and juicy kinds, as the white sweetwater, white Frontignac, and muscadine (that are often cut before nearly ripe,) are much improved in flavor, by being allowed to remain on the plant till the skin become transparent, and of a russet or yellowish color." The grapery, when the fruit is ripe, ought to be kept dry and cool in order to preserve the fruit as long as possible on the branches, and thus to prolong the grape season. Covering the border an inch or two with dry sand, ashes, or gravel, Nicol says, contributes to dry the air and dispel damp. The leaves round the bunches are to be picked off for the same end, and a fire to be made in the day-time in gloomy weather.

3051. Thompson, gardener to Earl Cowper, at Fashanger, preserves grapes in his vinery till February, by lighting fires in the day-time, and giving plenty of air; but putting them out in the afternoon, and shutting the house close up at night. "The fire in the day, aided by the circulation of the air, renders the interior of the houses perfectly dry, so that no damp exists in them when shut up; a night fire, on the contrary, with the houses closed, creates a vapor, which causes the fruit to become mouldy, and to decay. The sorts used were the Frontignacs, sweetwater, and black Damascus." (Hort. Trans. vol. iv. 132.)

3052. M. Phaili observes, "there are some sorts of grapes, such as the black muscat of Jerusalem, the Syrian, Tokay, and some others, which will keep on the tree a long time after they are ripe, provided the house be kept dry and cool."
3053. Braddick covers the floors of his vineyard in autumn about three inches thick with coal-ashes, which, by preventing any damp from rising, to mildew or injure the fruit, enables him to preserve the grapes hanging on the tree in a very perfect state till the end of January, or later. (Hort. Trans. vol. iv. 143.)

3054. Torbron, in a temporary vineyard, or a glass case placed against a wall on which grapes were trained, has ripened a late crop, and kept the fruit on the trees in a state fit for use till February. (Hort. Trans. vol. iv. 118.)

3055. Various modes for drying the air in a grapeyard. Decayed granite or trap, which has been discovered by Professor Leslie to be powerful absorbents of moisture, where they can be obtained, would be excellent substitutes for ashes; or oatmeal might be used (being swept up and dried occasionally), were the harboring of vermin not to be dreaded. (See Supp. Encyc. Brit. art. Cold.)

3056. To preserve grapes by removal from the tree, Forsyth directs, "Where there are several bunches in one branch you may cut it off, leaving about six inches in length, or more, of the wood, according to the distance between the bunches, and a little on the outside of the fruit at each end; seal both ends with some common sealing-wax, such as wine-merchants use for sealing their bottles with, which you may buy at the wax-chandler's; then hang them across a line in a dry room, taking care to clip out, with a pair of scissors, any of the berries that begin to decay or become mouldy, which, if left, would taint the others. In this way I have kept grapes till the 6th of February; but, if they are cut before the bunches are too ripe they may be kept much longer."

3057. Grapes may be kept by packing them in jars, "every bunch being first wrapped up in soft paper, and covering every layer with bran, which should be well dried before it is used; laying a little of it in the bottom of the jar, then a layer of grapes, and so on, a layer of bran and of grapes alternately, till you have filled the jar; then shake it gently, and fill it to the top with bran, laying some paper over it, and covering the top with a bladder tied firmly on to exclude the air; then put on the top or cover of the jar, observing that it fits as close as possible. These jars should be kept in a room where you can have a fire in wet or damp weather." (Tr. on Fr. Tr.)

SUBSECT. 4. Of the Insects and Diseases attendant on forced or Hot-house Grapes.

3058. The insects and diseases of the vine are not numerous: of the latter there are few or none, unless bleeding may be excepted, the remedies for which we have already given. (2999.) The insects which infest the vine, are chiefly the red spider and coccus. To remove these, Speechly and Abercrombie recommend washing the stem and all the shoots with soap and water; the stem being previously divested of the loose bark. Abercrombie adds, give the border two or three soakings over the roots with soap-suds. If the plants get infested with the pine-bug or turtle insect, it is to be extirpated by syringing the leaves with a strong infusion of tobacco-stalks. Watering is the best preventive of the red spider, and aphis or green fly, and fumigation keeps down, and in part destroys the latter and the thrips.

3059. M'Phail observes, that the red spider, the mealy white bug, and the brown turtle insect are the most injurious to the vine. "These insects lodge upon the wood of the trees, and upon their leaves, and upon their fruit. To prevent accidental introduction, care should be taken not to introduce infected plants into the house, keeping the air in the house among the plants sweet, and to a strong degree of heat, with constant admission of fresh air, are good preventives against insects. To help to destroy insects on the vine, peel off, in the autumn, winter, or spring, before the plants begin to grow, all the loose outside bark, and wash, with soap-water mixed with sulphur, the stem and all the branches, rubbing them well with a sponge or brush, which will destroy the insects, and the spawn of them that have been deposited thereon. If they happen to be infested very much, after they are well washed with clean water, let the stem and all the branches be smeared with a mixture of sulphur, soot, and water, put upon them with a painter's brush." Rotten and decayed berries or leaves are to be removed, that they may not spread their infection.

3060. Nicoll considers the red spider as the grand enemy to the vine. After every winter pruning and removal of the outward rind on the old wood, he directs to anoint the branches, shoots, and trellis, with the following composition, the object of which is the destruction of their eggs or larve.

3061. Nicoll's recipe. "Soft soap, two pounds; flowers of sulphur, two pounds; leaf or roll tobacco, two pounds; nux vomica, four ounces; and tartar, an English gill; boiled in eight English gallons of soft or river water, to six," This composition is to be laid on, milk-warm, with a painter's brush, "then with a sponge carefully anoint each branch, shoot, and bud; being sure to rub it well into every joint, hole, and angle." If the house is much infected, the walls, floors, rafters, &c. are also to be painted over with the same liquor. Watering over the leaves and fruit at all times, except the ripening season, is the preventive which he proposes, and which all gardeners approve.

3062. Birds, wasps, flies, &c. several gardeners direct to be excluded by gauze frames, calculated to fit the openings by which air is given. Some recommend putting bags of gauze over each bunch; others hang up bottles, boiled carrots, &c. M'Phail says, "Fix nets on the parts of the house where you admit air, and fix them in such a way as that the sashes will slide backwards and forwards either in the outside or inside of the nets. The net should be as thick in the meshes as that a wasp cannot fly through them." It may be noted, that a flying wasp (the wings being distended) will not require meshes smaller than an inch square.
**SECT. III. Culture of the Peach-house.**

3063. **Soil.** Abercrombie recommends three parts of mellow unexhausted loam, and one part of drift-sand moderately enriched with vegetable mould, or the coarser dungs. The border or bed to be thirty inches or three feet deep. The nectarine wants the warmer, richer, and deeper soil, if any difference be made. (*Pr. G. 292.*)

3064. **M'Phail** recommends the soil for peach-trees which are to be forced, to be "fine loamy well-prepared earth of a medium texture, neither very light, nor of a strong binding quality, well mixed with some good manure. The border to be four feet deep, and so broad, that the roots cannot get into a bad soil." (*Gr. Rem. 18.*)

3065. **Nicoll.** The bottom being made "comfortable by draining and paving, if not naturally dry, directs the breadth of the border to be the width of the house within, and to the extent of ten or twelve feet without. The average depth thirty inches at the least; but if a yard, it would not be too much. The soil to be thus composed: three fourths strong loam, an eighth part light sandy earth, and an eighth part rotten stable-yard dung, with a competent quantity of lime and marl; all being properly mixed before planting." (*Kal. p. 291.*)

3066. **Flanagan,** for peaches and nectarines, whether in houses or on open walls, uses "the top-slit of a pastured yard, without adding to, or removing, whatever; if poor and sandy it should have a little rotten dung added to it, and the whole should be laid up on ridges, and turned over for six months previously to using." (*Hort. Trans. vol. v. 57.*)

3067. **Choice of sorts.** The following list is given by Abercrombie as the most proper for forcing:

<table>
<thead>
<tr>
<th>PEACHES.</th>
<th>NECTARINES.</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cling Stone.</strong></td>
<td><strong>Free Stone.</strong></td>
</tr>
<tr>
<td>Late admirable.</td>
<td>White nutmeg. End of July.</td>
</tr>
<tr>
<td>Old Newtonian.</td>
<td>Belle Cherreuse. Late in Aug.</td>
</tr>
<tr>
<td></td>
<td>Le Teton de Venus. Late in Sept.</td>
</tr>
<tr>
<td></td>
<td>Montauban. Late purple. Late in Sept.</td>
</tr>
</tbody>
</table>

3068. **M'Phail** says, "The names of peach-trees fit for forcing are the Magdalene, Montauban, royal George, and noblesse; of nectarines, the scarlet, temple, Murray, and red Roman." (*G. Rem. p. 18.*)

3069. **Nicoll** recommends the following:

<table>
<thead>
<tr>
<th>PEACHES.</th>
<th>NECTARINES.</th>
</tr>
</thead>
<tbody>
<tr>
<td>White Magdalen</td>
<td>Brugnon. Late in Sept.</td>
</tr>
<tr>
<td>Royal George</td>
<td>Free Stone.</td>
</tr>
<tr>
<td>Noblesse</td>
<td>Scarlet. End Aug.</td>
</tr>
<tr>
<td>Admiraible</td>
<td>Temple. Sept.</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

3070. **Choice of plants.** "Before a house for forcing peaches and nectarines be built," M'Phail observes, "trees to plant in it had best be got in readiness; and if they be growing on the premises it will be an advantage. If it can be avoided, no tree should be planted in a forcing-house until the fruit of it have been seen and tasted. The trees should be well trained ones, four or five feet high: indeed it is of no consequence what their age be, provided they be healthy, well rooted, and in a bearing state; and if they have been transplanted several times since they were budded, they will be the fitter for transplanting again; and if the work of taking them up and of planting them in the peach-house be carefully and methodically done, the trees by their removal will be but little retarded in their growth. When every thing in a forcing-house is got in readiness for the reception of the trees, loose them from the wall to which they were fastened with nails and shreds, and dig a wide semicircular trench four feet distant from the stem of each tree, and a little deeper than their spreading roots; then by little and little with a pointed stick work the earth out among their roots, taking care to break as few as possible: in this manner the roots of the plants are to be divested of earth in a careful manner, so as to undermine the stem, that the tree may be lifted out of its place without straining the roots of it. Having holes previously prepared about eight or ten inches deep, and four feet wide, set the trees into them one after another, training their roots out in a regular horizontal manner at full length, and after the ends of the roots be cut so as to take the raggedness off, cover them no deeper than about six inches at their extremities, and at the stem of the tree about four inches."

3071. **Nicoll** prefers clean, healthy dwarfs, that have been one or two years trained, to older plants; and riders three or even four years trained; because, being temporary, it is desirable to have them produce fruit as soon as possible, for if the dwarfs thrive, the former will have to be removed in three, or, at most, in four years. In a house thirty-five feet long, three dwarfs should be planted, and in a house thirty-five or forty feet long, four dwarfs; in both cases with riders between them. (*Kal. p. 323.*)

3072. **P. Flanagan** prefers plants that have been grown in still loam and three years trained.

3073. **Situation of the plants in the house.** Permanent occupants, intended to be forced early, Abercrombie plants in a front border, training them on a trellis just under the roof. In late forcing-houses, he trains them to an upright trellis near the back wall.

3074. **M'Phail** plants so as to train under the glass; and Nicoll's practice concurs with that recommended by Abercrombie.
3675. For a late peach-house, dwarfs should be planted in front, to be trained about half way up the roof; and in a peach-house with riders, between the riders and the back wall, to be trained to the top. In this case, the trees on the back trellis would not be shaded by those in front, provided they be not trained to more than half way up the sloping glass; and thus the greatest possible extent of unshaded surface, and the greatest quantity of unshaded fruit may be obtained. A house planted in this manner, about forty or forty-five feet in length, may have four dwarfs in front, and four dwarfs and five riders at back; and when in a full-bearing state, would produce a large quantity of nectarines and peaches. If only thirty or thirty-five feet in length, three dwarfs in front, and three dwarfs and four riders at back, would be trees enough to fill it. (Pract. Gard.)

3076. For an early peach-house many consider the plants as safer when trained against the back wall, or on a trellis not nearer the glass than three feet. This is the Dutch practice, and was that of Speechly, and Kyle, of Moredun.

3077. Season of Planting. Abercrombie recommends November and December as preferable; or otherwise February and March: M'Phail, "any time when the weather is open, between October and March;" which practice is also agreeable to that of Nicol. Flanagan plants in the latter end of autumn, or beginning of spring, placing a compost of three parts loam and one of dung immediately round the roots, in order to encourage the plants to strike more freely into the general soil of the border. Hort. Trans. v. 58.

3078. Training. All seem agreed in recommending fan-training for peaches and nectarines; which being the simplest and most natural of all training, we deem it unnecessary to quote opinions at length.

3079. Pruning. This, according to Abercrombie, may be performed at the fall of the leaf; but should be completed before the blossom-buds are considerably advanced. M'Phail says, the best season is the spring, when the blossom-buds can be distinguished.

3080. Nicol, in the case of a newly planted house, heads down the maiden plants, or cuts in the trained trees, about the end of March or beginning of April. "With respect to the dwarfs, the shoots on the lower branches should be cut back to two or three buds, that the trellis may be furnished from the bottom with young wood. The shoots on the upper or farther extended branches may be shortened back to half, or one third of their length, according to their strength, provided they have been well ripened, and are free from canker; but if the tree be anywise diseased, let them be cut so far back as to get rid of the cankered or mildewed part. I mention this as a matter of precaution, but would rather advise that no damage be done to the lower parts of a young tree of this kind, that cannot be easily obtained. The trees need not be headed so much in as the dwarfs; the object being rather to throw them into a bearing state, than to cause them to push very strong shoots, which would not be fruitful. If they make moderately strong shoots, and if these be well ripened in autumn, a good crop may be expected on them next year. If the distance of nine inches from each other; that is, of the dwarfs. Those of the riders may be laid in considerably closer, it not being intended they shall grow so vigorously as those of the dwarfs.

3081. Flanagan says, "If the trees are to appear to make luxuriant shoots in any part where bearing wood is wanted, the shoots should be stopped at the third or fourth leaf, and if they are still inclined to grow strong, they must be stopped a second time; this will obtain kindly wood. Two or three times in the spring the whole should be looked over, and the shoots moderately thinned out, leaving those which are the most kind and well placed apart from the regular parts of the tree. The first thinning of the young shoots should be just after the fruit is set, and when they are eight or ten inches long; when at that length, they must be laid in at such distances as to admit the sun and air to ripen the wood destined to bear in the ensuing season. The principal business of the first season is to keep the young wood thinned out, to attend to the top and bottom waterings, and to the free admission of air at all opportunities. If all this has been done, and the plants have been kept clean, they will in this season have made plenty of good bearing wood for the next year, and they will have nearly covered half the extent of the house in the budding state." (Hort. Trans. v. 58.)

362. The winter pruning in a bearing-house is supposed to take place in November; and if the summer shoots have been regularly trained, and laid in at the distances of nine inches in the dwarfs, and rather less in the riders, they will not require much pruning at this time. A few of the weaker shoots, and the lower and middle parts of the tree, for the purpose of providing a supply of young wood in these parts, and thinning out such shoots here and there as have been left too thick; for others should not be shortened, but should be laid in at full length; that is, such as are short, stout, nearly of an equal thickness, and have a young wood-bud on a well wood-bud, to form wood-bud in the best fruit next season. In some parts of the tree, perhaps, or in some particular trees, it may be expedient to cut out such old branches as have but few young shoots on them, provided there be neighboring branches better furnished, whose shoots may be spread out, so as to fill, or nearly to fill, the vacancy occasioned by such lopping. In this case, the shoots, borrowed as it were for this purpose, must be shortened more or less, according to the size of the vacancy to be filled up, and according to their strength, in order that the plant may appear complete in all parts as soon as possible.

363. The summer pruning consists in pinch ing off all foreign shoots as they appear, and all such as are very withered, dead, or very luxuriant, leaving a leader to every shoot of last year, and retaining a plentiful supply of good lateral shoots in all parts of the tree. If any blank is to be filled up, some conveniently placed strong shoot is shortened in June to a few eyes, in order that it may throw out laterals.

3084. The fruit is thinned after the stoning season, as already described in treating of thinning of wall-fruit. (2570.)

365. Abercrombie says, "There should be a preparatory thinning before the time of stoning, and a final thinning afterwards, because most plants, especially such as have overborne themselves, drop many fruit at that crisis. Finish the thinning with great regularity, leaving those retained at proper distances, their own length, or three to four times, or two or three more shoots; and never leaving more than one peach at the same eye. The fruit on weakly trees thin more in proportion.

3508. Nicol concurs with these remarks. "If," he says, "the trees set an inordinate quantity of fruit, which many in a healthy and vigorous state will often do (that is to say, such will frequently set more than their due), they should, in that case, be moderately thinned at this time. Also, the fruit on trees in a more vigorous condition should be thinned; thinnest where health is most wanting, and least where it prevails over sickness. And the excess, that for want of properly and judiciously disposing of thinned, sickness is often induced, and the whole crop lost. In a peach-house in a state of bearing, when the fruit is swelling off, in order that it may attain a greater degree of perfection, such leaves and summer shoots as overhang and shade the fruit are taken off or thinned."
3087. Fall of the leaves of forced peach-trees. Nicol says, the leaves of peach-trees "may be dressed off," when the wood is ripened, by the use of a withie or small cane, which is more necessary in a house than if the trees were growing in the open air, where the wind or frost might make them tumble down fast.

3088. Stirring the soil. The borders are to be pointed and forked up after pruning, and a little well rotten dung or compost added where deemed necessary. The part of the borders on the outside may, in addition, be covered with dung; and after forcing is commenced, those in the inside may be occasionally watered with the drainings of the dunghill. (Kal. 324. 438.)

3089. Time of beginning to force. "From the rise of the sap," according to Abercrombie, "it occupies, in some sorts, about four months to make mature fruit; in the later varieties, five months; and when much of winter is included in the course of forcing, the time is proportionally lengthened. To ripen moderately early kinds by the end of May, begin to force on the 21st of December. Little is gained by commencing sooner. But you may put on the glasses a week before, and make gentle fires, admitting a constant stream of fresh air, to get the house ready."

3090. M'Phail says, "Those who wish to have peaches and nectarines ripe in May, should begin to force them about the beginning or middle of December." For a general crop, Nicol, Weeks, and most gardeners, recommend forcing to begin the month of February. Nicol offers "a word to the novice in forcing: Be diffident, and drive too slow rather than too fast. Most new beginners in this business make haste to outdo, or to eclipse their neighbors; and so drive on at a pace they cannot long keep up, but founder their steel, and stop short by the way."

3091. Temperature. Abercrombie directs to "begin at 42° min. 45° max. from sun-heat; and rise in a fortnight to 45° min. 50° max. from sun-heat, giving plenty of air; in the progress of the second fortnight, augment the temperature from three to eight degrees, so as to have it at the close up to 53° min. 56° max. from sun-heat, admitting air in some degree daily. When the trees are in blossom, let the minimum heat be 55° min. 60° max. Continue to aim at this till the fruit is set and swelling. When the fruit is set, raise the maximum to 60°, the artificial maximum to 65°, in order to give fresh air: when the sun shines, do not let the maximum, from collected heat, pass 70°, rather employing the opportunity to admit a free circulation of air."

3092. M'Phail, beginning in February, keeps the thermometer to about 50°, increasing it as the days lengthen; when set and swelling, raise it to 60° with fire-heat; when the sun shines, let it rise to 65° or 70° with air. A short time before the fruit begins to ripen, from 55° to 70° is not too much, with fire-heat, and in sunshine days a little above 75°.

3093. Flanagan begins to force a new-planted house in the second week of February, by putting on the lights, and begins fire-heat at the end of the month. The second season he puts on the lights in the latter end of January. (Hort. Trans. v. 28. 50.)

3094. Nicol, in a house begun to force on the 1st of February, begins with 45° for the first fortnight, and then increases the heat to 50° or 52°. The times of regulation are supposed to be at six or seven in the morning, and at eight or nine at night. At the end of a month the temperature is to be kept as steadily as possible to 55°. In two months, keep it to about 65°, seldom allowing it to pass 70°, which, if it does, it will have the effect of drawing the shoots up weak, and may cause the setting fruit to drop. He recommends 60° by fire-heat, mornings and evenings, as proper after the fruit is fairly stoned.

3095. Flanagan, in the first season of forcing a peach-house, "attains a temperature of from 52° to 55° from fire the last week of February, and does not allow the sun-heat to exceed 65°. The second season of forcing, fires are made in the second week of February, just to keep the heat by fire from 45° to 50°; not exceeding 70° of sun-heat; in the third week the fire-heat is gradually increased from 50° to 55°, and not exceeding 75° sun-heat. In March, particular attention must be paid to the regularity of heat, which may be progressively increased a degree or two as the season advances, but I do not allow it to exceed the last-named temperature of the fruit is perfectly stoned, when I increase it from 55° to 60° at night, and from 77° to 80° of sun-heat. At the medium of these the temperature should continue during the remaining part of the season." (Hort. Trans. v. 62.)

3096. Air. A constant stream of fresh air is to be admitted before beginning to force, and plenty of air during sunshine throughout the whole progress of forcing. M'Phail says, when the fruit is set and swelling, "give the house air every day, whether the sun shine or not." Give plenty of air, and keep the house dry, when the fruit begins to ripen. When the intention is to begin to force on the 1st of February, Nicol shutts up the house from the middle of January, admitting plenty of free air through the day. During the first month of forcing, he admits air freely "every day, even in frosty weather, by the sashes, till the flowers begin to expand; after which time by the ventilators, except in fresh weather, till the season become mild. Air should be admitted all this month, to such an extent as to keep down the temperature, in sunshine, to within five degrees of the fire-heat medium; and this in order to strengthen the buds as they break, and that the young shoots may spring in a vigorous manner." Admit large portions of air every day when the fruit is swelling off, except in damp weather, from seven or eight in the morning to five or six in the evening; opening the sashes to their fullest extent from ten till two or three o'clock, giving and reducing gradually, &c.

3097. Watering and steaming. "While the fruit is in blossom," Abercrombie observes, "steaming the flues must be substituted for watering over the herb; at the same time, you may water the roots now and then gently, avoiding such a copious supply as might risk the dropping of the fruit to be set. Let the water be warmed to the air of the house."
110. Insects and diseases. The red spider is the grand enemy to peach-trees; but they are also attacked by blight, mildew, the aphids, thrips, and sometimes even the coccus. "The blight," Abercrombie says, "is caused by small insects, very pernicious both to the trees and fruit in their growth; this is apparent by the leaves curling up, and often by the ends of the shoots being bunched and clamping, which retards their shooting. In this case, it is advisable to pick off the infected leaves, and cut away the disintempered part of the shoots. Further to check the mischief, if the weather be hot and dry, give the trees a smart watering all over the branches. A garden-engine will perform the watering much more effectually than a common watering-pot, as it discharges the water in a full stream against the trees. Apply it or two or three times a week; the best time of the day is the afternoon, when the power of the sun is declining. These waterings will clear the leaves, branches, and fruit, from any contracted foulness; refresh and revive the whole considerably; and conducive greatly to exterminate the vermin."

1102. *M.Phab* directs, when the plants have begun to expand their blossoms and leaves, and the aphids or green insect, makes its appearance, to fill the house full of tobacco-smoke once a week, or oftener. If there be an attack of blight, bud, dusty mildew, or gum or canker be seen on the shoots or any part of the trees, open the bark, and cut out the dying wood. Inspect the trees in every part minutely, and if you perceive the bark dark, or the gum oozing out of any part of them, cut off the part, and dress the wound with creasote. If the gum be strong, that you cannot well effect it with your knife, take a chisel with a semicircular edge, and a mallet, and cut out the gum as far as you see it is affected; you need not be afraid of hurting the tree, even if the branches or main stem are cut half away. I have cut sometimes more than half of the stems of standard trees away from the ground further up than where the branches began to separate, which was the means of saving them alive. This method exposes the old wood to the sun and air, by which it is dried, and the tree is thereby assisted in casting off the unwholesome juices, or those kept in it too long for want of a more dry, genial climate. (Gard. Rem. 131.) 3106. Mitchell, of Montcrieff House, Perthshire, hangs on his peach-trees, when the fruit are ripe, "large white glass phials, with a little jam or jelly in them, in order to preserve them from the black flies, which he finds very destructive to peaches. Wasps he destroys by finding out their nests in the day, marking them with a stick; and going in that evening with a lantern and candle, he introduces a burning stick, scorching with warmth the very spot where he finds the bees and weevils under one and the same roof, in the day, and the nest, earth, and water, into a sort of mortar. Nests on trees or hedges he stupifies by the wet gunpowder, which causes the wasps to fall nearly dead, when he crushes them, &c." (Caled. Hort. Trans. vol. i. 194.) 3106. Nicol strongly recommends watering for keeping down insects, especially the red spider. If the green insect appears, it must be kept at a greater distance. Shut the mustard and herb-garden on a fine evening, and run over it with tobacco-smoke in the night, and fill it so full of tobacco-smoke that one person cannot see another. If this should be repeated the next evening, they will be completely destroyed. Calm weather is most favorable for this operation. "The coccus and chermes," he says, "are not so immediately hurtful, and unless very numerous, need not be much minded at this season; but they must be more particularly attended to at the time of pruning in November. The males, which have wings, and are active, will be dislodged by the operations of the engine; and the females, which are stationary, and adhere to the shoots and branches, if very numerous, may readily be crushed by the finger, or by a small flattish stick, that can easily be insinuated into the angles of the branches, where they often lodge." (Kal. 340—358.) 3106. Nicol and Abercrombie recommend that in November, when the winter pruning is finished, the plants and trellis should be swept with the composition recommended for vines. (3601.)

1106. Ripening the fruit. Knight finds that neither peaches nor nectarines acquire perfection either in richness or in flavor, unless they be exposed to the full influence of the sun during their last swelling, without the intervention of the glass. In consequence, he says, some gardeners take off the lights wholly before the fruit begins to ripen; but he recommends taking them off only in bright sunshine, and putting them on during rain, and at night to protect the fruit from dew, &c. "When the fruit begins to ripen, which will be about the second week in July, I gradually expose the house to the open air on fine and dry days, by drawing down the lights as much as convenient in the day, and shutting them again in the evening. It is this which gives the fruit both flavor and color." (Hort. Trans. v. 61.)

1107. Gathering the fruit. *M.Phab* advises laying moss or some soft material over the borders, to save those which drop off of themselves. Nicol recommends the peal-gatherer. (fig. 148.) Sir Joseph Banks, quoting from a French author, states, that "Peaches are never eaten in perfection, if suffered to ripen on the tree; they should be gathered just before they are quite soft, and kept at least twenty-four hours in

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3108. Ripening the wood. Abercrombie says, "On account of the fruit of most sorts of peaches ripening somewhat earlier than grapes, and the growth of the shoots stopping sooner than the summer-wood of vines, it is not so often necessary to assist the plant, in September or October, by artificial heat; but in some of the late kinds, if, by the time the external air is down to 60 degrees, the shoots have not taken a greenish-brown tint as high as several eyes from the origin, and if the blossom-buds on these, round when full swelled, are not distinguishable from the oblong wood-buds, apply a little fire-heat, and continue it till the leaves fall."

3109. Nicol directs attention to be had to the ripening of the wood of peach-trees in September. A little fire-heat may be necessary fully to mature the shoots, especially of young trees. "Fire-heat should be continued till the growth of the smaller and middle-sized shoots stop, their bottom parts become greenish-brown, and the buds upon them, that is, the flower-buds, appear turgid, and be distinguishable from the wood-buds. The stronger and more extreme shoots of the dwarfs in particular will continue to grow later than the above shoots, which, as they are to be considerably shortened back in November, for the production of wood to fill the trellis next season, is not very material, provided the bottom part be pretty well hardened."

3110. Resting the wood. The management of the peach-house, when at rest, Abercrombie says, "Should be nearly the same as for the grape-house, except when there is but one set of frames to serve both an early peach-house and late grape-house; in which case, as soon as the young wood of the vines is perfectly ripened, the glasses should be brought back to the peach-house; for although the fruit of the grape is to be set and ripened in a higher heat, the peach-tree, as a plant, is more tender than the vine; and independently of forcing, comes into blossom about two months sooner."

3111. M'Phail keeps on the glasses from the time the fruit is gathered till he begins to force, in order to keep the wood dry; but gives them all the air he can. (Gard. Rem. 327.)

3112. Nicol exposes the house fully day and night, only shutting up in the time of heavy rains. (Kat. 430.)

3113. Forcing peaches and nectarines by dunng-heat. The following mode is practised at Dagnam Park: — "The house is seventy feet long by eleven feet wide, the front wall being five feet and a half deep from the bottom of the lights, the depth from the roof (there being no upright lights in front) to the ground: about three feet and a half of the bottom of this wall in open brick-work, with a flue in the inside, the top of which is covered with plain tiles. The inside of the house is filled up with earth to within two feet of the bottom of the lights, and the trees planted as near as possible to the front wall, and trained under the lights or wires, in the same way as vines. The back wall of a pine-pit is built of the same height as the front of the peach-house, and three feet distant from it; this of course forms a space three feet wide for the hot dunng. As soon as I wish to begin forcing, this space is filled with hot dunng: the roots being near the flue, soon begin to feel the warmth, and I sometimes take off a few tiles from the top of the flue, so as to admit the steam from the hot dunng into the house; I find this of great advantage, and productive of no ill effects, until the leaf-bud begins to expand, and if the stream is not then perfectly sweet and moderate, the places left to admit it must be secured. You will of course observe, that while this hot dunng lining is forcing the peaches and nectarines, it is assisting to work the pines in the pine-pit at the same time, and without any additional expense, there being also a lining at the front of the pine-pit, as well as this one at the back; and when it has become cooled by frequent turnings, I either make cucumber-beds of it, or take it inside the peach-house or vinery. For these five years past, I have never failed in producing an abundant crop of peaches and nectarines by the above method." (Breees, in Hort. Trans. v. 219.)

3114. Forcing the peach-tree in pots. "All the varieties of the peach and nectarine." Abercrombie observes, "are extremely well suited for forcing in large pots or tubs. Small plants, intended to come in before or after those in the borders, may be excited, in the first stage, in a distinct house; so as the temperature of that in which they are brought to finish fruiting be suited to their progress. The compost for plants in cradles ought to be lighter and richer than the mould in the borders." The pots or tubs should be such as not to contain less than a cubic foot of earth; the soil should be lighter and richer than that recommended for the borders, and liquid manure should be plentifully supplied, to make up, in some degree, for the confinement of the roots. They are best forced in a peach-house, but succeed in a vinery or succession-stove; best of all, however, in a pit or Dutch frame (fig. 446.), where the temperature can be regulated at pleasure, and where they are near the glass. Great care must be taken to supply them regularly with water, for which purpose some place saucers under the pots; others cover their surface with moss, or, what is better, fresh cow or rotten horse dunng. Casing the pots with ropes made of moss, is also a very good method, as it not only preserves a uni-
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3115. Williams, of Pilsworth, observes, that in respect to the quality of fruit from peach-trees in pots, "by far the best-flavored peaches I have ever tasted, were from trees planted in large pots, and kept in a vinery from February till the first week in June; when the trees were removed into the open air, and after being shaded a little from the sun for the first ten days, were placed in the most open part of the garden till the fruit became ripe. Treated in this way, the peaches become beautifully colored on the outside, and of a most exquisite flavor." Occasionally, in very warm seasons, peach-trees in pots, when forced very early in the season, and afterwards plunged in the open air, will produce a second crop late in autumn; but this is more matter of curiosity than of utility. It frequently happens with forced cherries and strawberries. (Hort. Trans. iii. 348.)

3116. Peach-trees as standards. The peach bears remarkably well in the standard form, planted in the middle of a house; and the flavor of the fruit is universally acknowledged to be preferable to that grown on the trellis, from the comparatively free circulation of air. The glass tent, or moveable house (fig. 226.), might be most advantageously applied in this way; and when the fruit began to ripen, the sashes could be removed, and applied to ripening a late crop of grapes against a common wall, or to cover pits or houses which had not been forced.

SECT. IV. Of the Culture of the Cherry-house.

3117. No fruit is more difficult to force than the cherry. The blossoms of forced trees are apt to fall off before the fruit is set, and the fruit will keep falling off before and after they are as large as peas. This is thought to be occasioned by a kind of stagnation of air about them, which affects the tender blossoms and young fruit.

3118. Soil. M'Phail says, "Take light, sandy, rich, mellow earth, and make a border of it the whole width of the house, and four feet deep." Nicol—"The border should be from twenty-four to thirty inches deep; the bottom, if not naturally mild and dry, to be drained and paved. The soil should be a sandy loam, or light hale garden-earth, made moderately rich with stable-yard dung well reduced, or with other light compost. If a small portion of lime, or a moderate quantity of marl were mixed with it, so much the better. The soil for cherries to be forced in pots or tubs, should be considerably richer than the above." Torbron uses fresh virgin soil and rotten dung. (Hort. Trans. iv. 116.)

3119. Choice of sorts. M'Phail, Nicol, and all gardeners, agree in giving the preference to the May-duke. Nicol says, "None of the other kinds set so well, except the Morella, which I do not hesitate to say well deserves a place: it is a good bearer, and the fruit, when forced, acquires a superior size and flavor." (Kal. 295.)

3120. Choice of plants. M'Phail takes standards of different heights in a bearing state; Nicol, clean, healthy, young plants, that have been one or two years in training against a wall. Torbron trees, eight or ten years from the bud, and selected of such various heights as best suited the size of the house.

3121. Situation of the plants in the house. M'Phail and Torbron plant in rows, beginning with the tallest in the back side, reserving the shortest for the front, letting them slope to the south gradually, somewhat in the form in which plants are set in the greenhouse. (G. Rem. 146.; Hort. Trans. iv. 116.)

3122. Nicol has a trellis against the back wall for walk-trained trees, and a border in front, in which he plants dwarf-standards. The dwarfs against the back trellis, he plants eight or ten feet apart. Riders that have been three or four years trained, and are well furnished with fruit-spurs, may be trained against the dwarfs. They may probably yield a few fruit the first season; and will hardly fail to produce plentifully in that following. "In the border may be planted, as dwarf-standards, to be kept under five feet in height, some well furnished plants that have been kept in large pots or tubs for a year or two; such being more fruitful, and less apt to grow to wood than plants that have grown in the open ground; the ball of earth should not be very much reduced; only a few of the under roots should be spread out; for if the ball were reduced, and the whole roots spread out, as in the ordinary way of planting, when it is wished that a plant may push freely, the intention here would be thwarted, which is, to have the plant dwarf and fruitful, growing little to wood. Along with these may be planted in the same way, an apricot or two, or figs, or both, that have been dwarfed in pots or tubs, as above. If they succeed, it would give a pleasant variety; of which there need be little doubt, as the temperature, soil, and general treatment for cherries will suit them. Nicol prefers the dwarf apricot in this respect, and not far distant from it is a dwarf fig: these little standards may be allowed a space of about four feet square each, which is sufficient, as they must not be suffered to rise high, or spread far, on account of shading the trees on the trellis. In planting of the principal dwarfs and riders, let the work be carefully performed. They should be raised with as good roots, and be kept as short time out of the ground as possible; placing them just as deep as they have been before; sprouting out their roots and fibres, and filling in with fine earth. The whole should have a moderate quantity of water, and have air freely admitted every day; defending them, however, from snow or much rain. The house should not be forced the first year; and it will be better to defer heading in the plants till the middle or end of March, than to prune them now. I shall, therefore, take no further notice of them till then, supposing they are to be attended to with respect to air, and moderate waterings. It is necessary, however, to remark, that the plants should be carefully anointed with the liquor, either just now, or some time in the course of the month."
3123. Time of planting. According to Nicol and M'Phail, January and February; to Torbron, early in the autumn.

3124. Pruning. "Trees planted in January may be pruned about the middle or end of March. The dwarfs, planted against the trellis, should be well cut in; that is, each shoot of last year should be shortened back to three or four buds, that the plants may throw out a sufficiency of young shoots to fill the rail from the bottom. The dwarfs, planted in the border as little standards, need not be headed in so much; as the intention is to have them fruitful, and that they may grow little to wood from the beginning. Their short stubby shoots need not be touched, unless bruised or hurt in transplanting; shortening back the longer and weaker ones only, a few inches, according to their strengths. The riders, planted against the back trellis, may be treated very much in the same manner; the sole intention being to obtain a few crops of them while the dwarfs are making wood and filling their spaces. In November following, the trees may be pruned for the succeeding season. In order to produce wood to fill the trellis as soon as possible, the dwarfs should be pretty much headed in. The shoots may be pruned very much in the manner of the trees in the early house, shortening no shoots that are fully ripened, except a few of those at the extremities of the tree, in order to make them throw out others for its full extension upwards next year. November is also the proper time for pruning an established cherry-house, preparatory to forcing for next year. As cherry-trees which have been forced make very little wood, very little pruning is required; probably nothing further than moderately to thin out the spurs, and to prune off any accidental breast-wood or water-shoots that may have risen since the crop was gathered. The leading shoots, except for the purpose of producing wood to fill up any blank or vacancy, need not be shortened; nor need those in the lower parts of the tree, except for the same reason. But if it be necessary to shorten these, let them be cut pretty well in, as otherwise they will push very weakly. Shoots on the extreme parts of the tree, that should be shortened for the above purpose, need not, however, be cut so closely in. If they be headed back one third, or to half their lengths, it will generally be found sufficient."

3125. Summer pruning. Very little of this is requisite, such water-shoots or breast-wood as arise among the spurs are to be pinched off as they appear; laying in such shoots only of this description as may be wanted to fill an occasional vacancy. Train in the summer shoots of the dwarfs as they advance, at the distance of about eight or nine inches from each other; and otherwise observe the general rules for pruning cherries on walls and espaliers.

3126. Stirring the soil. After pruning, the borders are to be forked up, and a little well rotted dung, mixed with sand, worked in, if thought necessary. In summer, they may be slightly stirred on the surface, and weeded to keep them fresh, clean, and neat, and where a part of the border is outside the house, cover with horse-dung or litter in the early part of the season.

3127. The time of beginning to force is sometimes December, but more generally January or February. "Newly planted trees," Nicol observes, "will bear gentle forcing next spring, from the first or middle of March; which ought to be considered merely as preparatory to forcing them fully, from about the first of February, the third year." Torbron, if the trees have been removed with good balls, admits of gentle forcing the first spring, but prefers deferring it till the third year. He says, "I have had an abundant crop of fine cherries, from trees which had been planted only a few months before forcing, but would not recommend the risking a whole crop, unless the trees have been longer established." Where cherries are to be ripened early in the season, he "shuts in about the beginning of December, and lights the fires about the third or last week of that month." (Hort. Trans. iv. 116.)

3128. Temperature. Abercrombie begins at 40°, and throughout the first week, lets the minimum be 40°, and the maximum 42°, giving plenty of air. By gradual advances in the second, third, and fourth week, raise the course to 42° min. 45° max. In strong sunshine, admit air freely, rather than have the temperature above 52°, by collecting the warm air. In the fifth and sixth week, the artificial minimum may be gradually elevated to 45°; but the maximum should be restrained to 48° from fire-heat, and to 53° from sun-heat, until the plants are in flower. After the blossoms are shown, and until the fruit is set, aim to have the heat from the flames at 48° min. 52° max. At this stage, maintain as free an interchange of air as the weather will permit; and when the sun-heat is strong, do not let the temperature within exceed 60°. As the fruit is to be swelled and ripened, the requisite heat is 60 min. 65° max."

3129. M'Phail, in January, does not let the cherry-house rise higher than 60°. In February, "If the thermometer in a morning is as low as 32°, there is no danger; but it should rise in the course of the day, to imitate nature as near as possible. In the month of March, the thermometer in the open air in the shade seldom rises above 55°. In the month of April, it seldom rises above 60°. But it is observed, that when the sun shines on a cherry-tree or other trees in the open air, the heat on them is higher than in the shade. The cherry-tree is of such a delicate nature to force, that it is impossible for any person to write down the exact temperature of the air, which would ensure a crop of fruit from it in the forcing way."
CULTURE AND CULTIVATION OF THE CHERRY-HOUSE.

3130. Nicot does not force the newly planted cherry-house the first season. The established house he begins in January, making fires so moderate for the first ten or twelve days, as that the thermometer shall not rise above the force of fire-heat more than 40°; afterwards increase the fire-heat gradually, and so as to raise it to 45°; at which keep as near the force of fire-heat as possible. In summer, in good weather, the thermometer may be allowed to rise to 50° or 55°, but not more. In February, to regulate the temperature of the house, so as that the thermometer may not rise, by the force of fire-heat, to more than 50°; and by the free admission of air in sunshine, keeping down to 40° or 50°. In March the fruit will be setting, and the temperature of the house must therefore be kept as steadily as possible to about 50°, lest the fruit drop; this being the most critical period of the forcing with all stone-fruits. In April the fruit will be beginning to color and swell off for ripening, when the temperature may be raised four or five degrees.

3131. Torbron says, “For the first three, four, or five weeks of lighting fires, if the weather be so severe as to depress the thermometer in the open air from twenty-two to twelve degrees; then let the thermometer rise five to twenty degrees; house being kept from the frost. If the weather be not severe during the above period, the thermometer may be kept to forty-five degrees inside the house. As the season advances and becomes more mild, and the days longer, probably about the last of February, the thermometer may be raised to fifty degrees, and then it is expedient to give gentle sprinklings by an engine or syringe, two or three times a week, or two or three times in the evening. Whilst the trees are in bloom, no sprinkling must be used; but the flies, when only moderately hot, are to be steamed morning and evening, and every day and hour of sunshine, and calm and mild weather, fresh air must be admitted to the house. If the weather begins to dry, the house may then be forced, and may be raised to fifty-five degrees, the house being engined three or four times a week in the evening; but never till the bloom is all down. When the cherries are completely stoned, the thermometer may be raised to sixty degrees by fire-heat, sprinkling every evening by engine, till the fruit is nearly ripe; the house may be kept higher by day, as well as by night, after stoning.” (Hort. Trans. iv. 119.)

3132. Watering. M’Phail waters occasionally at root and over the top, till the trees are in blossom; but when the stones in the fruit are become hard, the trees may be washed all over occasionally with clean water, not too cold. “Let this be done in a fine sunny morning, and take care not to spatter the fruit with any kind of dirt. In April, when the cherries are grown large, give the border a good watering now and then, which will enable the trees to swell their fruit to a good size: by keeping them in a healthy growing state, the fruit will be fine-flavored, and the trees will make strong flower-buds for the ensuing season. If the fruit are not ripening, wash the trees occasionally, in a fine sunshine morning, with sweet clean water.”

3133. Nicot, after he begins to force in January, “gives moderate supplies of water at the root; and once in two days, let them be well scavenged with the engine; first right and then left. This is done to refresh the branches and infant foliage; but chiefly, at this time, for the suppression and prevention of insects that are as troublesome here as in any other forcing house, or even in a hot-house. In February, the plants must have regular and moderate supplies of water at the root till the fruit be set, and then more freely, as the season, and their growth advances. The engine may be exercised upon their branches, in a moderate manner, once in two days; generally in the afternoon, after sun, when the hot air will soak in the water. But from the time the fruit begins to swell, the engine may be raised to fifty-five degrees, and then it may be raised to fifty-five degrees, the house being engined three or four times a week in the evening; but never till the bloom is all down. When the cherries are completely stoned, the thermometer may be raised to sixty degrees by fire-heat, sprinkling every evening by engine, till the fruit is nearly ripe; the house may be kept higher by day, as well as by night, after stoning.” (Hort. Trans. iv. 119.)

3134. Torbron says, “From the time the flower begins to open, till the fruit is completely stoned, the soil should be but sparingly watered; but when the stoning is effected, water may be applied to the roots freely, till the fruit is nearly ripe.” (Hort. Trans. iv. 119.)

3135. Air. “In forcing the cherry, it is essential to continue a free renovation of air; always sustaining the minimum heat in the different stages. The blossoms will sometimes fall abortive, or the young fruit drop off after setting, from no other cause than a stagnant atmosphere.” At first beginning to force, M’Phail gives plenty of air night and day. In February, when the trees are in blossom, “let air be at the house day and night; and as much as you can when the fruit are swelling off.”

3135. Nicot says, the airing of the cherry-house may be performed by the sashes, with every safety, till the buds begin to expand; and after that, in frosty or bad weather, air may be admitted by the ventilators. In February, nothing is more conducive to the health of the plants, and the setting of the fruit, than a regular and free circulation of air; and if this be denied them for many days together, the effect will soon be felt. The foliage will become languid, and the flowers will drop away. Therefore a day should not pass in which hot air is not introduced, and as the flowers appear, so should as much be admitted as possible; opening the sashes by eight or nine in the morning; giving full air about ten; reducing about two or three; and shutting up about four or five, sooner or later, according to the state of the atmosphere. In conducting this air, however, regard must be had to the temperature; but air must be admitted in sunshine, to such an extent as to keep down the mercury or spirit thermometer, at other times to 60°. (Kal. p. 336.)

3137. Torbron says, “The cherry, in forcing, requiring more fresh air than most other fruits, particular attention must be paid to its admission, by the gardener having it in his power occasionally to make as many inlets or openings as convenient. It will be conducive to this end, that the roof, and the upright or front sashes, if any, be moveable, and all with little difficulty; because in changeable weather, the current of air may be required to be augmented or reduced many times in one day. Air must be admitted freely and
opulously when the weather is mild and calm, and accompanied with sunshine, during the time the cherries are in bloom, and also near the time of their ripening." (Hort. Trans. iv. 119.)

3138. Insects, diseases, and depredators. " The cherry is liable to be infested by a small grub-worm, which rolls itself up in the leaves, and extends its ravages to the fruit. As soon as this insect is perceived, the trees should be searched daily, that it may be destroyed by the hand, and prevented from spreading. It usually shows itself first about the time of flowering. Cherries set, or in blossom, require great attention. Like rose-buds, they are liable to be destroyed by a small grub-worm, which rolls the leaves round itself, occasionally, for a covering: it preys on the leaves as well as the fruit. The trees should be searched once or twice a-day, to destroy them with the hand as soon as they can be observed. Whenever a leaf appears to begin to curl, be sure there is an insect in it, or the embryo of one. The cherry-house, as the season advances, may be smoked once a-week or ten days, which will prevent the trees from being infested with a blackish kind of insect, frequently very pernicious." (Gard. Remembr. 161. 191.) When the fruit are ripe, it is likely the birds will fly in and eat them, if you do not contrive nets, or some other method, to keep them out. If the meshes of the nets which you employ are narrow, the wasps and flies, as well as the birds, will be prevented from getting in; for, as these insects generally fly in, they therefore require room for their wings extended, otherwise they are repulsed in their attempt. (Gard. Remembr. p. 246.)

3139. Nicol, after every winter pruning, washes the trees over with the mixture of soap, sulphur, &c. already mentioned (306.); and in spring and summer waters over the leaves, picks off grubs, and fumigates, like M'Phail. 3140. Torbron fumigates for the black fly, and picks off the grub.

3141. Gathering and keeping the fruit. If it be found necessary, cherries will keep for some time on the trees, provided the birds can be kept from them. Keep the house, for this purpose, dry, cool, and well aired. (Gard. Remembr. 246.)

3142. Exposing the wood. This, according to all the authors quoted, may be done from the time the fruit is gathered, till within a week or ten days of the recommencement of forcing. The glass should be entirely taken off, unless the cherry-house is in part used for some other purpose, to which this practice would be injurious.

3143. Forcing cherry-trees in pots. M'Phail and Nicol concur in approving the very general practice of planting cherry-trees in pots; in which, or in tubs of a foot or fifteen inches diameter, they may be successfully forced, "Three or four dozen good plants, well managed in this way, would give a deal of fruit; which might be had in succession for a considerable length of time, by dividing the plants into three or four classes or divisions, and shifting them from one compartment to another. In January, the first twelve trees may be placed (from the open air, of course,) in the green-house or conservatory, if there be one, or in a peach-house now at work; placing them in the coolest part of the house, but in the full light, and where they may have plenty of air. They must be duly attended to with water at the root, and be frequently syringed at top, generally once in two days. The pots being occasionally watered with the drainings of the dunghill, would add much to the vigor of the plants: there is no method of manuring more effectual, or so easily accomplished. The plants may remain here till the fruit be fairly set, the stoning over, and all danger of dropping be passed. They may then be placed in a vinery or stove to ripen off, where they would come in early, and be very high-flavored, if placed near the light, and so as that they might have free air daily. In February, a second and third dozen should be taken in, and a fourth in the beginning of March, and each similarly heated." (Kalendar.) "It is very common with early forced cherry-trees to bear a second crop late in the same season." (Hort. Trans. iii. 367.)

3144. Forcing by a temporary structure. Torbron observes, that, "where a portion of wall (especially with a southern aspect), already well furnished with May-dukes, perfectly established, and in a bearing state, can be spared for forcing, a temporary glass case may be put up against it; the flue may be built on the surface of the border, without digging, or sinking for a foundation; neither will any upright glass or front wall be requisite; the wooden plate on which the lower end of the rafters are to rest may be supported by piles, sunk or driven into the soil of the border, one pile under every, or every alternate rafter. The space between the plate and the surface of the soil should be filled by boards nailed against the piles, to exclude the external air, for the plate must be elevated above the level of the surface from eighteen to thirty inches, or whatever height may be sufficient to let the sashes slip down, in order to admit fresh air. I believe this to be an uncommon structure, and it may perhaps be objected to: but I am confident that it will suit well for cherries, for I have constructed such places even for forcing peaches with good success, as well as for maturing and preserving a late crop of grapes." (Hort. Trans. iv. 117.)

Sect. V. Of the Culture of the Fig-house.

3145. A house for forcing the fig is seldom built expressly for that purpose; partly from there being no great demand for the fruit in most families, and partly because figs
are generally forced in pots or tubs placed in the peach or cherry-house, and managed as these trees. The fig-tree, when forced, is very apt to cast its fruit before it is half swelled. "A separate hot-house," Neill observes, "is but seldom erected for the cultivation or the forcing of the fig; a few dwarf-trees, such as the brown Italian, and purple Italian, introduced into the peach or cherry house, being by most people thought sufficient. It has been found by experience, that dwarf-standard fig-trees, planted in the middle of a vineyard, between the vines, and thus under the shade of the vines, bear fruit plentifully, ripening both the spring and autumn crops. This may be seen in the vineyard erected by Hay, at Preston Hall, near Edinburgh." (Ed. Eu. art. Hort.) Sabine recommends training fig-trees on the back walls of vineries, where he has seen them answer well, the vines being trained immediately under the roof. He says, "It is advisable not to train the vines entirely under the whole of the glass, but to leave a space in the centre of each light, its whole length, for the admission of the sun's rays;" judiciously adding, "the grapes will be perhaps as much benefited by this practice as the figs." (Hort. Trans. iii. 410.)

3146. The soil for fig borders, or plants in pots, is in all respects the same as that for the cherry.

3147. Choice of sorts. Abercrombie recommends the

| White Genoa | Chestnut | Black Ischia | Brown Ischia | Black Genoa | Malta |

3148. To which Nicole adds the brown Italian, and black and purple Italian.

3149. Choice of plants. Such as are two or three years trained, either as wall or dwarf standards, are to be preferred.

3150. The situation of the plants in the house is generally against a back wall trellis.

3151. Pruning. Figs are to have a spring and summer pruning; both of which, Nicole observes, may be comprised in one, by rubbing or pinching off the infant shoots, thought necessary to be displaced, in order to give the tree air, and strengthen such as remain. The summer pruning, or rather thinning, consists chiefly in keeping them moderately thin of leaves, so as not to overshadow the fruit. Sabine's trees are pruned in the autumn, after their wood is well hardened; but as "the object is to get the trees to the largest possible size, in which state they will produce more of the short fruit-bearing shoots, they are cut but little, except it be occasionally necessary to thin them, by taking out a strong limb." (Hort. Trans. iii. 410.) Fig-trees, intended to bear fruit abundantly, should never be allowed to produce suckers, or any shoots from the main stem, within eighteen inches of the ground; fan-training is in general the best method, and the points of the young shoots may be turned downwards, where it can be done without producing fracture, or injuring them to throw out shoots by the strain requisite for this purpose.

3152. Stirring the soil, &c. After the gathering of the fruit, the borders are to be forked up and manured, if necessary, as in the cherry-house, and in summer weeded and refreshed.

3153. The time of beginning to force is generally the same as that for the cherry or peach house: December, January, or February. Sabine, in the case above referred to, where the trees are planted against the back wall, says, "the time of beginning to force is in the middle of April; the first crop of figs ripens in June, and the second crop in August." (Hort. Trans. iii. 410.)

3154. Temperature. "From the leafing time," Abercrombie observes, "till the ripening of the fruit, the fig requires a temperature between that scale which is proper for the peach, and that for the cherry." M'Phail says, "They require a greater degree of heat than the cherry." When bringing forward their fruit, they will bear a good strong heat, if care be taken to keep a free circulation of air moving out of and into the house. (G. Rem. 147.)

3155. Water. Fig-trees in a house, and especially those in pots, require abundance of water in the stages suitable for watering fruit-trees. (Abercrombie.) M'Phail says, "The border in which fig-trees grow, should be kept sufficiently watered, till May, when watering over the leaves may be commenced."

3156. Air. When the figs are planted under glass, Miller observes, "The heat should not be too great, nor the glasses or other covering kept too close, but at all times, when the weather is favorable, a good share of free air should be admitted. In this respect the fig does not greatly differ from the vine, though it will thrive with less air than any other fruit-tree." (Dict. in loco.) In summer, as the fruit advances, water even in part that of the border which is without the house. Refrain from watering over the leaves and fruit, when the latter begin to ripen. (G. Rem. 192.)

3157. Insects. Very much pains, Nicole observes, should be taken to suppress the red spider on the foliage of figs; whether by the engine, syringe, or by frequently brushing with a painter's sash-tool, the under sides of the leaves, "in order to destroy his webs, which are there thickly woven." Few other insects annoy the fig, except sometimes the coccus
or scaly insect; which is destroyed by washing with soap-suds and sulphur; or the liquor recommended for destroying that insect on pines. (Kal. 319.)

3158. Gathering the fruit. Figs begun to be forced in January, Nicol states, will be ripe about the end of June and July. “If fig-trees in a forcing-house,” Miller observes, “are properly managed, the first crop of fruit will be greater than upon those which are exposed to the open air, and will ripen six weeks or two months earlier, and a plentiful second crop may also be obtained, which will ripen early in September.” To preserve the bloom, gather with the peach-gatherer. They may be preserved a short time on the trees, by covering with mats from the sun, and admitting abundance of air among the branches. This alludes to what is called the second crop, or that produced from the wood of the current year. Sometimes a few of the first crop ripen, but in general it is not to be relied on. Aiton, Sir Joseph Banks informs us (Hort. Trans. i. 253.), “has for several years practised the forcing of figs in the royal gardens of Kew, with great success, and his chief dependence is on the second crop.”

3159. Exposure of the wood. After the fruit is gathered, the glasses may be removed, till winter sets in, when they must either be put on, or the trees covered with mats or straw, to protect them from the frost.

3160. Forcing the fig in pots. McPhail says, figs may be ripened at an early season, by planting them in pots, and setting them into a hot-house or forcing-house. “The plants should be low and bushy, so that they may stand on the curb of the tan-bed, or they may be plunged in a gentle tan-heat, or in a bed of leaves of trees. The best way to propagate plants for this purpose is to take layers or slips which have good roots: plant them in pots in good earth, one plant in each pot, and plunge them in a bed of tan or of leaves of trees, in which is a very gentle heat: a brick bed will answer the purpose very well; or they will do in the forcing-house, if there be room for them. Let them be put into the house in the latter end of February or beginning of March, and keep them sufficiently watered. When they are two years old, they will be able to bear fruit; the pots in that time having become full of roots. In the month of November or December, turn the plants out of the pots, and with a sharp knife pare off the outside of the ball, by which the plant will be divested of its roots matting against the inside of the pot: then place them into larger pots, filling up the vacancy round the balls with strong loamy earth. During the winter, let them be kept in the green-house, or in a glazed pit of a like temperature, till the month of February; then set them into the forcing-house, where it is intended they shall ripen their fruit. In this manner let them be treated every year, which will be a means of preventing the fruit from falling off before it come to maturity.” (G. Rem.) Nicol says, fig-trees kept in pots or tubs, may be treated very much as directed for cherries. Two dozen, or thirty plants, would be a good stock for that purpose. The first division might be placed in a cherry or peach-house about the middle or latter end of January. (Kalendar, 319.)

3161. Culture of the fig-tree in the stove. The fig formed one of the different species of trees which Knight subjected to a very high temperature during bright weather, and a comparatively low temperature during the night. (Hort. Trans. iii. 459. 1212.)

3162. The large white fig-tree succeeded perfectly, “just ripening its spring figs, (those which usually ripen in the open air in this country,) and afterwards its summer figs. The trees then produced new leaves and branches; and the figs, which have appeared in the next season ripened in high perfection in September. Subsequently also, a few of those, which, in the ordinary course of the growth of the tree, would have appeared as the summer crop of next year, have ripened, and these, though inferior to those of the preceding crops, have not been without merit. But the effect of this comparatively high temperature was manifest, this fourth crop was only one to ripen, and was thought of inferior quality: but Knight informs us, in a subsequent communication (read July 18. 1820.), that “the subsequent portion of it proved most excellent; and some figs which were gathered upon Christmas-day, were thought by myself, and a friend who was with me, much the best we had ever tasted. The same plants have since ripened four more crops, being eight within twelve months; and upon a ringed branch of one year old, and about an inch in diameter, a ninth crop, consisting of sixty figs, will ripen within the next month. I possess only two plants, each growing in a pot, which contains something less than fourteen square inches of mould, and in the compass of forty square inches of earth, thirty six inches of the border, which border, from which space the number of figs that have been gathered within twelve months has been little, if any, less than 300: and I see every prospect of a succession of crops till winter. I therefore send the following account of the situation, nature, and culture, which has been emended, in the hope that it may be serviceable to those who are sufficiently admirers of the fig, to think it deserving a place in the forcing-house. My trees grow, as I have stated in the communication to which I have above alluded, in exceedingly rich mould, and are most abundantly supplied with water, which holds manure in solution. They consequently show not withstanding the great space to red, a small expenditure of water; nor require some attention to restrain them within the limits assigned to them; but I have found the following mode of treatment perfectly efficient and successful. Whenever a branch appears to be extending with too much luxuriance, its point, at the tenth or twelfth leaf, is pressed between the fingers and thumb, without letting the nail come in contact with the bark, till the soft succulent substance is felt to yield to the pressure. Such branch, in consequence, ceases subsequently to elongate; and the sap is repelled to be expended where it is more wanted. A fruit ripens at the base of each leaf, and during the period in which the fruiting, one or more buds spring from the lateral shoots subjected to the same treatment, with the same result. When I have suffered such shoots to extend freely to their natural length, I have found that a small part of them only became productive, either in the same, or the ensuing season, though I have seen that their buds obviously contained blossoms. I made several experiments to obtain fruit in the following spring from other parts of such branches, which were not successful: but I ultimately found that bending these branches, as far as could be done without danger of breaking them, rendered them extremely fruitful; and in the present spring, thirteen figs ripened perfectly upon a
branch of this kind, within the space of ten inches. In training, the ends of all the shoots have been made, as far as practicable, to point downwards.” (Hort. Trans. iv. 265.)

3163. For various opinions and practices in pruning and training the fig in the open air, which may also deserve attention in the forcing department, see the Horticultural Catalogue.

**SECTION VI.** Of the Culture and Forcing of the Cucumber.

3164. To produce cucumbers at an early season, is an object of emulation with every gardener; and there is scarcely any person, not even the humblest tradesman, as M’Phail observes, who has not his cucumber-bed in his garden. We shall follow our usual plan, and lay before the reader a systematic view of the practices of the most approved gardeners in the culture of this plant. Cucumbers are forced in hot-beds, pits, and hot-houses; and the heat of fire, and steam, and dung, have been applied to their culture; but dung, as the author last quoted observes, is the only thing yet found out, by the heat of which the cucumber may be advantageously cultivated.

3165. Soil. Cucumbers, like every other plant, will grow in any soil, though not with the same degree of vigor, provided they be supplied with a sufficiency of heat, light, water, and air.

3166. Abercrombie, for early forcing, recommends a mould or compost of the following materials:—

- One third of rich top-soil earth, from an upland pasture, one half of vegetable mould, and one sixth of well decomposed horse-dung, with a small quantity of sand.

3167. M’Phail used vegetable mould, made from a mixture (accidental) of the leaves of “elm, lime, beech, sycamore, horse and sweet chestnut, spruce and Scotch fir, walnut, laurel, oak, evergreen oak, ash, chestnut, and among them withered grass, and weeds of various sorts.” This vegetable mould, he says, “without a mixture of any thing besides, is what I used for growing cucumbers in, and, by experience, I found it preferable to any other moulds, earths, or composts whatever, either in my new method of a brick bed, or in the old method of a bed made of hot dung.”

3168. Nicol says, soil thus composed will produce cucumbers in great abundance: “Three fourths light, rich, black earth from a pasture, an eighth part vegetable mould of decayed tree leaves, and an eighth part rotten cow-dung.” (Aul. p. 393.)

3169. Nicol gives the following as the compost used in the Kew-garden: “Of light loam, a few months from the common, a third part; the best rotten dung, one third part; leaf-mould and heath-leaf, of equal parts, making together one third part: the whole well mixed for use.” (Hort. Trans. vol. iv. p. 982.)

3170. Mills (Hort. Trans. vol. iii. p. 148.) states, that the soil he uses “is half bog or black mould, got from a dry heathy common, and half leaf-mould; after lying twelve months in a heap, the compost is fit for use.”

3171. Time of beginning to force. Abercrombie says, “Managers who have to provide against demands for early cucumbers, must raise the seedlings from twelve to ten weeks before the fruit will be required, according to the length of the days in the interval. In proportion as the entire course embraces a greater part of midwinter, the liability of failure from obstacles in the weather will be greater. The last fortnight in January, or first week of February, is a good time for beginning to force the most early crop. In the subsequent months, both main and secondary crops may be started as required; and will come forward more freely. To have a constant succession, seedlings should be originated twice a-month. As the course of forcing more coincides with the natural growing season, the length of it will be reduced to eight, seven, or six weeks.”

3172. M’Phail says, “Those who are desirous of having cucumbers early, had best sow the seeds about the 20th of October; they may be sown at any time of the year, but the spring and autumn are the best seasons. Cucumber-plants may be made to bear fruit plentifully from about the middle of March till the middle of September; but from the middle of September till the middle of March their produce will be but scanty. Cucumber-plants raised from seed in October, will begin to produce fruit in February or March, and will continue to bear till the following month of October, provided they be kept in frames, and get plenty of heat and water.”

3173. Nicol recommends the middle of January. He says, “Some begin sooner, but it is striving hard against the stream to little purpose. If the dung be prepared, and the bed be got ready, so as to sow about the 1st of February, the success will often be greater than by sowing a month earlier; the growth of the plants being frequently checked by bad weather, and sometimes they are entirely lost.”

3174. Aiton, in the paper above quoted, sowed on the 19th and 20th of August, with a view to cultivate in stoves; a regular supply of this vegetable being annually required for the royal tables.

3175. Mills sows on the 14th of October.

3176. Sorts. Abercrombie recommends “the short prickly for very early fruit; and the long prickly kinds for the chief early and main summer crops.” M’Phail prefers “the green cucumber with black prickles, as best for forcing. When fit for table, it runs from six to nine inches long, and, when ripe, runs to about eighteen or twenty inches long.” Nicol says, “Every gardener has his favorite sort of cucumber, and it is no easy matter to advise. He names, as early sorts generally known, the early short prickly as the earliest; the early smooth green, a long fruit; the long green prickly, and the white prickly, a white fruit.” Aiton and Mills do not mention the varieties they used.

3177. Choice of seed. “It is advisable,” Abercrombie observes, “to have that from two at least to four years old, in preference to newer seed, which is more apt to run luxuriantly in vine, and the plants from it do not show fruit so soon, nor so abundantly as those from seed of a greater age. But when seed has been kept more than four years, it is sometimes found to be too much weakened.”
3178. Forming the seed-bed. “A one-light frame," Abercrombie says, "will be large enough for ordinary purposes. Choose a dry sheltered part of the melon-ground, and form a bed for a one-light frame. When high winds are suffered to blow against a cucumber-bed, they have a very powerful effect on it; for, in that case, the heat in a short time will not only be greatly abated, but also forced and driven into the corners of the frames, and, consequently, some parts thereof are rendered too cold, whilst other parts are made too warm; and, of course, the plants are all equally endangered, retarded in their growth, and perhaps some, if not all of them, totally destroyed. Therefore, when a cucumber-bed is about to be built, the first object of consideration should be, to have it, as well as possible, sheltered from the high winds and boisterous stormy weather. Having put on the frame, and waited till the bed is fit for moulding, lay in five or six inches depth of the proper earth or compost.”

3179. M'Phail makes up a bed of good dungh, four feet high, or a one-light box. He builds a bed of dungh, carefully fermented, to the height of five feet at back, and four at front, keeping it a foot larger all round than a one-light frame, or about five or six feet, by three or three and a half. He then covers with turf; and on that lays fine sand, as free from earth as possible, to the depth of about six inches; laying it in a sloping manner, corresponding with the glass, and to within six inches of it; over which he lays an inch or two of dry light earth.

3180. Aiton and Mills also prepare a bed for a one-light box; the latter forms it on a stratum of wood one foot high for drainage, and eight inches higher in the middle than at the sides, “as the sides are liable, from the weight of the frame, to settle faster than the middle,” which causes the hills of earth to crack; by which, in fruiting-beds more especially, the roots of the plants are greatly injured.

3182. Sowing. Abercrombie sows some seeds in the layer of the earth, which he spreads over the bed, putting them in half an inch deep. He also sows some seeds in two, three, or more small pots of the same kind of earth, which may be plunged a little into that of the bed.

3183. M'Phail sows in a pot filled with rich earth, covers about two inches thick, and sets the pots on the surface of the naked dung on the bed.

3185. Raising plants from cuttings. M'Phail says, “Instead of raising cucumber-plants from seed, they may be raised from cuttings, and thus kept on from year to year in the following manner: “the method of striking them is this; take a shoot which is just ready for stopping, cut it off just below the joint behind the joint before which the shoot should have been stopped, then cut smooth the lower end of the shoot or cutting, and stick it into fine leaf or other rich mould about an inch deep, and give it plenty of heat, and shade it from the rays of the sun till it be fairly struck. By this method, as well as by that of laying, cucumber-plants may readily be propagated.”

3186. Morris, gardener at Shobdon Court, near Leominster, propagates his cucumber-plants for a winter crop in this way, and “finds, that the plants raised from cuttings are less succulent, and therefore do not so readily damp off, or suffer from the low temperature to which they are liable to be exposed in severe weather; that they come into bearing immediately as they have formed roots of sufficient strength to support their fruit, and do not run so much as to barren vine as seedlings are apt to do.” He takes the cuttings from the tops of the bearing shoots, and plants them in pots nine inches deep; half filled with mould. He then waters them, covers the tops of the pots with flat pieces of glass, and plunges them into a gentle bottom heat. “The sides of the pots act as a sufficient shade for the cuttings during the time they are striking, and the flat glass, in this and in similar operations, answers all the purposes of bell-glasses. The cuttings form roots, and are ready to pot off in less than a fortnight.” (Hort. Trans. iv. 411.)

3187. Temperature of the seed-bed. Abercrombie says, “The minimum heat for the cucumber is 58 degrees at the coldest time of night; in the day-time 65 degrees is sufficient for the maximum; because air admitted when the sun has great influence, will do more good than a higher heat.”

3188. M'Phail says, “If it were possible to keep the heat in the frames always to 60 degrees, with the concurrence of proper air and moisture, I am of opinion that that would be a sufficient heat for the production of the cucumber.”

3189. Neech keeps the air in the bed to about 65 degrees in the night, allowing a few degrees of a rise in sunshine.

3190. Aiton rears and fruits his plants in a stove, and therefore we shall take no farther notice of his practice at present.

3191. Mills says, “The heat I wish to have in the seed-frame is from 65 to 75 degrees.”

3192. Treatment till removed to the fruiting-bed. “After sowing, Abercrombie continues the glasses on the frame; giving occasional vent above for the steam to evaporate, that the bed may keep a moderate heat, and not become too violent. The plants will be up in a few days, when it will be proper to admit air daily, but more guardedly, at the upper ends of the lights, which may be raised from half an inch to an inch or two, according to the temperature of the weather, that the plants may not draw up weak, or be injured by the steam. In frosty weather, hang part of the mat over the aperture. When the plants are a little advanced, with the seed-leaves about half an inch broad, take them up, and prick some in small pots of light earth, previously warmed by the
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3192. M'Phail, having sown and placed the pots on the naked bed, says, the plants will come up in a few days; and when they have fully expanded their two seed-leaves, transplant them into small pots, three plants in each pot; set them on the surface of the dung in the bed, and let a little air be left at the light day and night, to let the steam pass off freely.

When the seedlings have one or two joints, stop them generally for two or three shoots, each of which let run till they have made one or two clear joints, and then stop them; and afterwards continue throughout the season to stop the plants at every joint.

3193. N directs to guard the seeds from mice, which generally swarm about hot-beds, by laying a pane of glass over the pot or pan till they have come up; and afterwards, at night, by covering with a pot of equal size, till the seed-leaves have expanded, and the husks have dropped: for, until then, the plants are liable to be destroyed. The cover, however, should always be removed by sunrise, and replaced in the evening. It is at night these vermin generally commit their depredations. No air need be admitted till the heat begin to rise, and steam begin to appear; but after that, the light should be tilted a little every day, in whatever state the weather may be, until the plants break ground. Air must then be admitted, and, if frosty, or that the earth be cold, and that the air may sift through it, and not immediately strike the plants. A little aired water may be given once a-day, from the time the seeds begin to chip; and if a very strong heat rise, the pots should be raised a little, to prevent the roots from being injured. They should be frequently examined on this account, and when the sand, or the plant, is entirely on the surface, the air of the bed should be kept to about 65 degrees in the night; allowing a few degrees of a rise in sunshine. If the weather be severe, therefore, the mats must be doubled or tripled; and if mild, perhaps a single one may suffice. But, unless in very bad weather, they should not be removed by sunrise, in order to admit the sun's light previously to the plants, which is very essential to their welfare.

3194. Pricking out. When the plants are about an inch and a half high, they are then fit to be pricked out into nursing-pots. These pots should be about three and a half or four inches diameter at top, and as much in depth. The mould to be used should be the same as that the seeds were sown in, and should be laid in the frame a few hours previous to potting, in order to bring it to a proper degree of warmth, that the tender fibrils be not chilled by it. Let the pots be filled about one half with the earth; turn the plants carefully out of the seed-pot; place three each against the side of the pot, and so as that their leaves and the roots may not come to the outside, run over it with fine between the fingers, and filling the pots nearly to the brim. Work over the sand in the frame to its full depth; plunge the pots to within an inch of their rims; and cover the whole surface with a little dry earth as at first, making the top level with the tops of the pots. Then give a little aired water, in order to settle the earth to the roots of the plants.

3195. Second sowing. As these tender seedlings, at this early period, are liable to many accidents, it will be proper to sow a little more seeds of the same kinds at this time, in order to provide a supply of plants. If they should not be wanted, the trouble is not much; and they may be given to a neighbor, or be thrown away.

3196. Routine culture. Let air be admitted to them as freely as the state of the weather will allow; and support the frames with three or four feet high; unless the two or three slight shoots be violent, lest the roots be scorched; setting them loosely, or pulling them up a little in that case; or, if thought necessary, placing them entirely on the surface. If much steam abound in the bed at this time, it may be proper to leave the light tilted half an inch in the night; observing to hang the lap of a single mat to the frames over the till; and if the bed be kept under a light, the fogging may be much more frequent, this will seldom be necessary; never but in thick hazy weather. Mat up carefully at night; but make a point of admitting all the sun and light possible to the plants; therefore uncover always by sunrise, and frequently wash or wipe the glasses clean. As the sun is so frequently delayed by and obstructed by the clouds, the steam in the frames may be lost. Air is occasionally admitted to the surface of the sand or earth in the frame, with the point of a stick, in order to expel vapor that hovers on the surface, and so purify the internal air of the bed. If the heat begin to decrease, and particularly if the weather be severe, it may be necessary to line one or more sides of the bed, that the plants may receive no check in their growth. If it be a one-light box, both back and front may be lined at the same time; and, if necessary, in ten or twelve days, the two sides; and if much steam arise from the linings after they come into heat, be careful, in matting at night, to tuck up the edges of the mat, lest it be thrown into the bed.

3197. Milts, as soon as the seed-leaves of the plants are fully expanded, transplant them singly into pots of the 48th size, gives a little water and air night and day. His temperature for seedlings, as already stated, is from 65 to 73 degrees. With this heat, and water, as the earth in the pots becomes dry, and a little air night and day is kept in these frames. If the temperature fluctuating between the temperatures of heat above mentioned, the plants will be fit for finally transplanting out in one month, that is, by the 14th of November, into the fruiting-frames. (Hort. Trans. vol. iii.)

3198. Forming the fruiting-bed. Abercrombie directs, "When the plants are advanced in some tolerable stocky growth, that is, when the first rough leaves are two or three inches broad, or when the plants have been raised about five weeks, transplant them to a larger hot-bed, with a two-light or three-light frame, sometimes called the ridging-out bed." Form the bed on general principles, of superficial extent according to the frame it is to support, leaving from four to six inches all round, and fixing the height according to the season. Thus, in January, Abercrombie directs the bed to be "three feet nine inches high in front; four feet six inches at the back; and six inches larger than the frame all round: in February, three feet three inches high at the front; four feet at the back; and four feet to spare round the frame: in March, three feet high in front; three feet six inches at back; and four inches beyond the frame every way. Put on the frame and glasses presently after the body of dung is built up, to defend it from the weather. At the same time raise the glasses a little at the upper
end, in order both to draw up the heat sooner, and to give vent to the rising steam, until the bed is reduced to a regular temperature. In connection with the thermometer, the cultivator may be assisted to form a judgment of this, by trying-sticks, that is, two or more sharp-pointed smooth sticks, thrust down in different parts of the bed; which at intervals may be drawn up, and felt by a quick grasp of the hand. The smell of the vapor is also a criterion: it should not be strong and fetid, but mild and sweet. While taking care that the heat is not so intense as to burn the mould when applied as below, let it not be suffered to evaporate unnecessarily by delay. If the temperature appear not sufficiently high, take off the frame, and add another course of dung.

3200. M'Phail, when he fruits the cucumber on dung-beds, begins to make preparations for the fruiting-beds at least two weeks before they are ready to be planted out for that purpose. If the bed be well worked, is "made up into a bed of about four or five feet high, and the frames and lights set up upon it. It is afterwards suffered to stand for a few days, to sear, and until its violent heat be somewhat abated; and when it is thought to be in a fit state for the plants to grow in, its surface is made level, and a thin bed of mould laid in just under the middle of each, and when the plants are ridged out in it. After this, if the bed has become perfectly sweet, and there be heat enough in it, and the weather prove fine, the plants will grow finely."

3201. Nicol builds his fruiting-bed about four feet and a half high at back, and three feet and a half in front, keeping it fully a foot longer than the frame all round. He turfs it, and lays on sand as in forming the seed-bed, if the dung has not been well fermented. "But otherwise, placing a thick round turf, a yard over, in the middle of each light, so that its centre may be exactly under the plants, will generally be found sufficiently safe." The frames are now put on; and the beds matted up at night to make the heat rise the sooner.

3202. Mills says, "Well preparing the dung, is of the greatest importance in forcing the cucumber, and if not done before it is made into a bed, it cannot be done after, as it requires turning and watering to make it dry; and by dung from the stable will require at least six weeks' preparation before it will be fit to receive the plants. A month before it is made into a bed, it should be laid into a heap, turned three times, and well shaken to pieces with a fork, and the outsides of the heap turned into the middle, if the space allows; but it may have to be moved in two parts, then, and if any part dry, it should be made wet, keeping it always between the two extremes of wet and dry. A dry spot of ground should be chosen to prepare the dung on, that the water may drain away from the bottom of the heap. The dung having been a month in heap, I make the bed as follows: I form a square, or oblong, bed, as large as the frame, level, and lay a thick layer of dry, sandy turf, or of any other material of little value will do; this is to drain the water from the bottom of the bed; for, after a month's preparation, with every care, it will frequently heat itself dry, and require water in large quantities, which, if not allowed to pass off freely, will cause an unwholesome steam to rise, in which the cucumber-plant will not grow freely; on this bottom of wood I make the bed, four feet high, with dung, gently beating it down with a fork: this is done about the 1st of November, and by the month of February the four feet of dung will not be more than two feet thick, which, with the foot of wood at the bottom, will make the bed three feet high; this I consider a good height, for if lower, it cannot be so well heated by linings, which is the only means of warming it in the months of February and March, as by that time the first heat of the bed will have quite declined. Having made the bed, I put on the frames and lights, which I shut close till the heat rises. I then give air night and day, sufficient to allow the steam to pass off, and once in two days I fork the surface over, about nine inches deep, to sweat it, and if, in the operation, I find any part dry, I carefully wet it. The bed being quite sweet, I prepare it for the mould, by making the middle about eight inches lower than the sides, as the sides are liable, from the weight of the frames, to settle faster than the middle, which often causes the hills of earth to crack, by which the roots of the plants are greatly injured." (Hort. Trans. vol. iii. p. 147.)

3203. Moulding. "As soon," Abercrombie observes, "as you deem the bed to have a lively, safe, well tempered heat, which may be in a week or ten days after building, proceed to mould it. Earth the middle of each light, laying the mould so as to form a little hill, from six to ten inches in height, according as seed is to be sown, or plants from the seed-bed inserted. Then earth over the intervals between the hills and the sides of the frame only, from two to four inches, as a temporary measure, until the heat is ascertained to be within safe limit. After the whole bed has been some time covered, examine the mould: if no traces of a burning effect appear, discoverable by the mould turning of a whitish color and caking, it will be fit to receive the plants. But if the earth appears burnt, such part should be replaced by fresh, and vacancies made to give vent to the steam, by drawing away part of the hills from the centre. When the bed is in fit order, level the mould to six inches deep, to receive seeds; but to receive plants in pots, the hills of earth should be kept ten inches deep or more. If there be any motive for haste while an excess of heat is to be suspected, the danger from burning may be obviated by leaving vacancies in the top mould; by placing patches of fresh cow-dung or decayed bark to receive the pots of seeds or plants; and by boring holes in the bed with a round pole sharpened at the end, which holes should be filled up with hay or dung when the heat is sufficiently reduced. Some persons place a layer of turf with the sward downwards between the dung and the mould: but this, if ever expedient, is only in late forcing; for in winter the full effect of a sweet well tempered heat is wanted, much of which, by being confined at top, may be forced out at the sides."

3204. M'Phail, in moulding common hot-beds, also raises hills in the centre of each light in the usual way. (Rem. p. 54.)

3205. Nicol gathers up from the surface of the beds a sufficient quantity of earth to raise hills whereon to plant; one exactly in the middle of each light, about a foot broad at top, and to within six inches of the glass. If the frames be of a proper depth, they should be twelve or fifteen inches high above the turf. (Kals. 363.)

3206. Mills puts under the centre of each light one solid foot of earth, the top of which is then within nine inches of the glass, and the top of the plants, when planted in it, will be within three inches of the glass.
3207. Planting out. Abercrombie, when the temperature is ascertained to be right, brings the plants in their pots; turns over the hills of mould, forming them again properly, and then proceeds to planting. "Turn those in pots clean out, one pot at a time, with the ball of earth whole about the roots; and thus insert one patch of three plants which have grown together, with the ball of earth entire, into the middle of each hill, earthing them neatly round the stems. Also any not in pots, having been pricked into the earth of the bed, if required for planting, may be taken up with a small ball of earth, and planted similarly. With water warmed to the air of the bed, give a very light watering about the roots, and shut down the glasses for the present, or till next morning. Shade the plants a little from the mid-day sun a few days, till they have taken root in the hills, and cover the glasses every evening with large mats, which should be taken off in the morning." 

3208. Nicol, before planting, if the beds have settled anywise unequally, rectifies and sets level the frames, by placing boards, slates, or bricks, under the low corners, so as to make them correct. He then makes up the outside of the bed with dung, a few inches higher than the bottoms of the frames; over which he lays dry straw, or fern fronds, and planks at top to walk on. He then takes the pots of plants, each of which is supposed to have got two or three rough leaves, and making a hole in each full large enough to receive the balls, turns them out of the pots as entire as possible, placing them let over the surface of the soil, or if the earth round the sides, and settling all with a little water. In the case of planting older plants than the above, at a farther advanced period of the season, or such as have quite filled their pots with roots, the balls may be reduced a little, and the fibres should be singled out, if anywise matted. But the above plants are supposed to have barely filled the pots with roots, and then the balls should be kept entire, that they may not receive a check in the transplanting.

3209. Temperature for fruiting plants. Abercrombie's minimum is fifty-five degrees, and maximum in the day-time sixty-five degrees, the same as for the seed-bed.

3210. M'Phail says, "It appears, that during the winter and spring months, the medium heat of the air in the frames should be seventy-five degrees, and the medium heat of the mould eighty degrees. But when the sun shines, the heat of the air in the frame is raised much higher than the bottoms of the frame; so that reckoning the heat, the medium for that of the air of the frames may be eighty degrees." (Gard. Recom. p. 59.)

3211. Nicol's medium heat for cucumbers is sixty degrees; in sunshine he admits as much air as will keep down the thermometer to sixty-five. (Kalend. p. 366.)

3212. Mills, in the fruiting-frames, wishes to have at all times from seventy to eighty degrees of heat, which I regularly keep up by applying linings of hot dung, prepared one month previously, in the same manner as that for the beds. For the first month I cover the glass with a single mat only; and as the nights become cold, I increase the covering, using hay, which I put on the glass, and cover that with a single mat. I regulate the heat at night by the warmth of the glass under the hay, for when the glass is warm, which should be in two hours after covering up, a little air is required. When the glass and hay cover are both required, which is easily done by putting the hay on the glass light, the internal heat of the bed will be about seventy-eight degrees, in which degree of heat, the cucumbers shown to the society have grown in length, in sixteen hours, one inch and a quarter. I give a little water round the insides of the frame as often as I find them dry, which causes a fine steam to rise, and I think it better than watering the mould. For if this latter practice is often repeated in winter, when the sun's power is insufficient to absorb the moisture, and the glasses can be but little open, to allow the damp to pass off, the earth, in a few weeks, will lose its vigor, and the roots of the plants will perish. Great care should also be taken, at this season, not to injure the roots by too much heat, which is not less detrimental than too much moisture; they can only be secured by keeping up a regular warmth, just sufficient to expel the damp which arises in the night from the fermenting dung."

3213. Linings. The requisite degree of heat Abercrombie is careful to support in the bed, when declining, "by timely linings of hot fresh dung, which may be applied to the sides, fifteen or eighteen inches in width, and as high as the dung of the bed. Generally line the back part first, and the other in a week, or from ten days to a fortnight after, as may seem necessary by the degree of heat in the bed. Sometimes, if the heat is fallen abruptly below the minimum degree, it may be proper to line both sides moderately, at once, to recover the temperature sooner and with better effect: but be particularly careful never to over-line, which would cause a too violently renewed heat and steam in the bed. The dung for linings must be fermented, as in first building a bed."

3214. Nicol, when the heat decreases, cuts away the old dung perpendicularly by the frame, and adds new linings (generally beginning with the back first), two feet broad, to the height of six inches above the bottom of the frame. As it will sink considerably in heating, he adds to it in a few days.

3215. Mills applies linings of hot dung prepared a month previously.

3216. Covering. This must be nightly performed till June; proportioning the warmth of the cover to the heat of the air in the bed, and that of the external air. Mats are laid next the glass; on these a layer of hay, and over this mats, made fast by boards, but not hanging over the linings, is the usual mode, early in the season. M'Phail says, "My method of covering up was as follows: in the first place, I laid clean single mats on the lights, in length and breadth, just or nearly to cover the sashes, taking care not to suffer any part of the mats to hang over the sashes or above the linings, for that would be the means of drawing the steam into the frames in the night-time. On these mats was spread equally a covering of soft hay, and on the hay was laid another covering of single mats, upon which were laid two, and sometimes three or four, rows of boards, to prevent the covering from being blown off by the winds. The mats laid on next to the glass are merely to keep the seeds and dust which may happen to be in the hay from getting into the frames among the plants. If the bed be high in covering up,
steps or short ladders must be used by those whose office it is to cover and uncover; and great care must be taken not to break or injure the glass.”

3217. Air. Abercrombie directs to “admit air every day, when the weather is moderate, without much wind; and always more freely in sunny days, than when cloudy and cold, or frosty. Open the lights behind, only a little at first, sooner or later in the day, according to the temperature of the season; increasing the opening, from about half an inch, to one, two, or three inches, or very little more; (decrease the opening occasionally, if the weather, in the early part of the season, changes very cold; ) and shut closer in the same gradual order towards afternoon; generally shutting close in the evening, unless, in the early state of the bed, a considerable heat and steam continue. In this case, you may occasionally leave open about half an inch, hanging the end of a mat before each opening.”

3218. M'Phail says, “A cucumber-plant delights to grow in a strong heat, and in sweet wholesome air; but if the air in which it grows be contaminated, unhealthy, or impure, the plant will not continue long in a healthy nourishing condition. Whatever is disagreeable to the smell becomes in time hurtful to the cucumber. I have known the air to be so impure, that I have been forced to know if the air in a cucumber-frame be of a healthy nature for the plants should smell to it.” He adds, in giving and taking away the air, do it gradually, that is, by little and little at a time, which, without doubt, is the best way; for sudden changes are always attended with unpleasant consequences. A due proportion and continual supply of fresh air is all times necessary, and more or less is required according to the heat of the linings, the temperature of the weather, and the thickness of the coverings put on at nights. (Gard. Rem. p. 82.)

3219. Nicol admits air regularly in as large portions as the state of the weather will allow; being careful to let it abound, and even in the night. (Nicol.)

3220. Mills says, “My usual times of giving fresh air to the frames, and permitting the soil to escape, in the winter months (that is, from the middle of November to the middle of February), is as follows: between eight and nine in the morning, I raise the lights, and let the confined air pass off; shutting them again and closing the same; at one hour later, the lights in the fall more, and between three, and four I close them entirely. About two hours after the covering of hay has been put on, I give a little air for the night. Should the weather be changeable, the lights must be raised or lowered more or less, as circumstances may require; but some air about the times of the day above mentioned is absolutely necessary to keep the plants in a free-growing state.”

3221. Water. Give necessary waterings, with water warmed to the air of the bed, mostly in the forenoon of a mild day, in early forcing; and in a morning or afternoon, in the advanced season of hot sunny weather. (Abercrombie.)

3222. M'Phail says, “The quantity of water requisite to be given to the plants depends upon the heat of the bed, the strength and age of the plants, and also on the temperature of the weather. When the weather is cold, wet, or gloomy, and the air moist, they require more water than when the weather is clear, and dry. If too much water be given, or if water be given too often, it will hinder the fruit from setting and smelling kindily; and if too little water be given, the plants will grow weak, and the fruit hollow. I seldom watered the plants with water warmer than 85 degrees, nor colder than 63; although, in general, I tried by the thermometer the warmth of the water I used, yet it is not necessary so to do. A good way to know if the water be of a proper temperature is to take a mouthful of it, and when it feels neither hot nor cold, then it is in a fit state for accelerating the growth of the plants, or for making them grow fast. I made it a constant rule never to water the plants but with clean sweet water; and if the water be clean and sweet, I am of opinion it makes little or no difference whether it be pump-water, spring-water, rain-water, or river-water. However, it is a good quality in water to bear sop, and make a lather therewith, which rain and river waters readily do; but the pump and spring waters are found too hard to do it; yet this may easily be remedied in them, by letting them stand in a vessel a few days in the open air and under a ray of light for the time of the day in which the watering of the plants ought to be performed, I think it is not material, nor did I ever make any rule with respect to the time, but give them water at any hour of the day when I saw they stood in need of it, and when it best suited my convenience. Those who have hot-houses may get the water to be warmed there; the water was better, when the houses may be cooler than the house, or from some other place where water is frequently heated. One gallon of hot water will properly warm several gallons of cold water. Late in spring and in the summer months the water may be warmed by exposing it to the rays of the sun.”

3223. Nicol says, “in the first days of summer or other very hot weather, 2 or 3 waterings once in two or three days after planting, and liberally from the rose of the watering-pot as the plants advance. The time chosen is the afternoon, about four or five o'clock, in order not to scorch the plants, which, he says, often happens when, after morning waterings, the sun's rays suddenly dart on the plants. (Kal. p. 396, 397.)

3224. Means, (1856,) uses water impregnated with sheep's dung, as does Knight. Means tried this water first “on some cucumber-plants in the plane-stove, which had been planted in January, but which, in consequence of dull weather, had become weak, and of a pale green color; he applied the liquid to the roots, and in a few days a great change took place in the appearance of the plants; the shoots acquired an unusual degree of strength, with short joints, and although the stove had scarcely any air given to it, yet the fruit swelled off rapidly, and attained a large size.” These plants continued in bearing till May, and were then cut back to within six inches of the root, when they started again, and bore the leaves and fruit with vigour, but leaves may require a continual supply of the liquid pigeon-dung manure to the roots.” (Hort. Trans. iv. 412.)

3225. Earthing. “Observe,” says Abercrombie, “in proper time, when the first heat of the bed is moderated, to begin adding more earth between the hills, as the extending roots require to be covered, or the runners to be supported with mould; raising it by degrees equal with the tops of the hills, all in level order, from eight to ten inches thick.” (Fr. Gard. p. 72.)

3226. Nicol, by the time the plants have sent out runners, and the roots spread quite over the hills, enlarges them; beginning by stirring up the earth in the other parts of the frame to its full depth with a hand fork, breaking up as far as possible any large stones or cultivation. To this, add fresh mould sifted or finely broken, and in a dry state, so as to raise the surface nearly to the level of the hills; laying it in a sloping manner from back to front. Previously, he rectifies the position and level of the frames, and raises it so that the glass may be eight or nine inches above the mould in the centre. (Kal. p. 586.)

3227. Trenching. To force the cucumber into early fruit, Abercrombie directs to “stop the runners as soon as the plants have made two rough leaves, as the bud that produces
the runner is disclosed at the base of the second rough leaf, it may be cut off or picked out, or, if the runner has already started, it may be pinched off close. This is called stopping at the first joint, and is necessary to promote a stronger stocky growth, and an emission of fruitful laterals; and from these, other prolific runners will be successively produced. The vines, without the process of stopping, would generally be both weaker, and so deficient in fertile runners, that they would sometimes extend two or three feet without showing fruit. When plants which have been once stopped, have extended the first runners to three joints without showing fruit, they are to be again stopped for the purpose of strengthening the plant, and disposing it for bearing. As fertile runners extend, train them out regularly along the surface, fastening them down neatly with pegs."

3229. *M. Pluvi* stops his plants when they have two joints; and "when the plants shoot forth again after the second stopping, they seldom miss to show fruit at every joint, and also a tendril; and between this tendril and the showing fruit may clearly be seen the rudiment of another shoot; and when the leading shoots are fruit, the fruit is generally more vigorous and bearing from the first joint, and if they will pinch off just before the showing fruit; so that in pinching off the tendril and the shoot, the showing fruit is not injured. Thus stopping the leading shoot stops the juices of the plant, and is the means of enabling the next shoot (the rudiment of which was apparent when the leading shoot was stopped) to push vigorously, and the fruit thereby also receives benefit. When the plants are come into bearing, if the vines are suffered to make two joints before they are stopped, at the first of these joints, as I before said, will be shown fruit, a tendril, and the rudiment of a shoot; but at the second joint there is seldom to be seen either showing fruit or the rudiment of a shoot, but only a tendril and the rudiments of male blossoms. It is therefore evident, and but reasonable, that the shoot should be stopped at the first of these joints; for were the shoot to be cut off past the first joint, and stopped before the second, perhaps no shoot would ever spring forth at the said second joint, but only a cluster of male blossoms or leaves, which would serve nothing but to crowd the place, but would never produce the juices of the plant, which ought to be thrown into the productive parts of it. If the plants are suffered to bear too many fruit, that will weaken them, and in such case some of the shoots will lose their leaders, that is, the rudiment of some of the shoots will not be formed, and the numbers of fruit deprived them of their proper share of the vegetative juices. The rudiments of some of the shoots may also be injured by accident, which sometimes prevent their pushing; but from whatever cause this happens, it matters not; for by the losing of its leader the shoot is rendered unfruitful, and therefore should be cut entirely off. In the course of the spring and summer months as soon as shoots but a foot forth, and thence from the old one; when two or three joints, or the weakest of them close to the old shoots, and those which remain with regard to stopping, serve nearly in the same manner as young plants. If the old shoot from which the new one bursts forth, lie close to the vine, it, sometimes sends forth roots from the same joint from which the young shoot proceeded, by which the young shoot is much invigorated, and the old plant, in some measure, renovated. When this young plant is fairly formed on the old shoot, it somewhat resembles a young plant formed and struck root on a strawberry runner; and if the shoot were to be cut off on each side of the newly formed plant, and no part of the younger from the frame be left, it could not grow. But it may show the same appearance, in winter, when the plants are young, and before they come into bearing, it sometimes happens that they send forth many shoots: in that case cut the weakest of them off, not suffering them to become crowded and thick of vines, for that would weaken and prevent the plants from bearing so early as they ought to do. Keep the leaves of the plants always regularly thin. The oldest and worst of them cut off first, and cut them off close to the shoot on which they grow. This is necessary and right; for if any part of the stem of the leaf were to be left, it would soon putrif and rot, and perhaps destroy by damp the main branch from which it proceeded."

3229. *Nicot* says, "Cucumber-plants will put out runners or vines, whether the heart-leaves be picked out or not, which is a matter of trivial concern, although much insisted on by some, as being necessary to their doing so at all. For my own part, I never could discover any difference, and I have repeatedly marked the same leaf of the same hothouse plant, neither in size nor form, nor esteemed of sufficient merit in any way. The runners grown to the length of four or five joints, and fruit appear on them, they may be stopped at one joint above the fruit; but otherwise they may be allowed to run to the length of seven or eight joints, and may then be stopped, which will generally cause them to push fertile shoots. These should be regularly spread out, and be trained at the distance of eight or ten inches part."

3230. Upright training. "Cucumber-plants being climbers by means of their tendrils, some branchy sticks being placed to any advancing runners, they will ascend and produce fruit, at a distance from the ground, of a clean growth free from spots, and well flavored."

3231. Setting the fruit. "The cucumber," Abercrombie observes, "bears male and female blossoms distinctly on the same plant. The latter only produce the fruit, which appears first in miniature, close under the base, even before the flower expands. There is never any in the males; but these are placed in the vicinity of the females, and are absolutely necessary, by the dispersion of their farina, to impregnate the female blossom; the fruit of which will not otherwise swell to its full size, and the seeds will be abortive. The early plants under glass, not having the full current of the natural air, nor the assistance of bees and other winged insects to convey the farina, the artificial aid of the cultivator is necessary to effect the impregnation. At the time of fructification, watch the plants daily; and as soon as a female flower and some male blossoms are fully expanded, proceed to set the fruit the same day, or next morning at farthest. Take off a male blossom; detaching it with part of the footstalk. Hold this between the finger and thumb; pull away the flower-leaf close to the stamens and anther or central part, which apply close to the stigma or bosom of the female flower, twirling it a little about, to discharge thereon some particles of the fertilising powder. Proceed thus to set every fruit, as the flowers of both sorts open, while a lively full expansion; and generally perform it in the early part of the day; using a fresh male, if possible, for each impregnation, as the males are usually more abundant than the female blossoms. In consequence, the young fruit will soon be observed to swell freely. Cucumbers attain the proper size for
gathering in about fifteen, eighteen, or twenty days from the time of setting; and often in succession, for two or three months or more, in the same bed, by good culture. The above artificial operation will be found necessary and effectual in forcing the cucumber, between the decline of autumn and May, while the plants are mostly shut under glass. In plants more freely exposed to the free air, in the increasing warmth of spring, and in having the full open air in summer, from June or July till September, the impregnation is effected mostly or wholly by nature. The male flowers, being by some ignorantly denominated false blossoms, are often plucked wholly off as useless, under a notion of strengthening the plant: but this should not be generally done. Where crowded too thick in clusters, some may be thinned out moderately; but their agency being absolutely necessary in fertilising the females, they should only be displaced as they begin to decay, except where they are superabundant."

3233. McPhail observes, "It is the female blossoms or flowers that bear the fruit; but if they were not to be impregnated by the male flowers, they would prove barren and unfruitful. The female blossoms are easily to be distinguished from the male ones, for the rudiment of the fruit is apparent at the bottom of the female flowers, and the flowers have no stamens, but have three small-pointed filaments without summits: whereas the male blossoms have not any rudiment of fruit about them, but in the centre of the flower are three short stamens, which are inserted in the impalement. When the female or fruit blossoms are in full blown, take a male blossom which is in full blow, and holding it in one hand, with the other split, and tear off the flower-leaves or petals, taking care not to hurt the stamina or male part. Then hold the male blossom thus prepared between the finger and thumb of the right hand, and with the left hand gently lay hold of the female blossom, and holding it between two fingers, put the prepared male blossom into the female blossom, and there the flower, pollen, or dust of the anther, clings or sticks to the stigma, and thus the impregnation of the fruit is effected, and the plants are thereby rendered fruitful, which, being in frames in a climate by art made for them, would otherwise in a great degree be rendered barren and unproductive; and which I have frequently known to have the case, even when at the commencement, much in my thinking state. Generally leave the prepared part of the male blossom sticking in the centre of the female one, and take a fresh male blossom to every female blossom. But if male blossoms run scarce, which seldom or never happens, make one male blossom do for two or three female ones."

3234. Nicol states, that cucumbers will grow and will arrive at full size without the female flowers being impregnated; the seeds, however, will prove abortive. The directions he gives for impregnating are in substance the same as those of McPhail. The fruit being set and swelling, some lay fragments of glass or slate beneath it, in order to keep it clean, and to admit as much air and light as possible to the under side, so as to cause its approach in greenness to the upper.

3235. To save seed. "Select some best summer fruit, from good productive plants; which permit to continue in full growth till they become yellow. Then cut them from the vine, and place them upright on end, in the full sun, for two or three weeks; when they may be cut open, and the seed being washed out from the pulp, spread it to dry and harden; then put it up in papers or bags for future sowing. It will remain good many years: and seed of three or four years' keeping is preferable for early frame crops."

3236. Cultivation of the cucumber in a flued pit. Nicol says, "Those who would have cucumbers on the table at Christmas, (a thing sometimes attempted,) will find it more practicable, and less troublesome, if the plants be grown in a flued pit, in the manner of late melons, than if they grow on a common hot-bed. In this case the cucumbers should take place of the melons planted in this compartment in July, and which will, by the middle or end of the month, have ripened off all their fruit of any consequence."

3237. Sow the seeds of some of the early sorts (those best for early bearing also best for late,) "in small pots, about the first of July, and place them in the pit along with the melons, or under a hand-glass on a slow dung-heat; where let the plants be nursed, and be prepared for planting about the second or third week in the month. Observe to sow old seeds, not those saved this season, which would run more to vines than to fruit. Let the pit be prepared for their reception, by trenching up the bank or trench, and by adding into it so far as is agreed upon, muck, dung, or horse manure; the proper direction for preparing the pit for the melons in July, and moulding it (however with proper cucumber earth) all over, to the depth of a foot or fourteen inches. The plants may be placed in planting out them out, that is, not to be planted in the distance of a yard from one another, and two rows lengthwise in the pit, as they will not grow very vigorously at this late season. They should be moderately supplied with water once in four or five days, and should always be watered over the foliage; the more especially when strong fire-heat becomes necessary, as cucumbers naturally like a moist rather than a dry heat. The temperature should be kept up to about 64 or 65 degrees in the night, by the aid of the fires, and by matting, or otherwise covering the pit. Air should be as freely admitted as the state of the weather will allow; and so as to keep the mercury down, in sunshine, to about 70 degrees. The plants will require little other pruning than to stop the vine, when they show fruit, at the first stage, or two above that; not pushing it up to manure sheets. Observe to pick off all dropped leaves as they appear; and otherwise carefully attend to them, as above directed, while they continue to flourish, or do any good worthy of such attendance."

3238. Cultivation of the cucumber in McPhail's brick-bed or frame. "When I used," observes McPhail, "to cultivate cucumbers on a dung-bed, the fruit were sometimes watery and ill-tasted; but after I began to cultivate them on a brick-bed, the fruit were constantly firm and well-flavored; which is certainly occasioned by the goodness and wholesomeness of the food with which the plants are fed or nourished." Besides this objection, McPhail mentions several others, the principal of which are —
The risk of burning the plants at first, as well as on the application of every fresh lining. In a few days after a cucumber-bed has been planted, the "heat of the dung begins to decline, and perhaps the weather changes fine, and gradually and permanently declines, and in that case a lining of fresh dung to enliven the heat of the bed is undoubtedly required. When this fresh lining is applied, it sets the bed into a fresh fermentation, and very frequently gives too much bottom heat, and it even often happens that the heat of the sea is kept up to a sufficient degree of heat, but it is absolutely necessary that something pernicious or unhandsome be conveyed into, or caused to arise in the frames among the plants by means of that heat. If the steam of the linings get in, it will hurt the plants; and if there be any thing which smells disagreeably in the mould, or underneath the mould, in the heat of the linings will cause unhealthy and malodorous vapours from it, which in time will prove injurious to the plants. So that, although there may be a degree of heat in the frames strong enough for the growth of the plants, yet, through means of that heat, something may arise in the frames which will become progressively, if not instantly, destructive to the plants, especially when they are young and tender. Care, therefore, must be taken that nothing be introduced into the frames among the plants but what is of a sweet wholesome nature."

The difficulty of keeping up the proper heat in winter:

The great attention and expense attending the formation and general management of dung-beds in winter.

3239. The chief advantages of McPhail's frame are stated to be:

That the coldest place in the bed is exactly in the centre of each pit, from which centre the heat inculates on each side to the linings where the heat begins. The plants being planted, he says, in this centre, the heat never begets, in the bed, the heat that can be obtained individually, being in every respect suitable for their increase and expansion. The heat in the centre of each pit, just where the plants are first planted, seldom rises higher than to about eighty or eighty-five degrees; but it rises higher in any part of the pit than is ninety or ninety-seven degrees; and I don't believe it ever can be raised higher than that, without scorching the plants by top heat or heated air; whereas, in a bed made of dung, the heat in the centre of the bed, under the mould in which the plants are planted, frequently rises to above 120 degrees, when, at the same time, the air in the frames can scarcely be kept before the frame of heat by the frame. The scorching heat of a hot-bed of horse-dung, when too hot for plants, is equal to 130 degrees and more, and hereabout is probably the heat of blood in fevers.

The dung requires no more working than what is necessary to bring it to and keep it in a proper degree of heat, and to let some of its more rained qualities pass off by evaporation; and as soon as the heat rises in the linings, it circulates in the flues, and warms every part of the bed; whereas the dung for making a common cucumber-bed must be turned and worked, and lie, till, by fermentation, its rank qualities be evaporated, and its violent heat be somewhat diminished. This, as already noticed, is a very great advantage.

The linings retain the heat longer than the linings of a dung-bed do, and that because the flues are continued in a dung-bed to a little or no vacancy for the retention of the steam, the steam of the linings of it is perhaps more immediately evaporated, and consequently the heat of the linings is sooner exhausted than the heat of the linings of the brick-bed.

In the course of the winter a dung-bed sinks so low, that it becomes difficult sometimes to get a proper heat raised in the linings; but my brick-bed being always of the same height, such difficulty can never happen.

A brick-bed may be built and set to work immediately; the heat of the linings will dry the limed of the joints of the bricks. The evaporation in the frames, from the moist limed of the joints of the brick-work has no bad effect on the plants; but when a bed is set to work before it be dry and steady, great care must be taken not to injure the brick-work in filling up the pits.

All the materials of the brick-bed are clean and sweet; and the flues being made perfectly close, no noxious vapours can get into the bed. This is good in the case of the food of the plants. But the dung of the linings be sweet or otherwise, or whether the linings be made of dung, or of any thing else, provided there be a sufficient heat kept in them, and no pernicious steam be drawn in among the plants by the current of air.

3240. The plan of McPhail's frame has already been given and described. (1551. and fig. 233.) It is almost needless to repeat that a sheltered dry situation for placing it is of the first consequence. The bed being built, "when the frame is about to be set upon it, a layer of mortar is spread all round upon the upper course of brick-work on which the bottoms of the frames are to rest. Thus the frames are set in mortar on the bricks; and the flues are, with a bricklayer's brush, well washed, and rubbed with a thick grout made of lime and water, which stops every crack or hole, and prevents the steam of the linings from getting into the frames. This washing of the flues I had done once a-year, for no crack or hole must ever be suffered to remain unstoppered in the flues. I found little or no trouble in keeping the flues perfectly close, nor is it indeed likely that they should become troublesome if the bed stands on a sound foundation, for the heat of the dung has not that powerful effect on the flues, as fire-heat has on the flues of a hot-house; because the heat of dung is more steady, and not so violent as the heat of fire; and besides, the flues of the cucumber-bed are almost always in a moist state, which is a preventive in them against cracking or rending. When the bed is first built, the pits are about three feet in depth below the surface of the flues. These pits I had filled up about a foot high, some of them with rough chalk, some of them with small stones, and some of them brick-bats: this is to let the wet drain off freely from the mould of the beds. After this filling up with chalk, stones, and broken bricks, there is a vacancy in the pits about two feet deep below the surface of the flues; this vacancy I had filled to a level with the surface of the flues with vegetable or leaf mould; and in putting it in, it was gently pressed, to prevent it from sinking too much afterwards."
which is just in the centre of the mould in each pit, make hills of mould in the same form as is commonly done on a dung-heap. When these hills are laid in, and are to be raised at first nearly close, of which a few inches of the glass. Raising the mould at first pretty high the glass is necessary, on account of the sinking of it; for as the frames are set on bricks, they cannot sink, but mould newly put in is sure, therefore, to be raised, and such like matters must be left to the discretion of those who are entrusted with the direction and management of the frames. When the bed is thus finished, and ready for the reception of the plants, if the flues be strewed over with mould, so that their surface be just covered, to a stranger it altogether a deception, for in every respect it has the appearance of a dung-heap.

242. The sashes of the frames "which I used were glazed in lead; but if any person who rears early cucumbers with those lights which are not glazed in lead, but are slate-glazed, the vacancies between the glass had been indifferent; but I afterwards had much for the same object put into them, in the hope of their being useful in winter. The frames under my management were constantly kept in good repair, and painted over once every year. This method, I am clearly of opinion, is more profitable than if the frames were neglected for two or three years, and then have a thorough repair with two coats of paint. With a slate-glass shut and swept, however, for some time, at least for two or three weeks, or until the disagreeable smell of the paint be somewhat lessened. Although the frames I used were of a very good size, yet if they were a little smaller or larger, they would answer the purpose very well. Therefore those who intend to build a forcing-house may have no objection to the plan, merely for the purpose of the plants, they may get the bed built to fit the frames they are already in possession of."

243. Linings of dung. "The linings are to be applied to the bed a few days before the plants are ready for finally planting out, in order that the mould and every thing in the frames may be properly warmed for their reception. The dung of which the bed is to be cleared together, to be brought into a heap, to bring it to a heat before it be laid round the bed, or it may be laid round the bed as it is brought from the dung-yard; but whichever of these methods be used, when the linings are making up, the dung should be well shaken, and laid up lightly, so that the heat of it may come up freely. As the heat in the bed, and in the frames in the lining of the plants, the rank steam of new dung-linings is evaporated, unless the dung came immediately from the stables, which seldom is the case. The linings are to be made nearly three feet broad in their foundation, and tipped over to about thirty inches at the top, by which they will retain a great deal of heat long after the bed is closed. All these operations, and the work of the beds should all be paid proper attention to. In the winter and spring months the linings should be trodden upon as little as possible, for treading on them would be the means of stagnating their heat. But should it at any time, in managing the plants, be found necessary to stand or kneel upon them, boards should be laid on their tops for that purpose, which will prevent the weight of a person from taking that effect on them which it otherwise would do."

244. Refreshing the linings. "As the linings sink they are to be raised with fresh dung; but they should seldom be raised higher than about the level of the mould in the bed, in which the plants are to be set; for, when there is a great heat in them, if they are kept higher than the level of the mould, the heat dries the air in the frames too much. Nor should they be suffered to sink much below the level of the mould in the frames; for that, on the contrary, would cause too much moisture in the frames, and especially in the winter and spring months. When the heat begins to cause the fresh, unexhausted dung on the top or upper part of them to be laid aside, and the exhausted dung underneath to be taken away, and that which was laid aside put in the foundation, and fresh dung laid above it in lieu of that which was taken away."

245. Renewing the linings. "Both the side linings may be raised at one time, but both of them should never be renewed together; for if both were to be renewed at the same time, it would be for a time cool the frames too much, and when the heat of the bed, and the rise of the plants, would be contrary to the flues. I seldom or never renewed the end linings, because I found the heat of the side ones fully sufficient; for as there are flues or vacuities in every part of the bed, the steam being fluid, circulates in, and warms every part thereof. And for the very same reason there is no occasion for having a strong heat in both the side linings, as one and the other are able to counteract one another in very cold weather. In making up and pulling down the linings, care should be taken not to injure the brick-work."

246. The covering the lights in the winter and spring is absolutely necessary; "for, notwithstanding the heat which it would be impossible to keep up a proper degree of heat in the frames for the plants without coverings. Therefore the covering up in the evenings, and uncovering in the mornings, must be particularly attended to, and more or less put on according to the heat of the linings and the temperature of the weather."

247. The bed is set to work. heat and sweet moisture are the two principal agents required for promoting the growth and vigor of the plants; "therefore, if there be a heat kept in the linings strong enough to keep the heat in the centre of the pits of mould fluctuating between 80 and 90 degrees, cold water may be poured on the flues once or twice a-week. There is no danger of creating damps or impure air in the frames by watering the flues; for the water is no sooner poured on them, than it runs down their sides, and passes clear off through the drains of the bed; consequently water being poured upon the flues, gives only a momentary check to the heat of the frames; for the flues being supplied with a constant supply of hot steam, when the water is finished, the heat quickly resumes its former vivacity, and raises a warm vapor in the frames, well adapted for promoting vegetation, and for increasing the growth, and invigoration the plant in all its parts. The mould round about the sides of the pits close against the inner sides of the flues, should be kept nearly on a level with the top of the flues; and at the first and greatest heat from the linings, it should continually be kept in a moist state; for if the mould against the flues be suffered to become dry and husky, air will be generated in the frames disagreeable to the plants."

248. "The structure of Mr. Philpott's bed. Mr. Philpott has, in his Gardener's Remembrancer, as well as in his Treatise on the Cucumber, given the temperature of one of his beds for every day in the year, of which the annexed table shows the extremes for every month, of the water, the cucumber-plant, the seeds of which were sown on the 21st day of October, and were maintained in a healthy fruit-bearing state, in the brick-frame, from the month of January to the beginning of December. The melon-plants that were put in about the end of the month of February, were taken up at the end of the month, and are still to be seen in the town, and manage the plants well in other respects, the way by which they has been clearly pointed out, they will not fail of having success. Mr. Philpott add, that notwithstanding the objections of some who have not been successful in making trial of his bed, "it is now generally approved of, and in practice by numbers of the best gentlemen's gardeners in the kingdom; and by various market-gardeners in the neighborhood of London."
In all other respects, the culture of the cucumber or melon, on M'Phail's brick-bed, corresponds with the culture of these fruits on common dung-beds.

3249. The cultivation of the cucumber in West's frame (fig. 230.), differs from the common mode; but it being attended with less risk, in our opinion, this frame or pit is superior to M'Phail's, as requiring much less dung, presenting a much more neat and orderly appearance, and giving a greater command of temperature.

3250. Cultivation of the cucumber in a common pit without fluxes. Some form a narrow dung-bed along the middle of such a pit, leaving room for adding a lining on each side when the heat declines. This method succeeds very well late in the season; but at an early period the sinking of the bed from the glass leaves the plants at a great distance from the light.

3251. Cultivation of the cucumber in stoves. "Cucumber-plants," M'Phail observes, "will grow in a hot-house where the pine-apple is cultivated; but they will not be very long-lived there, for that is not a healthy climate for them." In August, sow the seeds in boxes filled with vegetable or other light earth, and place them on shelves in the back side of the hot-house, where the sun may not be interrupted from shining on them in the short days. They may, perhaps, produce a few fruit in the month of December or January. (Gard. Rem. p. 301.)

3252. Aborchemole says, "Some gardeners, ambitious of early fruit, try a sowing in the stove under the disadvantages of December. For fruiting this plant in the house, narrow boxes, three feet long, and full twenty inches deep, may be found more commodious than pots. The boxes may stand upon the cribbings of the frame or be suspended near the back wall eighteen inches from the upper tier of lights, so as not to shade the regular house-plants: this is the best situation for a very early crop. The plants may be originated in small pots, plunged into the bark-bed, in order to be transplanted with a ball of earth into the boxes. Those who aim to have fruit at Christmas, introduce seedlings about the middle of August. On the cessation from the course of the hot-bed, is that the plants must be trained in the house upright; for which purpose form a light temporary trellis of laths. Give water every other day at least." (Pract. Gard. p. 618.)

3253. M'Phail's method of raising cucumber-plants in August, with a view to their being fruiting in the stove throughout the winter, has been already given. (374.) We now subjoin the remainder of that excellent paper.

3254. The plants being raised on a well-prepared one-light hot-bed; when the cotyledons or seed-leaves became nearly of full growth, the plants were potted out two into each pot, known to gardeners about London by the name of upright thirldges. When these pots became filled with roots, the plants were again shifted into larger ones, called sixtens, and removed from the seed-bed into a three-light frame, with a sufficient bottom-heat to allow a considerable portion of air being given day and night, both at the front and back of the frame. About the middle of September, the plants having again filled their pots with roots, and become stocky, were taken from the frame to the stove, and after a few days received the last shifting into larger pots of the following dimensions: — at the top fourteen inches over; the bottom ten inches across, and twelve inches deep, all inside measure; each pot at equal distances apart, having three side drain-holes near the bottom, and a larger one in the centre of the bottom, and containing about three pecks of solid earth.

3255. The plants were transplanted into a three-light frame. On the front edge of the back flue of this stove, a fasciaboard, six inches deep, was affixed, the whole length of the building, forming all along a trough or enclosure for a reserve of a portion of compost after the exhaustion of the mould in the pots had taken place. The pots were now placed in regular order upon the mould-trough over the flue, at three feet apart, and remained in this station for good, for succession. A setting of the second sowing was placed upon the end flues of the frame; underneath each pot was set an upright circular garden-pot, six inches deep, and fourteen inches diameter, which being filled with earth, the pots were plunged therein about two inches deep, and the drain-holes being sufficiently covered with mould, served as outlets to the roots.

3256. Temperature. The fire-heat of the stove was kept day and night at sixty to sixty-five degrees Fahrenheit's thermometer, varying the degree with the influence of the sun. The frame was pro- duced an additional glow of climate. The plants being now established and vigorous, required stopping for laterals and fruit; and these second and third lateral shoots in their turn were stopped also, and the branches continued to form. The succession of stages continued.

3257. Waterings were necessary only when the surface of the earth was evidently dry, and light sprinklings of soft water, tempered in the stove, were occasionally given over the leaves of the plants and path with good effect.

3258. Steam from a well regulated flue was considered always favorable to the cultivation, but applied sparingly on account of its scalding effect upon the leaves when the vapor proved over-heated.

3259. Diseases and Insects. For the mildew, flower of brighton, colored leaf-green by a little hoar, has been applyed with the best success in all stages of the disease; and copious fumigations of tobacco were used for the destruction of the several species of the aphid tribe.

3260. Result. Under this simple practice, winter cucumbers have been produced abundantly in the months of October, November, December, and part of January, in all the royal gardens of His Majesty during a series of years.

3261. Cultivation of the cucumber in Weeks's patent frame. (1553.) We know only of two instances in which this ingenious invention has been tried, both of which are mentioned at the end of Weeks's Foster's Assistant. The chief objection to the plan is, that the bed or stratum of earth in which the plants are grown being but of moderate depth, and surrounded by air above and below, is extremely difficult to retain an equable moisture.

3262. Growing the cucumber under glass-gases. The following method is given by M'Phail as that generally practised: "The seeds are sown some time about the middle of April in a cucumber or melon bed, and when they come up, they are potted out into small pots, two or three plants in each pot, and are kept properly watered, and stopped at the first or second joint. About the middle of May, a warm situation where the mould is very rich is pitched on, and a trench is dug out about two feet deep, three feet broad, and the length is proportioned according to the number of lights it is intended for. This trench is filled with good warm dung, and when the dung is come to its full
heat, it is covered over with eight, ten, or twelve inches deep of rich mould. The glasses are then set upon it about three feet distant from each other, and when the mould gets warm under them, the plants are turned out of the pots with their balls whole, and planged in the mould under the glasses, and a little water given them to settle the mould about their roots, the glasses set over them, and after they have made roots, and begin to grow, in fine days they are raised a little on one side to let the plants have the free air; and as the weather gets warmer and warmer, air is given more plentifully, to harden the plants, so that they may be able to bear the open air, and run from under the glasses. When the plants begin to fill the glasses, they are trained out horizontally, and the glasses are set upon bricks or such like, to bear them from the plants. After this the plants require nothing more but to be supplied with water when the summer showers are not sufficient, and to stop them when they run too thin of branches, and thin them of leaves or branches when they are likely to become overcrowded. In warm summers and in warm situations, by this mode of management, the plants will bear plentifully for about two months, provided they be not attacked by insects or weakened by diseases."

3263. Abercombie describes a practice somewhat different, but with his usual attention to detail and order. He says—To have a general summer crop, to fruit in hot-bed ridges under hand-glasses, sow some seed of the long prickly kind in a hot-bed, under a frame or hand-glass, or in any cucumber hot-bed in cultivation, about the middle of March, or thence till the middle of April. When the plants have been up three, four, or five days, prick some in the same or another hot-bed. Half a portion may be put in small pots, three plants in each, and plunged in the bed. Give water, and shade from the sun, till they take root; and manage as for the frame-crop. In three or four weeks, when advanced in the first rough leaves, about two inches broad, and set at the first joint, as directed in the paper, the transplanted into hot-bed ridges, under hand-glasses, to remain for fruiting. The period for this may fluctuate from the middle of April to the beginning of May.

3264. Having a sufficient quantity of prepared dung, make a hot-bed on the level ground, three feet and a half or four feet wide, and two and half high, the length as required, according to the number of hand-glasses intended. Erect it at top, six or eight inches thick, and place the hand-glasses along the middle, at three feet and a half distance. Sometimes the bed is made in a moderate trench, twelve or fifteen inches deep, in some good soil in the kitchen-garden, in order to have the excavated earth of the trench ready at hand for moulding the bed. When the earth under the glasses is warm, proceed to put in the plants, removing them from the nursery-bed, with as much earth as will adhere about the roots. If you have any plants in small pots, turn them out with the ball entire, and plant three plants under each glass. If you have larger glasses, put the glasses, and shade the plants from the sun, till they have taken root; after which, let them enjoy the sun and light fully, only covering the glasses and bed every night with mats till June, or commencement of warm weather. Admit air every mild day, by propelling up the southward side of the glasses one or two inches; moderate waterings will be necessary twice a week or oftener.

3265. As the plants push runners of considerable length, train them regularly. When extended to the limits of the glasses, and when the weather is settled warm, about the beginning or middle of June, they should be raised upon three prepared ridges high, three inches high, and trained out in rows of the glasses, but cover them in cold nights with mats, for the first week or two. Continue the glasses, and circumspectly water in dry weather, as may be necessary; the plants will produce fruit in June, July, August, &c. in plentiful succession.

3266. In default of plants raised in a previous nursery-bed for transplanting, sow seed under the hand-glasses in April or in May, inserting several seeds in the central part under each glass. When the plants have been up a few days or a week, thin them to three or four of the strongest in each patch, managing them afterwards as the others. They will come into bearing towards the end of June or July, and thence till September.

3267. Should there be a scarcity of dung to make a regular bed, in the last week of April, or in May, you may dig circular holes two feet wide, a spade deep, and four or five feet asunder; fill them with hot-dung moderately heaped over six inches, and place or rub over them plants or seed; and place on the glasses: the plants will produce fruit in June or July till September.

3268. In default of hand-glasses: make a hot-bed, or holes of dung, as above, in May: plant in plants or seed, and defend with oiled-paper frames to remain constantly, day and night, till settled warm weather in June or July. Give the additional protection of mats over the paper frame in cold nights and bad weather.

3269. In the culture of all the crops, give proper supplies of water in dry warm weather, two or three times a week, or every day in the hottest season of June, July, and August. In the hot-bed ridges made above ground in April or May, if in three or four weeks or more after making the heat be much declined, and the nights, or general season, remain cold, let a moderate lining of hot-dung be applied to the sides; which will both throw in a reviving heat, and widen the bed for the roots and runners of the plants to extend. (Abercombie."

3270. Insects and diseases. The thrips sometimes attacks early cucumbers, and is to be destroyed by fumigation. The red spider rarely makes its appearance; when it does, water must have been improperly withheld. Some soils produce canker in the shoots, especially where they branch from the main stem. When this is the case, the only resource is to renew the soil and the plants.

**SECT. VII. Of the Culture of the Melon.**

3271. The melon requires the aid of artificial heat the greater part of the year, and even in the warmest months it cannot be brought to perfection without the protection of glass. Its culture is an object of emulation among gardeners; and the fruit of the best sorts have a peculiarly rich flavor, thought by some to bear some resemblance to that of the pine. Ripe fruit, Abercombie observes, "may be had by forcing at any season; but the main crops raised for the general demand, are seldom cut, at the earliest, before May, and the last succession mostly ceases to yield fruit after October." To ripen the
best, largest, fine kinds, M'Phail observes, "as great an atmospheric heat, and a hotter heat to its roots also, is required as is sufficient to ripen the pine-apple in this country; but as the melon is produced from an annual plant, the seeds of which must be sown every year, it requires a different mode of culture. Different methods of treatment and various kinds of earths and of manures have been recommended, and used successfully in rearing of melons. The great thing after planting is to give them plenty of atmospheric heat, and a sufficiency of external air and water. Those methods which are most simple and the least expensive, and best calculated to assist in making a suitable climate for the melon-plant to grow in and ripen its fruit well, should be preferred."

3272. Soil. Abercrombie says, "The melon will succeed in any unexhausted loam, rich in vegetable rudiments, with a mixture of sand, but not too light. The following is a good compost: two thirds of top-spit earth from a sheep common, adding sharp sand, if the earth contains little or none, till half is sand; one sixth of vegetable mould; and one sixth of well consumed horse-dung. Or, if the earth is not obtained from a pasture, rotted sheep-dung may be substituted for the last. The ingredients should have been incorporated and pulvérised by long previous exposure and turning over. The compost should be dried under shelter before it is used, and warmed in the frame for potting."

3273. M'Phail says, "Melons will grow and produce fruit of a good flavor, if they be planted in any kind of earth not of too light a texture, whether it be taken from a compartment of the kitchen-garden or from a corn-field mixed well with good rotten dung; but earth of a loamy nature is the best, because it retains moisture longer than light earth. Earth dug from the surface of a common, where sheep graze and cattle pasture, is excellent for long been parished earth. It should be broken well, and aired a few months before it be used; and if it be exposed to a winter's frost, it will do it good. This sort of earth, if it be taken from the surface of the common, will require no manure the first year of using. I would here mention, that unless the earth which I used for the melon-plants was very strong, I made it a practice, when the melon-beds were wholly earthed up, to tread the surface all over, which makes the earth retain its moisture longer than if it were left loose."

3274. Nicol says, "Soil for melons may be thus composed: one half strong brown loam from a pasture; a quarter light sandy earth; an eighth part vegetable mould of decayed tree-leaves; and an eighth part rotten stable-yard dung. The mould for melons should be well incorporated; should be exposed to the frost, and be turned over to meliorate."

3275. Sorts. The following list is given by Abercrombie:

<table>
<thead>
<tr>
<th>Netted cantaloupe, large round</th>
<th>Scarlet cantaloupe</th>
</tr>
</thead>
<tbody>
<tr>
<td>Early small black rock cantaloupe</td>
<td>Silver cantaloupe</td>
</tr>
<tr>
<td>Carbobned rock cantaloupe, cheese-cored</td>
<td>Small romana, oval</td>
</tr>
<tr>
<td>Green cantaloupe (oblung rock)</td>
<td>Large rinded romana, oval</td>
</tr>
<tr>
<td>Orange cantaloupe</td>
<td>Polignac</td>
</tr>
<tr>
<td>Early golden cantaloupe</td>
<td>Musk, or oblong ribbed, netted-rinded</td>
</tr>
<tr>
<td>Oblong, smooth-rindd</td>
<td>Round white-rinded</td>
</tr>
<tr>
<td>Round, smooth, green-rinded</td>
<td>Round-white rinded</td>
</tr>
<tr>
<td>Green-fleshed</td>
<td>Water-melon, a very large roundish green fruit.</td>
</tr>
</tbody>
</table>

3276. Nicol enumerates the following, in the order in which they ripen:

<table>
<thead>
<tr>
<th>The early golden cantaloupe</th>
<th>The silver cantaloupe</th>
</tr>
</thead>
<tbody>
<tr>
<td>The orange cantaloupe</td>
<td>The black rock cantaloupe</td>
</tr>
<tr>
<td>The netted cantaloupe</td>
<td>The carbobned rock</td>
</tr>
<tr>
<td>Lee's rock cantaloupe</td>
<td>Lee's romana</td>
</tr>
<tr>
<td>Large netted romana</td>
<td>Futt's romana</td>
</tr>
</tbody>
</table>

3277. Estimate of sorts. "The cantaloupes are in high estimation for their general superior flavor, although not uniformly such great bearers as some others in the list; they are besides admired for their handsome and curious shapes, some of them growing very large. The netted cantaloupe is a good bearer; the fruit above the middle size, round, heavy, full of juice, and high flavored. The early small black rock cantaloupe is a good bearer: but there is a large black rock which holds an inferior rank, both for bearing and the flavor of the fruit. Of the carbobned rock there are two sorts: the smaller is by far the best. The green cantaloupe has a dark green rind, with a pale pulp, grows rather larger than the early black rock, and vies with it in flavor. The orange cantaloupe is an excellent early variety, a great bearer; the fruit under the middle size, but juicy, and of the most generous flavor. The early golden, and the prolific, set speedily, and soon ripen; the fruit middle-sized, the flavor not so elevated as might be expected from a cantaloupe. The silver cantaloupe bears freely; the fruit middle-sized, and for flavor ranking with the finest. The small romana is one of the most plentiful bearers, either for an early or main crop; the fruit not abundantly juicy, but good-flavored. The larger netted romana bears more freely than large sorts in general; the fruit is substantial and heavy, a single melon sometimes weighing ten pounds, not so juicy as the best cantaloupes, but the flavor high and grateful. The polignac is also a rich-flavored fruit. The old oblong-ribbed is generally a good bearer, and the fruit agreeably flavored. The other kinds also will ripen here in good perfection, except the water-melon, which does not always ripen freely with a good full flavor. The principal culture, however, the cantaloupes, romanas, and polignac, are indisputably preferable: any of the others may be adopted in secondary crops, or for variety."

3278. M'Phail says, "Several sorts of melons are not worth propagating, that is, in the estimation of some persons; but there are some kinds of them, such as the early cantaloupes and the rock cantaloupes, which, when well ripened, are delicious in flavor, and very wholesome in quality. Of the varieties, there are those called the rock cantaloupe, the early small black, large black, the orange, the golden, the silver, the green, the carbobned, the netted, the Roman, the musk, and the scarlet cantaloupes, and likewise the oblong-ribbed, the smooth-rind, the round white, the green-fleshed, the water-melon, &c."
3279. Time of beginning to force. From the time of sowing, ripe fruit may be cut in about fifteen weeks, as an average period: when many short and wintry days fall in the course, it may last eighteen weeks; but when the forcing is not commenced till the days are nearly twelve hours long, and continually lengthening, ripe fruit is sometimes cut in ten weeks. The period also depends upon the sort. Little time is gained by beginning excessively early. The early and main crops are commonly originated from the middle of January to the first week of February; the latter or succession crops, at the beginning of March; and late crops intended to fruit at the end of summer, in the middle of April.

3280. M’Phail and Nicol sow in January. The latter says, “I formerly cut melons, for three years successively, on the 15th, 12th, and 10th of May, and never sowed before the last week of January, or first of February. In 1788, when at Rainham Hall, in Norfolk, I sowed melons on the 12th March, and cut ripe fruit on the 5th May. The kind was the early golden melon. This shows how little is to be gained, or rather, how much may be lost, by early forcing.”

3281. Forming the seed-bed. The plants may be originated in a cucumber-bed, and this is the general practice; but Abercrombie prefers a separate bed, built a slight degree higher than that for the cucumber, at the same season, and adapted to a one or two light frame, according to the quantity to be raised. Nicol raises the melon almost exactly in the same way as the cucumber, and there is very little difference in his subsequent culture of these plants.

3282. Choice of seed. “Seed under the age of two years is apt to run too much to vine, and show only male flowers; but new seed may be mellowed by being carried in the pocket a fortnight or more, till the heat of the body has dried and hardened it. Seed, twenty years old, has been known to grow and make fruitful plants; but seed, which has been kept three or four years, is quite old enough, and less likely to fail than older.”

3283. M’Phail says, “It is best not to sow melon-seed till it be two or three years old. It cannot be too old if it be sound and grow well. Young seed is apt to run too much to vine, and to show more male than female blossoms.”

3284. Nicol says, “I have sown melon-seeds twenty years old, from which I have raised very healthy and fruitful plants.” (Kal. p. 396.)

3285. Miller and Nicol say, young melon-seeds may be worn in the pocket, near the body, for several months previous to sowing, which has the effect of fully maturing them. “If seeds of the last season,” Nicol observes, “be sown without taking this precaution, or something similar, the plants will not be fruitful; but will run much to vines, and show chiefly male blossoms.”

3286. Sowing. Abercrombie says, “Having moulded the bed, and proved the heat, sow in pans three inches, or pots four inches, deep, rather than in the earth of the bed. Sow a second portion in five or seven days, to provide against failure. Do not at once plunge the pots to the rims.” (Pr. G. p. 108.)

3287. Treatment till removed to the fruiting-pit. “As soon as the plants appear, give air cautiously; guarding the aperture with matting at night, and on frosty or gloomy days. At favorable opportunities, wipe the condensed steam from the glasses. When the seed-leaves are about half an inch broad, prick the plants into small pots five inches in diameter, three in each pot, giving a little aired water just to the roots; then plunge the pots into the earth of the hot-bed partially, or to the rims, according to the heat. Admit fresh air, every day in moderate weather, at the upper end of the lights, raised an inch or two, according to the temperature of the external air; more freely when sunny than cloudy; shutting closer, or quite close, as the afternoon advances towards evening, or sooner, if the weather changes cuttingly cold; and cover the glasses every night with mats, and uncover in the morning, as soon as the sun is high enough to reach the frames. Give occasionally a very light watering, when the earth appears dry. As the plants advance into the first rough leaves, the first runner-bud in the centre should be stopped, by cutting or pinching the top off, close to the first or second joint; an operation which strengthens the plants, and promotes the lateral issue of fruitful runners. Be careful to support a regular tenor of heat in the bed, by laying, first, an outward casing of straw-litter round the sides, to defend it from the weather; afterwards, if the heat declines, remove the above casing; and apply a moderate lining of hot dung to one or more of the sides. In matting at night, be careful not to drive the rank stem of the linings into the beds, by letting the ends of the mats hang down.”

3288. Fruiting-bed. Form it as directed for the cucumber-bed, but six inches deeper; M’Phail says, “four feet high, and after it has stood about a week, tread it down and make it level, and set the frames upon it.”

3289. Moulding the bed. Abercrombie directs to “mould it by degrees to eight, ten, or twelve inches’ depth; first laying the compost in little hills of that thickness, one under each light, with the intervals earthed only two or three inches, for the present, till the general heat is moderated.” M’Phail lays in under each light a small hill of earth about one foot high.

3290. Planting. When the earth of the hills is warmed by the heat of the bed, and the plants have leaves two or three inches broad, or have begun to push lateral runners,
turn them out of the pots, "with the ball of earth entire; set a ball containing one plant, in the middle of each hill, inserted clear over the ball; or set at most two plants under the centre of a large light. After planting, give a gentle watering over the hills and round the roots, avoiding to wet the shanks of the plants: shut down the glasses close, till the heat and steam arise; then give air moderately. Extend a slight shade over the glasses in the middle part of warm summer days, if the plants shrink or flag their leaves, before fully rooted in the hills; which they will be in two, three, or four days after planting."

3291. Temperature. The melon requires a minimum heat of about 65° from the time of germination till that of fructification, and a heat of about 75° to fruit in. (Abercrombie.)

3292. M'Phail, as appears from the tables in his Gardener's Remembrancer, kept his melon and cucumber frames at the same temperature; stating, that if any person keep melons or cucumber-plants in the same degrees of heat, they will not fail of success. (3248.)

3293. Nicol's medium heat for melons is 70°.

3294. The bacteria (G. Mel. Th.) from laying the frames. The lower temperature must be kept up by repeated linings, at least till the middle of July. After that, sun-heat may suffice to ripen the crop. Till this season, the greatest care must be taken not to burn or over-heat the plants. M'Phail says, "Examine daily with your hand the heat of the bed, pushing your fingers into the dung immediately under the hills of earth in which the plants grow; and if you find the heat likely to be too powerful, pour cold water all round the bottom of the hills of earth, to lower the heat of the bed. Remember this must be daily attended to till the heat of the bed be so declined in the middle, that the roots of the plants bo in no danger of being hurt by the heat of the dung under them. In case this necessary precaution has been neglected till the heat immediately under the stems of the plants has become too hot, pour plenty of water, 30° warm, round about on the sides of the hills in which the plants grow, and among the stems of the plants, which will bring the earth and dung immediately under the plants to the same degree of heat as the water which is poured on it. When the heat in the middle of the bed becomes so cool, that there is no fear of its being too great for the roots of the plants, watering that part of the bed to keep the burning heat down, of course, must cease, and as the roots of the plants extend, earth may be added to the hills. As soon as the melons grow sufficiently, linings must be applied to it, which will set it into a fresh fermentation, and then the surface upon the bed must be examined occasionally, by pushing the hand into it in different parts, and when a burning heat is felt, pour in some water as before directed. In this way you should persevere, still keeping a strong heat in the linings. Remember that the surface of the bed all round should be left uncovered with earth, and the dung should be loosen'd occasionally, to let the heat rise freely to nourish the plants. Melons do will without heat in the linings in July; but I found by experience, that they do better by keeping a heat in the linings all the summer. If a heat be kept on constantly in the linings, and the plants watered sufficiently, they will continue to produce fruit till the middle of October."

3295. Air. As long as weak steam is perceived to rise from the bed, leave an aperture, even at night, for it to escape; guarding against the influx of cold air by a curtain of matting. Admit fresh air to the plants by tilting the glasses more or less at the most favorable hours in a mild dry day. After the bed has come to a sweet heat, shut down close at night. As the fruit enlarges, it becomes more necessary to seize every proper opportunity of admitting air; raising the lights from one to four inches, according to the season, the heat of the bed, and temperature of the external air; shutting close, if that should turn cold, and always timely towards evening. As confirmed summer approaches, admit air still more freely.

3296. Nicol says, "Air should be freely admitted, though not in such quantity as for the cucumbers, which do not require so high a temperature as melons do. In sunshine, however, the mercury in the thermometer ought to be kept down, by the admission of air, to about 80° or 75°."

3297. M'Phail says, "Look into your melons in the morning, and if there is a dew on them standing like little beads round the edges of the young leaves, it is a good sign; but if there is no dew on them, in the form I have described, they are not in a very prosperous condition. The air in the frames is not sweet; they either want water, or want prunings of water, or else the heat of the air in the frames is too great in the night. In hot weather, melons are better to have air left at them all night, and in very warm weather to take the glasses entirely off in the evening, and put them on again in the morning: by this means the plants will get a refreshment from the dew in the night."

3298. Water. After the plants are placed on the hills, give optionally gentle waterings, increasing them as the season and the growth of the plants advance. "Water circumspectly and scantily while the fruit is setting or young in growth, as too much moisture would make it decay. Take a warm morning for watering, before the middle of May; in summer, the afternoon, or evening. Use soft water warmed to the air of the frame; and let as little as possible fall on the setting or new-set young fruit; nor much near the main head of the plants, for fear of rottting that part. Shut down the lights after watering, for a short time; and if in the morning, and a strong sun, spread a mat over, to prevent the sun from injuring the plants by acting on the water lodged on the spray and leaves. As a strong steam will now arise, remove the mats in an hour or two, and raise the glasses at the top, to give vent to the steam and admit air to the plants. As the fruit becomes nearly ripe, lessen the quantity of water given, barely keeping the plant from flagging; and withhold water when the fruit begins to turn color."

3299. Nicol says, water once in four or five days in the afternoon, watering over the foliage. Repeat them often as the season and the growth of the plants and fruit advance, in order to swell it off the better. (Kal. p. 387.)

3300. M'Phail says, "If the weather is warm and dry, the melons will probably sometimes require water twice a-week; if the weather is wet and cloudy, they will not require it so often." (G. Rem. p. 4)
PRACTICE and for and but were fruitful they plant from intended slender, shoots which from the water falling from the watering-pot, pours the water on the tiles which cover the surface of the bed.

3302. Earthing. Perform this operation as directed for the cucumber, after the heat of the dung has become moderate, earthing up by degrees the intervals between the hills, till the depth of the earth becomes equal. Eight or ten inches' depth of earth, M'Phail states to be enough for the roots of the plants to run in, provided the bed, or fermenting mass beneath, be made of leaves of trees, or of dung well prepared; for if the bed under the earth be in a good state, the roots will grow into it, and draw from thence considerable nourishment to the plants. The roots of the melon do not naturally run deep; they extend horizontally, not far from the surface, especially in forcing-frames, where the moist warm air is more confined than in the open atmosphere. In early forcing, leave unfilled up with earth a space of about seven or eight inches wide against the inside of the frames, immediately adjoining the hot linings. “By this method the heat of the linings does more powerfully warm the air in the frames than if the earth was made level home to the sides of the boards of the frames to which the linings adjoin. But if melons be not planted earlier than the month of May, this precaution need not be attended to, unless the weather prove uncommonly cold, and but little sunshine.” (G. Rem. p. 63.)

3303. Training. As the plants advance into the first runners, three or four joints in length, if no fruit be shown, stop them at the third joint, in order that they may produce fruitful laterals; and as the runners extend, train them over the surface of the bed with neat pegs. Many of these runners, as the plant proceeds, will show embryo fruit at the joints; but a great many barren ones are occasionally produced, and hence it becomes necessary to regulate them. Abercrombie says, “Cut out the superfluous, unfruitful, or evidently useless shoots, especially the very weak and the most luxuriant; for the middle-sized are the most fertile.”

3304. Nicol says, melons should be kept moderately thin of vines, though not so thin as cucumbers, (the foliage being smaller,) which should never be much lopped at a time, as they are also apt to bleed. All bruised, damp, or decaying parts should be carefully guarded against; the plants should be cleansed from weeds, and other rubbish that may be conveyed into the frames by the wind, or otherwise.

3305. M'Phail directs to “cut out of the melon-frames all superfluous or decaying shoots. Stop the shoots at joint or two before the fruit is ripe, also cut off the ends of the long running shoots immediately before a showing fruit, if there is a leading shoot coming out by the side of it; for you ought to remember always in pruning melons, that a fruit will not swell well except there be a growing shoot before it; and this shoot, which is called a leader, because it leads or draws the sap from the roots to and past the fruit, should be stopped before it will have reached such a height that will, if the plant is in good health, sprout out again. Do not let your plants get full of leaves; and cut off the oldest and worst leaves first. This ought to be done, at least once or twice a-week; by which method they will be nearly always in one medium state of thinness, and the plants and fruit will derive advantages which they would be deprived of were they not thus to be suffered to become over-crowded with leaves and shoots, and then a great many cut out at one time. If melons are of a large kind, no more than one or two fruit should be left on a plant to swell off at one time; if smaller, three or four fruit may be left.” (G. Rem. p. 578.)

Concerning a philosophical paper on the culture of the melon, states, that his crop of melons failed, because watering over the foliage, pruning, weeding, &c. had removed the leaves on the extended branches, from their proper position, and these leaves being heavy, broad, slender, and feeble, on long foot-stalks, were never able to stand erect. “In consequence of this, the melons that matured at the same time with the blossoms, and which nature intended to generate sap to feed the fruit, became diseased and sickly, and consequently out of office, before the fruit acquired maturity.” To remedy this defect, the plants were placed at greater distances from each other, viz, one plant of the salonica variety, to each light of six feet long by four feet wide. The earth was covered with tiles, and the branches trained in all directions, and hooked down over them with pegs. They were thus secured from being disturbed from their first position; the leaves were held erect, and at an equal distance from the glass, and enabled, if slightly moved from their proper position, to regain it. “I, however, still found that the leaves sustained great injury from the weight of the water falling from the watering-pot; and I therefore ordered the water to be poured from a vessel of a proper construction, upon the brick tiles, between the leaves, without at all touching them; and thus managed, I had the pleasure to see that the foliage remained erect and healthy. The fruit also grew larger and better, and acquired a degree of perfection, which I had never previously seen. As soon as a sufficient quantity of fruit (between twenty and thirty pounds) on each plant is set, I would recommend the further production of foliage to be prevented, by pinching off the lateral shoots as soon as produced, with more foliage than ever might be desired of the plant, and the leaves should, after they are approved before the fruit is gathered, unless they injure each other, by being too much crowded together: for each leaf, when full grown, however distant from the fruit, and growing on a distinct branch of the plant, still contributes to its support; and hence it arises that when a plant has as great a number of branches as is usual, in the height upon a branch, as it is probable, the blossoms upon other branches, which extend in an opposite direction, prove abortive.” (Hort. Trans. vol. i.) In another paper (Hort. Trans. v. 538) we find this ingenious horticulturist describing his mode of growing melons in large pots, and training the shoots on a trellis, fifteen inches under the glass. As the flowers are very differently less certain of success, and more expensive than the common mode; but it is good to try every thing.

3307. Setting. As the fruit-bearers come into blossom, you may assist the setting of the fruit, by impregnating some of the female blossoms with the male flowers, as described for the cucumber. The melon, however, will also set naturally, and produce fertile seeds, if the time of fructification fall at a season when the glasses can be left almost constantly open. (Aber.) Nicol says, he has proved experimentally, that melons not impregnated will not swell off so fair and handsome as impregnated ones, and, therefore, considers it more necessary to attend to this operation in melons than in cucumbers.
3308. Care of the fruit. As the fruit increases to the size of a walnut, place a flat tile or slate under each, to protect it from the damp of the earth; the slab thus interposed will also assist the fruit to ripen, by reflecting the rays of the sun. (Abercrombie.)

3309. M'Phail says, "The fruit should lie upon dry stones, tiles, or slates, and no leaves or shoots ought to be suffered to lie upon it. When the fruit is young, it is better to have a gentle shade of leaves; but when it is full swelling, it should be entirely exposed to the sun." 

3310. Nicol advises placing the fruit on bits of slate or glass some time before it begins to ripen, as the flavor might else be tainted; but by no means slate or moss the whole surface of the bed, lest you encourage the red spider. "Think on the reflection of the sun upon the slate, or glass, in hot weather particularly, and of his additional force in shining through glass! It is more consonant to the nature of the plants that they be trained on the earth. By mossing the surface, the indolent may find a pretext, as it, no doubt, in some measure, lessens the labor of watering. But it is wrong to do so, in so far as it harbors and encourages the breeding of various insects; and, as the fruit approach to maturity, taints it by unpleasant eddivia."

3311. Time of maturation. The interval between the setting of the fruit and perfect maturity is generally from thirty to forty days; but the plants in the same bed, and the vines on the same plant, often show some difference in the time of reaching maturity. (Abercrombie.)

3312. Cutting the fruit. "Ripe melons are distinguished by their full size; sometimes by turning yellowish, more constantly by imparting an agreeable odor; often by the base of the foot-stalk, close to the fruit, cracking in a little circle. On these indications of maturity, the fruit should be cut, before too mellow or dead ripe, that it may eat with a lively sharp flavor. The morning is the time for cutting." 

3313. Nicol observes that "melons, if allowed to remain on the plant till they be of a deep yellow color, lose much of their flavor. They should, therefore, be cut as soon as they begin to change to a greenish-yellow color. There is, as they become large and fallen, the early in the frame for a day or two, if not immediately wanted, where they will acquire sufficient color. But if they are let remain many days in the frame, they will become as insipid as if they had been left too long on the plant."

3314. Saving seed. The ordinary mode is to request the seeds of particularly fine fruits, of approved sorts, to be returned from table. The best way, however, is to pick some best ripe fruit, take out the seed, clean it from the pulp, and let it be well dried and hardened; and then put it up in papers. (Abercrombie.) Nicol says, wash it very clean, skimming off the light seeds, as those only that sink in water will grow. (Kal. p. 396.) Great care must be taken that the sorts, from which seeds are saved, are genuine and distinct. When different sorts are planted in the same frame, this cannot be the case.

3315. Second crop from the same plants. "When the fruit of the first crop is off, a second crop may be obtained from the stools; which often proves more productive than the first. If the first crop is taken before the middle of June, the second will come in at a very good time. For this purpose, as soon as the fruit is cut, prune the plant. Shorten the vigorous healthy runners at a promising joint, to force out new laterals; cutting about two inches above the joint. At the same time take off all decayed or sickly vines, and all dead leaves. Stir the surface of the mould; and renew it partially, by three inches depth of fresh compost. Water the plant copiously; shutting down the glasses for the night. Shade in the middle of hot days; and give but little air until the plant has made new radicles and shoots. Afterwards repeat the course of culture above described, from the stage when the first runners are sent out till fruit is cut." 

3316. Nicol says, "When all the fruit of this crop are cut, suppose in three or four weeks, the plants may be pruned for the production of a second crop, equal, and perhaps superior to the first. They should be cut pretty much in, in order to cause them to push plenty of new vines, which will be very fruitful; observing to cut always at a joint of some promise, and to thin out all decayed or unhealthy vines, dead leaves, &c. Observe also, to cut at an inch or two above the joint, you expect to push, and then to bruise the end of the stem so lopped with the thumb and finger; which will, in a great measure, prevent it from bleaching. The plants should be shaded from the mid-day sun, for a week or ten days; exposing them to his full rays by degrees. Now, also, let the mould in the frame be well watered; in order to put the roots in a state of active vegetation; joint over the surface, with a small stick, or little wedge; and cover the whole with about two inches of fresh mould. This will greatly encourage the plants, and cause them to make new fibres near the surface. At this period air need not be admitted very freely, especially while the glasses are covered; but, rather, as it were, endeavor to force the plants into new life. After they begin to shoot, water, admit air, prune, train, and otherwise manage the plants as before directed. If the season be fine they may yield you a third crop, by a repetition of the above rules, coming in in September, which might be very gratifying. I once had a very large two-fifths fruit produced in a three-light box, from a single plant, and then a third, off the same frame; one of the first crops (twenty-six fruit) two were cut the 10th of May. Thus, a three-light box produced, in one season, 102 full-matured melons."

3317. M'Phail says, "If you intend to have melons as long as there is a sufficiency of sun to ripen them tolerably well, you had best put linings of warm dungh on some of your beds. These, if applied in time and kept on, will cast a fresh heat into the beds, and with other necessary assistance, the plants will grow as long as you want them." 

3318. Late crop on old hot-beds. To ripen melons, not earlier than the month of August, M'Phail "generally made beds of dung which had first been used for linings to the early cucumber and melon beds. For this purpose, this kind of dung is better than
new dung, because it does not heat violently, and for a considerable time keeps its heat. Leaves of trees make very good melon-beds, but they do not produce heat enough alone for linings; but of whatever materials melon-beds be made, the air in the frames among the plants should be kept sweet and strong, otherwise the plants will not grow freely. It may be known whether the air be sweet or whether it be not, by putting the head in under the lights, and smelling it. But it frequently happens to be difficult to bring dung-beds into a requisite state of kindliness for these delicate plants, for if the dung by any means get and retain too much water before its noxious vapors pass off by evaporation, it will stagnate and become sour, and, until these pernicious qualities be removed, which requires time and patience, the plants will not grow kindly; and besides this, although corrupted stinking air hinders the growth of plants of the melon kind, it greatly promotes the health and forwards the breeding of different kinds of insects, which feed upon and otherways hurt fruits, and plants, and esculent vegetables of various kinds.”

3319. *Culture of melons in a dung-pit.* “A glazed pit to receive either stable-dung, leaves, or tanners’ bark, is calculated to ripen superior fine fruit. The well of the pit may be formed either by a nine-inch wall, or by strong planking; a yard in depth, from six to eight feet wide, and in length from ten to twenty feet, or more, as required. A low glass case is to be fitted to it, adapted to the growth of the melon. Having raised the plants in a small seed-bed as for the frame crop, ridge them out into the pit in the usual manner. Give the proper subsequent culture; and when the strength of the fermenting mass begins to decline, add linings outside the pit, if enclosed by boards; but if enclosed by a nine-inch wall, cut away as much of the dung and earth within, and throw it out, as will admit a lining of well tempered dung.” *(Abercrombie.)*

3320. *Culture of melons in a fluid pit.* One such as that proper for the nursing-pinery is here understood; and the plants being raised in the usual way, and the bed, whether filled with dung, tan, or leaves, or a mixture of these, being moulded, plant about the end of July. Nicol prefers for such late crops “the early golden cantaloupe, the orange cantaloupe, and the netted cantaloupe, planting a part of the pit with each. A very mild bottom heat is sufficient for the purpose here in view; and if the pit have been occupied in the forcing of asparagus, French beans, or strawberries, on a bark, or bark and dung, or on a bark and leaf heat, it will require no other preparation than to be stirred up, and have a little fresh materials added; keeping the fresh bark, dung, or leaves well down, and finishing the bed with some of the smallest and best reduced. When it has settled a few days, let it be moulded all over to the thickness of twelve or fifteen inches; previously laying on a little more of the above small materials, in order to keep the plants well up to the glass, as the bed will fall considerably in the settling. It should be formed, and the mould should be laid on, in a sloping manner, from back to front, so as in some measure to correspond with the glasses. All being ready for the plants, they may either be planted in a row in the middle of the pit, at two feet apart, or may be planted in two rows at four feet apart; or, if they have been planted, in nursing, three in a pit, plant in the centre of each light, as directed for the common hot-bed in March. Let them have a little water, and be shaded from the sun for a few days; exposing them to his rays by degrees. The future management of the plants differs in nothing from that of melons in a hot-bed, till September, when it will be proper to apply fire-heat. About the beginning of September, it will be proper to apply fire-heat, in order to further the progress of the late fruit, and to dry off damp. Let the fires be made very moderate at first, however, and increase their strength, as the season becomes more cold and wet. Keep the mercury up to about 70° in the night; and in the day, by the admission of air, keep it down to about 80° or 75°. Very little water will now suffice for the plants, as their roots will be fully established, and be spread over the whole bed; the heat of which will also now have subsided. They should only, therefore, have a little water once in eight or ten days; and, as the fruit begin to ripen off, wholly withhold it. Keep the plants moderately thin of vines and foliage; be careful to pick off all damped leaves as they appear; and fully expose the fruit to the sun as it ripens, in the manner directed for melons in the hot-bed. In this manner, I have often had melons in October and November, fully swelled, and in good, but not of course in high perfection, for want of sun to give them flavor. Any who have a pit of this kind, however, for the forcing of early vegetables, strawberries, flowers, &c. cannot, perhaps, occupy it to a better purpose in the latter part of the season; as the trouble is but little, and the expense not worth mentioning.” *(Kal.)*

3321. *Culture of melons in M’Phail’s brick-bed.* The inventor of this pit says, “For the purpose of raising melons early, for many years I cultivated them on a brick-bed, on the same construction as that which I invented for rearing early cucumbers, excepting only that through the pit of each three-light box I carried no cross flues. In each three-light division I made the pit about three feet six inches wide, and ten feet long, and three feet deep below the surface of the flues. When this bed was first set to work, I had the pits filled level with the surface of the flues with well fermented dung, or with the dung of old linings from the cucumber-beds. On the surface of the dung in the pits, I had
laid about ten inches thick of good earth, in a ridge of about twenty inches wide, from one end of the pit to the other. When this was done, I made a lining round the bed, and as soon as the earth became warm, I set the plants into the ridge of earth, and gave them a little water, and kept a strong heat in the frames, and filled up the pit gradually as the roots and plants extended themselves. The dung or leaves of trees in the pit require not to be changed every year, neither need the earth for the plants be removed entirely every season, for by experience I found it to do very well by digging and mixing with it some fresh earth and manure in winter, and exposing it to the rains, the frost, and the snow. In forcing melons early, the surface of the cross flues, as well as of the surrounding or outside ones, should be kept bare of mould till the days in spring get long, which will let the heat of the linings arise freely through the covers of the flues to warm the air among the plants. After the cross flues are covered with earth, those which surround each frame may be left uncovered till the month of May or June." (G. Rem. p. 64.) The culture in the brick-bed is in other respects the same as that already given for melons in frames, and cucumbers in brick-beds. (3328.)

3322. Culture under hand-glasses. A succession, or late crop, to fruit in August and September, may be raised on hot-bed ridges under hand-glasses.

3323. Sow in a hot-bed, from the middle of March to the middle of April. When the plants have been up a few days, while in the seed leaves, prick some into small pots, two plants in each; water, and plunge them into the hot-bed; managing, as directed for the young frame-plants, till the young leaves are from two to four inches long, and ready to shoot into runners. From the middle of March to the third week of May, when the plants are a month or five weeks old, they will be fit to ridge out under hand-glasses.

3324. Forming the bed. With well prepared stable-dung, or, with a mixture of fermented tree-leaves, build the hot-bed four feet wide, and two feet and a half thick, the length according to the number of glasses intended, alloting plants for each glass, insert the ball into the earth, clean down the top, and course the mould about the stems. Give a little water, and place the glasses over close.

3325. Planting. The same, or next, day, insert the plants: turn them out from the pots with the ball of earth intact; alloting plants for each glass, insert the ball into the earth clean down the top, and course the mould about the stems. Give a little water, and place the glasses over close.

3326. Routine culture. From about nine in the morning till three in the afternoon, of the first two or three days, lay the plants till they grow more than the depth of the root; yet only by degrees from day to day, till they can bear it fully without flagging much. Give air daily, in temperate weather, by tilting the edge of the glasses, on the south side, an inch or two; but in the present stage of the plants, shut close at night. Cover with mats till morning; constantly keeping the glasses over. Give occasional airings. Cover in the days with heavy or cold rains; and continue the night-covering till confirmed summer in July. Meanwhile, attend to the heat of the bed: if this be declined, so that the minimum temperature be not 65° at night, with the aid of matting, line the sides with hot dung, covered with a layer of mould. The revived heat from the limbs will forward the plants in fruiting; while the earth at top, will enlarge the surface for the runners, and the bed for the roots. When the runners have extended considerably, and filled the glasses, they must be trained out. Accordingly, at the beginning of June, in favorable settled warm weather, train out the runners; cutting away dwindling and useless crowding shoots; then the glasses must be raised all round, two or three inches, upon props, to remain day and night. Cover with mats in cold nights and bad weather; having, to support the mats, first arched the bed over with rods or hoop-bands. Apply moderate waterings, as necessary, in the morning or afternoon. Oiled-paper frames, formed either archwise, or with two or more, two feet or two and a half high, and of the width of the bed, are very serviceable in this stage. Some persons use them from the first, under a deficiency of hand-glasses. But the proper time for recourse to them is when the plants have been forwarded in hand-glasses, till the runners require training. As the size of the mats, or the glasses, some time in June: then removing the glasses, substitute the oiled frames. As these paper screens will entirely cover the plants, and plants are to remain the rest of the season, they will afford protection from heavy rains or tempests, as well as from nocturnal cold, and also screen the plants from the excessive heat of the sun, while, being pellucid, they admit the air of spring and summer, and reflect it. Give proper admission of free air below, and occasional watering. With respect, however, to the crop, for which no oiled-paper frames have been provided, continue the hand-glasses constantly on the bed, over the main head and stem of the plants, throughout the season, to defend those capital parts from casual injuries by the weather. Throughout June and July, and to the decline of summer, be careful; if much rain, or other unfavorable weather, or cold nights occur, to shelter the beds occasionally with an awning of mats or canvass; particularly when the plants are in blossom. Likewise, turn in some of the best full-set exterior fruit under the glasses; or some spare glasses might be put over the outside melons, to forward them without check to maturity.

3327. Crop. Some will be ready to cut in July, others in August the more general time, and in September; they being generally, after setting, from thirty to forty days in ripening. The crop coming in at the decline of summer will not ripen well, unless guarded from cold at nights, and assisted by linings. The pomos that do not ripen may be used as substitutes for mangos.

3328. Culture on wide ridges. The fruiting-bed may be made six, seven, or eight feet wide, for the plants to have an ample surface for their extending runners; defended either with a regular frame and glasses of proportionate dimensions, or with a case formed of inch-and-half boarding, ranged connectedly along both sides of the bed, without any internal cross divisions other than top cross bars, to stay the sides, and support the glasses. (Abercrombie.)

3329. Culture on sloping banks. Williams, of Pilmaston, has for several years been trying to give increased hardiness to the melon, by growing it in the open air. He does not state what varieties he grows, but his bed (fig. 463.) is placed on the open ground (a, a), and is formed of a row of wooden posts, three feet six inches high, to the south face of which boards are nailed (b). The surface of the bed is an inclined plane, fronting the south; covered with slates laid upon the mould, and not overlapping. There is another row of posts (d, d), two feet six inches high, to which boards are nailed on
the north face, forming a space (e, e) three feet wide, extending the whole length of the bed on its north side, and this is filled with mowings of grass, weeds, fallen leaves, haulm, and other refuse of the garden. The melon-plants (f) grow on the inclined plane, beneath which is old spent tanners' bark trodden hard (g), and over it nine inches of melon soil. The plants are placed on this bed in May, under hand-glasses; the shoots, as they advance, are pegged down; fruit is cut in August, and from that time till the plants are killed by frost in October. (Hort. Trans. v. 346.)

3330. Insects and diseases. To prevent melon-plants from being infested with insects, or injured by disease of any kind, no better method can be adopted than to keep the plants constantly in a healthy, vigorous, growing state; for this purpose, M'Phail observes, "they must be constantly attended to, giving them plenty of heat and water. In warm weather, in the spring and in summer, they should be watered occasionally all over their fruit and leaves, till the earth in which they grow be thoroughly moistened, and a stronger heat than usual kept in the frames about the plants for a few hours; also the lights should be shut down every afternoon, with a good strong heat among the plants. If there be sufficient moisture in the earth, the greatest sun-heat in the afternoon will not hurt the plants, but it might scorch the sides of large fruit exposed to the sunbeams operating upon the glass, which should be guarded against. The frames and lights should be kept clean, and painted over once every other year.

3331. Mildew and canker. "Melon-plants are subject to be infected and hurt by the mildew and by the canker. These diseases come upon them because they are not in a good climate, they have not a strong heat, nor the dung and earth of the bed is in a stagnated state. Melon-plants are liable to be greatly injured by the red spider, which increases surprisingly in hot dry weather. As I said before, nothing will prevent plants from the inroads of disease and insects but heat, sweet air, and a sufficiency of water, which sweetens the atmosphere, and makes it healthy for vegetables as well as for animals. And nothing will eradicate disease and insects from melon-plants but good management, strong heat, and plenty of water given all over them. Diseased plants, or plants much infested with insects, cannot produce good healthy fruit. The mildew is a most pernicious disease to all sorts of plants. On melons it generally makes its first appearance on the oldest leaves, and on the extremities of the young shoots. The cause of it, I apprehend, is unhealthy nourishment comprehended in the elements, or their harmonising in the promotion of the growth of the plant; for by practitioners it may be observed, that when a dung hot-bed gets into a stagnated sour state, the plants do not grow kindly, the air in the frames is unhealthy, and the plants fall sickly, and so also must be the juices drawn into the plants by their roots. These must breed diseases, if preventive means be not applied. It cannot be reasonably supposed that plants of a delicate nature will continue in a healthy state, growing upon a heap of stinking dung, and in confined air.

3332. Red spider. "When melon-plants have become diseased, or much infested with the red spider, they should either be destroyed or effectual means used to cure them. To destroy the plants is easy; to cure them, let the following methods be put in practice: get plenty of horse-dung thrown up in a large heap, turn it over once or twice, shaking and mixing it well, and let it lie till its rankness be somewhat evaporated; make the lines at the beds, take them entirely away, examine the dung of the beds, and if it be wet and has a bad smell, take a sharp-pointed stake, and make holes all round in the sides of the beds into their centre, in such a slanting way that the water may easily run out of them; then make a strong lining of the prepared dung all round the beds, and by occasional augmentations keep up the linings nearly to a level with the surface of the earth in which the plants grow. As soon as the lines have cast a strong heat into the beds, scatter some flour of sulphur all over the plants, and keep as strong a heat in the frame as the plants can bear; a heat of 120 degrees will not destroy them, if the steam of the linings be prevented from getting in among the plants. Water the plants all over their leaves about once a week with clean water 100 degrees warm, and if the sun shine, keep the lights close shut down all day, and cover them up in the evening, leaving a little air all night at each light, to prevent a stagnation of air among the plants. Continue this process till the mildew and the insects disappear, and the plants appear healthy, and afterwards manage them in the usual way, taking care to keep up a good strong heat in the linings. This method sets the old stagnated bed in a fermentation, which makes the moisture run out of it, and dries it so, that water given to the plants has free liberty to pass off. If the linings do not heat the air in the frames sufficiently, let some of the earth in the inside all round the sides of the boards be removed, to let the heat from the linings rise freely in the frame."

Sect. VIII. Forcing the Strawberry in Hot-houses, Pits, and Hot-beds.

3333. The strawberry is forced in every description of forcing-house, and also in the pinery, though the heat of the latter often prevents the setting of the blossoms. Where they are forced in large quantities, it is a good method to apply a pit to their sole cultivation. M'Phail says, "They will occasionally do well in a hot-house for growing the pine; but a heat sufficient to force peaches and nectarines is more natural, and likely to secure the obtaining of good crops of fine fruit. A good way of forcing the strawberry," he adds, "is to bring them forward in a gentle heat in melon-frames, till the fruit be nearly about half swelled, and then to give them a stronger heat to ripen them." (Gr. Rem. 29.) Nicol thinks "the climate of the cherry-house most suitable to the nature
of strawberries; they will do well in a hot-bed; but the best method is to force them in flued pits, such as that for nursing pines." 3334. Soil. All agree that strawberries to be forced in pots require a strong and a very rich loamy earth.

3335. Choice of sorts. Abercrombie and Nicol recommend the alpine and scarlet Virginia; to which Nicol adds the wood strawberry. Morgan (Hort. Trans. vol. ii. p. 376.) begins with the alpines; next he takes the Bath scarlets and common scarlets; and after these the pines.

3336. Potting and preparation of the plants. Abercrombie says, the plants selected should be two years old, having attained a full bearing state. It conduces to the perfection of the fruit, to put as many plants as are intended to be forced into pots, that they may be previously nursed for a longer or shorter time, according to the age of the stool.

3337. New runners of the present summer may be potted in July and August and nursed in pots for two seasons, having the blossoms pinched off in the second. This course of preparation is attended with most trouble: but the crop repays it. Three offsets may be planted in one large pot.

3338. Runners made last year may be potted in April, and then plunged in the earth, to be nursed throughout the growing season with a view to forcing, having such blossoms as appear pinched off, while the roots are carefully watered.

3339. Stools of two years standing, which have borne one crop, may be put into pots in August, September or October. They may also be put into pots during any mild interval from the beginning of November, till the end of the year; but they will not be so strong and well rooted. The method of potting established bearers is this. The pots should be twenty-four or thirty-two; provide at the same time some fresh and clean burlap; slice it up, or break it into some of the smaller pieces, with the spade, and free from grubs or hurtful worms, into each pot, to the depth of three or four inches. Then take up the plants, with a ball of earth to the root of each; pare the ball with a knife till it be pretty round; and having cleared the stem of the plant from any withered or rotten leaves, place it in the pot, with the brim, or edge of the pot, or the surface of the earth, immediately above the fiber. Set them in the frame, as before, and take care of them. Thus the approach of winter, all the potted plants, whether established bearers or runners, should be placed under a frame, or other sufficient shelter, till the hot-bed or forcing-house is ready to receive them.

3340. Phail says, "Strawberry-plants intended for forcing should be planted in pots eight or ten months before they be set into the forcing-house; or strong plants may be taken up with balls of earth about their roots, and be potted and set into the forcing-house immediately."

3341. Nicol says, "Some force old roots or stools, and others the runners only. Those who force the old roots or stools from November or December downwards, lift a bulk from the bed or row, nearly sufficient to fill a nine or ten inch pot, of plants three or more years old. Others plant runners of the former summer, in April, three or four in a large pot, or two in a medium-sized one, and plunge them in the middle of all these, which above and below them plant their occasional watering, and taking proper care of them. These succeed better than old roots, treated as above. But when I was in the practice of forcing strawberries, I used to prepare my plants in the following manner: In July or August, I planted runners of that season, three in a nine or ten inch pot, watered them, and placed them in the shade for a few days; then plunged them in the brim, in a freely exposed situation. In October, their leaves were dressed off, and the plants trimmed; and before winter, they were covered with a little dry litter, in order to preserve the pots from the effects of frost. The following spring, any flowers that made their appearance were pinched off; and throughout the summer, the plants were occasionally refreshed with water, and kept clear from weeds. In autumn, the leaves were again dressed off as before; and when taken up for forcing, the pots were dressed, and fresh earthed at top, previous to being placed in the forcing-house. This method of preparing the plants is no doubt more troublesome than either of the above-mentioned, but the plants, by being more strongly established, and of a proper age, produce better crops. I have tried all the three ways repeatedly, and prefer the last."

3342. Morgan raises his alpines from seed, sowing in January in frames or boxes, to be placed in a gentle heat; he hardens them after they come up by removal to a cooler situation; pots in May in pots six inches diameters, and six inches deeps. In June, when they are in flower, when he puts them under shelter, and in the latter end of November he places them in the forcing-house or pinery, where they bear fruit through the winter. The scarlets he pots, three plants in a pot, of the same size as those used for the alpines in May, in boxes, and puts them in the pinery. In August, he lifts the scarlet pots off the shelf, and puts them in a shady place till January, when he places them in the forcing-house on shelves eighteen inches from the glass, each pot in a pan. The pine-strawberries he pots in the same manner, and takes them into the forcing-house in February or March.

3343. Time of beginning to force. If the fruit be wanted very early, the plants are put in hot-beds, or pots, in October; but the crops from strawberries so forced, Nicol thinks hardly worth the trouble. Abercrombie says, "Begin to force strawberries about nine weeks before you want to gather fruit. Plants excited before the first of January seldom repay the trouble; and in proportion as the time of beginning to force approaches the vernal equinox, the returns are more abundant. To have a succession, reserve sets of potted plants for removal into a house, or frame, every three weeks, till the middle of March." He adds, "Strawberries taken into the house in March, fruit in higher perfection than those forced earlier."

3344. M'Phail and Nicol begin in January. "The latter observes, "Those who force strawberries to a considerable extent, perhaps a thousand pots, bring them in, in different successions, perhaps a hundred or two at a time; this is, in places where there are several forcing-houses." (Kat. p. 330.) M'Phail says," when the weather begins to get cold, plants the alpine plants in a forcing-house or brick frame, and if they be in good health, they will produce fruit for a considerable time. They require only a gentle heat of from 50 to 60 degrees; give them water occasionally, but as there is constantly blossom and fruit on them, they need not be watered all over broad-cast. Give them green house air; they are only required to be heated from heat or cold water." 3345. Morgan, as we have noticed above (3342), begins to force alpines in November, the scarlets in January, and the pines in February and March. Thus ensuring, as he says, a succession supply of fruit from September till June.

3346. Temperature. Abercrombie says, begin at 60°, and raise the heat as in the cherry-house. When a pot is employed, Nicol directs the pots to be plunged in a mild bark-heat; and the temperature, by the aid of the fires, to be kept at 50°, and 53° or 58° in sunshine. Such treatment will make the plants thrive, and the fruit set freely. Morgan prefers beginning with the heat of a frame on dung, or a pot, and he
moves to the peach-house; and, after the fruit is set, removes his plants to ripen in the viney or stove.
Scarlets, he finds, bear more heat than the other sorts.

3347. **Air and water.** The former is to be freely admitted in good weather; and the latter plentifully supplied at all times, until the fruit begins to ripen off. Then it is to be withheld, lest the flavor become insipid. Morgan prefers supplying it from pans, in order not to rot the hearts of the plants. He gives as little water as possible when the plants are nearly ripe, this being essential in order to have good-flavored fruit.

3348. **Treatment after gathering the fruit.** The strawberry, it is generally considered, will not force the year after like fruit-trees; but must be rested by plunging in the open ground for one or two years, pinching off all blossoms as they appear. Williams states, that “the scarlet strawberry, after affording a crop of fruit in the hot-house early in the spring, if carefully removed out of the pots or boxes, and placed in the open ground, will yield another crop of fruit in September. The second crop is very abundant, the warm rains of July and August proving highly favorable to the growth of the fruit; and, as there is no other strawberry to be had at this season of the year, except the alpine, the addition of the scarlet makes a pleasing variety in the dessert.” (Hort. Tr. vol. ii. p. 93.) Morgan observes, without limiting his observation to any one sort, that “after the fruit has been gathered from the plants, the pots should be plunged into a shady border, giving them a good watering, and at the same time cutting off the leaves: when thus treated, they will, in the year following, produce as good crops in forcing as fresh-potted plants; if not wanted for this purpose, they may be turned out into the natural ground, and will then bear a crop in the autumn of the same year, as described by Williams above.”

**Sect. IX. Forcing Asparagus in Pits and Hot-beds.**

3349. **Asparagus is forced with equal, or with greater success, and with less trouble in flued pits than in dung hot-beds.** M’Phail recommends his brick-bed for this purpose. The roots, Nicol states, may either be forced on bark, or on dung, or on dung and bark. But old half-rotten bark, in which there is not much heat, is to be preferred. Next to this he uses well fermented dung underneath, and old bark to the thickness of a foot or fifteen inches at top. “If dung alone, or a mixture of dung and leaves be used, it should be carefully fermented, and should be in a state past heating violently before it is put into the pit. In this case, observe to finish the bed with the smallest and driest part of the materials.” Ross (Hort. Trans. vol. ii. p. 361.), instead of a warm stratum of dung or tan, places his roots on a cold bed of the latter, on which nursing-pines or melons have been grown, but which has ceased to ferment. He then applies warm linings to the sides, and thus produces the requisite degree of heat.

Sabine, having seen in Ross’s pits, in January, 1817, some of the strongest asparagus he ever noticed at that season, concludes, “that the weak and drawn state of forced asparagus is occasioned by the action of the dung immediately on its root.” He therefore greatly prefers Ross’s mode.

3350. **Choice of plants.** M’Phail says, take roots of any age that bear fine grass. Nicol says they should not be under four years old, nor above eight. Abercrombie takes plants of two or three years’ standing.

3351. **Planting.** M’Phail says, “Lay on the surface of the bark-bed from six to eight inches of vegetable mould, or any other sort of light earth that the heat may easily ascend through, and of such a texture as does not retain water. Take up plants, no matter what age they are, which produce fine asparagus, trim their roots, and place them in rows on the beds; when one row is laid, stew a little fine mould among the roots, then proceed in the same way with one row after another, keeping them on a level, as the surface of the bed at first lay, till you have finished planting them; then lay among the buds and roots some fine vegetable, or other light rich mould, working it in among them with your fingers, and cover the buds over about one inch thick, and above that lay three inches in depth of vegetable mould not very rotten, but such as the water will run quickly through. If you have not got vegetable mould of this description, old tan, not very fine, will answer the purpose equally well. If there is a strong heat in the bed, let the glasses remain off till it begin to decline.” Nicol directs, that the roots in the beds in the open air, which are to be taken up and forced, should be kept covered with litter, so as to be easy to come at in time of frost.

3352. **Time of beginning to force.** Abercrombie says, if in mid-winter, begin six weeks before you propose to have a crop; when the days are longer, five weeks, or but a calendar month before. Nicol says, those who wish to have the asparagus on the table at Christmas, should prepare for forcing it in November, to have a continual succession.

3353. **Temperature.** The temperature at night should never be under 50°. In the day-time keep the maximum heat down to 62°. “If by the heat of the bark or dung, and the use of mats or canvas covers at night, the thermometer stand as high as 50°, fire-heat will be unnecessary; but otherwise recourse must be had to the flues. A very moderate degree of fire-heat, however, will be sufficient; and a small fire made in the
evening will generally answer the purpose. Sometimes, in dull hazy weather, a fire may be necessary in the morning, in order to enable you to admit air more freely, and to dry off damp." (Abercrombie and Nicol.)

3354. Air must be freely admitted every day in some cases to allow any steam to pass off; and for the sake of the color and flavor of the plants. As the buds begin to appear, as large portions of air must be daily admitted as the weather will permit.

3355. Water. When the asparagus-bed has, after planting, stood two or three days, and when the heat will have begun to warm the root, give the plants a sufficient watering. Pour it out in a pot with a rose on it, to imitate a shower of rain; let the bed have enough to moisten the mould well, and to wash it in among the roots. Repeat such waterings now and then. Nicol says, the roots must have moderate supplies of water: once in three or four days, if the heat be not violent; and if otherwise, oftener.

3356. Gathering. "By the time the buds have come up three inches above the surface, they are fit to gather for use, as they will then be six or seven inches in length. In gathering them, draw aside a little of the mould, slip down the finger and thumb, and twist them off from the crown. This is a better method than to cut them; at least it is less dangerous to the rising buds, which come up in thick succession, and might be wounded by the knife, if cutting were practised."

3357. Forced roots. The roots, after they have furnished a crop, are considered useless for future culture, because no leaves having been allowed to develop themselves, of course no buds could be formed for the succeeding year.

3358. Successional supplies. If the pit in which asparagus is forced, be twenty-five or thirty feet long, it will be enough, for the supply of an ordinary family, to fill one half at a time. If the second half be planted when the grass in the first half is fit for use, and so on, a constant succession may be kept up in the same pit for any length of time required. In order, however, to forward or protract the growth of the one part or of the other, the pit may be divided in a temporary way, by fitting a board nearly under the middle rafter. By this means, one half may be kept cooler or hotter than the other, by matting or not matting, or by the admission of more or less air, &c. "In filling the first end of the pit a second time, if bark be used, it will not be necessary to add fresh materials; as trenching over the bed will be found to answer the purpose, even a third time. And in using dung, the stirring up of the old, and adding as much new as will raise the bed to a proper height, finishing with the smallest and best fermented part, will generally be sufficient for a second filling. For a third filling, one half new dung may be necessary, which, however, should be moderately fermented, and be kept well down."

3359. Forcing asparagus in hot-beds. Asparagus may be brought to perfection in hot-beds at any time from November till it comes in the natural ground. When it is intended to have a constant supply from hot-beds, M'Phail recommends one to be made every fortnight, and Abercrombie once a month, from November till April. This must, of course, be arranged according to the size of the hot-beds and number of the family.

3360. Forming the hot-bed. M'Phail says, "Get a quantity of good dung well prepared, by putting it together in a heap to ferment, that the rancidity of it may be evaporated, by turning and mixing it several times when there is a strong heat in it; make it up into a bed about three feet high, and four or five inches larger all round than the size of the frames, which are to be set upon it. When it is made, set the boxes and glasses on, and let it heat and stand till it is sweet, which may be known by the smell of it; then trench it level, and loosen up the surface again, that the heat may have free liberty to arise." In this stage, Nicol covers the whole with "rolls or squares of turf, cut so as again to join exactly; which lay green side down, and beat them well with the back of the spade, that the whole may be close and compact, in order as much as possible to exclude steam." To this practice M'Phail objects, as preventing the water from sinking freely into the bed; and if there be a sufficient heat in it for winter forcing, unless it receive water, it must become dry and husky. The method, he says, is an old one practised fifty years ago, and now exploded by every good gardener. Instead of turf, therefore, M'Phail and Abercrombie, after setting on the frame, direct, with the bed from five to eight inches thick, to use any sort of light earth. Nicol says, "I have often used old bark reduced to a fine mould, without any mixture of earth, and have sometimes mixed it with fine sandy earth, with little difference in the success; only I have observed, that when the roots were placed in bark entirely, the buds would come a few days earlier."

3361. Planting. Proceed as directed for planting on a bark-bed. Abercrombie says, "Provide from five to nine hundred (he elsewhere says six hundred) roots for a hot-bed under a three-light garden-frame. Having prepared the roots, mark out on the surface of the mould the width of the frame; then, beginning at one end, raise a small ridge of earth crosswise, and proceed to planting; placing the first course of roots nearly upright, close against the said ridge, and with the crowns in contact, either upon the sur-
face of the level earth, or with only the lower ends of the roots a little inserted: place more against these in the same manner, as close together as possible, and extending to the width of the frame: add successive ranges, as close as they can be set, with the crowns of an equal height." Where the bed is completely planted, the crowns are to be earthed over regularly. Some, as Abercrombie, cover with two inches of light earth, adding, when the buds appear, three or four inches of additional earthing; others, as Nicol and M'Phail, cover at once with four or five inches, adding no more afterwards. The planting completed, the next thing is to put on the lights, which are to be kept close shut down till the heat begin to rise in the frame; which will generally happen the second or third day, when air is to be admitted, in order to pass off the steam, and dry the surface of the mould. Air must be given every good day till the buds begin to appear above ground; and then more freely admitted to give color and flavor.

3362. **Produce in hot-beds.** Nicol says, "An ordinary-sized three-light frame, completely filled with roots, and properly managed, will only yield a dish every day for about three weeks."

3363. **Successional supplies from hot-beds.** On the above estimate, if a constant succession of asparagus be required, it will be necessary to make up a bed every eighteen or twenty days till the middle or end of March. Each successive bed may be made a little lighter; and less trouble will be required as the season advances. (Kal. 947.)

3364. **Forcing the roots as they stand in the open ground.** Stir the surface of any bed or beds in full bearing in the general plantation; then, having raked it fine as in the usual spring dressing, cover three inches with the siftings of old tan, and on that lay a layer of fermenting dung, as in forcing rhubarb or sea-kale. This mode has been but seldom practised; but we consider it likely to succeed to a certain extent.

3365. **Metroso** "finds, that asparagus may be forced in a viney, by planting the roots in the border, behind the flu, where no vine roots are." (Calcut. Hort. Mem. iii. 164.)

3366. **Sea-kale and rhubarb** may be, and sometimes are, forced in the same manner as asparagus; but the most general mode is to excite them where they stand in the open garden, by the application of warm dung, with or without earth in pots, or other covers. (See the Horticultural Catalogue.)

**Sect. X. Forcing Kidneybeans.**

3367. **The kidneybean may be successfully forced in pits, hot-houses or forcing-houses, and hot-beds.** The more general mode is to force in the pine-stoves; the same heat which suits the pine-apple, suitting the kidneybean, which is a native of India. Nicol prefers a flued pit, such as that used for nursing pines: and Abercrombie says, "Where there are no hot-houses, or where kidneybeans are to be raised in quantities for the market, the most economical and successful mode will be found a flued pit, prepared as directed for asparagus, but with a stronger bottom heat."

3368. **Soil.** All agree in recommending light vegetable earth.

3369. **Sorts.** Abercrombie recommends the early speckled, early negro, and dun-colored dwarfs. Nicol says the speckled dwarf is the best sort.

3370. **Sowing.** Sow in flat boxes or pans of fine light earth thickly, and cover to the depth of an inch. Let them be placed in a stove or hot-bed, and have moderate supplies of water, and they will be fit to plant when about three inches in height. Plant them in rows across the bed of the pit fifteen inches apart, and three inches distant in the line.

3371. **Culture.** Water after planting, and afterwards, as required; give abundance of air every fine day, and earth up the plants as they advance in growth in order to give them strength.

3372. **Time of beginning to force.** M'Phail says, "If you wish to endeavor to have kidneybeans green all the year, you should plant the seeds, and begin to force in August." Abercrombie observes, "Some forcers, quite in opposition to the season, raise kidneybeans in August, and thence till the 21st December, which day may be regarded as the boundary between late and early forcing."

3373. **Temperature.** The heat by fire in the night need not exceed 50°, according to Nicol; but Abercrombie recommends 60° for a minimum, and 75° for a maximum.

3374. **Successional supplies are to be obtained by sowing every month or six weeks, for which purpose the pits may be divided by temporary partitions, as recommended under Forcing Asparagus. (Sect. IX.)**

3375. **Forcing in hot-houses.** "The most early fruit in perfection," says Abercrombie, "is obtained by culture in a stove, sowing from midwinter till the end of March." Sow in pots, or oblong boxes, containing a mixture of light fresh earth and vegetable mould, depositing the seeds either in a triangular or quincuncx order, and full an inch deep. If the plants are to fruit where sown, the cradles should be ten inches deep; but, if they are to be transplanted, which admits a greater number in the same space, the seed-pots or boxes may be shallow. Do not fill the cradles with mould at first, to allow of
gradually earthing up. When the beans have germinated, sprinkle the earth with water; after the plants have risen, give moderate waterings every other day—the last crops may want water every day. Sprinkle also the leaves with water warmed by standing in the house. Those raised in shallow pans should be transplanted for fruiting when two or three inches high. It is sometimes proper to stop luxuriant runners. These incidental crops may stand in rows, on the flues, or on shelves; but take care they do not shade the pines and other principal plants. For succession, sow every fortnight or three weeks.

3376. Forcing in a peach or cherry house. Nicol observes, "French beans may be successfully planted out in the borders of an early cherry-house or peach-house, so as that they may not be overmuch shaded by the trees; but they seldom do much good in a vineyard, where they are shaded by the whole foliage of the vines."

3377. Forcing in a common hot-bed. "Under the deficiency of a house, you may have recourse to a hot-bed and frame; but the culture will be attended with more trouble, the course will be longer, and the fruit is rarely so fine and plentiful; nor without fire-heat can the difficulties of late or very early forcing be so well contended with. From the middle of February to the beginning of April is the most successful period for forcing the kidneybean in a hot-bed. The early white dwarf, from its low growth, is to be sown in preference to the kinds recommended for a stove, unless it be intended to fruit the plants in a deeper frame than ordinary. The early yellow and early black are next, as not growing very high. The temperature for the kidneybean is 60° for the minimum, and 75° for the maximum of the fruiting-bed. In forcing in the spring, raise the plants on a smaller bed, earthened over with light rich compost six inches deep. Sow the beans thickly, covering them to the depth of an inch. The second hot-bed should be earthed over to the depth of eight or nine inches. Into this transplant the seedlings as soon as they are two or three inches high; setting them in cross rows twelve or fifteen inches asunder, by four or three inches in a line. Or when the season is so far advanced, that one bed with the help of linings will bring the plants well into fruit, you may sow at once, at the full distance, in a similar hot-bed, to continue for podding. Cover the glasses every night with garden-mats; also partially in severe weather. Admit fresh air moderately every mild day, and give occasional gentle waterings. The plants raised in February will come into bearing in April and May, making moderate returns; a new crop every three weeks will keep up the succession: those sown at the beginning of April will last till the middle or end of June; when they will be succeeded by the early half-sheltered crops in the open garden."

3378. Crop raised under glass to fruit in the open garden. "At the end of March, you may sow a small portion under glass, for transplanting into the open garden in the first or second week of May. It is not so well to sow in patches on the surface of the ground, as in small pots, because the plants can be turned out from the latter with less check to their growth when transplanted. Sow three beans in each pot. When the seedlings are two or three inches high, harden them by degrees to the full air; and plant them on a good open border as soon in May as the season will suit. They will yield fruit about a fortnight sooner than the earliest raised under exposure to the weather."

3379. Crop raised on slight heat. "A crop to fruit early in the open garden may be accelerated with more certainty by plunging the pots containing the seed-beans into a gentle hot-bed; or some sown in shallow pans or boxes may be set on the shelves of a stove. Just at the opening of April will be early enough to begin; as the plants will otherwise get too forward for the weather, to proceed well without a continuance of artificial heat. Having nursed them to the proper stage, plant out under a south fence, either three inches apart, if in a single line, and eighteen inches by three, if in two lines; or it may be better to set the plants in patches of nine or seven, to receive the temporary shelter of a hand-玻璃, lest the transition from a hot-bed, all at once, to the fluctuating air of spring be too violent."

3380. Insects. Nicol observes, that "the thrips often attacks French beans in the hot-house; and, therefore, the plants should be fumigated with tobacco, which destroys that insect."

Sect. XI. Forcing Potatoes

3381. The potato is forced in a great variety of ways; but, "for a fair crop of tubers, which shall be somewhat dry and flowery, and of the size of hens' eggs; plant sets of the ash-leaved variety in single pots, filled one third part with light earth, in January. Place them in a hot-house or hot-bed, earthen them up as they appear, and about the middle or end of February transplant them with their hills entire into a pit prepared as for asparagus. Distance from plant to plant one foot each way. Give water occasionally, and admit as much air as possible at all times. Potatoes so managed will produce a crop the end of March or beginning of April." (Abercrombie.)

3382. Forcing potatoes in hot-beds. Abercrombie says, "A young crop is easily obtained soon in spring, by planting the early dwarf, or the sort called mules, on a slight hot-bed. Put in the sets pretty thickly, at six or eight inches square distance, as the potatoes are not to grow large. If planted successively in January and February, they will produce young crops for use in April and May, to be taken up in small portions as wanted for present eating. During the growth of the plants, open the lights fully in the middle of fine dry days; but mat at night to guard against frost. Water attentively as the mould and weather may require."
3383. Nicol says, "Plant some of the early sorts of potatoes thickly, on slight hot-beds, in February, to be covered with a frame and lights; or to be hooped over, and be covered with mats or canvas at night, and in bad weather, which is a very good method of obtaining early potatoes, as they are not so much drawn, as if kept close under glass. A moderate dung-heat is sufficient for the purpose; and the plants will come up, and will soon be exposed, if the heat be carefully covered at night for fear of frost. Even in using frames and lights, they should be fully exposed in good weather, and should not be kept so closely shut up as is commonly done; by which they are drawn entirely to tops, and do little good at root. In either case they should have moderate and regular supplies of water."

3384. Hogg, a market-gardener, describes "a method of growing early forced potatoes," by using an old cucumber or melon bed, in which the dung has long lost all its heat. The sets of a very early sort, with very few seedlings, are cut out of the name, before they are planted, to prevent their damping, or being injured by worms. The bed is prepared by removing all the earth from the top of the dung, and covering it about one inch deep with fresh mould, on which the sets are planted, in rows six inches apart, and the same distance from each other in the rows; they are then covered deep with mould and the frames, and the beds kept very carefully protected from frost. The covering best adapted for this purpose, is the second crop of short hay, called roeven, in the neighborhood of London. At the end of the fifth day, the outsides of the old dung should be cut away, from near the edge of the frame to the bottom of the bed, in a slanting direction inwards, of about fifteen inches from the perpendicular; strong linings of hot dung must be applied to the space so made, and renewed, if necessary, at the end of three weeks. Air must be admitted to the plants, by sliding down the lights at noon every day that the weather will permit, and water in the mornings, leaving about one inch of the light open for the admission of air after watering. The potatoes will be fit for use in about seven weeks from the first planting of the sets, and the average crop to each light, if well managed, is usually about five pounds."

(Hort. Tr. vol. ii. p. 144.)

3385. Knight's mode of forcing potatoes in hot-beds is as follows: "The varieties of potatoes, which are not set out before the early forcing season is over, to vegetate before the setting out; and in order to preserve the germs and roots first emitted from injury, where a crop of good potatoes is required before the end of May. I therefore plant my potatoes in pots of about six inches diameter in January (a single plant in each pot), and get them placed in pots and covered with litter, to protect them from frost; and in this situation they remain till the hot-beds are placed and heated. The pots should be placed with the roots extend themselves through the mould within the pots, and the germs reach its surface; whilst the excitability of the plants is not all expended on account of the low temperature in which they vegetate: and, when the pots are planted in the hot-bed, then it is only to make them advance as quickly as possible, their stems soon growing above the soil, and in a few days begin to generate tubers. One stem alone should be suffered to grow in each pot; for where more remain, the tubers are smaller, and the crop is not increased in weight. When the plants grow in small pots, the gardener will have the advantage of being able to take out the largest potatoes by inserting a knife in the fibrous roots, without injuring the plant, or injuring it at all if the fibrous roots are uninjured, because the plants, having the range of their roots confined to the limits of the pot, soon occupy the whole of their pasture, and therefore do not produce tubers in succession as they will under more circumstances. These tubers should be drawn off during the day, when the spring is far enough advanced to permit this to be done without injury to the roots; and early in May they may be taken out of the hot-bed, which may be employed for other purposes; and as it must necessarily have been very dry during the latter period of the growth of the potatoes, it will generally afford a strong hard crust to the fibrous roots (which is a great advantage); which, therefore, the plants are found to grow in small pots, because under this mode of culture the tubers acquire maturity sooner, and are better; but the crop is not so heavy as when their fibrous roots are permitted to extend more widely; and therefore, where a larger, but rather later crop, is required, the best plan is to put the tubers to vegetate in small pots, without removing them with their roots, which is done in the hot-bed, for the purpose of the effect of placing a few tubers (half a dozen only) on the floor of my cellar, disposing them just in contact with each other; and as soon as the germs were about four inches long, a hot-bed was made ready to receive them. This experiment succeeded perfectly; and as it is not attended with so much expense and trouble as either of the preceding methods, it will be found, in many cases, that the most eligible way of pre-paring necessary to obtain an early crop, is to advance the growth of the plant, as much as convenient, under low temperature, so as to avoid all unnecessary expenditure of its excitability; and subsequently, to preserve its germs and roots as much as possible uninjured in transplanting."

3386. **Forcing potatoes in pots or boxes.** This is sometimes attempted in stoves. One set is placed near the bottom of a large pot, and gradually earthed up. When nearly full grown, it is taken to the cherry or peach house for the sake of more air. Another mode of planting in pans or boxes is thus described by Abercrombie: "Plant potatoes of the growth of the season before the last; that is, the produce of 1816 to be planted in December 1817, or January 1818. Potatoes so kept will appear surrounded by a brood of new potatoes in contact with the seed or parent potato. The leaf-buds are removed, and the potatoes planted in a circle and in layers, in earthen pans or wooden boxes, with alternations of fine loose earth. Such pans or boxes may be put into sheds, or on shelves in the kitchen, &c. By this treatment, no leaves will emerge above the soil, and young potatoes may be reared at any required period." A similar mode is described by A. Sherbrook, Esq. (Hort. Tr. vol. i. 225.) The boxes, containing alternate layers of light earth and potatoes of the preceding year, are placed in a dry covered place, free from frost; they receive no water, and produce "good, fine, young potatoes in December." For a succession, the process is to be repeated.

3387. **Incidental forcing of potatoes.** "Small, young, spring potatoes are likewise obtained from some of the winter store of old potatoes, as they lie in the house; especially where these have been mixed with sand, and permitted to shoot as they lie, when they produce a few small button potatoes in spring; some of which are occasionally brought to market, but are only proper for immediate use."

3388. Atkinson adopts the following method: "In the beginning of April, a quantity of large potatoes are selected, and laid up in a dry, airy room; they are turned over four or five times during the summer, and all shoots which they make, are taken off as they appear. These are used for the seed, and are planted in succession from the beginning of September to the end of December, in boxes, in the following manner. In the bottom of each box, a layer of light vegetable mould, four inches deep, is placed, on which the potatoes are laid, two inches apart, and these are covered with another layer of the same mould, and of the same depth. On the surface of this second layer, potatoes are again laid, and then covered as before; this is repeated until the box is full. The boxes may be kept in any of the fire-houses, or in a
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warm back shed, and in three months from the time of planting, young potatoes fit for use will be formed. It is to be observed, that the young potatoes thus obtained are much inferior in quality to those produced by vegetating plants: but as it is scarcely possible to bring forward potatoes in beds so soon, this plan is useful, when considered as a means of obtaining a luxury at an early season.” (Hort. Tr. vol. iii. p. 129.)

3398. Maffit (Hort. Trans. vol. iii. p. 125.) thus grows early potatoes:—“A compost, consisting of equal quantities of loam, sand, and coal ashes, with an addition of lime in powder, equal in amount to one-third of the whole, was formed into a bed, four feet wide, and four inches deep, on the floor of a dark fruit-room. Upon this bed, early in September, large potatoes, of the preceding year’s growth, were laid, three inches apart every way, with their best eyes downwards; these produced young potatoes, which became fit for use about Christmas.”

3390. Forwounding to raise a crop in the open garden. For this purpose some spread a layer of sets, on hot dung, or in boxes placed in any warm situation, whether in the light or the dark. After they have sprung three or four inches, they are to be transplanted in the open ground, which should not be sooner than May, unless they have some protection at nights, such as fronds of fern, spruce fir branches, &c. But the best method is to plant the sets one in each pot, as directed for forcing in a pit, and to plant out with the balls entire.

3391. Substitutes for forcing potatoes. Dr. Noehden describes Ashworth’s mode (3388.), by leaves and layers of earth, at length, and subjoins a method of preserving young potatoes as such, for winter use, which we subjoin, as it may possibly lead some ingenious horticulturist to make experiments on the subject.

3392. By young potatoes, “I take for granted, are generally understood those tubers, which have not attained their full age and growth. In this stage, the substance is generally finer grained, and more coherent; and they are what is called waxy, and differ, in taste, from those which are full grown. If they could be preserved in this state, through the winter, for the whole of the table, it would doubtless be an acquisition: and something of this kind I have seen attempted. When the general crop of potatoes was gathered, at the usual period of their harvest, in autumn, the small tubers, which were frequently disregarded and left to their chance, were picked out and collected. They were then placed in a box, between layers of sand, and thus kept till the month of December. At this time, the box being opened, they were found in perfect preservation, and fit to be dressed for the table. To give them all the appearance of young potatoes, in a side dish, the tender skin on them was to be preserved: for peeling them would have destroyed that effect. It was recommended, for that purpose, when they were to be used, previously to soak them, for a certain number of hours, in water, and then to toss or shake them in a piece of rough flannel or baize, between two persons, backwards and forwards, and rub them between the hands; by which operation, the coarse outer covering is loosened, and the skin remains clean and delicate, so as to exhibit all the exterior of young growing potatoes. Upon trying them on the table, I found, that some had really the fine waxy taste of young potatoes; but that others, and perhaps the greater part, though resembling the former in size and looks, had entirely the grain, and flavor of the old potatoes. That difference is undoubtedly to be ascribed to the different state of maturity, at which the one and the other had arrived. The mealy ones, though equally diminutive with the others, had, in fact, reached their full age, and possessed, accordingly, the qualities which that age would give. Those of a waxy texture were, unquestionably, much younger, and had not become to maturity, when they were taken from the ground. They were in that condition which, by the taste, determines the name of young potatoes. If this be so (and every probability seems to attend the reasoning), it may be concluded, that it is feasible to preserve young potatoes, in the manner described, if they be gathered young: but to distinguish those which are so, in the common harvest, in autumn, from those which only appear so, would be difficult. The idea, therefore, presents itself, of planting potatoes expressly for that use; which must be done at a later period than this vegetable is usually planted; let us say two months later, in June. When this is matured, and gathered in October, those will be still in their young state; their grain will be still fine, and their texture close: and if thus taken under preservation, according to the method suggested, it can hardly be presumed, that when brought to the table, their texture will be different in quality from what they were when they were reaped: they will, in every respect, resemble, to those raised on a hot-bed. Yet it does not appear, that this mode of keeping them has any effect in promoting their maturity, at least, not to any perceptible degree. The sand employed should be of as barren a nature as may be, and, if possible, something of a retentive, or humid nature. When the tubers are taken out of the ground, previous to their maturity, they will not readily sprout, or emit roots, which circumstance is a security for the success of the method in question.” (Hort. Trans. vol. iii. p. 48.)

Sect. XII. Forcing Peas.

3393. Peas are not easily forced. Nicol, however, states, “that they are often raised in forcing-houses, and are brought to perfection very early.”

3394. The best sort of pea to force, is the genuine early frame.

3395. The temperature may be progressive, “beginning at 40° or 50° and rising to 52° or 60°, from the origin of the plant to the state of flowering, and after flowering increased from 55° to 70°; or, in a regular heat between the latter limits. For hot-beds, the standard temperature may be 50°—55° for the nursery-bed; and 55°—65° for fruiting.”

3396. For forcing peas in a pit, sow as directed for French beans in pots or boxes; and transplant them, when an inch and a half or two inches high, into the pit, at nearly the same distances as those recommended for the kidneybean.

3397. Forcing in a peach or cherry house. For the earliest crop, some of the true early frame sort may be sown in October in the borders of a cherry-house, peach-house, or vineyard, intended to be forced from the beginning of the year. By the time the forcing commences, they will be fit for transplanting, which is to be done in the same borders, either in a single row, or in more rows, according to the room. The distance between the rows may be fifteen or eighteen inches; and two inches in the line. “In forcing peas,” Nicol observes, “they should always be transplanted. They become more prop.
life, and run less to straw by that management, than when they are sown where they are to remain. Indeed, it would be very well worth while to transplant the earliest crops in the open ground." (Kal. p. 29.)

3398. Beans may be forced in a similar manner, though this is seldom attempted.

Sect. XIII. Forcing Salads, Pot-herbs, &c.

3399. Salads, pot-herbs, and various other culinary plants, are, or may be forced; but the practice in Britain seldom extends beyond pot-herbs and salads; though some have forwarded cabbages, cauliflowers, turnips, carrots, &c., in this way, as is occasionally done in Russia and the north of Germany.

3400. Cauliflower, lettuce, radish, carrot, and onion, M’Phail observes, may be planted or sown in February, “on gentle hot-beds of dung or leaves, to bring them in before those in the open ground. They should have glass frames set over them in cold, frosty, or rainy nights; which may be taken off in fine days, or a great deal of air given to them.” Nicol says, “The early horn carrot may be sown in January on a slight hot-bed, or on a border, close by the parapet in front of a pinery, early grape-house, or peach-house. The seeds should be sown in fine light earth, in either case, and should not be covered more than to the depth of a quarter of an inch. If sown on a hot-bed, the seeds may be defended by a frame and lights, or by hoops and mats, from bad weather, and should be covered always at night. If sown on a border in front of a forcing-house of any kind, they may be covered with hand-glasses. When the plants come up in either situation, they should have plenty of free air, as they do no good if they be drawn; they also should have moderate supplies of water. A thin sprinkling of radish or lettuce may be thrown in along with the carrot.”

3401. Pot-herbs, such as mint, marjoram, chervil, &c., are planted or sown in pots or boxes, and placed in any house, pit, or frame, in a state of forcing, near the glass, and where they will receive abundance of air in fine weather. They require little or no farther attention, but occasional watering. They may also be planted in rows in hot-beds or pits.

3402. Small salading, such as cresses, mustard, rape, chicory, &c., to be cropped when young, may be treated as pot-herbs; the three first will thrive at a greater distance from the light, and may be sown as practised by the market-gardeners on the floors or borders of cherry and peach houses.

3403. Radish. Abercrombie says, “To obtain the earliest spring radishes, sow on a hot-bed of dung or leaves some early dwarf short-tops in December, January, or the beginning of February. Having made a hot-bed two feet, or two and a half high, in dung, place on the frame. Earth the bed at top six inches deep; sow on the surface, covering the seed with fine mould, about half an inch thick; and put on the glasses. When the plants have come up, admit air every day, in mild or tolerably good weather, by tilting the upper end of the lights, or sometimes the front, one, two, or three inches, that the radishes may not draw up weak and long-shanked. If they have risen very thick, thin them in young growth, moderately at first, to about one or two inches apart. Be careful to cover the glasses at night with garden-mats or straw-litter. Give gentle waterings about noon on sunny days. If the heat of the bed declines much, apply a moderate lining of warm dung, or stable-litter, to the sides; which, by gently renewing the heat, will forward the radishes for drawing in February and March. Remember, as they advance in growth, to give more copious admissions of air daily; either by tilting the lights in front several inches, or, in fine mild days, by drawing the glasses mostly off; but be careful to draw them on again in proper time. Small turnip-radishes, of the white and red kinds, may be forced in the same manner. For raising early radishes on ground not accommodated with frames, a hot-bed, made in February, may be arched over with hoop-bends, or pliant rods, which should be covered with mats constantly at night; and during the day in very cold weather. In moderate days, turn up the mats at the warmest side; and on a fine mild day, take them wholly off.” Any sort of radish-seed may be sown occasionally for salad-herbs, to be taken while in the seed-leaves, to mix with cresses and mustard. Sow about once a-week in spring, summer, or any season when radish-salad is required, managing it as other small salad-herbs."

Sect. XIV. Culture of the Mushroom.

3404. The edible mushroom (Agaricus campestris, L.) has long been held in esteem in this country. Its peculiar habits, and the method of propagating it, are so unlike those of any other culinary vegetable, that gardeners, till lately, seem not to have generalised on its culture. For a long period back, it seems never to have been produced in any other way than on ridges of warm dung; no one appearing to advert to the circumstance of its being indigenous, and that it may be grown in the open ground in the warmer months.

3405. The cultivation of mushrooms, Nicol observes, "is a process in gardening, perhaps the most singular and curious of any. In the culture of any other vegetable, we
either sow or plant something material, — a seed, slip, or root, which we both see and handle; but in the culture of the mushroom, we neither sow nor plant anything visible, at least to the naked eye. Yet it is certain, that mushrooms are produced by seeds, which naturally vegetate in the fields at certain seasons, and which may be made to vegetate artificially at any season, by a certain process, and by a composition, in which the droppings of certain animals form the chief ingredient. The droppings of horses are found to produce mushrooms more plentifully, and with greater certainty, than the dungs of other animals. Hence it would appear, that their stomachs have less power to hurt or to destroy the vegetative quality of these seeds, which being collected along with their food, must pass through their intestines, than the stomachs of other animals; or, that the dung of horses is better suited for the seeds than other dungs. The food of horses, consisting mostly of corn and hay, may, no doubt, be more replete with the seeds of mushrooms than that of cows and other stock, which consists chiefly of green vegetables; but even the droppings of horses while at grass, or on tares, produce few or no mushrooms, as more particularly noticed below. This fact would seem to prove, either that the seeds are collected in greater numbers, and are better preserved by hay than by straw and chaff of oats, than by green food; or, that green food may have the effect of destroying them by its moistness in the stomach, or after having passed through it. It may be further observed, that animal matter seems necessary to the vegetation of the seeds, or the spawn of mushrooms. Hence we find them produced plentifully in old pastures, and in cattle-sheds, whether these be frequented by horses, cows, or sheep, or by all of them; but the edible kinds are never found in woods or fields from which cattle are completely excluded, though the herbage be ever so old. From the stubs of cut or decayed trees, and about such as have fallen and are rotten, many species of fungi spring; most of which are nauseous, poisonous, or unwholesome. The seeds, too, may lie concealed and dormant in various other matter, till put into a state of active vegetation by a proper temperature, and a proper degree of moisture."

3406. What spawn is. Spawn is a white fibrous substance, running like broken threads, in such dry reduced dung, or other nidus, as is fitted to nourish it. These threads produce, when planted, tubercles in the manner of potatoes. The true sort has exactly the smell of a mushroom. Spawn, when once procured, may be extended or propagated as spawn, without producing mushrooms. (Nettl; Abercrombie.)

3407. Producing spawn. This vegetable may be produced by first making lumps, or what are sometimes called cakes of spawn, and afterwards placing them on a slight dung hot-bed, where the spawn vegetates into complete mushrooms; in which process of making the spawn (as it is termed) different ingredients are used, but chiefly the dung of horses, as said above. This has so far become a branch of trade, as that mushroom-spawn may be had of most of the nursery and seedsmen about all the great towns in the kingdom. By the first method, you may reap in six or eight weeks; and by the latter, in ten or twelve."

3408. Originating mushrooms without planting spawn. Nicol says, "I have formerly been in the practice of producing mushrooms, however, most successfully, without using spawn, and by a very simple process: I might rather say, without transplanting spawn in the common way, but by making the bed a whole mass of spawn at once, and never disturbing it till done bearing. Beds that are built in the common way, and spawned, seldom produce long; perhaps only a few weeks or months. I have had them continue to yield large crops the year round, and sometimes for two years. But mushroom-beds, in whatever way made, are subject to many misfortunes; and the spawn is of a nature so delicate, that it is quickly destroyed either by too much wet or drought. By making up a bed in the ordinary way, that is, of stable-dung, moderately fermented, to the thickness of about a yard; spawning it over when the strong heat has subsided, and then covering it with light earth, mushrooms may be obtained sooner than by the process I shall recommend. But if this process be more slow, it has the advantage of being more sure; and the time of reaping may be reckoned upon with equal certainty. The difference of time, from first proceeding to make the beds to gathering mushrooms, will generally be three or four weeks. By the first method, you may reap in six or eight weeks; and by the latter, in ten or twelve."

3409. Proceed thus: "After having laid a floor, as hinted at above, of ashes, stone-chips, gravel, or brickdust, so as to keep the bed quite dry, and free from under-damp, lay a course of horse-droppings six inches thick. These should be new from the stable, and must not be broken; and the drier the better. They may be collected every day, until the whole floor or sole be covered to the above thickness; but they must not be allowed to ferment or heat. In the whole process of making up, the bed should be as much exposed to the air as possible; and should be carefully defended from wet, if out of doors. When this course is quite dry, and judged to be past a state of fermentation, cover it to the thickness of two inches with light dry earth; if sandy, so much the better. It is immaterial whether it be rich or not; the only use of earth here being for the spawn to run and mass in. Now lay another course of droppings, and earth them over as above, when past a state of fermentation; then a third course, which in like manner earth over. This finishes the bed, which will be a very strong and productive one, if properly managed afterwards. Observe, that in forming the bed it should be a little rounded, in order that the centre may not be more wet or moist than the sides. This may be done in forming the sole or floor at first, and the bed would then be of equal strength in all parts. If it be made up against a wall in a cellar, stable, or shed, it may have a slope of a few inches from the back to the front, less or more.
according to its breadth. I have sometimes been contented with two courses, as above, instead of three; and, often, when materials are scarce, have made them up sligher, thus: three four-inch courses of droppings, with one inch of earth between each, and a two-inch covering at top. Such a bed as this I have had produce for ten or twelve months together; but very much depends on the state of the materials, and on the care taken in making it up; also on the after-management. The droppings of hard-fed horses only are useful. Those of horses on green food will, of themselves, produce few or no mushroom. This I have proved in more than one instance, much to my disappointment. And I have, moreover, found, that the richer the keep of the horses, the more productive are their droppings. I have made up beds from farm-horses, fed partly on hard, and partly on green food; and from carriage or saddle horses, fed entirely on corn and hay; treated them in the same way in every respect; and have found, not once, but always, those made from the latter most productive. Droppings from corn-fed horses may be procured at the public stables in towns, or at inns in the country, any time in the year; and if the supply be plentiful, a bed of considerable dimensions may be made, and finished within five or six weeks. In as many more weeks, if in a stable, or dry cellar, or a flued shed, it will begin to produce, and often sooner; but if the situation of the bed be cold, it will sometimes be two or three months of producing mushrooms.

3410. Where indigenous spawn may be collected. September is the month in which the mushroom comes to perfection in the open air; and this is the time to look for it in its native habitats. Downs and upland pastures are the primitive situations, whence the seeds seem to be carried by horses and cattle, to what are called secondary situations. Thus "it is found in strength and purity, in the path of a bark-mill worked by a horse, in any other horse-mill track under shelter, in covered rides for horses, in dry half-rotted dung-heaps, and in hot-beds. It is found in a less degree in various other situations." (Abercrombic.)

3411. McPheat says, "The best of mushroom-spawn is frequently to be found in dunghills which have lain a long time without turning, and which had been formed of horse-dung, scrapings of roads, and turf taken from dunghills. The heat of the summer months having dried the dunghill, when rain comes about the latter end of August or in September, mushrooms of a good quality may often be seen beginning to form themselves on the surface, like large peas. When these are observed, it is time to take out the spawn, which is generally in hard dry lumps of dung, the spawn having the appearance of whitish coarse pieces of thread."

3412. To preserve indigenous spawn. "Having found cakes of dung which contain the desired spawn, take them up as entire as possible, with the earth adhering, and lay them carefully in a basket or any other conveyance. These are to be stored till used as below, in a dry covered place; and if they were found in a damp state, should be dried in hollow piles, before they are laid together in a mass. The dry spawn may be preserved three or four years. To preserve alike from perishing, and from running before it is planted, a dry shed furnished with a current of air, is indispensable."

3413. Procuring spawn artificially. Wales thus procures spawn: "For this purpose, the month of March is the fittest time, the cattle not being then upon grass, but chiefly upon dry food of one sort or other. Take two barrow-loads of cow-dung, one load of sheep and one of horse dung; dry them well; then break them quite small, so as they may go easily through a coarse garden-sieve. When well mixed together, lay them up in a round heap, finishing at top in a point. It is to be understood, that the operation is to be conducted in a dry shed. Observe to tread the heap as it is put up, which will greatly save it from heating too much. If a stick were thrust into the heap as a proof, and when taken out, if it feels very slightly warm in the hand, the heat is doing well; for, in the whole mode of raising mushrooms, it should be particularly observed to take great care of the heat, as the mushrooms are impatient of either too much heat or cold: the best adapted, and most productive heat I have ever found, was from 55 to 60 degrees of Fahrenheit, and the nearer the beds are kept to this heat, the greater will be the success. The heap is to be covered with horse-litter, in a state of fermentation, to the thickness of four inches all over. If the shed be warm when the heap is put up, I would recommend old bass-mats rather than dung, as the least overheat would spoil the heap. In this state let it lie for one month; then throw the litter a little aside, thrust the hand into the heart of the heap, and take out a handful. If the spawn has begun to run, you will observe numerous small white fibres or threads through the dung. If not begun to run, let another covering be put on above the old one of the same thickness as the first; and after a month more, you will undoubtedly find the heap to abound with spawn. I have had it running in three weeks, and sometimes it has required ten weeks, much depending on the state of the dung. The spawn thus procured is of the very best quality, far exceeding what is got in fields or in old hot-beds. I write from experience, and have not borrowed this mode of procuring spawn from any one. The spawn in this state is not fit for keeping long; and I shall next give directions how to form spawn-bricks, when as many can be made at one time, as will serve for the season, or even for a number of years if required, provided the spawn be kept dry." (Mem. Caled. Hort. Soc.)

3414. Preserving artificial spawn by forming spawn-bricks. The author last quoted says, "Take of horse-dung without litter, three barrow-loads; two barrow-loads of the mould of rotten tree-leaves; two barrow-loads of cow-dung; one barrow-load of old tan-bark, such as is thrown out of the pine-pit; with one barrow-load of sheep's dung; mix all these well together, till the mixture seem to be one compost, and to be as fine and soft as
common mortar, or as the clay used in grafting, as otherwise it would not come easily out of the mould. Then take a small frame, such as brick-makers use for moulding their bricks,—the size six inches long, four broad, and three deep. A portion of the mixture should then be forced into the mould or frame, and the sides of the mould being a little wetted beforehand, the spawn-brick will easily come out without breaking. After the bricks have stood two hours or so, take a blunt or rounded dibble, and make three holes in the middle of each brick, an inch from each other, and about half through the brick; these holes are for receiving the spawn. I find it is the best way to lay the bricks as they are made upon boards, that they may be carried out of doors in a good day to dry. The bricks should be rendered perfectly dry, as the least damp would spoil the spawn. They will often seem dry on the outside, while they continue wet in the inside. The best way to prove them, is to break a brick, and observe how dry it is in the inside. It is to be observed, that great care must be taken in the turning them upon the boards, for fear of breaking, they being very apt to go to pieces, till nearly fit for receiving spawn. When fit, they are firm, and quite dry on the outside: this happens in the course of three weeks, if the weather be dry and the bricks be rightly attended to. Now, take fresh horse-litter, which has been laid up in a heap to sweeten as when for hot-beds; lay a bottom course of this six inches thick, whereon to lay the bricks. The horse-litter which is to be prepared for covering the spawn-bricks ought to be rank, because the drier and sweeter the heat, the spawn will work the freer; and, as I stated before, if the weather be warm, the less covering will serve; also, if there be any heat in the old covering at the expiration of three weeks, add no more new covering, as the old will perfectly serve the end. Every hole in the bricks must next be filled quite close up with the spawn; and as the bricks are laid one upon another, the upper side of the brick when laid, must also be covered with spawn: at the same time observing, as the bricks are laid, to keep them as open between one another as possible, so as to let the heat and steam of the dung go through all parts of the heap. The heap is to be terminated at top by a single brick. When all are thus laid, place round the sides and top six inches of the hot dung, which will soon raise a fine moderate heat; observing, that all this must be done in a shed, or where rain cannot enter to cool the dung. After two weeks, add three inches thick of additional fresh dung upon the old; this will renew the heat, and make it work forcibly for the space of two weeks more, when the litter may be taken off, and cleared all out from the spawn-bricks. Before the cover is taken off, it will be proper to lay a little of it aside, and take out a few of the bricks, to see whether the spawn has run all through each brick or not; if not, replace the bricks again, and the cover, and let them remain for ten days longer, when they will be found to be every one, as it were, a solid mass of spawn. They may be allowed to stand and dry for a few days in the heap: they are then to be laid up in some dry place till wanted for use, where they will keep good for many years."

3415. Propagation of mushroom-spawn. McPhail offers two modes, as follows: "About the beginning of the month of May collect a heap of nearly equal quantities of cow, horse, and sheep dung; add to it some rotten fern-leaves, or rotten dry dung, somewhat resembling spawn, from the linings of hot-beds; mix the whole well together, in the way a bricklayer's laborer makes mortar; spread it on a floor in a cool dry shed, where it cannot dry too hastily, making it about five or six inches thick; heat or tread it firm; and as soon as it is in a fit condition, cut it with a sharp spade into pieces in the form of bricks; set the pieces to dry till they can be conveniently handled; then with a knife make a hole in the middle of each, and put a little piece of good mushroom-spawn into each hole, closing it up with a bit of that which was taken out; then pile the impregnated pieces up in a heap in a hollow manner, so that the air may pass through the heap freely among the pieces, to dry them gradually; and if the shed be light, cover the heap with mats, or any other light covering to keep it dark. When the spawn has extended itself through every part of the prepared pieces of the mixture, lay them out separately, that they may be perfectly dried, which will prevent mushrooms from growing out of them; which, if suffered, would exhaust the spawn so, that it would be much weakened. In a dry state, the spawn, thus propagated, may lie till it be wanted in the autumn or following spring. If such pieces of spawn be continued in a dry state, the spawn will remain good for a long time."

3416. Another way, similar to the preceding, to make mushroom-spawn, is as follows: "Some time in the month of May or June, collect about two cart-loads of dung from the fields, or take it from the stables; separate it entirely from the straw; add to it six barrows of fresh loam, two barrows of soil scraped from the road, and one barrow of coalashes sifted fine; mix these well together; then spread the mixture on the floor of a dry shed, give it a gentle watering, and spread over it a quantity of spawn from an old mushroom-bed; after this, tread it as firm as possible, and continue to do so two or three times a-week. In this situation let it remain till it is turned into a solid mass of spawn, which generally is about the end of August; then cut it into lumps, and lay them up edgewise to dry."

3417. Abercrombie says, "Pieces of it may be laid along the ridge of a cucumber-bed raised in spring. Plant them about a foot apart. In about two months, the surface of the spawn will assume a mouldy appearance; it is then to be taken up with the earth adhering thereto, broken into pieces, and laid upon the shelf of a dry shed."
PRACTICE OF GARDENING. Part III.

5418. Oldacre's mode of propagation is as follows: "Take any quantity of fresh horse-droppings mixed with short litter (as recommended for the beds), add one third of cows' dung, and a small portion of extra manure, and then cover the whole into earth, or place it in an open shed, and let it remain till it becomes firm enough to be formed into flat, square bricks, which being done, set them on edge, and frequently turn them until half dry; then, with a dibble make one or two holes about an inch deep of good old dirt in each, each piece of the brick should then remain until they are dry. This being completed, level the surface of a piece of ground three feet wide, and of length sufficient to receive the bricks, on which lay a bottom of dry horse-dung six inches high; then form a pile, by placing the bricks in rows one upon another (the spawn-side uppermost) and thus place a foot of warm litter to cover it high enough to give quantity to diffuse a gentle glow through the whole. When the spawn has spread itself through every part of the bricks, the process is ended, and they must be laid up in any dry place for use. Mushroom-spawn, made according to this receipt, will preserve its vegetative power many years, if well dried before it is cut, as it will grow many times itself."  

5419. Neil's method of propagating spawn, practised by Hay, in Scotland. "A quantity of cow-droppings is to be gathered from the pastures; some rotten wood, or sprays from the bottom of a hedge, is to be collected, with a little strong loam. These are mixed, and are placed into the indistinct sort of mortar or paste, of such consistency that it can be cut into pieces like bricks. When these are so far dried that they can conveniently be lifted, a row is laid in some dry place under cover, perhaps in a shade at the back of a hot-house; a little spawn is placed upon the layer; then another layer of the spawn-bricks, and so on. In a few weeks the whole mass is penetrated by the spawn. The spawn-bricks may then be laid aside for use; they will keep many months; and the drier they are kept the more certainly do they afford a crop of mushrooms when placed in favorable circumstances for doing so."  

5420. Roger's mode of preparing spawn is as follows: I collect pure cow-dung, not fresh, but such as I happen to find in the park, the fields, or the farm-yard; with this I mix the scarpings of roads, in the proportion of one half to one, adding to it about one third or a fourth of vegetable mould, obtained from leaves or decayed stacks. These ingredients being well worked up together, the compost is formed into bricks about nine inches long, three and a half broad, and about half an inch and a quarter thick. The brick is exposed to the air and sun, and suffered to attain such a degree of solidity, as to bear a considerable pressure, but not to dry hard. They are then removed to a shed for the purpose of being laid up in strata. Three or four rows are first placed on the ground with interstices of about one inch in width between the rows and the bricks; into this interstice, a little mixture is found in such a state, as is scattered, and over the whole surface of the layer such swanny litter is likewise spread. There should be no old mushroom-beds at hand to furnish the scatterings, some spawn-bricks must be broken to pieces in order to supply them. The first layer having been thus treated, another is put upon it, and the interstices between the bricks in the second and higher strata from old mushroom-beds be filled up, or more, and regulated in the same manner. The whole bed being completed according to the quantity that is required, it is covered over with hot stable-dung and litter; and in two, three, or more weeks, according to the state of the weather, the bricks are filled with spawn, and may be laid by for use. I will not hazard an opinion, whether the cow-dung itself contains the elements of spawn, or only acts the part of a matrix, or receptacle; but this I can state, that mushroom-spawn is generated in other dung besides horse-dung; for I once found it plentifully in pigeon's dung. As I have used this preparation of spawn for some years, I am in the opinion that the spawn must be generated in my mushroom-bed, as the origin of the spawn should at first have been derived from horse-dung. I may add, that, when managed in the manner I have described, it yields spawn as productive as any that can be obtained. I was formerly taught that it was essential to mix a portion of horse-dung in the bricks, but my experience has since convinced me, that cow-dung alone answers the purpose. The spawn is generated in it plentifully, and of good quality.  

5421. Care of the bricks. It is of importance that the bricks should not be left in a situation which would cause the spawn to dry, to which would be exposed by moisture, or from want of warmth. Therefore, when the spawn is bred, the bricks must be laid in a dry place to prevent the process of germination. The spawn must not be suffered to advance towards the rudiments of the mushroom, which consist in little threads or fibres, for in this state it ceases to be useful in spawning a bed. As soon as these rudiments are formed, they must be left undisturbed; or, if they are disturbed, the mushroom has reference to the spot where they are developed; but when removed or torn up, they are destroyed. A piece of spawn which appears in filaments or fibres is no longer applicable to a mushroom-bed; it may produce itself, but it is not fit for any other purpose. The spawn, which is without legs, and to receive its development there, must not be gone so far, but should only have the appearance of indistinguishable white mould. (Hort. Trans. vol. iv. 472.)  

5422. The importance of keeping spawn dry is attested by Miller, who found, that spawn which had lain for four months near the furnace of a stove, yielded a crop in less time, and in greater profusion, than any other.  

5423. The methods of rearing mushrooms are still more various than those of propagating the spawn. They are most commonly grown in ridges in the open air, covered with litter and mats; and next in frequency in ridges of the same sort under cover, as in the open sheds of hot-houses. They are also grown in close sheds behind hot-houses; in flued sheds built on purpose, or mushroom-houses; on shelves in flued mushroom-houses; in pots, boxes, hampers, baskets, placed in any warm situation; in cucumber or melon beds; in old hot-beds of any sort; in pits with glass frames; and in dark frames or pits.  

5424. Ridges in the open air. M'Phail says, "Some think that mushrooms do better in the open air than in covered sheds, which I have frequently experienced to be the case. In sheds, mushroom-beds are apt to become too dry; in the open ground, the humidity of the air, and a little wet sinking through the covering, keeps them in a damp state." (G. Renn. p. 110.)  

5425. Preparing the dung. Provide good horse-dung, purified of its fiery heat by the usual preparation; with which some old linings from a melon-bed may be mixed, if it is not winter. (Abercrombie.) M'Phail says, "Take two cart-loads of fresh stable-dung, to which add an equal quantity of old dry linings from melon or cucumber beds, mixing them well together in a heap; and after letting it lie about a fortnight, it will be in a fit state to make into beds. To make a mushroom-bed of new dung, let the same be well prepared, by laying it together in a heap to ferment, and by turning and mixing it well, shaking the outside of the heap, which is cold, and the inside, which is hot, to-
gether, so that every part of it may be equally fermented, and deprived of its noxious quality."

3426. *Forming the bed.* Abercrombie says, "Mark out the ground-line of a bed four feet wide at bottom, the length to be governed by the quantity to be raised; from this, work with an inward slope, so as to terminate with a narrow roof-shaped ridge along the centre, three feet or more in height. In building the bed, shake and mix the dung well together: beat it down with the fork, but do not tread it: leave it to settle, and to expend the first heat in vapor. When the dung is in a fit state to make into a bed, which it will be in about three weeks or a month after it has been put together to ferment, let the bottom for it be marked out about seven feet wide, and as long as you choose to make it; let the foundation on which it is made be dry, and let it be worked up in a sloping manner, so as to terminate with a narrow roof-shaped ridge along the centre, about four feet or more in height. In making the bed, shake and mix the dung well together; beat it down well with the fork; and if the dung be long and dryish, tread it down as you proceed." (M'Phail.)

3427. *Moulding the bed.* "Having proved by trial-sticks left some days in the bed, that the heat is become moderate, you may cover two thirds of the sloping bank with mould two inches thick, leaving the top of the ridge open for the steam to evaporate as it gradually rises. When the exhalation is finished, the top may also be earthed over; or, earth round the bed four inches high, forming a ledge of mould two inches thick.

3428. *Planting the spawn.* "Divide the large cakes of spawn into small lumps. These may be planted in rows six or eight inches asunder. Place the lumps of spawn about six inches apart in the same row, inserting them through the mould close down to the surface of the dung: or, the dry spawn may be broken or scattered over the bed; being covered with earth to the depth specified above." (Abercrombie.)

3429. M'Phail directs, "When the bed has been some time made, and the heat sufficiently declined, the spawn may be put into it; but, for fear of the heat being too great in the upper part of it, it had best be at first swamped only half-way up all round. Take the spawn in small pieces, and stick it into the sides of the bed, in rows about three or four inches, piece from piece, so that the spawn and earth about to be laid on, may meet. When the bed is swamped as high up as it is thought the heat of the bed will not injure it, take good, strong, rich earth, of a loamy quality, and cover the swamped part of the bed with it, about two inches thick, beginning to lay it at the bottom of the bed, beating it firm with the spade. The earth should be in a pliable state; not wet, nor over dry."

3430. *Covering the ridges.* "The inconvenience of a bed exposed to the weather, is, that it is sometimes necessary to cover it from wet, where there is danger of thus exciting a fermentation. When the bed is even under a shed, it is necessary to apply a covering from three to twelve inches thick, as the strength of the dung declines, or as the bed may be exposed, at the sides, to rain, snow, or frost. The covering may be either clean straw and long dry stable-litter, or sweet hay and matting; the latter is to be preferred. Lay it thin at first, and increase it as circumstances demand."

3431. *Ridges in open sheds* are formed and planted exactly in the same manner.

3432. *In rearing in close sheds behind hot-houses,* where the temperature approaches to 50 or 55 degrees in the winter months, from the heat arising from the hot-house furnaces, the ridge mode above may be adopted, or a flat bed similarly composed and planted.

3433. *In fluid sheds, or mushroom-houses* on the common plan, the method of forming the dung-bed, earthing, and planting is the same as in the three last modes: sometimes, however, the beds are formed in a walled pit, and flat, or sloping, on the surface, like a cucumber-bed.

3434. *German mode of cultivating the mushroom.* The culture of mushrooms on shelves, in fluid sheds or houses, is a German practice, introduced to this country by Oldacre. The plan of Oldacre's house has been already given (figs. 279. to 281.) M'Phail describes a similar one, "as a good method of propagation." (Gard. Rem. p. 108.) To either houses the following directions will apply: —

3435. *Compost for the beds.* Collect a quantity of fresh horse-dung, that has neither been exposed to wet nor fermentation, clearing it of the long straw, so as to leave one fourth, in quantity, of the shortest litter, when incorporated with the horse-droppings; then add a fourth part of tolerable dry turf-mould, or rather maiden earth, and mix it well with the dung before it is broken up. The heatage derived from the mould or maiden earth is the union of the whole into one compact solid existence, so congenial to the growth of mushrooms. If dung from the sides of a livery-stable, or the round of a horse-mill, can be procured, and mixed with a fourth part of short litter, and added to as many fresh horse-droppings as will cause a gentle warmth, when made into beds, it will be found superior, for the production of mushrooms, to horse-dung that is gathered from the stables.

3436. *The method of making the beds.* Form the beds on the shelves and ground-floor by placing a layer about three inches thick of the prepared mixture. Then throw a flat mallet, bed as close together and press the other layers as before laid down, so until the beds are formed into a solid body, seven inches thick, making the surface of the beds as smooth and as even as possible. The reducing the beds into a very solid body is a most essential point; for, without it, you cannot expect success; and the thickness of them must also be particularly attended to; for, where there is a much greater body, the beds will be subjected to a strong fermentation, and will be prevented, by evaporation, from retaining that consistency in the dung, which is absolutely necessary for the production of a good and plentiful crop. On the contrary, if a much less quantity be laid together, the heat and fermentation will be insufficient to prepare the beds for the nourishment of the spawn; but the assistance
of both, to the extent prescribed, cements the materials together, which, in addition to beating, increases greatly their solidity. The proper vegetation of the spawn, and the consequent crop of mushrooms, depend entirely upon a moderate genial heat and fermentation, neither too strong nor too slight. As soon as the spawn is laid in the beds, the latter must be adjusted to (if of more than thirty degrees of Fahrenheit's thermometer,) beat the beds a second time, to render them more solid, if possible; then make holes with a dibble, three inches in diameter, and nine inches asunder, through the compost in every direction of these holes, by being poked with a means of a fork and stick, or the like, from taking place, which would produce rottenness, and render them unproductive. If the beds do not attain the heat required, in four, or five days after they are put together, (which you will know by plunging a thermometer into one of the holes,) add another layer of the compost, two inches thick, which will produce the necessary heat. These beds (which, in a part of the bed, is well known, are usually composed of horse-dung, mixed with fresh horse-droppings, and wrought together in the same way as before, in order to produce the proper degree of heat. Beds made after this manner readily generate natural spawn in summer, and frequently in the winter months.

3488. Of earthing the beds. In three or four days after the holes have been made, by observing the thermometer, it will be found that you have the desired degree of heat, and the inside of the holes will also have become dry; the beds are then in a good state for spawning, which should be done while the heat is on an even and steady operation. The heat is continued until the earth is heated, and the holes too pleasant. Fill every hole full of spawn, which must be well beaten into them, and then make the surface of the beds solid and level; it is of no consequence whether the spawn put into the holes be in one lump or in several small pieces, it is only necessary that the beds should be well filled. About a fortnight after the spawn has been introduced, examine the holes, and if the spawn has suffered any damage from over-heat, or too much moisture, in the beds, introduce fresh spawn in the same way as before. On the contrary, if the spawn be found good, and vegetating freely into the compost, such beds (if required for immediate production,) may be covered with mould agreeable to the rules hereafter laid down; and the beds intended for succession should remain unculti rated, in the summer, three weeks or a month before you wish them to produce, and in the winter a month or five weeks. If the spawn be introduced in hot weather, air must be admitted as freely as possible into the shed, till the spawn has spread itself through the beds; if the place be kept too close, the beds will become soft and spongy, and then the crop will neither be abundant, nor of good quality.

3489. Of the subsequent treatment. From the time of covering with earth, the room or shed should be kept at fifty to fifty-five degrees of Fahrenheit's thermometer, and the light must be excluded. If the heat be suffered to exceed, to any considerable degree, it will cause the beds to ferment a second time, and weaken, if not totally destroy, the spawn; but should a much lower degree of temperature than the one prescribed be permitted to prevail, the mushrooms will advance slowly in their growth; and if watered in the beginning, this small difference may be prejudicial. But extreme caution is necessary, as well in the mode of application, as in the temperature of the water, which should be nearly as warm as new milk, and very lightly sprinkled with a syringe, or a small watering-pot; otherwise the mushrooms are sure to sustain damage. If cold water is used, and given plentifully at one time, it will destroy the one crop, but the spawn also, and render the beds so treated of no further utility. If the beds have been suffered to become very dry, it is better to give them several light waterings than one heavy supply. In gathering the mushrooms, great care should be taken not to disturb the small ones that invariably, with good management, surround the stems of those which are more early matured. The best method is to twist them up, very gently, in all instances where you can. But where you are obliged to cut them, great care should be taken to divest the beds of the stems of those that are cut, as they would rot, to the great injury of those that surround them. If the preceding directions are properly observed, the beds, when properly managed, will be on their first appearance, a constant supply may be kept by earthing one bed or more, every two or three months, according to the quantity of mushrooms required at one season. When the beds are in full bearing, if the mushrooms become long in their stems, and weak, it is certain the temperature of the building is too high; consequ ently, the heat must be diminished in proportion to the heat of the bed.

3490. Of renovating the old beds. As your beds begin to decline in bearing, and produce but few mushrooms, take off the earth clean from the dung, and if you find the latter decayed, destroy the beds and replace them. If the mushrooms be of good spawn, you may, or may not, destroy any green matter, in the case of artificial beds. So far away the earth, you find the beds dry, solid, and full of good spawn, add a layer of fresh compost, as before recommended, three or four inches thick, mixing it a little with the old, and beat it as before. By adhering to this mode of renovating the old beds, a continual supply may be kept up. (Oldacre, in Hort. Trans. vol. ii.)

3441. Estimate of the merits of the German mode of cultivating mushrooms. Neill observes, "In what particulars the advantage of Oldacre's plan over former modes chiefly consists, does not very clearly appear. Beds made up in the usual way are much less compact, and are more damp; compactness and dryness may therefore be considered as important." (Ed. Encyc. art. Hort.) Rogers remarks that "the quantity of mushrooms depends upon the manner in which they are nourished: if they are meagerly fed, their flavor and substance will be poor in proportion. Hence artificial mushrooms are, generally richer and higher flavored than those which grow naturally; and again, among the artificial produce, those will surpass which are reared on large and deep beds." It is a fact, that in Covent Garden market, mushrooms grown on ridges are greatly preferred to those grown on shelves, or in boxes, in the German manner: they are considered heavier and more juicy. (Hort. Trans. iv. 475.)

3442. Growing mushrooms, in pots, boxes, &c. with dung, by Wales. "Having given an account how to procure the spawn, which is the principal point, I shall next proceed to state how mushrooms are to be raised from the spawn with dung. I raise the mushrooms in boxes, hamper, or, in short, in any thing which will hold the dung and the soil together. These boxes or vessels are placed in the back sheds of the hot-houses, or in any house whatever, where no damp nor frost can enter. There should be several boxes, a part only being filled at a time, so as to keep a rotation of them, and have mushrooms
at all times ready for the table. I shall suppose three boxes to be filled at one time. Each box may be three feet long, one and a half broad, and seven inches in depth. Let each box be half filled with horse-dung from the stables (the fresher the better, and if wet, to be dried for three or four days before it be put in the boxes); the dung is to be well beat down in the boxes. After the second or third day, if any heat has arisen amongst the dung, it is then a fit time to spawn: break each spawn-brick into three parts as equal as possible; then lay the pieces, about four inches apart, upon the surface of the dung in the box; here they are to lie for six days, when it will probably be found, that the side of the spawn next to the dung has begun to run in the dung below; then add one and a half inch of more fresh dung upon the top of the spawn in the box, and heat it down as formerly. In the course of a fortnight, the box will be ready to receive the mould on the top; this mould must be two and a half inches deep, well beat down with the back of a spade, and the surface made quite even. But before the box be earthed over, it will be proper to take up a little of the dung, as far down as near the bottom of the box, to see if the spawn has run through the dung; if not, let the box stand unearthed for some days longer, for, were it to be earthed before the spawn had run through the dung, there would be put a poor crop. In the space of five or six weeks the mushrooms will begin to come up; if then the mould seems dry, give a gentle water, the water being slightly heated in any warm place before applied. This watering will make the mushrooms start freely, and of a large size. I cut three myself, which weighed 18½ oz. from a box treated as above. The boxes will continue to produce for six weeks, and I have had them productive sometimes for two months, if duly attended to, by giving a little water when dry, for they need neither light nor free air. I have had thirty-two pretty well-sized mushrooms in one cluster. If cut as button-mushrooms, each box will yield from six to twelve Scots pints (24 to 48 Eng. pints), according to the season and other circumstances. The plan now described, I prefer for yielding numbers of mushrooms, and where a great many are required; but when reared without dung, they are best flavored. They are not then to be distinguished from those which grow naturally in the fields, but comparatively few are in this way produced. I have lately found it very useful to add to every three barrow-loads of horse-dung, one of perfectly dry cow-dung, beat down to powder as it were, and well mixed among the horse-dung, after the horse-dung has lain under cover for four or five days to dry. The reason I tried the cow-dung dry was, that I still found the horse-dung to have a strong damp, after having lain in the boxes for some time; but the cow-dung, when beat down to powder, has the effect to dry up this damp, and also to make the horse-dung lie in the box more compactly; and the more it is pressed down, the finer the spawn will run amongst it." (Wales, in Caled. Hort. Mem.)

3443. Growing mushrooms, in pots, boxes, &c. without dung. "Take a little straw, and lay it carefully in the bottom of the mushroom-box, about an inch thick, or rather more. Then take some of the spawn-bricks, and break them down, each brick into about ten pieces, and lay the fragments upon the straw, as close to each other as they will lie. Cover them up with mould, three and a half inches deep, and well pressed down. When the surface appears dry, give a little tepid water, as directed for the last way of raising them; but this method needs about double the quantity of water that the former does, owing to having no moisture in the bottom, while the other has the dung. The mushrooms will begin to start in a month or five weeks, sometimes sooner, sometimes later, according to the heat of the place where the boxes are situated. They do not rise so thick nor of so large a size, nor do they continue to be produced so long, as in the other plan with dung." (Wales.)

3444. Compost or mould for growing mushrooms in boxes. "Take a quantity of horse-dung from the stable-yard fresh, and for every layer of dung, six inches in depth, lay three inches of fine earth from any light soil; these alternate layers may be repeated till there be as much as will probably be wanted for the course of a year. After this mixture has lain about six months or so, the dung will be sufficiently rotten: it should then be well broken with a spade, and passed through a garden-sieve. Two inches of this compost laid upon the top of the box, and well pressed down with the back of a spade, will be found to answer. It is to be understood, that the same compost, made of the dung and earth, is used for going on the top of the beds formed with dung, as well as on those without it, observing to have it sifted fine, and well dried, for if it be damp, the spawn would not run freely amongst it." (Oldacre, in Horticultural Transactions.)

3445. Culture of the mushroom in melon-beds. The following mode has been practised by the Rev. W. Williamson, for several years, with great success. He considers it more economical and generally practicable than the plan of Oldacre. "Having made my melon-bed in the usual manner, when the burning heat is over, and the bed is ready to be earthed to a sufficient thickness, I place spawn on the sides of the hills, and also on the surface of the bed, and then cover the whole with mould, as usual, managing the
melons exactly in the same manner as if the spawn were not there, not omitting even to tread it, as I find that a compact loam is more congenial to the growth of the mushroom, than the light rich compost of the cucumber-bed. "The heat will soon cause the spawn to run, and extend itself through the dung, to the surface of the ground. In September or October following, when the melon-bine is decaying, the bed is carefully cleaned, the glasses are put on, and kept close; and when the mould becomes dry, it must be frequently watered, but not immoderately, as too much wet would destroy the spawn; advantage should also be taken of every gentle shower, for the same purpose. The moisture coming up on the dry earth produces a moderate heat, which soon causes the mushrooms to appear in every part of the bed, in such abundance as even to prevent each other's growth. I have frequently, at one time, gathered two bushels from a frame ten feet by six, and have produced individual mushrooms of nearly two pounds' weight. The mould being kept warm by the glasses, and properly watered, the mushrooms will continue to spring till the frost of winter prevents their further growth. I then leave the bed, frame, &c. just as they are, and early in spring, as soon as the frost may be supposed to be over, I take off the frame and glasses, and cover the bed lightly with straw; when the warm enlivening showers of spring cause the mushrooms to be again produced in every part, till the drought of summer renders it difficult to keep the bed sufficiently moist for their growth. Sometimes I suffer the bed to remain, in order to produce a crop in the second autumn, but more generally take the bed to pieces, for the sake of the dung, and also for the purpose of procuring and drying the spawn, against the return of spring. When I first thought of raising mushrooms in the manner above described, I was apprehensive, lest the spawn, by running among the roots of the melons, might injure their growth. I therefore planted it in one light only, but the result convinced me that it did no injury, as, on the only plant in that light I grew a melon, of the black rock kind, weighing eight and three quarters pounds, for the first crop, and another six and a half pounds for the second crop; both of which ripened well. Since that time I have always placed the spawn over the whole of the bed, and have never failed to produce a good crop of both melons and mushrooms. Should it be thought advisable to have a supply of mushrooms during the depth of winter, I am confident (though I have not tried the experiment,) that they might be obtained, at a trifling expense, by lining the bed with hot dung, and using other precautions to keep out the cold air," (Hort. Trans. v. iii.)

3446. Oldacre, at the end of his paper on growing mushrooms on shelves, &c. says, "They may be grown also plentifully, in hot-bed frames, by the same process as is recommended for the sheds. In this latter practice, as soon as the beds are earthed, they should be covered with hay or litter under the lights, until they are in full bearing, then remove the covering to the outside of the lights, to exclude the sun and air as much as possible. In cold weather, if they advance slowly in their growth, the frames may be covered with hot dung, which will greatly encourage them. It must be recollected, that when these beds are made in hot weather, air must be admitted as freely as possible into the frames, during the time of spawning, as directed for the management of this part of the process, in cellars or sheds."

3447. In old hot-beds. A good crop of mushrooms is sometimes obtained without making a bed on purpose, by introducing lumps of spawn along the margin of late cucumber-ridges, just into the top of the mould. This may be done from March to May. (Abercrombie.)

3448. In pits. Jeeves has adopted this practice, and thus describes it. "To make my bed, the dung was placed in the bottom of the pit, and rammed tightly down, to about the thickness of eighteen inches; the dung itself producing sufficient heat to set the spawn running, after it had been introduced in the usual manner. The bed was made up last September, and came into bearing in six weeks; it has continued to produce regularly to the present time, and requires no more heat than is collected by the effect of the sun on the air within the house, except on frosty nights, when a little fire is put into the flue. The mushrooms come up uniformly over every part of the bed, which is covered very slightly with straw, (not sufficient to exclude the light,) for the purpose of preserving moisture on the surface."

3449. In dark frames. Nicol says, "If you have no mushroom-house, and yet are anxious to have mushrooms in winter, a cover or frame, capable of defending the bed from rain, snow, or frost, may be made at a small expense, thus: first, make a frame of inch-and-half deal, nine or ten inches deep, six feet wide, and of any convenient length, from ten to twenty feet. Then fit a roof to it, three feet in the pitch, made of thin boards, imbricated, which lay over with two or three coats of pitch or paint. The roof part to be fixed down to the wooden frame by hooks and eyes, or by bolts, so as that it may be removed at pleasure, and to have two moveable boards on each side, of about a foot square, to slip for the admission of air. This sort of frame being placed in a dry warm situation, and being insulated by a drain or trench, would completely defend the bed from wet; and by being covered, in severe weather, with straw or mats, from frost. If the ground be not perfectly dry, a sole or floor must be formed of asles, gravel, or stone-chips, for the bed; a thing necessary in any situation which is the least damp, either within or out of doors."
CULTURE OF THE MUSHROOM.

3450. In a cellar. "Mushrooms may likewise be produced in a cellar, or any other vaulted place, with equal success, and not unfrequently to greater advantage as to crop, than in a shed, or other building, that is level with the surface of the earth. The same rules of management are to be observed as directed for the shed. The peculiar advantage of a cellar is, that no fire is necessary, and less water, the application of which so frequently proves injurious, is wanted."

3451. On hollow ridges. Hogan says he has devised an easy mode of growing mushrooms under shelter, and tried it one season with great success. "The exterior form of my bed resembles the old ones as built against a wall; but instead of building it solid, it is hollow; strong stakes are inclined against the wall, at an angle of about 65°, on which are placed hurdles to support the bed. By this means a cavity is formed under the stakes, between them and the wall and floor, for the purpose of receiving dung, which being readily changed, an opportunity is thus afforded of keeping up a permanent moist heat in the bed, the absence of which, together with an insufficient depth of mould for the spawn to run in, is the great defect of all other modes of raising mushrooms with which I am acquainted. On this structure fourteen inches of rotten dung and four inches of loamy earth were laid, and beat firm, and the spawning and other processes and results were the same as usual." (Hort. Trans. v. 305.) We fear two things from this mode—occasional overheating and overdrying, either of which are as ruinous to the mushroom, as they are to Cape-heaths in pots.

3452. The following details of culture are common to each of the above modes of rearing the mushroom: —

3453. Season for commencement. Mushroom-beds or boxes may be formed and planted at any time of the year; but the month of September is the most natural season; and the time next to be recommended is early in spring. In June, July, and August, the weather is rather too arid for the supply of moisture necessary to the cultures of the mushroom (Abercrombie.) Nicol makes up a bed in March to last till September, and another at that time to last through the winter, till the bed to be again made in March comes into bearing. He adds, however, that there is no rule for making up these beds, as it may be done at any day of the year with nearly equal propriety. (Abercrombie.)

3454. Duration of growth. In autumn and spring, common ridges will often begin to produce plentifully in four, five, or six weeks. In summer or winter they are much longer before they become productive. (Abercrombie.)

3455. Symptoms of progress. Nicol says, when you would know whether the spawn has begun to run, thrust your hand a few inches deep into different parts of the bed, and examine what you bring up. If it smells exactly of mushrooms, and has the appearance of bits of thread, then the spawn is in action. "But generally you will be forewarned of the spawn's running by a previous crop of spurious fungi, which rise more or less abundantly, according to the fineness or grossness of the materials of which the bed is composed. These fungi generally are either what are called pipes or balls; and sometimes a kind of mushroom, of a very bad sort, thin, flat, with white or pale yellow gills. They have all, however, a nauseous, sickly smell, and may readily be distinguished from the true mushroom, which is thick, hemispherical, with brown or reddish gills."

3456. Duration of a crop. Six months is the ordinary duration of a common bed or ridge, made in the open air or in a flued shed. Oldacre says, his beds will continue to produce for several months. To have a succession, he earths a bed every two or three months. Wales's boxes (3442.) continue to produce for six weeks, and sometimes two months.

3457. Temperature. Nicol says, if the bed be placed in a flued shed, the temperature in winter should be kept steadily to about 55 degrees. This is also Oldacre's temperature.

3458. Wales says, "I have ever found the best adapted and most productive heat to be from 55 to 65 degrees, and the nearer the beds are kept to this heat the greater will be the success."

3459. Air is essentially necessary to the flavor of mushrooms. Oldacre says, air must be admitted in proportion to the heat, otherwise the mushrooms become long in their stems, and weak. The same thing takes place in ridges when the coverings are too thick.

3460. Water. Abercrombie and Nicol agree in recommending no water to be given till the spawn begins to run.

3461. Abercrombie says, "In autumn, the bed will want no water until the first crop is gathered. Then a sprinkling will help to excite a fresh vegetation. In spring, should a drying air long prevail, it may be necessary to moisten the bed a little. In summer, the bed may be now and then exposed to gentle showers, or otherwise watered according to the dryness and heat of the season. In order to give water, without wetting the bed excessively or unequally, scatter a thin layer of short hay over the ridge; and let a small quantity of water be gently distributed, to all parts alike, from a rose-pan. Leave it to filter through the hay, and cover the bed up with litter. In winter, the substitute for watering must be some warm mulch from a dung-heap, laid over the dry litter; the moisture evaporating from this will promote the growth of the mushrooms. Excessive moisture is not only apt to destroy the spawn, but it debases the mushroom, as can be produced under it. It is also supposed to render the salutary sorts less so, and to make the unwholesome kinds more acrimonious."

3462. Nicol says, "When the spawn is fully formed, give the bed two or three hearty waterings, in order to set it a growing; for otherwise, it will lie dormant, and no symptom of vegetation. Give just enough water (by no means at one) as will fairly reach to the bottom of all the materials, and afterwards keep the bed in a state neither wet nor dry, but rather inclining to the latter, this being the safe side to err on, as it is more easy to make it damp than to dry it. When a bed has been, as it were, tired of producing, I have sometimes desisted from watering for several months; but by examination I have found a new net of spawn formed all over the surface, the threads being deep-rooted, even to the
bottom. By a hearty watering, as above, a most plentiful and lasting supply has been obtained. The idea of treating my beds so, arose by observation of the manner in which field-mushrooms are often produced. We frequently see the crop suddenly disappear, and as suddenly appear again, according to the state of the weather, with respect to wet or drought; and that too, in the same field."

3463. Oldacre waters with extreme caution, using water nearly as warm as new milk, sprinkling very lightly with a syringe, or a small watering-pot. Cold water destroys the bed and the spawn, and thus renders the whole useless.

3464. Some old authors advise to take a few full-grown mushrooms, and breaking them down in the watering-pot, to water the beds with the infusion. This, Neilss observes, is plainly nothing else than sowing mushroom-seed.

3465. Light. Abercrombie, Nicol, and most gardeners and authors, consider light as quite unnecessary for the production of the mushroom. It is very probable, however, that it contributes in some way to their perfection, since in their natural situation, they enjoy a considerable portion of it. Our opinion is, that it should not be entirely excluded from mushroom-houses or beds on whatever plan they may be constructed. See an interesting proof of value of light in Chap. Vii's Agr. app. à Chimie, vol. i. p. 180.

3466. Gathering the crop. When the bed is in full production, and the season fine, mushrooms may be gathered two or three times a-week. Turn off the straw covering, and return it carefully at each gathering. (Abercrombie.) "In gathering mushrooms," Nicol observes, "they should always be cut, and never be pulled; as by pulling, many young ones might be destroyed. There are always a number of these forming or clustering about the roots of the old ones, which should not be disturbed. If the spawn be deeply situated in these beds, mushrooms will often form and come to full maturity, entirely under ground. They may easily be recognised, however, as they are generally large, and push up small hills above their heads. They ought to be uncovered with care, that the spawn about them may be as little disturbed as possible." Oldacre says, in gathering mushrooms, avoid disturbing the small ones, that invariably, with good management, surround the stems of those which are more early matured. Twist them up very gently in all instances where you can; and when obliged to cut them, take care to divest the beds of those that are cut, as they would rot and injure those around them.

3467. Poisonous mushrooms. For the characters of the true mushroom (Agaricus campestris), and the other species and varieties, edible and deleterious, see the following chapter. Their duration is too fugitive to admit of their being much injured by insects.

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Chap. VIII.

Horticultural Catalogue. — Hardy Herbaceous Culinary Vegetables.

3468. The various plants and trees grown in the different departments of horticulture shall now be more particularly enumerated and characterised, and some account given of their history, use, and culture. We shall commence with the hardy herbaceous vegetables; and the most suitable arrangement for this class of plants seems to be, that arising from a combined view of their habits, culture, and uses, in domestic economy. Though no such arrangement can be absolutely perfect, from the circumstance of some of the plants being used for different purposes, yet, by bringing together such as present most points of union, something better than a mere alphabetical catalogue is formed, of which the following is the outline:

3469. The cabbage tribe; comprehending the white and red cabbage, cabbage-colewort, Savoy, Brussels sprouts, borecoles or winter greens, cauliflowers, and broccoli.

3470. Leguminous plants; comprehending the pea, bean, and kidneybean.

3471. Escentul roots; comprehending the potatoe, Jerusalem artichoke, turnip, carrot, parsnep, red beet, skirret, scorzonera, salisy, and radish.

3472. Spinaceous plants; comprehending the garden-spinage, white beet, orache, wild spinage, New Zealand spinach, sorrel, and herb-patience.

3473. Alliaceous plants; comprehending the onion, leek, chives, garlic, shallot, and rocamblo.


3475. Acetarious plants or salads; comprehending small salads, lettuce, endive, succory, dandelion, celery, mustard, rape, corn-salad, garden-cress, American cress, winter cress, water-cress, brook-lime, scurvy-grass, garden-rocket, burnet, buckshorn plantain, ox-eye daisy, and some of those included in other sections, as the sorrel, tarragon, Indian cress, &c.

3476. Pot-herbs and garnishings; comprehending parsley, purslane, tarragon, fennel, dill, chervil, horse-radish, Indian cress, marigold, borage, and some others included in other sections.
THE CABBAGE TRIBE.

3477. Sweet herbs; comprehending thyme, sage, clary, mint, balm, marjoram, savory, basil, rosemary, lavender, tansy, costmary, and some of those in the preceding section.

3478. Plants used in tarts, confectionary, and domestic medicine; comprehending rhubarb, gourd, angelica, anise, coriander, caraway, rue, hyssop, chamomile, elecampane, licorice, blessed thistle, wormwood, and some others.

3479. Plants used as preserves and pickles; comprehending love-apple, egg-plant, capsicum, caper, samphire, and the red cabbage, Indian cress, radish, kidneybean, marsh marigold, &c. included in other sections.

3480. Edible indigenous plants neglected, or not in cultivation; comprehending the sea-beet, nettle, sea-peas, and a variety of other natives.

3481. Edible British fungi; comprehending the mushroom, truffle, and morel.

3482. Edible British fuci; comprehending the dulse, tangle, &c.

SECT. I. The Cabbage Tribe.

3483. The cabbage tribe is of all the classes of cultivated vegetable plants, the most ancient as well as the most extensive. The Brassica oleracea, Tetrad. silip. Linn., and Cruciferae, Juss. figured in Eng. Bot. t. 637., being extremely liable to sport, or run into varieties and monstrosities, has in the course of time, become the parent of a numerous race of culinary productions, so various in their habit and appearance, that to many it may appear not a little extravagant to refer them to the same origin. Besides the different sorts of white and red cabbage, and Savoys, which form the leaves into a head, there are various sorts of borecoles, which grow with their leaves loose in the natural way, and there are several kinds of cauliflower and broccoli, which form their stalks or flower-buds into a head. All of these, with the turnip-rooted cabbage and the Brussels sprouts, claim a common origin from the single species of brassica above mentioned. Cabbage of some sort, White, in his History of Selborne, informs us, must have been known to the Saxons; for they named the month of February Sprout kale. Being a favorite with the Romans, it is probable the Italian cabbage would be introduced at an early period into South Britain. To the inhabitants of the north of Scotland, cabbages were first made known by the soldiers of the enterprising Cromwell, when quartered at Inverness. (Edin. Encyc. art. Hort.)

3484. The original cabbage-plant grows naturally on the sea-shores in different parts of England, but it has not been observed in Scotland. It is a biennial plant; the stem-leaves are much waved and variously indented; the color is sea-green, with occasionally a tinge of purple. Early in the spring, the wild cabbage or colewort, from the sea-coast, is said to be excellent, but it must be boiled in two waters to remove the saltiness. The roots may also be eaten, but they are not very tender. (Neill, in Ed. Encyc. and Martyn, in Mill. Dict.)

3485. A new arrangement of the cultivated species of brassica has been made by Prof. Decandolle (Hort. Trans. vol. i., and in his Reg. Veg.), but as many of the varieties which the brassica oleracea assumes on the continent are little known here, and as some of our varieties are omitted in Prof. Decandolle's enumeration, there does not seem at present any sufficient reason to deviate from the usual British arrangement of this genus. Prof. Decandolle's varieties, or races, of B. oleracea, are —

B. oleracea sylvestris, or wild cabbage
B. oleracea capitata, headed or leaved cabbage

acephala, open cabbage, or borecole caulo-rapa, turnip cabbage, and

boreolis, bliltered cabbage, or Savoy, rapa (B. Napus), and the summer rape of the Germans (B. praceca).

The cole of the Dutch, he makes a distinct species (B. campestris), and also the turnip (B. Rapa), the

cole of the Dutch, he makes a distinct species (B. campestris), and also the turnip (B. Rapa), the

rapa (B. Napus), and the summer rape of the Germans (B. praceca).

3486. The space occupied by this tribe in most kitchen-gardens may be estimated at one eighth part of the open compartments, taking the whole year round; and in cottage-gardens, the heading cabbages and borecoles generally occupy one half of the whole space. We shall take the varieties in the order of white cabbage, red cabbage, Savoy, Brussels sprouts, borecole, cauliflower, and broccoli.


3487. The common or white garden-cabbage is too well known, and its uses too universal, to require any description. It produces firm, compact heads, glaucous, green, or greenish-yellow externally, but blanched within, and varying in different sorts from three to twelve or fifteen inches' diameter, and from two to fifteen or twenty pounds' weight.

3488. Subvarieties. These are very numerous: the sorts chiefly cultivated are —

| Small early dwarf head | Pecontville. Large round head; leaves white and | Aventeping | Great drum-head flat-toped |
| Early dwarf York | New York | Early London hollow | Great round Scotch, or |
| Large early York | Large yellow-sugar-leafted | Large hollow, sugar-leafted | white Strasbourg; f rom |
| Early dwarf sugar-leafted | Large round | Large oblong hollow | which the German sour |
| Large sugar-leafted | winter | Large round winter | kroent is chiefly made. |
| Koss Hash | (white) | | |
| Early Butternose | (white) | | |
3489. Estimate of sorts. The first five or six sorts are suitable for the earliest and secondary summer crops; and the middle-sized and large kinds for the principal summer, autumn, and winter supplies. They may be sown in small early crops, allotted for East March, for cabbaging in April, May, and June. 2. Raise more considerable quantities of the middle-sized kinds, particularly the large York, and large sugar-loaf, or the Battersea, Pento, Imperial, Antwerp, Russian, &c. for general summer crops. 3. Choose the larger later sorts for succession, summer, and general autumn cabbages; the more hollow sugar-loaf, and long-shouldered varieties for winter. These, with the middle-sized kinds, are excellent for full cabbaging in August, September, and October, till Christmas: or any of the middle-sized varieties may be eligible sown for latter succession crops in summer and autumn, to cut in light growth; also to cultivate for cabbage-coleworts, either with small hearts, or as open greens for family and market supplies in autumn, winter, spring, and returning summer. 4. The large round winter cabbage, great drum, Scotch, and American kinds, all reaching a very expanded bulk in autumn and winter, are not usually so well fitted for family consumption as the foregoing, being more commonly adopted for field-cultivation in cold weather, &c.

3490. Propagation. All the kinds are raised from seed annually, of which, according to Abercrombie's seed estimate, "for a seed-bed to raise the early York, and similar varieties, four feet wide by twenty in length, two ounces" will be required. For a seed-bed to raise the large sugar-loaf, and other luxuriant growth kinds, thirty-six in length, two ounces, that is, eight to the square foot, in the bed, for summer, and autumn, and cover from an eighth to a quarter of an inch. Under a deficiency of winter-standing young plants, for final transplanting in spring, or, in order to have some spring-sown plants as forward as possible, a moderate portion of some best early sorts may be sown between the middle of February and the end of March. Give the eight plants till the three are an inch or two in length. Then prick them into intermediate beds in the open garden, there to gain strength for final transplanting. (Abercrombie)

3491. Soil and situation. The soil for seedings should be light, and, excepting for early sowings, not rich. Where market-gardeners raise great quantities of seedling-cabbages to stand the winter, and to be sold for transplanting in spring, they choose, in general, the poorest and stiftiest piece of land they have got, more especially in Scotland, where large autumnal sowings of winter drum-head and round Scotch and other varieties give a high return of the soil, and prevent the ground from being out of the soil in the succeeding spring, and prevent their being thrown out of the soil during the thaws which succeed a frosty winter. Transplanted cabbages require a rich mould, rather clavvy than sandy; and, as Neill and Nicolson observe, it can scarcely be otherwise managed, and in a sandy soil, the roots are not expanded and the head and the leaves, should have a dry soil, well dug and manured, and of a favorable aspect. The cabbage tribe, whether in the seed-bed, or final plantation, ever require an open situation. Under the drip of trees, or in the shade, seedlings are drawn up weak, and grown cabbages are meagre, worm-eaten and ill-flavored.

3492. Early and main summer cabbages. The cabbage being a biennial, the largest crops are obtained by sowing the year previous to that in which you expect to reap. Sow, therefore, at the beginning of August, to raise plants to stand over the winter in young open growth, for cabbaging early, and in succession, the following year. A nice attention should be paid to the time for sowing this crop, which is the first or second week in August, being that most conducive to ultimate success, though some sow at the close of July, to have the plants stronger before the approach of winter; but of a crop so forward, many generally run for seed in the spring; therefore be careful to make the principal sowing neither sooner than about the fifth, nor later than the twelfth, of that month. For, if sown earlier, many of the plants are apt to run in the spring, as just stated; and, if sown later, they would not acquire sufficient strength before winter, to enable them to stand severe weather so effectually as those a little advanced in firmer growth.

3493. Sow each sort separately in an open free situation, in beds of rich mellow earth, broad cast, moderately thick, and raise in the seed evenly, lengthwise each bed. Give occasional watering, if dry hot weather; or sometimes shade with mats, in hot sunny days, till the plants come up fully; after which, consider the season, to forward or retard the dry season.

3494. When the plants have two or three leaves an inch or two broad in September, or beginning of October, lift some considerable portion from the seed-beds, and prick into beds of good earth, about four inches apart, giving water: all these are to remain in the intermediate bed during winter, to main strength for transplanting in the spring. Those left in the seed-beds will thus have more room to advance equally for transplanting the most forward of the early sorts in the same year, towards the end of October, or in November and December, and the principal supply in the spring, the last fortnight of February, or in March and April.

3495. In transplanting, continue to keep each sort separate, allowing the whole good ground; and, if dunned, it will be repaid in the crop. Plant some of the dwarf early in rows, from a foot and a half to two feet asunder, to admit of thinning for use in a young cabbaged state: those of the middle-sized, intended for main crops, plant at two feet, or two and a half distant. The large autumnal kinds plant at least from two feet and a half to a yard asunder, giving water at planting in dry warm weather.

3496. In their subsequent growth, if any fail or run to seed, be careful to pull them up directly, and supply the deficiencies with fresh plants. As the crop proceeds, and if the two or three early sowings be not timely and strongly enough in the ground, and the weeds, and strong grasses, between the plants, drawing some earth round the stems, which will strengthen and forward them considerably.

3497. The different sorts will cabbage in succession from April till October. Some may be forwarded in early spring, others. If left together, growetter close, with osier twigs, or strings of bass. The succeeding main crops will need that assistance, but will head spontaneously in due time. Of the earlier dwarf kinds, some probably will be fit for cutting, in small cabbagge heads, at the close of April or beginning of May; and the others in full growth from May till July; and the succeeding main crops in full head from the end of July till October.

3498. Early spring-sown crop. To succeed the crops of the preceding autumn sowage, it is requisite to sow in the spring, to raise plants for use the same year, partly as young summer cabbages, and partly with full mature growth. Sow, at the usual, or spring purposes, sow at the close of March, and in the beginning of April. A few for early summer use may be sown in the third week of February on a slight hot-bed, or on a warm border under glass. In case no plants were raised the preceding autumn, or if the young crop which has stood the winter be much cut by severe weather, there is an additional motive for sowing a crop in the spring, of dwarf, middle-sized, and large kinds, according to the above variety of sorts. Sow the different kinds separately, and in the same method as directed for the crop to stand the winter. Manage the plants in the bed, and prick a proportion into an intermediate bed in the same manner. When of suitable growth for final transplanting, in the middle of July, or July, or July, taking opportunity of mild weather, if it occurs, plant them out in rows traced from one to two feet asunder for the dwarf and middle-sized, and for the larger kinds from two feet and a half to a yard distant. Give water at planting.
In their subsequent growth, give occasional hoeing to kill weeds, and to draw earth round the stems, as described for the Augistown plants.

3499. Late spring or summer sown crop. For late young summer and autumn cabbages and winter plants, you may sow small portions at any time from May to July, principally of the quick-hearting kinds; plant out the young plants and as soon as they will endure you may sow some lateral cabbage-hearts of August, September, October, and thence till midwinter. The large late family cabbages, which make their returns for autumn, winter, and early spring, also the largest kinds usually adopted for field-culture, are to be excluded from this sowing, as they are only properly raised as part of the principal crops sown in August and early in spring. (Abercrombie.)

3500. Watering cabbages. During long continued droughts in June and July or later, cabbages are apt to become starched in their growth, and covered with aphides. To prevent this apply copious waterings every evening; water at an abundance is supposed to injure the flavor of some plants, but it is found to have no effect of that kind on cabbages.

3501. Cabbage-coleworts. The original variety of cabbage called colewort (if ever the plants which passed by that name were a distinct variety) is, or seems to be, lost, and is now succeeded by what are called cabbage-coleworts. These, Abercrombie observes, are valuable family plants, useful in three stages: as young open greens, as greens with closing hearts, and as greens forming a cabbage growth.

3502. Sorts proper for coleworts. Precure seed of some middle-sized early variety of the cabbage, quick-hearting, and of close growth; such as the early and large York, East Ham, and large sugar-loaf. Occasionally, for larger coleworts, you may adopt some varieties, imperial, Antwerp sorts, or early London hollow; but avoid the larger late kinds of cabbage, which, in a colewort state, are too spreading and open; the others grow close, stocky, and full in the heart, and boil most tender and sweet for the table.

3503. Times of sowing. To have a good supply of coleworts for autumn, winter, spring, and returning summer, it is proper to make three or four sowings in summer and autumn; that is, one sowing toward the middle of June, a second about the same time in July, with a third in the last week of these summers, in August, September, October, and a continued provision of autumn, winter, and early spring coleworts, from September till March or April. At this time the plants of these sowings will mostly start for seedling. To succeed these, effect a very considerable sowing in the beginning from the third to the sixth of August. Having been transplanted into the ground toward the end of August, the plants will be fit for gathering in April, or the middle of May, if the weather be mild; but the principal supply should be set apart for a continuing spring crop to increase in growth from March till June, without tending to seed, as would generally be the case, if sown before the time just specified. What are not used in their colewort state in spring, will advance in cabbageing, to be cut either with small hearts, or with middling, or full heads, in the early part of summer and autumn. If it be required to have coleworts in a younger state in summer and autumn, you may sow at the time of raising the spring-sown crop of cabbages.

3504. Sowing, thinning and transplanting. Sow in some open compartments of light mellow ground, in one or more beds, distributing the seed evenly on the surface; and rake it regularly into beds lengthwise. If the weather be dry, give occasional waterings, both before and after the plants are up. When the seed is two or three inches thick in the seed-bed, prick out a portion into intermediate beds, to increase in growth three or four weeks. When these and those in the seed-beds have several leaves two or three inches broad, transplant them finally into open compartments of ground, in rows twelve or fifteen inches asunder, by eight or twelve inches in the line, as it may be intended to gather them in smaller or larger growth. If the weather be dry and warm, a watering at planting would be of much advantage. In their subsequent growth, keep them clear from large weeds by occasional hoeing; at the same time, loosen the ground about the plants, drawing a little earth to the stems, which will forward and strengthen their growth; the hoe will also wound and kill many of the slugs which sometimes annoy these plants in their young state, about the end of autumn and beginning of winter. (Abercrombie.)

3505. Taking the cabbage crop. After cutting off the head, never neglect immediately to pull up the stalk, and throw the refuse leaves into the compost heap. This practice is enjoined as well to prevent the stem from pushing out shoots, and needlessly exhausting the ground, as to promote neatness and order. It is necessary, however, to make an exception in favor of the practice of some, who, instead of removing the roots and stems of the main summer crop, leave them in the ground deprived of their injured leaves, and perhaps more or less injured by frost, to obviate the pest of cabbage caterpillar. Thus treated, they push out in autumn, and in January or February abroad in fine cabbage-sprouts, much inferior to young cabbages. Sometimes this practice is applied to the earliest spring or summer crops of early cabbage-stalks, to produce cabbages according to the harvest in all climates. (Abercrombie.)

3506. Cabbage-coleworts are gathered when the leaves are as broad as a man's hand. The largest are drawn up by the root, which is generally allowed to remain attached to those taken to public markets, as it retains the sap, and tends to preserve them succulent a longer period, than if they were wounded close to the succulent leaves.

3507. Preserving cabbages. Where this is thought necessary, the plants are laid down on their sides, and the stems covered with earth close to the head, the outer part of the more exposed side of which may be sometimes injured, but the inside remains sound.

3508. To save cabbage-seed. The raising of the choice of the different sorts of cabbage, Neill observes, affords employment to many persons in various parts of England. It is well known that no plants are more liable to be spoiled by cross breeds than the cabbage tribe, unless the plants of any particular variety, when in flower, be kept at a very considerable distance from any other; also, in flower, bees are extremely apt to carry the pollen of the one to the other, and produce confusion in the progeny. Market-gardeners, and many private individuals, raise seed for their own use. Some of the handsomest cabbages of the different sorts are dug up in autumn, and sunk in the ground to the head; early next summer a flower-stem appears, which is followed by abundance of seed. A few of the soundest and healthiest cabbage-stalks, furnished with sprouts, answer the same end. When the seed has been well ripened and dried, it will keep for six or eight years. It is mentioned by Bastien, that the seed-growers of Aubervilliers have learned by experience, that seed gathered from the middle flower-stem produces plants which will be fit for use a fortnight earlier than those from the seed of the lateral flower-stems: this may deserve the attention of the watchful gardener, and assist him in regulating his successive crops of the same kind of cabbage.

3509. The red or purple cabbage is similar in form to the white, but of a purple or brownish-red color.

3510. Use. — The red cabbage is chiefly used for pickling; and the dwarf red variety, Neill observes, “certainly does make one of the most beautiful pickles that can be presented at table.” Both the dwarf and large sorts are sometimes shredded down in winter, in salads, like red beet-root; and the Germans prepare sour kroul from all or any of the varieties.

3511. Subvarieties. — These are:

- The large red, or red Dutch; with a large, firm, round head, usually cultivated in market-gardens.
- The dwarf red; with a small, round, firm, pointed head, less common than the other.
- The Aberdeen red, with an open leafy head, chiefly found in cottage gardens in the north of Scotland.

3512. The propagation, sowing, and culture are in all respects the same as for the white cabbage; excepting that the heads are not used when imperfectly formed, or as cole-worts: but the plants should, in all cases, be allowed to stand till they have formed close firm heads. Sow in August for a crop to stand the winter, and to come in at the close of next summer, and thence till the end of autumn. Sow early in spring for returns in the following winter and spring.


3513. The Savoy is distinguished from the other close or hearted cabbages by the ruggedness of its leaves; and from the Brussels sprouts, by its cabbaging in large full heads. The Brussels sprouts is considered a subvariety.

3514. Use. — The Savoy is in use as a table-vegetable from November till spring, unless destroyed by frost, in which case, it is succeeded by the borecoles or winter greens. These two classes of the cabbage tribe generally supply the table from November to May.

3515. Subvarieties. — These are:

- The green.
- The dwarf, and
- The yellow Savoy; and of each of these are —
  - The round.
- The oblong, and
- The conical, or sugar-loaf headed.

3516. Estimate of sorts. — The green Savoy is the least hardy, and must be used first. The London market is generally supplied with it throughout the month of November, and until the plants are injured by frost. The dwarf Savoy is harder than the preceding, bearing up with the attack of the first winter frosts, by which the delicacy of its flavor is materially improved; and from its small size, it is better adapted to the tables of private families. Where the whole class is cultivated, this must be considered the second sort in succession. The best plants grow close to the ground, not exceeding a foot in height. The yellow Savoy, by its hardiness, enables us to continue the use of Savoys till mid-winter. It does not yield to any of the others in goodness, and by many persons it is preferred, being considered much sweeter. (*Hort. Trans*. vol. ii. p. 309.)

3517. Propagation. — The Savoy is always raised from seed, and for a seed-bed four feet and a half by eight feet, half an ounce of seed will be sufficient. This esculent answers best on a light rich soil: poor or exhausted ground should be manured according to the defects of it. Allot an open compartment in the full air, that the seedlings and advancing plants may grow stocky, and not draw up weak and long stemmed, as they are liable to do in clover, September borders, or wind-breaks.

3518. Times of Sowing. — A sufficient succession is obtained by three, or at most, four sowings, made from the last week of February till the second week in May; for planting out, from May till September. A small crop may be sown at the end of February, or the beginning of March, to plant out to early autumn Savoys at the time, when a larger portion in the last fortnight of March for a first considerable autumn and winter crop. Nor omit to sow a full supply in the second or third week of April, for a main crop to be planted out in June, July, and the beginning of August, to attain a full cabbaged growth late in autumn, and to stand partly over the winter. Furthermore, it would be eligible to make a moderate sowing at the beginning, or towards the middle of May, in order to plant out the seedlings in July, August, or September, for smaller heading, to come in towards the spring, and to stand longer before they run; or, some to use occasionally in winter, as Savoy cabbages.

3519. Culture. — The ground should have been previously ploughed to a good depth. Four feet is a convenient width for the beds. Sow broad-cast; and rake in a quarter of an inch deep. As soon as the plants have two or three leaves, an inch or two in width, if they stand too crowded, thin the seed-beds, by drawing out a quantity regularly; and prick them into other beds four inches asunder. Should the weather prove too hot, these leaves might be removed; as these removed leaves may be increased by dividing. Permit both divisions to remain three, four, or five weeks, to gain a good stocky size for final transplanting. When the plants, both in seed-beds and those pricked out, are advanced with several leaves, two or three inches broad, or more, transplant them finally into the most open compartments of ground, where they will be less annoyed by caterpillars, that these may be had with large full heads; planting them at different times as ground becomes vacant. Remove the most forward in May or June, for early autumn heading in August or September. But plant the principal crops in June or July, and from the beginning to the middle of August; taking all possible advantage of showery weather. In drawing the plants, observe if any are clubbed or knotty at the root, and cut off the protruberences close. Plant in rows those removed in May, June, or July, two feet and a half, or not less than two feet asunder, by the same distance in the rows; others late planted in August and September, two feet by eighteen inches. In scarcity of vacant ground, some Savoys may be octagonal or conical, or oblong, or conical, or sugar-loaf heads, that are sufficiently forward to be gathered off by the time the Savoys will want the entire ground. Before and after plantings made in dry weather, watering would be of essential service. As the plants of the different successions advance, keep them from weeds by occasional broad hoeing. At the same time, loosen the surface of the earth, and draw some about the stems of the plants: let this be done twice or oftener, to forward them in a free enlarging growth. They will gradually heart, fully cabbaging in September, October, November, December, &c. as they are the crops of the forward, or
later sowings: they may be cut for use accordingly, and during the winter. The Savoys left standing will continue good till the middle or end of February, when, or in the course of March, they open and send up seed-stalks.

3521. To save seed. See Cabbage. (3508.)

Subsect. 4. Brussels Sprouts.—Brassica oleracea, a subvariety of var. galbaha, L., and of B. o. var. y. bullata, Dec. Chou de Bruxelles, or à jet, Fr.

3522. The Brussels sprouts produce an elongated stem, often four feet high, from the base of the leaves of which sprout out shoots which form small green heads like cabbages in miniature, each being from one to two inches in diameter, and the whole ranged spirally along the stem, the main leaves of which drop off early. The top of the plant resembles that of a Savoy planted late in the season; it is small, and with a green heart of little value. Van Mons says (Hort. Trans. vol. iii.), "If this vegetable be compared with any other which occupies as little space, lasts as long, and grows as well in situations generally considered unfavorable, such as between rows of potatoes, scarlet runners, or among young trees, it must be esteemed superior in utility to most others." Nicol considers it as deserving more general culture in Scotland; and Morgan (Hort. Trans. vol. ii.) says, it is an excellent sort of winter green for the table, but not sufficiently hardy to last through the winter in England.

3523. Use. The sprouts are used as winter greens; and at Brussels they are sometimes served at table with a sauce composed of vinegar, butter, and nutmeg, poured upon them hot after they have been boiled. The top, Van Mons says, is very delicate when dressed, and quite different in flavor from the sprouts.

3524. Culture. The plants are raised from seed, of which an ounce may be requisite for a seed-bed, four feet by ten feet. Van Mons, in the paper already referred to, says, "The seed is sown in spring under a frame, so as to bring the plants forward; they are then transplanted into an open border with a good aspect." By this beginning early and sowing successively till late in the season, he says, "we contrive to supply outside Belgium, with this delicious vegetable, full two months in the year, that is, from the end of July to the end of May." The plants need not be placed at more than eighteen inches each way, as the head does not spread wide, and the side leaves drop off. In this, as in every other respect, the culture is the same as that of the borecole.

3525. Gathering the crop. Morgan says, the sprouts must have some frost before gathered; but this Van Mons assures us is an erroneous opinion. In Belgium, the small cabbages are not esteemed if of more than half an inch in diameter. It is usual to cut off the top about ten or fifteen days before gathering from the stem. In spring, when the sprouts are disposed to run to flower, their growth is checked by taking up the plants, and laying them in the ground in any shaded spot.

3526. To save seed. Van Mons says, it is usual to save the seeds indiscriminately from plants which have or have not been topped; but that he intends to save from the tops only, hoping thereby to improve the progeny. Whatever mode be adopted, the grand object is to place the plants where they will be in no danger of receiving the farina of any of the brassica tribe.


3527. The borecole contains several subvarieties, the common characteristic of all which is an open head, sometimes large, of curled or wrinkled leaves, and a peculiar hardy constitution, which enables them to resist the winter, and remain green and fresh during the season. Morgan says, it is impossible to find a plant of more excellence for the table, or more easily cultivated than the common borecole. Sinclair recommends the Woburn perennial kale, which has been grown six years at Woburn Abbey. It shoots up yearly from the stool, like a true perennial plant, scarcely ever flowers, and is considered as producing more than thrice the produce of any other borecole, with a very great saving of manure and labor. It is considered by Sinclair as peculiarly adapted for farm and cottage gardens.

3528. Use. The crown or centre of the plant is cut off so as to include the leaves which do not exceed nine inches in length. It boils well, and is most tender, sweet, and delicate, provided it has been duly exposed to frost.

3529. Subvarieties. These are—

1. The green borecole, Scotch kale, or Siberian borecole
2. The purple or brown kale
3. The German kale, German greens, or early
4. The curled borecole
5. The thousand-headed cabbage
6. The chou de Milan
7. The Egyptian kale, rahi kale, or kohl rabi
8. Ragged Jack
9. The Jerusalem kale
10. The Buda kale, Russian kale, Prussian kale, and by some called the Manchester kale
11. The palm-borecole, or chou-palmier
12. The very-cabbage, or the bull-borecole, (B. o. var. c. sativa, Fr.; Fr.; Fr.; Fr.; Fr.;)
13. The Fortnight or large-ribbed borecole
14. The Woburn perennial kale, with finely cut leaves.

3530. Estimate of sorts. The three first sorts are the most valuable, and the most generally cultivated: the third sort is almost universally preferred in Britain. The seventh, eighth, and ninth sorts, being dwarf, do not resist black ants and cold come in for late supply; the third, fourth, fifth, and tenth sorts are merely curious plants, and the others are of little merit.

3531. Propagation of the first thirteen species. All the sorts are propagated by seed, which is sold by weight: and for a seed-bed four feet by ten, Abercrombie says, one ounce of seed is necessary. Sow in the last fortnight of March, in April, in the beginning of May, and in August. The first week in April for the principal crop of German kale; and the first week in August for the latest spring crop of Buda kale, and which will be ready to transplant in September.
3532. **Subsequent culture.** "When the plants have leaves one or two inches broad, take out some from the seed-bed, and prick into other open beds, six inches apart, giving water: in which let them have four or five weeks' growth. Those left in the seed-bed, as well as these, will all acquire proper strength for final transplanting in May, or thence till August. Taking the opportunity of rain, if possible, plant them in an open compartment, in rows two feet and a half asunder, for the first forward plantings in summer; the others two feet; allotting the whole similar distances in the rows. Give occasional water, if dry weather, till they have struck root. In their advancing growth, hoe the plants once or twice, to cut down rising weeds, and to draw earth about the bottom of the stems, to encourage their growth and the production of large full heads. In proper season, September, Oct. 1st, for the approach of winter, the stems should be earthed up, especially of the taller sorts. When the distances between the plants are such as have been recommended, the hills round each plant will be of such a size and breadth as to cherish the roots of the dwarf varieties, and serve as a protection to the tall sorts in stormy weather."

3533. **Propagation of the Woburn kale** is effected by cuttings of six or seven inches, which readily take root, and may be planted at once where they are finally to remain: the best season is March and April.

3534. **Culture of the Woburn kale.** "About the beginning of April, or as soon as winter greeves are out of season, the stems are cut down near to the ground, within two buds of the roots, the soil is then slightly forked over, and afterwards kept clear of weeds by the hoe. This is all that is required." (Hort. Trans. v. 299.)

3535. **Blanching the Buda or Portuguese kale.** Wedgewood writes to the Horticultural Society, "I have been trying an experiment with Buda kale, which has answered completely; this is blanching it as you do sea-kale, by turning a pot over it, and letting it remain covered till it is quite blanched. When cut and dressed in that state it is excellent, and one advantage will be, that the same plant will furnish two cuttings, for the sprouts are more delicate than even the original heart of the plant. I used no dung to force it; but this might be applied with great advantage; and I think it would be an excellent substitute for sea-kale."

3536. **To save seed.** This can seldom be done of more than one or two sorts in the same garden, on account of the risk of promiscuous impregnation by bees, the wind, &c.

3538. **The cauliflower** is one of the most delicate and curious of the whole of the brassica tribe, the flower-buds forming a close, firm cluster or head, white and delicate, and for the sake of which the plant is cultivated.

3539. **Use.** "These heads or flowers being boiled, wrapped generally in a clean linen cloth, are served up as a most delicate vegetable dish. Cauliflower is a particular favorite in this country. 'Of all the flowers in the garden,' Dr. Johnson used to say, 'I like the cauliflower.' Its culture, however, had been little attended to till about the close of the 17th century; since that time it has been greatly improved, insomuch that cauliflower may now fairly be claimed as peculiarly an English product. Till the time of the French Revolution, quantities of English cauliflower were regularly sent to Holland; and the Low Countries, and even France, depended on us for cauliflower-seed. Even now, English seed is preferred to any other." For the early supply of the London market, very great quantities of cauliflower are fostered under hand-glasses during winter and the first part of spring; and to behold some acres overspread with such glasses, gives a stranger forcible idea of the riches and luxury of the metropolis. (Neill, in Ed. Encyc.)

3540. **The subvarieties in cultivation are—**

| Early for the first early crops | Red cauliflower; having the stalks of the head of a reddish or purple color, esteemed more hardy than the others, and good for an early crop. |
| Later, or large, for principal early, and main crops | **PROPAGATION AND SOIL.** The cauliflower is raised from seed, of which half an ounce is sufficient for a seed-bed four feet and a half wide, by ten in length. The soil for the seed-bed may be light; but for final transplanting, it can hardly be too rich, the cauliflower, like the vine, being reputed a "rough feeder." Cleanings of streets, stables, cess-pools, &c. ought therefore to be liberally supplied during the growth of the plants, when very large heads are desired.

3541. **Time of sowing.** "The early and main superior crop, brought to fruit by the longest nursery attendance; the late summer succession crop, raised by the shortest course; and the Michaelmas crop, obtained at the least expense; are sown respectively at three different seasons. The principal sowing is made about the end of the third week in August, or a day or two before or after the 21st, to raise plants to stand over the winter, under frames, hand-glasses, or half sheltered in warm borders, for the early and
main superior crops next summer. A secondary sowing in February or March, for succession and late inferior crops the same year in summer and autumn. A final sowing near the close of May, for ordinary crops, to yield fruit the following autumn and winter. Ball finds, that if cauliflower-seed is not sown till June, it will be injured by July and August, and the growth of the seedlings or the plants themselves, will be so reduced as not to produce plants of any value by the following November before the hard weather sets in, no sort of covering is necessary, nor any other protection than that afforded by a wall having a south aspect. In such a border, and without any covering, young cauliflower-plants will spring up and multiply for many successive winters, and have always proved better and healthier plants for spring planting than such as have had additional shelter. The seedlings are not injured with glass frames generally grow too gross in the stems, which become partly blackened; and the plants being thus unhealthy, are not fit for planting out. Late raised seedlings, which spend the winter in the open, are generally too tender the following spring; and finesh summer cauliflowers certainly do not come in quite so early. Cauliflower-plants, if it is probable, are often killed with too much attention. Seedlings raised late in autumn seem to be very tenacious of life. (Caled. Hort. Mem. iii. 192.)

3343. Sowings to stand the winter. "Time of sowing and first culture. For the early and general crops next summer, make a considerable sowing in August, about the eighteenth, and thence to the twenty-fourth day of that month; or two different sowings between those extremes, at three or four days' interval, to raise your plants to stand the winter unparasitized; in the open garden, to have a month's growth; October or November, under hand-sowings; and the others pricked into frames and warm borders, for planting out finally in the spring, into the open ground, to succeed the hand-glass fruit, or for the general summer crop. Sow in a bed of rich, light, moorish soil. After sowing, give occasional light waterings in dry weather, and shade in hot sunny days, till the plants come up. When these have leaves an inch or an inch and a half broad, in September, prick them into intermediate beds, three or four inches apart; watering, and occasionally shading from the mid-day sun, till they have taken root; to remain in such beds until the first day in October.

3344. Hand-glass division. "Then towards the close of October, transplant a quantity finally into rich ground, which has been well dunged, under hand-glasses, in rows three feet and a half or four feet apart, and thirty, forty, or fifty, and then a series of nine, twelve, and fifteen inches, centrally under each glass, about four inches apart, with the design of retaining only one or two of the best in the spring. Give a moderate watering at planting, and put on the glasses close till the plants take root, discoverable in a week or ten days by their showing a renewed growth; then raise the glasses on the warmest side; and to add two to three inches of dry, sandy, loamy soil to the glass, for the winter; but in all temperate weather, tilt up the south side daily, two or three inches, to give the requisite admission of free air, in order to strengthen and harden the plants; and sometimes, in fine, mild, dry days, you may occasionally take the glasses off, especially if the plants appear to draw, or get too fast into flower, as they are then apt to run somewhat amiss, unless for future culture; but put on the glasses early towards the evening; and always keep them on at night, and during cold rain, snow, and frost, shutting them close down in all inclement weather; and during rigorous weather, to be advisable and prudent, the glass may be covered with one of those fine, flexible, or two, or, or to cover with mats, removing the covering when settled mild weather occurs. Thus conforming to the vicissitudes of the season, continue the glasses till the close of April or beginning of May; giving larger admissions of free air as the warmer season of spring advances: and sometimes in fine mild weather, at least three glasses or three, four, or five, when the weather is full of the sun. Most of the commoner kind of cauliflowers have stood the winter, be careful to leave only one or two of the strongest under each glass; transplanting the superabundant into the open garden, in a compartment of rich mellow earth, improved with rich compost, in the plants plunged in a slake deep: setting two feet two and a half and a half, and giving water. In thinning the plants, be careful to take out those with black shanks: but do not take the trouble to transplant them, for they will prove abortive. At the same time, to assist these remaining under the glasses, draw a little earth about the stem of each. To these continue the glasses till the period mentioned above, to forward them in full growth; or the most early plants, stay but as they extend the herb, raise each glass upon three props, three or four inches high, to admit air freely, and to give a larger scope of room above, for the free growth of the plants; or, when further advanced, you may draw a small ledge of earth round the bottom of each glass, both to raise the crops higher, and for an additional protection against freezing weather; if the glasses, or glass, is especially given dry weather, towards the end of April, or the beginning of May, when the plants will, in a manner, have filled the glasses, remove those from the most forward, but continue the air of glass as long as practicable, to accelerate the plants into early heading in May or June. Thus the most early crop will produce a supply of flower-heads for gathering in succession in May and June."

3355. Frame division. "The other plants of the same sowing, designed for wintering in frames, may, in young growth, at the end of September, or beginning of October, be either pricked at once into the winter bed, or retained a little as reservoirs for use in the open; in order to be transplanted into the frame-beds at the end of October or beginning of November, in rows crosswise the bed, four by three inches apart. Give a light watering, and put on the lights of the frame close till the plants have taken root; then prop up the lights behind, two or three inches, and draw them off occasionally to the back of the frame in mild, dry days, but keep on when very cold, and in rain, snow, frost, and always at night; and in severe frost cover the glasses and round the frames with dry long, strawy litter and mats; but in mild, dry weather, admit the air fully, as in managing the hand-glasses. Thus, from the beginning of April, transplant the plants to the open garden, in rows two feet and a half and a half asunder; and they will come into full production in July and August."

3356. Half-sheltered portion. "In want of frames or hand-glasses, you may, in October, either prick some plants to a warm wall, in the same way under the same precautions, with manure, dry litter, or reed pannels; or you prick some in a bed arched over with hoops, to receive a covering of mats during cold nights, or heavy rain, snow, and frosts, in the day-time in winter. Give the full air in all moderate weather, till March or April: then all to be transplanted finally as above."
3549. Second spring-raised crop. "The next and last sowing is for the late autumn and winter crop, commonly called the Michaelmas crop; to be made towards the twenty-fourth of May, in a bed of light earth. Break out the young plants large enough to remain in the intermediate bed till full the middle of June. They are planted, as both the transplanting and the sowing, are made in felt and a half sander. Give occasional watering till they have taken good root. They will begin to produce heads in October, but the fruit will be of superior size in November and December, if temperate weather follow."

3550. Insects. Cauliflower-plants, when first planted out, are frequently infested with flies, or their larva, to attract which, it is not uncommon to sow a little radish-seed on the cauliflower ground a fortnight before transplanting; the flies preferring the tender leaves of the radish to those of the cauliflower, the latter are thus suffered to escape. 


3553. To save seed. "Mark and leave some of the prime plants of the thoroughly nursed early and main crops in May and June, when the flower-heads are in highest perfection; as those of late production will not ripen seed effectually. The stools will afford ripe seed in September; when be careful to watch the chaffinches, green-birds, &c. and to gather the branches as the seed upon them ripens. Lay them elevated from the ground, in some sunny, airy situation, to dry and harden to full maturity; after which let the seed be beaten and rubbed out, cleaned and sifted from the husky parts, spread on a cloth to dry the whole equally; and then put up for sowing the following year."

(Abercrombie.)

3554. Insects. Cauliflower-plants, when first planted out, are frequently infested with flies, or their larva, to attract which, it is not uncommon to sow a little radish-seed on the cauliflower ground a fortnight before transplanting; the flies preferring the tender leaves of the radish to those of the cauliflower, the latter are thus suffered to escape.
appears, and when the young plants have from eight to ten leaves, which is in about a month, they are finally planted out, at the distance of two feet every way, in a piece of sandy loam, which has been well prepared for this purpose, with a large fork and hoe, and every plant is with a large and deep basin round each plant. The ground is kept constantly clean by hoeing whenever a seed-leaf of any weed springs up, and the loose surface is drawn together into a heap round the stem of each plant. The second crop is treated exactly as the first, but the weaker plants left in the seed-bed and sown formally must be transplanted farther apart; they are planted in March into large, deep basins, in pots of the size called sixeens, filled with very rich compost, placing them close to each other in the shade, and duly watering the plants, till they begin to grow freely. After this, the pots are plunged in water and each other two feet distant, and left at about the general level, leaving a hollow or basin round each plant, to retain any water given to them when necessary. By the time the pots are filled with roots, and that autumnal rains render watering unnecessary, the plants are filled by drawing the earth round each plant, at the same time pressing it firmly down, to prevent the frosts from shaking them off; few of these plants can suffer by frost, and to guard them from early frost, a leaf or two is broken down over them. On the approach of settled frost in December and January, all the pots are taken up and removed to a frame, pit, or shed, where they can be protected from the weather. A little fertiliser of the same kind and by this method a supply is preserved for the table in the hardest winters. To make broccoli succeed in pots, I find, by experience, that it should be potted immediately from the seed-bed. If it is transplanted often, the head or flower is also less in size, and runs much sooner after it forms. For the same reason, I never pick out, Spring white, or cauliflower broccoli. For the general time, and as the general practice is to go on briskly from October to March, by following this method, the heads of flower will remain a long time in a state of rest after they are formed, without bursting, and heads from six to seven inches diameter are the ordinary produce of our plants. The seeds of the third crop are sown at a frame, or under hand-glasses, and about the third week in October, the plants become strong enough to remove, as in the two former crops."

3561. Green cape, or autumnal broccoli. This sort differs but little from the preceding, except in color and head, for the general color is a greenish-white, and the plant is in general of a larger growth, as much like those of a cauliflower; they are very little wavy, and, consequently, have a general appearance of smoothness; the veins and midrib are green. The head, which has some resemblance to a cauliflower, is of a greenish-white color, and is usually somewhat covered by the leaves. These two sorts are very superior to the one to which they are degenerate; yet are quite distinct, and when so, very beautiful. The greatest care should be taken in saving the seeds from the plants which are perfectly true. This remark applies generally to all the sorts.

3562. Grange's early cauliflower. This sort is about the same three different times, from the beginning of March, in the course of June, it will bear its heads in succession from Michaelmas to Christmas, if the weather is not severe. The leaves covering the head, defend it from slight attacks of frost, they have long naked foot-stalks, are wider and shorter than those of the green cape, are lobed at bottom, but not much so; the veins and midrib are whitish green; the head is large and quite white. It should be planted at about two feet apart.

3563. Green close-headed winter broccoli. This is a new and good sort, apparently a seedling from the green cape, which it closely succeeds in coming into use. The plants are dwarf; leaves spreading, and much divided; they are numerous, much wavy and large; the veins are white; the flower grows exposed, nearly resembling that of the green cape in appearance, and does not attain a great size.

3564. Cultiv. The peculiarity of this variety is, that it continues to bear during the whole of the winter, if the weather be not too severe, and if sown in November, and continues to do so sufficiently to go on briskly from October to March, by following this method, the heads of flower will remain a long time in a state of rest after they are formed, without bursting, and heads from six to seven inches diameter are the ordinary produce of our plants. The seeds of the third crop are sown at a frame, or under hand-glasses, and about the third week in October, the plants become strong enough to remove, as in the two former crops."

3565. Early purple broccoli. This is a very excellent kind, of a deep purple color; if the true sort, it is characteristic at first; afterwards it branches, but it is apt to come green, and too much branched, especially in rich ground. The plants are from two to three feet high, growing strong and tall; the leaves are much indented, of a purplish-green color, they spread out wide, but not long, though the stalks are so; the head is quite open from the plants; small leaves are sometimes intermixed with the head: the plants produce a large number of flowerers from the leaves of the plant.

3566. Cultiv. When sown in April, it begins to produce in November, and continues bearing the heads and sprouts throughout the winter, in mild seasons; if sown in June, it produces abundance of spring heads. It should be sown in March or April.

3567. Early white broccoli. The heads of this sort are of a close texture, and of a pure white color. It grows to about three feet in height; with erect, conical, light-green, and nearly entire leaves.

3568. Cultiv. To obtain heads fine and early, the seed should be sown in February, March, or April, in warming of March, or about the close of February, when about two inches high, they should be transplanted into beds of light rich earth, three or four inches apart, and defended from the frost and cold nights by a mat covering; they will be strong enough to plant out at two or three feet distance by the end of April; under this treatment, they will produce some useful heads of cauliflowers in November, and continue to do so sufficiently to go on briskly from October to March, by following this method, the heads of flower will remain a long time in a state of rest after they are formed, without bursting, and heads from six to seven inches diameter are the ordinary produce of our plants. The seeds of the third crop are sown at a frame, or under hand-glasses, and about the third week in October, the plants become strong enough to remove, as in the two former crops."

3569. Dwarf brown close-headed broccoli. From its resemblance, I take this to have sprung from the sulphur-colored broccoli, from which, however, it differs, by coming in earlier, as well as in the shape and color of its head; the leaves are also shorter and broader than those of the sulphur-colored; they are small, not much waved, dark-green, with white veins; they grow upright, and do not cover the head at all. Most kinds of cauliflower, the green on the outside resembles brown; this sort is remarkable for large, handsome, brown heads.

3570. Cultiv. If sown about the middle of April, it is in use through March and April. Two feet distance is sufficient for the plants, when put out.

3571. Tall large-headed purple broccoli. This sort produces large, tall, purple heads, at two and three feet in height.

3572. Cultiv. If sown towards the end of March, it will prove a useful kind in March and April. The plants should be three feet asunder, in good ground.

3573. Green-colored, or Parton-Grange broccoli. This is a very noble sort, exceeding all the others in size. It is of a buff or cream color, and has a very compact firm head; its leaves are large and broad, with white veins; they spread out widely, but the small centre leaves cover the flower. A head, sent by Oldacre from the garden of Sir Joseph Banks, at the Horticultural Society, on the 5th of May, 1819, measured from base to tip, two feet and a half in circumference, although it was quite close.

3574. Cultiv. Seeds sown in the middle of April will be in perfection during the following February, March, and April. It bears near the ground. The plants should be planted three feet asunder.

3575. Sprouting Broccoli. A highly valued sort; it succeeds in April and May, and succeeds in the following April, and beginning of May, fine, compact, conical, sulphur-colored heads, some of them slightly dotted with purple. The leaves have long foot-stalks, are much indented, and of a bluish-grey color.

3576. Cultiv. Two feet distance will be sufficient for the plants. This sort grows very robust, with large leaves, flat and narrow, with thick veins; the leaves encompass and compress the head, so as to render it generally in favor when fit to cut, which is a great preservative from the frosty mornings common in the spring months.
PRACTICE

The leaves are small, and the plant resembles the winter variety in habit, but the flower-heads are much larger, and the plant more robust, and forming a regular rosette round the flower. The whole plant is singular and beautiful in appearance.

Culture. The seed should be sown in April, and the plants must stand from one foot to a half foot distant apart.

3581. Latest green, or Siberian, or Danish broccoli. This is the latest and hardiest of all the broccoli, for the severest winters. It will not destroy it. The leaves are much undulated and indented, narrow and long, with a tinge of purple color in the stems.

3585. Insects and diseases. In old gardens, infested, as is often the case, with an insect which in summer insinuates itself into the roots of all the brassica tribe, and causes a disease usually called the club, trenching the ground deep enough to bring up four or six inches of fresh undisturbed loam or earth, will probably bury the insects too deep for mischief, and provide fresh ground for the benefit of the plants. In gardens much exhausted by reiterated cropping, if this mode cannot be adopted, a good quantity of fresh-loam from a common or field, dug in, would materially improve the broccoli, and be of lasting use to future crops. Broccoli, in general, succeeds best in a fresh loamy soil, where it comes, I think, more true in kind, and is harder, without dung; but if this situation cannot be had, deep digging, with plenty of manure, is the only remaining alternative to procure good crops. I believe soap-ashes, dug into the ground in considerable quantities, to be a good preservative from the club; and if the roots of the plants, just previously to planting, are dipped and stirred well about in mud of soap-ashes with water, its adherence will, in a great measure, preserve them from attack; perhaps a mixture of stronger ingredients, such as soot, sulphur-vivum, tobacco, &c. would be still better. (Hort. Trans. vol. iii.)

3586. Wood, in his book in the Caledonian Horticultural Memoirs, says he has paid a considerable degree of attention to the culture of broccoli, and has made considerable progress therein. He finds that manuring with a compound of sea-weed and horse-dung produced the largest and finest heads he had seen during a practice of fifty-four years.

3587. Culture without transplanting. N. Leod grows cape broccoli in a very superior manner without transplanting. In the end of May, after having prepared the ground, he treads it firm, and by the assistance of a line, sows his seeds in rows two feet apart, dropping three or four seeds into holes two feet distant from each other in the row. When the seeds vegetate, he destroys all except the strongest, which are protected from the fly, by sprinkling a little soil over the ground; as the plants advance they are frequently flat-headed until they bear their flowers; they are then earthed up, during their growth. A specimen of the broccoli thus grown was exhibited to the Horticultural Society; the head was compact and handsome, measuring two feet nine inches in circumference, and weighing, when divested of its leaves and stalk, three pounds; the largest of its leaves was upwards of two feet long. Mr. Leod adopts the same mode in the cultivation of spring-onion cauliflowers, lettuces, and almost all other vegetables, avoiding transplanting as much as possible. (Hort. Trans. vol. iv. 526.)

3588. Preserving broccoli during winter. Ronalds observes, that, though broccoli come larger and finer on the sea-shore, it is prudent to take a part of the latter "sorts in the beginning of November, disturbing the roots as little as possible, and lay them in slopingly, with their heads towards the north, only a few inches above the ground, and about eighteen inches asunder. By this means, the crown of the plant lying low, is soon covered and protected by the snow, which generally falls previously to long and severe frosts; the plant is also rendered tougher in fibre, and harder, by the check received in this last removal."

3589. Knight, having practiced laying in his broccoli-plants in November in the usual way, found but small heads produced from them in the succeeding spring; till he tried trenching or laying them in in the month of September, and "so low as that the centre of the stem at the top of each plant was level with the surface of the ground." The plants are watered, roots are properly emitted, and the earth drawn
round each plant before snow is apprehended. The consequence of this treatment is, that the plants are fresh and vigorous in spring, and produce large heads. (Hort. Trans. vol. i. p. 308.)

3590. Nice! takes up the most forward crops of broccoli in the end of October, and lays them on their sides, so as the heads may not touch each other. In a dry soil and open situation, the plants will thus resist the severest winters.

3591. Gathering. In gathering broccoli, five or six inches of the stem are retained along with the head; and in dressing, the stalks are peeled before boiling. Some of the sorts produce sprouts from the sides of the stems, with small heads, that should be gathered when ready, and are very good when boiled.

3592. To save seed. Wood, already mentioned, selects the largest, best formed, and finest heads, taking particular care that no foliage appears on the surface of the heads; these he marks, and in April lays them in by the heels in a compound of cleanings of old ditches, tree-leaves, and dung. When the head begins to open or expand, he cuts out the centre, leaving only four or five of the outside shoots to come to seed. Lifting, he says, prevents them from producing proud seed, as it is called, or degenerating. The above method produces seed the most genuine of all the others he has tried. The sulphur broccoli he finds the most difficult to procure seed from. (Caled. Hort. Mem. vol. ii. p. 267.) Abererombie says, broccoli-seeds degenerate in this country, and that the best seed is obtained from Italy.

Subsect. 8. Of the Insects which infest the Cabbage Tribe.

3593. The whole of the cabbage tribe are liable to the attacks of the larvae of the *Brassica oleracea*, L. on their roots, and of the caterpillars of butterflies (fig. 464.) and moths (fig. 465.) on their leaves, as well as of aphides, or cabbage-lice, snails, and slugs. There is no remedy for the first, excepting that of taking up, cleaning, and transplanting in fresh soil, in a different part of the garden; and it is in general easier to plant afresh from the seed-bed. With respect to caterpillars, slugs, and slugs, they can only be gathered by hand, and the way to do this effectually is to begin as soon as they appear, employing women or children to look them over daily early in the morning. Poultry, and especially ducks and sea-gulls, are sometimes of use in keeping these and other insects under; a hen and chickens will devour caterpillars and aphides greedily, but are apt to scratch the soil afterwards, if not timely removed; turkey fowls are better. Nature has furnished a remarkable insect, which assists man in the destruction of the caterpillar, the *Ichneumon manifestator*, L. (fig. 466.) "The insects of this genus," Samouelle observes, "lay their eggs in the bodies of caterpillars or pupæ, which are there hatched; the larvae, have no feet; they are soft and cylindrical, and feed on the substance of the caterpillar, which never turns to a perfect insect, while the larvae of the ichneumon spin themselves a silky web, and change into a *pupa incompleta*, and in a few days the fly appears." (Entomologist's Companion, 68.) Ante, 2661.
3594. Preventive device. "If in a patch of ground where cabbages are to be planted some hemp-seed be sown all round the edge, in the spring, the strong smell which that plant gives in vapor, will prevent the butterfly from infesting the cabbages. The Russian peasantry, in those provinces where hemp is cultivated, have their cabbages within those fields, by which they are free from caterpillars." (J. Busch, in Hort. Trans. vol. iv. 569.)

3595. The principal disease to which the cabbage is liable, is the club in the root. The cause is doubtful, but most probably it proceeds from the puncture of an insect in depositing its eggs. The part swells and becomes a tubercle as large as a gooseberry, and sometimes the size of a hen's egg. When it has attacked plants before transplantation, the root on which it appears should be cut off before planting; in the case of transplanted crops there is no remedy but taking up, cutting off, and re-transplanting. Some in planting applyashes, lime, &c. at the roots, but nothing of this sort has been found of much advantage. In general, frequent transplanting (as pricking out twice or oftener before making the final plantation) is a palliative, as it promotes fibrous roots, and the club attacks chiefly those which are ramose.

SECT. II. Leguminous Plants.

3596. The leguminous esculents are of great antiquity as culinary vegetables; the British islands are supposed to be less favorable to them, than to most others, all the diadelpus plants of Linnaeus, or leguminose of Jussieu, thriving best in a dry atmosphere, and comparatively arenaceous soil. These, it must be allowed, are more common in other countries than in ours. The space occupied by this tribe in the kitchen-garden, during the spring and summer months, is very considerable; probably amounting to an eighth part of the open compartments, and warm borders; but towards autumn, as the crops ripen, it is given up to be succeeded by other crops, chiefly of the cabbage and turnip tribes. These, independently of other circumstances, having fibrous or surface-roots, succeed well to the tap-roots of the bean and pea. In cottage gardens, the bean is very profitably grown among cabbages and potatoes; and the pea and kidneybean may occupy a space to be filled up in October with winter greens. We shall take them in the order of the pea, bean, and kidneybean.


3597. The pea is a hardy annual, a native of the south of Europe, and cultivated in this country from time immemorial. It was not very common, however, in Elizabeth's time, when, as Fuller informs us, peas were brought from Holland, and were "fit dainties for ladies, they came so far, and cost so dear." It is a climbing plant, with the legumes, or pods, commonly produced in pairs, the seeds contained in which are the part of the plant used.

3598. The use of the pea is familiar in cookery. In one variety, called the sugar-pea (pois des conches, Fr.), the inner tough film of the pods is wanting; and such pods, when young, are frequently boiled with the seeds or peas within them, and eaten in the manner of kidneybeans. This variety is comparatively new, having been introduced about the middle of the 17th century.

3599. The varieties of the pea are numerous: the principal are—

**Early Charlton; an excellent early sort nearly equal to the genuine frame. Early golden Charlton Early Nicol's golden Charlton Common Charlton Early single-blossomed Beading Hortouter; long pods Dwarf marrowfat; large, long pods Tail maggrov; short, small pods Green marrow-fat, Patagonian Knights' wrinkled, or marrow; a white—**

**blossomed, tall, luxuriant grower; the flower very beautiful, golden-yellow, and shrivelled when ripe and dried Spanish marrotto; longish Russian blue; great bearer Egg; longish White roundish; large, fine pods Green roundish; dirty Grey roundish; slitt, large, crooked pods Dwarf sugar Crown, or rose; tall, strong growth; producing its blossom and fruit in a handsome tall at top Leadman's dwarf; a great bearer, but of small pods; good for a latter crop, or required for succession Spanish dwarf; of low growth, small pod Early dwarf frame; for forcing Nantes, or earliest French peas.**

3000. Estimate of sorts. "The varieties, besides differing in the color of the blossoms, height of the stalks, and modes of growth, are found to have some material differences in hardiness to stand the winter, and excellent peas for the table; and are therefore equally well fitted for the early crop, and forward succession crops, and inferior to few even for the main summer crops. The frame-pea may, indeed, be raised without the assistance of legal for forward crop; any a genuine sort, will fruit a few days sooner than the Charlton: but it grows low, and bears scantily. The Hotspur is hardy and prolific, and makes returns nearly as quick as the Charlton, and about a fortnight before the marrowfat. The sorts already specified, therefore, embrace the best for sowings made from the end of October till the middle of January, and for later crops; the middle of June and the beginning of August. The fine flavor of the marrowfat is well known. A few dwarf marrowfats may be sown in December and January, as mild weather may occur: but the time for sowing full crops of the larger kinds of peas, is from the beginning of February till the middle of April. Knights' wrinkled, one of the newest varieties, is much more prolific, and retains its finest sweet flavor when full grown. The egg, the moratto, the Russian blue, and the roundisch, the large sugar, and the crown, are all very fine eating peas in young growth; and, like the marrowfat, may be sown freely, according to the demand, from the third week of February, till the close of April, and, in smaller crops, until the middle of June. For late crops, in addition to the early sorts already mentioned, in the dwarf sugar, Leadman's dwarf, and Spanish dwarf, are very suitable. The Leadman's dwarf is a small delicious pea, a great bearer, and in high request at Gentcel tables: but as the fruit is long in coming
in, it is not advisable to sow it after the third week in June; rather sow it in March, April, and May, and then it will be later than the Charltons raised five weeks afterwards. The Charltons and Hothspur, may be sown in May, for late full crops; in June for a smaller supply: and in July, along with the frames for the last returns."

3001. Times of sowing. "Much that relates to this has been incidentally mentioned in the Estimate of sorts. To try for a crop as early as possible, sow, of the sort preferred, as hardy and forward, a small portion on a sheltered south border, or other favorable situation, at the close of October, or rather in the course of November. Follow with another sowing in December, that, if the former should be casually cut off in winter, this coming up later, may have a better chance to stand; and if both survive the frost, the former and other in frameless, in May and June, the latter, either in succession to the above, or as first early and intermediate crops, sow larger portions in December or January, if open temperate weather. To provide for main crops, make successive sowings of the suitable sorts from February till the end of May. It frequently proves, that the fruit from a sowing at the beginning of February, and that from a later one, are not quite comparable: hence, February-sown plants sometimes surpass all that have stood the winter, in forward returns as well as quantity. From the middle of February make successive sowings ever three weeks in the course of March, April, and May; or twice a month in summer, when a continued succession is to be provided till the latest period. At the close of the sowing season, July and the first week of August, sow a reduced quantity each time; because the returns will depend on a fine mild autumn following, and whatever fruit is obtained will be small and scanty."

3002. Quantity of seeds. "Of the small early kinds, one pint will sow a row of twenty yards; for the larger sorts for main crops, the same measure will sow a row of thirty-three yards.

3003. Process in sowing. "For early sorts, make the drills one inch and a half deep; and let parallel drills be two feet apart, a half, three, or four feet asunder. Peas that are to grow without sticks require the least room. For summer crops and large sorts, make the drills two inches deep, and four, five, or six feet asunder. As to the distances along the drill, distribute the peas according to their size and the season: the frame, three in the space of an inch; the Charltons, Hothspur, and dwarf marrowfat, two in an inch; the Prussian blue and middle-sized sorts, three in two inches; the large marrow-fat and dwarf, a full inch apart; the moratta, roncivals, and most larger sorts, an inch and a half apart; and the Polyan- gonian, two inches."

3004. Soil and situation. "The soil should be moderately rich, and the deeper and stronger for the lofty growers. Peas are not assisted, but hurt, by unreduced dung recently turned in. A fresh sandy loam, or road-stuff, and a little decomposed vegetable matter, is the best manure. The soil for the early crops should be very dry, and rendered so where the ground is moist, by mixing sand with the earth of the common peas, put in the drill, after the other until till the surface, and the aspect sunny. Before the end of December, every one or two rows should stand close under a south or south-eastern fence. In January, several parallel rows may be extended under a good aspect farther from the fence. After January, till the end of May, sow in an open situation. For the late crops, return again to a sheltered sunny border."

3005. Subsequent culture. "As the plants rise from half an inch high to two or three inches, begin to draw earth to the stems, doing this when the ground is in a dry state; and earthing gradually higher as the stems ascend. At the same time, with the hoe loosen the ground between the young plants, and cut down rising weeds. Early crops should be protected during hard frosts by dry straw or other light litter, laid upon sticks or brushwood; but remove the covering as soon as the weather turns mild. If in April, May, and the course of summer, continued dry weather occurs, watering will be necessary, especially to plants in the frame. This trouble will be alleviated by the frames; and this trouble will be required in the frames. Rows partly cut off may be made up by transplanting. This is best done in March. In dry weather, water, and in hot days, shade, until the plants strike. All peas fruit better for sticking, and continue longer productive, especially the larger sorts. Stick the plants when from six to twelve inches high, as soon as they begin to produce branches or hairy stalks. The height of the sort will require: for the frame and Leadman's dwarf, three feet high; for the Charlton and middle-sized, four or five feet; for the marrowfat and larger kinds, six or eight feet; for the roncivals, and for Knight's marrow-pea, nine or ten feet. Pluck a row of sticks to each line of peas, on the most sunny side, east or south, that the attraction of the sun may incline the plants towards the sticks. Place about half the number on the opposite side, and let both rows stand rather wider than at top at the ground. Some gardeners stop the leading shoot of the most early crop when in blossom; a device which accelerates the setting and maturity of the fruit."

3006. To manage a double crop. Set or plant in lines from east to west, and stick a row of spruce-fr branches along the north side of every row, and sloping so as to bend over the plants, at one foot or eight inches from the ground. As the plants advance in height, vary the position of the branches, so that the opposite colder sides form ridges seven or eight inches above the present level of the ground, and these ridges are well watered. Some cover during nights and in severe weather, with two boards nailed together lengthwise, at right angles, which forms a very secure and easily managed covering, but excludes light. A better plan would be to glare one of the sides, to be kept to the south, and to manage and vigorous, resisting winds, and might be called, when over peas, beans, spinach, &c., as hard- glasses are managed when over cauliflower; that is, to take them off in fine weather, or raise them constantly or occasionally by brick-hats, or other props, as the weather and the state of the crop might require."

3007. Knight sowed peas in the open air, and peas in pots on the first day of March. In the last week of March, seeds were transplanted; on the 9th of April the transplanted plants were fifteen, and the others four inches high, and in June, the former ripened twelve days before the latter. (Hort. Trans. v. 341.) Had a single, or even two peas only been planted in each pot, and the plants turned out with the least care, the crop would have been, the cultivation of a late crop. The best variety for this purpose is Knight's marrow-pea, which may be sown at intervals of ten days from the beginning to the end of June. The ground is dug over in the usual way, and the spaces to be occupied by the future rows of peas are well soaked with water. Then the ridge to form ridges seven or eight inches above the present level of the ground, and these ridges are well watered. The seeds are now sown in single rows along the tops of the ridges. The plants grow vigorously, owing to the depth of soil and abundant moisture. If dry weather at any time set in, water is supplied plentifully (fig. 467). In this way the need of continue good water, the vegetables resist winds, and might be called, when over peas, beans, spinach, &c., as hard- glasses are managed when over cauliflower; that is, to take them off in fine weather, or raise them constantly or occasionally by brick-hats, or other props, as the weather and the state of the crop might require."

3008. Taking the crop. "The early crops are generally gathered in very young growth, often as young as the pods are thin and the peas small, for the sake of presenting some at table as soon as possible. In the main crops there is no cause for precipitation: take them as they become pretty plump,
while the peas are yet green and tender. Leave some on to grow old; the young pods will then fill in greater perfection, and the plants will continue longer in bearing.

3610. To save seed. “Either sow approved sorts in the spring, for plants, to stand wholly for seed, to have the pods ripen in full perfection; or occasionally leave some rows of any main crop; let all the early podded ripen, and gather the late formed only for the table, as the last gleanings of a crop seldom afford good full seed. For public supply extensive crops are commonly raised in fields. Let the seed attain full maturity, indicated by the pods changing brown, and the peas hardening; then to be hooked up and prepared for threshing out in due time, cleaned, and housed.”

3611. For the method of forcing peas, see Chap. VII. Sect. XII.


3612. The garden-bean is an annual plant, rising from two to four feet high, with a thick angular stem, the leaves divided, and without tendrils; the flowers white, with a black spot in the middle of the wing; seed-pods thick, long, woolly within, and enclosing the large ovate flat seeded, for the sake of which the plant is cultivated in gardens. It is a native of the east, and particularly of Egypt, but has been known in this country from time immemorial, having, in all probability, been introduced by the Romans.

“Crops of beans,” Neill observes, “are very ornamental to the kitchen-garden, and render it a pleasant walk, the flowers having a fragrance not unlike those of the orange.”

3613. Use. The seeds are the only part used in cookery; and are either put in soups, or sent up in dishes apart.

3614. Varieties. The following are the principal sorts planted in British gardens: —

<table>
<thead>
<tr>
<th>Early small Mazagan</th>
<th>Broad Spanish</th>
<th>Toker; middling large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Early long-pod</td>
<td>Windsor bean</td>
<td>White-blossomed</td>
</tr>
<tr>
<td>Early dwarf</td>
<td>Long-pod Spanish Windsor</td>
<td>Small red decorating</td>
</tr>
<tr>
<td>Long pod</td>
<td>Largest Taylor's Windsor</td>
<td>White-blossomed</td>
</tr>
<tr>
<td>Larger sword long-pod</td>
<td>Sandwich</td>
<td>Brown.</td>
</tr>
</tbody>
</table>

3615. Estimate of sorts. “The Mazagan is one of the hardest and best flavored of the small and early sorts. Mazagan is a Portuguese settlement on the coast of Africa, near the Straits of Gibraltar; and it is said that seeds brought from thence afford plants that are more early and more fruitful than those which spring from home-saved seed. The Lisbon is next, in point of earliness and fruitfulness; some, indeed, consider it as merely the Mazagan ripened in Portugal. The dwarf-fan or cluster-bean is likewise an early variety; it rises by six or eight inches high; the branches spread out like a fan, and the pods are produced in small clusters. The Sandwich bean has been long noted for its fruitfulness; the Toker and the broad Spanish are likewise great bearers. Of all the large kinds, the Windsor-bean is preferred for the table. When gathered young, the seeds are sweet and very agreeable; when the plants are allowed to grow on their own account, they are very large and very considerable, though they are not accounted liberal bearers. There are several subvarieties, such as the broad Windsor, Taylor's Windsor, and the Kentish Windsor. The long-podded bean rises about three feet high, and is a great bearer, the pods being long and narrow, and closely filled with long middle-sized seeds. This sort is now very much cultivated, and there are several subordinate varieties of it, as the early, the large, and the sword long-pod. The white-blossomed bean is so called, because the black mark on the wing of the blossom is wanting. The seed is semi-transparent; when young it has little of the peculiar bean flavor of the account of a common bearer, and proper for a late crop. It may be mentioned, that Delaunay, in Le bon Jardinier, describes as excellent a new variety cultivated at Paris, which he calls the green bean from China; it is late, but very productive; and the fruit remains green even when ripe and dried.”

3616. Times of sowing for early and successional crops. “For the earliest crop, plant some Mazagnas in October, November, or December, in a warm border, under an exposure to the full sun. Set them in rows two feet or two and a half asunder, about an inch and a half or two inches deep, and two or three inches apart. Let the row be sown in a single day, under a shady wall. The most successful plan for nurturing a crop over the winter, is to sow the beans thickly together in a bed of light earth, under a warm aspect, for the intermediate object of protecting the infant plants the better from rigorous weather; and with the view of transplanting them at the approach of spring, or when the size of the plants (two or three inches) require it, at the distance of six or seven inches. The best plants are to fruit. For this object, the width of a garden-frame is a convenient width for the bed, which should slope a little to the south. Sow two inches deep, either in drills, or by drawing off that depth of the earth with a fork or spade, scattering in the beans at the distance of about a square foot. At the approach of frost, protect the rising plants with a frame a foot high, or half a sheet of an awning of matting. In February or March, as soon as mild weather offers, transplant them into a warm south border, placing one row close under a protecting fence as far as that advantage can be given. Ease them out of the frame, set the full row of plants with as much mould as will adhere; pull off the old beans at bottom, and prune the end of the tap-root. Then plant them at the proper final distances, closing the earth rather high about the stems. Besides the benefit of previous protection, the fruiting of the beans is accelerated about a week by transplanting. Further, if severe frosts kill the early advanced plants, or if it happens that the early spring is not early enough, there may be a general return to a quantity of seedbeds, hot-bed, in January or February, or in large pots placed therein, or in a stove, to raise some plants quickly, for transplanting as above; previously hardening them by degrees to the full air. In all cases, as the young plants are set up, give them occasion in the severest of weather; some how a little earth to the stems. Plants which can have no other shelter should be covered lightly with dry haulm or straw; but such a covering must be carefully removed as often as the weather turns mild. To succeed the above, plant more of the same sort, or some of the early long-pod or small Lisbon, in November or December, which will ripen earlier in the open ground, and be ready for full successional, or a first general crop, plant some early and large long-pods, and broad Spanish, at the end of January, if open weather, in some warmest compartment of good mellow ground. Some of the larger sword long-pod, Sandwich, and Toker bean crops may also be planted in full, if the weather permit, both for succession and principal supplies. You may likewise plant any of the preceding kinds, as well as Windsors and other sorts, in full succession crops in February, March, and April.”

3617. For the main summer crops, “adopt principally the Windsor, Sandwich, and Toker, large long-pod, and broad Spanish; all to be assigned under a free exposure, in the main compartments. The Windsor ranks first in regard to flavor; but proves, on common soils, not so plentiful a bearer as the other late sorts. Plant also full succession crops, in March and April, and smaller portions in May and June, for late pro-
duktion, especially the long-pod, broad Spanish, and Toker; also any of the early sorts, which are more successful in late planting, than the larger broad varieties. The white-blossomed bean, though the smallest of the middle-sized, is a very desirable sort to plant as secondary crops, both in the general and late planting seasons, from March till June and July; being a great bearer, and a tender and sweet early bean, if gathered when young. All of the other sorts named in the above list may also be occasionally, to increase the variety. For sowings in June and July, the small or early kinds again become the most proper, as their constitution fits them for standing late as well as early. Thus regular supplies may be procured for consumption, from June till September. Abercrombie.

5618. Quantity of seed. For early crops, one pint of seed will be requisite for every eighty feet of row; for main crops, two quarts for every 240 feet of row; and for late crops, nearly the same as the early. For the main crops, the quantity cultivated in proportion to that for early or late crops, is generally treble or quadruple, as to the extent of ground: but a less quantity of seed is requisite for the same space.

5619. Method of sowing. "Plant all the sorts in rows, two feet apart, for the smaller, or very early kinds; three feet apart; for the late; and the smaller beans two inches deep, and three inches distant in the row; the larger three inches deep, and four inches distant in the row.

5620. Transplanting. Speckily constantly transplants his early bean-crops, and considers that this plant may be as easily transplanted as cabbage, or any other vegetable. It is a practice with him to plant with potatoes. In the three feet apart, and the potatoes eighteen inches apart in the row, so that the beans are nine inches from the potatoes. The beans are transplanted, by which means they have the start and advantage of the potatoes and weeds, and as they come in early, may be gathered before they can possibly incommode or injure the potatoes. (Practical Hints, &c. p. 17.)

5621. Manual process. "The work of sowing is most generally effected by a dibble, having a thick blunt end, to make a wide aperture for each bean, to admit it clean to the bottom, without any narrow hollow place: strike the earth firmly and regularly into the holes, over the inserted beans. Or the planting may be performed occasionally in drills drawn with a hoe the proper depth and distance as above: place the beans at intervals along the bottom of each drill, and earth them over evenly; which method, though suitable to any kinds, may be more particularly adopted in sowing the early and other small sorts.

5622. Soaking seed in summer. "In planting late crops in June and July, if the weather be dry, it is easy to give the beans a previous soaking for several hours in soft water; or, if they be to be sown in dry earth, plant the drills beforehand, then directly put in the beans, and earth them in while the ground remains moist.

5623. Subsequent culture. "As the plants come up, and advance from two to four or six inches high, hoe up some earth to the stems on both sides of each row, cutting down all weeds. Repeat the hoeing as frequently as possible, to prevent the plants from becoming too much about earth to encourage their growth. In earthing up, great care must be taken that the earth do not fall on the centre of the plant so as to bury it; for this occasions it to rot or fail. After earthing up, stir between the rows with a dibble or fork. As the different crops come into full blossom, pinch out the tops, in order to promote their fruiting sooner, in a more plentiful production of well filled pods. (Abercrombie.)

Nicol says, "Topping is unnecessary for any but the early crops; being practised to render them more early. Most gardeners, however, are of opinion, that topping improves the crop both in quantity and quality. It might be worth an ingenious young gardener's while to try the effect of ringing at the bottom of the stalk, against cutting off the top.

5624. To forward an early crop, see this article under Pea. (1996.)

5625. To produce a very late crop. "In years of very late seasons, and when the beans are not the most useful, the pods sometimes resorted to produce a late crop. A compartment of beans is fixed on; and when the flowers appear, the plants are entirely cut over, a few inches from the surface of the ground. New stems spring from the stools, and these produce a very late crop of beans.

5626. Gathering. For table use, gather only such as are tender, the seeds decreasing in delicacy after they attain about half the size which they should possess at maturity. When they become black-eyed, they are tough, and strong tasted, and much inferior for eating.

5627. To save seed. "Either plant some of the approved sorts, in February or March, wholly for that purpose; or leave some rows of the different crops ungathered, in preference to the gatherings of gathered crops. The pods will ripen in August, becoming brown and dry, and the beans dry and hard: then pulling up the stalks, place them in the sun, to harden the seed thoroughly, after which thresh out each sort separately." (Abercrombie.)

5628. To force the bean, see Chap. VII. Sect. XII.


5629. The common dwarf kidneybean, the haricot of the French, and erroneously termed French bean, is the P. vulgaris, L. (Lob. Jc. 2. p. 59.) It is a tender annual, a native of India, and introduced in 1597, or earlier. Flowers from June to September. The species called the runner is the P. multiflorus, Wildl. (Schk. Han. 2. 179. 199. a.) a half hardy annual, and a native of South America, introduced in 1633. It is rather more tender than the other; produces flowers from July to September. The stem of both species is more or less twining, though little of this propensity is shown in the dwarfish kinds. The leaves are ternate, on long foot-stalks; the flowers on axillary racemes; the corolla generally white, sometimes yellow, red, or purple. The pods are oblong, swelling slightly over the seeds, which are generally kidney-shaped, smooth, and shining, when ripe, varying in color according to the variety, and either white, black, blue, red, or spotted. The fruit of both sorts may be had in perfection from the open garden, by successive crops from June to October. Speedily suggests (Practical Hints on Domestic Economy, p. 15.), that the culture of the kidneybean might become an object of national or field culture in this country, and be particularly useful in times of scarcity; "more especially, as on good land it will flourish and grow luxuriantly, even in a dry parching season; in which respect it differs from most other culinary vegetables." It is an article of field-culture in most warm countries, especially France and America.

5630. Use. The unripe pods are chiefly used in Britain as a legume, for which they
are in great estimation throughout the year; being produced by forcing when they cannot be grown in the natural ground. They are also used as a pickle. On the continent, the ripe seeds are much used in cookery; forming what are called haricots, of different kinds, and entering into some sorts of soups. In the end of the season, when frost is expected, the haul of the kidneybean crop is gathered and dried like that of the pea in the hale, and the ripe beans afterwards threshed out, and preserved for use through the winter.

3631. Varieties of the dwarf species:

<table>
<thead>
<tr>
<th>Variety</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scarlet runner</td>
<td>The most plentiful and lasting bearer, preferable for the main crop runnner.</td>
</tr>
</tbody>
</table>
| White Dutch runner              | Bears very long smooth pods, but does not continue so long in flower as the
|                                 | two former.                                               |
| Large white runner              | A variety of the scarlet. The seed and blossom white,       |
|                                 | but the pods similar to the scarlet kind.                 |
| Early yellow dwarf              | Early white                                               |
| Early red-speckled              | Battersea white                                           |
| Early black, or negro           | Canterbury white                                          |
| Black-speckled                  | Dun-colored                                               |
| Streaked, or striped            | Tawny                                                     |
| Dwarf                           | Large white dwarf                                         |

3632. Varieties of the runner or climbing species:

- Scarlet runner: The most plentiful and lasting bearer, preferable for the main crop runner.
- White Dutch runner: Bears very long smooth pods, but does not continue so long in flower as the two former.
- Large white runner: A variety of the scarlet. The seed and blossom white, but the pods similar to the scarlet kind.

3633. Constitution and habits. Both the above classes of kidneybeans, dwarfs, and runners, are tender in their nature, unable to grow freely in the open garden before May; the seed being liable to rot in the ground from the effects of wet, if planted before the beginning of the former month, even in a dry soil. The plants are also affected by sharp cold, and make but little progress till settled warm weather. However, when sown in the proper season, from April or May through the course of summer, till the beginning of August, they succeed well, making liberal returns of fruit from June or July till October. The dwarfs require no support; but the runners, ascending eight or ten feet high or more, require tall sticks or poles to climb upon, or lines suspended from a contiguous building or fence. They produce pods their whole length. It deserves notice, that in their voluminous habit of growth, the tendrils turn sometimes by a direction contrary to the course only to the main stem. From the common habits of plants has been accounted for by supposing that the native climate of the scarlet runner will be found to lie south of the equator, and that the plant, although removed to the northern hemisphere, is still obedient to the course originally assigned to it, turning in a direction which, in its hypothetical climate, would be towards the sun. 

3634. Estimate of sorts. The dwarfs bear sowing a little sooner, and make returns quicker than the runners. They are, besides, more convenient to cultivate on a large scale; and the smaller pods which they produce, are esteemed by many to have the same quality of flavor in the pods produced in a raising usual to the largest sorts from the dwarf species. The early yellow, early black, and early red-speckled, are among the most hardy and most forward; the early white comes in a few days later, but is of superior flavor. The Canterbury, Battersea, black-speckled, brown-speckled, dun-colored, striped, and tawny, are plentiful hardy varieties, sown on the and about, and depend on this class, but the others just named are also plentiful sorts, and acceptable to the consumer. The dwarf kidneybeane continues to produce young pods in abundance, and in perfection only about three months or a month. The scarlet runners yield a succession of fruit from the same sowing a much longer time than the dwarfs. The scarlet runner, is prolific production and long continued; the dwarfs are thick, firm, tender, and good, if gathered while moderately young. The white variety is equally eligible for a principal crop. The Dutch grower runs luxuriantly as hops, and is also a great bearer, in fine long pods, but not so lasting as the former. As to the smaller runner kinds they may be usually sown directly into runnere; they bear, in tolerable abundance, siender neat pods, which are very good tender eating; though not so eligible for a principal crop of runners as the scarlets.

3635. Quality of seed. Half a pint will sow a row eighty feet in length, the beans being placed from two and a half to three inches apart.

3636. Soil. The soil for both species should be light and mellow, inclining to a dry sand for the early sowings, and to a moist loam for the sowings in summer.

3637. Culture of the period. The culture of April, if the weather be temperate, fair, and settled, make the first sowing, or in a dry south border, or other sheltered compartment with a good aspect, or sow in a single row close under a south fence; beginning with a small proportion of the most hardy early sorts. It is a good method to follow in the sort of seed or sowing in the middle of April, and half of May. For the sowing of a second crop with shorthand after the middle of April, or of the second sowing for the market, it is best to sow in the middle of June and July. The early sorts, in a row close under a south fence or in a dry south border, will be early; or the last sowing of the middle of July, or the first sowing of the middle of August, or the second sowing of the last week of August, or the third sowing of the first week of September, will be early. For the large amounts required for retail in the spring, it is best to sow in the middle of April, or the first week of May, and do not suffer the soil to dry out before the seed is sown. It is best to sow thin, or not more than 2 or 3 inches apart, for the early sorts, and about 4 or 5 inches apart for the large sorts; for the early sorts, the seed is sown in the middle of April, and for the large sorts in the middle of May, or the first week of June. The seed is sown in the middle of May, or the first week of June, and the plants are thinned out, or the rows are thinned out, to the number required for market, when the plants are about 6 or 8 inches high, or at least 4 or 5 feet from one another.

3638. Culture of runners. The runner kidneybeanes may be sown in a small portion, towards the end of the first week of April, or in dry weather; but as these beans are rather more tender than the dwarf sorts, more liable to rot in the ground by wet and cold, especially the scarlets, the beginning or middle of May will be time enough to sow a considerable crop; and you may sow a full crop about the beginning of June. Allot principally the scarlets to the white runners. Some of the scarlets are white runners at the commencement of the early sorts. The first crops should have the assistance of a south wall. Intermediate crops may be sown in any open compartment, or against any fence not looking north. The latest sown will continue bearing the longer under a good aspect and shelter. In sowing, draw drills about an inch and a half, or not more, and let the seeds be at least 3 inches deep. The drill should be to admit in the interval tall sticks or poles for the plants to climb upon. Place the beans in the drills four inches apart, and earth them in evenly, the depth of the drills. A row contiguous to a fence or building may ascend the garden, or be at the base of a wall; and have them in evenly, the depth of the drills. Some may be sown in a single row along a border, or on each side of a path, or of the middle of a walk; they might be sown in a small compartment, or against a fence, or on a pond, and have them in evenly, the depth of the drills. In a cold wet season, or when requisite to have a few plants more forward than the general crop, some scarlets may be sown in April, either in a slight hot-bed, or in pots, under frames or hand-frames, to raise and forward the plants till two or three inches high: then, at the end of May, transplant.
them into the open garden. As the plants come up, and advance from three to six inches in growth, hoe some earth to the stems, cutting down all weeds. When they begin to send forth runners, place suitable supports to each row; and conduct the tendrils to the sticks or lines, turning them in a contrary direction to the sun. The ascending plants will soon come into flower, podding at the joints in long succession. They are so prolific that the returns from three sowings, in May, June, and July, will last from July till October.

3639. Taking the crop. Gather the pods, both from dwarfs and runners, while they are young, firm, brittle, and tender; for then they are in highest perfection for the table; and the plants will bear more fully, and last longer in fruit, under a course of clean gathering, not leaving any superabundant pods to grow old.

3640. To save seed. Either sow a portion for that object, or leave rows wholly ungathered of the main crops, or preserve a sufficiency of good pods promiscuously. The beans saved should be the first-fruits of a crop sown at a period which throws the entire course of growth into the finest part of summer. Let them hang on the stalks till they ripen fully in August and September; then let the haum be pulled up, and placed in the sun, to dry and harden the seed, which should be afterwards cleared out of the husks, bagged up, and housed.

3641. Forwarding an early crop. The kidneybean is often partially forced in hot-houses or frames, with a view to its fruiting in the open garden; and supplies of green pods are also kept up throughout the winter and spring months, by forcing in hot-houses and pits; for the details of both practices, see Ch. VII. Sect. X.

3642. Insects. The pea, bean, and kidneybean are liable to the attacks of various insects, especially the aphides in dry seasons. The Bruchus Pisi (fig. 488.) is particularly destructive to the pea, and its larvae (I.) is often found in the ripe pod. In gardens, the only mode of keeping them under, is to cut off the part infested, and remove it with the insects attached. When early crops are newly sown or planted, mice will burrow for and eat the seed, and when it begins to penetrate the soil, it is attacked by snails and slugs, and sometimes by birds. The usual means of defeating the attacks of these and other enemies, must always be early resorted to by the gardener.

Sect. III. Esculent Roots.

3643. The esculent-rooted culinary plants delight in a light, rather sandy, deep, and well stirred soil. It must be dry at bottom; but a moist atmosphere and moderate temperature are greatly favorable to the growth of almost the whole of the plants we have included in this section. Hence the excellence of the potatoe crop in Ireland, and the size to which turnips, carrots, parsneps, &c. attain in Britain and Holland, compared to what they do in France and Germany. The space occupied in the kitchen-garden by this class of vegetables is considerable; but as it is regulated in some degree by the quantity of the more common roots grown in the farm for culinary use, it is less subject to estimation. In most gardens, however, the esculent roots taken together may occupy as much space as the legumes. In cottage gardens, they may be considered as occupying one half of the whole, to be in part succeeded by winter greens.


3644. The potatoe is a perennial plant, well known for the tubers produced by its roots. The stem rises generally from two to three feet in height, with long and weak branches, furnished with leaves interruptedly pinnate. The flowers are white or tinged with purple. The fruit is a berry of the size of a plum, green at first, but black when ripe, and containing many small, flat, roundish, white seeds. It is supposed to be a native of South America, but Humboldt is very doubtful if that can be proved: he admits, however, that it is naturalised there in some situations.

3645. Sabine and Lambert consider it as satisfactorily proved, that it is to be found both in elevated places in the tropical regions, and in the more temperate districts of the western coasts of South America. (Hort. Trans. v. 250.; Journ. R. Instit. x. 23.) Some tubers, said to be of the wild potatoe, have been received by the Horticultural Society, and grown by them; they differ so little from those of the cultivated potatoe, that Sabine conjectures, "that the original cultivators of this vegetable did not exercise either much art or patience in the production of their garden-potatoes." (Hort. Trans. v. 257.)

3646. Sir Joseph Banks (Hort. Trans. i. 8.) considers that the potatoe was first brought into Europe from the mountainous parts of South America, in the neighborhood of Quito, where they were called papas, to Spain, in the early part of the sixteenth century. From Spain, where they were called batataes, they appear to have found their way first to Italy, where they received the same name with the truffle, taratoufli. The potatoe was received by Clusius, at Vienna, in 1598, from the governor of Muns, in Hainault, who had procured it the year before from one of the attendants of the Pope's legate, under the name of taratoufli, and learned from him, that it was then in use in Italy. In Germany it received the name of cartoffel, and spread rapidly even in Clusius's time. To England the potato found its way by a different route, being brought from Virginia by the colonists sent out by Sir Walter Raleigh in 1584, and who returned in July 1586, and "probably," according to Sir Joseph Banks, "brought with them the potatoe." Thomas Herriot, in a report on the country, published in De Bry's Collection of Voyages (vol. i. p. 17.), describes a plant called openock, with "roots as large as a walnut, and others much larger; they grow in damp soil, many hanging together, as if fixed on ropes; they are good food, either boiled or roasted."

3647. Gerrard, in his Herbal, published in 1597, gives a figure of the potatoe, under
the name of the potatoe of Virginia, whence, he says, he received the roots; and this appellation it appears to have retained, in order to distinguish it from the batatas, or sweet potatoe (Convolvulus battatae), till the year 1640, if not longer. "The sweet potatoe," Sir Joseph Banks observes, "was used in England as a delicacy long before the introduction of our potatoes: it was imported in considerable quantities from Spain and the Canaries, and was supposed to possess the power of restoring decayed vigor. The kissing comfits of Falstaff, and other confects of similar imaginary qualities, with which our ancestors were duped, were principally made of these and of eringo roots."

3648. Gough, in his edition of Camden's Britannia, says, that the potatoe was first planted by Sir Walter Raleigh on his estate of Youghall, near Cork, and that it was "cherished and cultivated for food" in that country before its value was known in England; for, though they were soon carried over from Ireland into Lancashire, Gerrard, who had this plant in his garden in 1597, under the name of Batata Virginica, recommends the roots to be eaten as a delicate dish, not as common food. Parkinson mentions, that the tubers were sometimes roasted, and steeped in sack and sugar, or baked with marrow and spices, and even preserved and candied by the comfit-makers.

3649. The Royal Society, in 1663, took some measures for encouraging the cultivation of potatoes, with the view of preventing famine. Still, however, although their utility as an article of food was better known, no high character was bestowed on them. In books of gardening, published towards the end of the seventeenth century, a hundred years after their introduction, they are spoken of rather slightly. "They are much used in Ireland and America as bread," says one author, "and may be propagated with advantage to poor people." "I do not hear that it hath been yet essayed," are the words of another, "whether they may not be propagated in great quantities, for food for swine or other cattle." Even the enlightened Evelyn seems to have entertained a prejudice against them: "Plant potatoes," he says, writing in 1669, "in your worst ground. Take them up in November for winter spending; there will enough remain for a stock, though ever so exactly gathered." The famous nurserymen, London and Wise, did not consider the potatoe as worthy of notice in their Complete Gardener, published in 1719; and Bradley, who, about the same time, wrote so extensively on horticultural subjects, speaks of them as inferior to skirrets and radishes.

3650. The use of potatoes, however, gradually spread, as their excellent qualities became better understood. But it was near the middle of the eighteenth century before they were generally known over the country: since that time they have been most extensively cultivated. In 1796, it was found, that in the county of Essex alone, about 1700 acres were planted with potatoes for the supply of the London market. This must form, no doubt, the principal supply; but many fields of potatoes are to be seen in the other counties bordering on the capital, and many ship-loads are annually imported from a distance. In every county in England, it is now more or less an object of field-culture. The cultivation of potatoes in gardens in Scotland was very little understood till about the year 1740; and it was not practised in fields till about twenty years after that period. It is stated in the General Report of Scotland (vol. ii. p. 111.), as a well ascertained fact, that in the year 1725-6, the few potatoe-plants then existing in gardens about Edinburgh, were left in the same spot of ground from year to year, as recommended by Evelyn; a few tubers were perhaps removed for use in the autumn, and the parent-plants were then well covered with litter to save them from the winter's frost. Since the middle of the eighteenth century, the cultivation of potatoes has made rapid progress in that country; so that they are now to be seen in almost every cottage garden. The potatoe is now considered as the most useful esculent that is cultivated; and who, Neill asks, "could, à priori, have expected to have found the most useful plant among the natural family of the Lurdice, L., several of which are deleterious, and all of which are forbidding in their aspect?"

3651. Use. The tubers of the potatoe, from having no peculiarity of taste, and consisting chiefly of starch, approach nearer to the nature of the flower, or farina of grain, than any vegetable root production; and for this reason it is the most universally liked, and can be used longer in constant succession by the same individual without becoming unpalatable, than any other vegetable, the seeds of the grasses excepted. "So generally is it relished, and so nutritious is it accounted," Neill observes, "that on many tables it now appears almost every day in the year. It is commonly eaten plainly boiled, and in this way it is excellent. When potatoes have been long kept, or in the spring months, the best parts of each tuber are selected, and mashed before going to table. Potatoes are also baked, roasted, and fried. With the flour of potatoes, puddings are made nearly equal in flavor to those of millet; with a moderate proportion of wheat-flour, bread of excellent quality may be formed of it; and potatoe starch, independently of its use in the laundry, is considered an equally delicate food as sago or arrow-root." As starch and sugar are so nearly the same, that the former is easily converted into the latter, hence the potatoe yields a powerful spirit by distillation, and a strong wine by the fermentive process.

3652. Varieties. These are very numerous, not only from the facility of procuring new
sorts by raising from seed; but because any variety cultivated for a few years in the same soil and situation, as in the same garden or farm, acquires a peculiarity of character or habit, which distinguishes it from the same variety in a different soil and situation. The varieties in general cultivation may be distinguished in regard to precocity, tardity, form, size, color, and quality.

3653. Precocity. The earliest varieties are—

Hog’s early frame; a small watery potato, fit only for very early forcing
Red dwarf; a moist potato, much grown at Perth
Early Manchester; waxy and red

Common early frame; waxy
Fox’s yellow seedling; similar, but rather
Early dwarf; waxy

3654. No blossoms are produced by any of the above sorts: they are roundish in form, small-sized, white, and not of the best quality.

3655. Tardity. The latest sorts are—

The round purple

The speckled purple, or tartar; commonly grown in most soil in Scotland.

3656. The form of potatoes is either round, oblong, or kidney-shaped.

The champion; late and early varieties
The oblong purple

Round red; middle-sized, smooth
Round rough red; or Lancashire.

3657. Of the round, the most esteemed are—

The champion; late and early varieties

The American red; long and not thick
The Irish red, or pink; oblong and en-
tirely red, with hollow eyes
The bright-red, blood-red, or apple-po-
tatoe; crate, with small full eyes,
much grown in Cheshire and Lan-
cashire, mealy and agreeably flavored.

3658. The oblong are—

The red-nosed oral; often confound-
ed with the red kidney
The oblong red; varied with white
The oblong white

The American red; long and not thick
The Irish red, or pink; oblong and en-
tirely red, with hollow eyes
The bright-red, blood-red, or apple-po-
tatoe; crate, with small full eyes,
much grown in Cheshire and Lan-
cashire, mealy and agreeably flavored.

3659. The kidney-shaped are—

The common white kidney; of a peculiar flavor esteemed by many

The red kidney; reckoned somewhat more hardy.

3660. In size, the early sorts are the least, and the oxnole and late champions the largest.

3661. In color, the early sorts are in general white, the oblong sorts red, and the latest sorts purple.

3662. In quality, potatoes are either watery, as the very early sorts; waxy, as the American and Irish reds; or mealy, as the ash-leaved early, the champion, the kidney, &c.

3663. The following list is recommended by the principal London seedsmen at the present time:—

For forcing in frames, or for the first crop in the open garden.

Fox’s seedling Early manley Early male Broughton dwarf.

For general cultivation in the open garden or field.

Early kidney; good flavor, and very early, keeps well Norous; early, prolific Early shaw; good early sort for general use.

For main crops, arranged in the order of their ripening.

Early champion; very generally culti-
vated, prolific, and mealy
Red nose kidney Large kidney

Bread-fruit; originated about 1836, pro-
lific, white, and mealy
Lancashire-pink-eye; good
Black skin, mealy, white, and good

Purple; very mealy, productive, and keeps
well
Red apple; mealy, keeps the longest of

3664. In general, every town and district has its peculiar and favorite varieties, early as well as late, so that, excepting as to the best early kinds, and the best for a general crop in all soils, any list, however extended, could be of little use. Dr. Hunter, in his Geographical Essays, has supposed the duration of a variety to be fourteen years; and Knight (Hort. Trans. vol. 1.) concurs with him in opinion. There are some excellent sorts of party-colored potatoes in Scotland, which degenerate when removed from one district to another; and most of the Scotch and Irish varieties degenerate in England. The best mode, therefore, to order potatoes for seed is to give a general description of the size, color, form, and quality wanted, and whether for an early or late crop.

3665. Propagation. The potato may be propagated from seed, cuttings or layers of the green shoots, sprouts from the eyes of the tubers, or portions of the tubers containing a bud or eye. The object of the first method is, to procure new or improved varieties; of the second, little more than curiosity, or to multiply as quickly as possible a rare sort; and of the third, to save the tubers for food. The method by which the tubers are propagated,

By seed. Gather some of the ripest apples in September or October, take out and preserve the seed till spring, and then sow it thinly in small drills. When the plants are up two or three inches, thin them to five or six inches’ distance, and suffer them to grow to the end of October, when the roots will furnish a supply of small potatoes, which must then be taken up, and a portion of the best reserved for planting next spring in the open way. Plant these, and let them have the ensuing summer’s full growth till October, at which time the tubers will be of a proper size to determine their properties. Having considered not merely the flavor of each new variety, but the size, shape, and color, the comparative fertility and healthiness, earliness or lateness, reject or retain it for permanent culture accordingly. (Abercrombie.)

3666. The earliest seeds on early potatoes. The earliest varieties of potatoes, it has been already remarked, do not produce flowers or seed. Knight, desirous of saving seed from one of these sorts, took a very ingenious method of inducing the plants to produce flowers. “I suspected the cause,” he says, “of the constancy of the early potato to produce seeds, to be the prenaturally early formation of the tuberous root; which draws off for its support that portion of the sap which, in other plants of the same species, affords nutriment to the blossoms and seeds; and experiment soon satisfied me that my conjectures were perfectly well founded. I took several methods of placing the plants to grow, in such a situation, as enabled me readily to prevent the formation of tuberous roots; but the following appearing the best, it is unnecessary to trouble the Society with an account of any other. Having fixed strong stakes
in the ground, I raised the mould in a heap round the bases of them, and in contact with the stakes; on their south sides I planted the potatoes from which I wished to obtain seed. When the young plants were about five inches high, I staked them with the stakes and rails, of the stakes and rails there were so many that the stake was washed away, by a strong current of water, from the bases of their stems, so that the fibrous roots only of the plants entered into the soil. The fibrous roots of this plant are perfectly distinct organs from the runners, and they seem to result from a kind of nourishment and nutriment conveyed from the parent tubers springing from the stems only of the plants, which are, in the mode of culture I have described, placed wholly out of the soil, the formation of tuberous roots is easily prevented; and whenever this is done, numerous blossoms will soon appear, and almost every blossom will afford fruit and seeds.† Knight, con- sidering the crops, which I have explained in the last article of Botanical Trans, for 1806, were sufficient to prove, that the same fluid or sap gives existence alike to the tuber, and the blossom, and seeds, and that, whenever a plant of the potato affords either seeds or blossoms, a diminution of the crop of tubers, or an increased expenditure of the soil, a sufficiency of the rich black loam, or the consequence is to plant potatoes a foot apart, will produce quantities of sufficiently luxuriant growth, and large produce for general culture which never produced blossoms. (Hort. Trans. vol. i. 188.)

3658. By cuttings, or the layers of the stalks, or suckers. Make cuttings of the young stalks or branches, of five or six inches in length, in May or June; and plant them in the ground, or on the borders, in the same mode of layering. Cover them with earth about three inches, leaving the points of the shoots exposed. These shoots will emit roots at every leaf, and produce full-grown potatoes the same year, attaining perfection in autumn.

3659. Suckers. Remove in June, offset suckers shoots, with a few roots to each; plant them carefully, and they will produce a late crop like the layers.

3660. By sprouts or shoots from the tubers. In default of genuine early sorts; or, to save the tubers for use in seasons of scarcity, the sprouts which are generally found on store-tubers in spring, and picked off and thrown away as useless, will, when carefully planted in loose well prepared soil, yield a crop; and this crop will be fit for use a little sooner than one produced from cuttings or sections of the same tubers, in which the buds are not advanced. Almost every thing, however, depends on the fine tilth, and good state of the ground.

3661. By portions of the tubers. This is the only method fit for general purposes. In making the sets or sections, reject the extreme or watery end of the tuber, as apt to run too much to humour, and having the eyes small, and its root or end, as much more sickly, or the root end split, or full of holes, or cut, or abused in any other way; or the tubers too large. Then divide the middle of the potato, so as to have not more than one good eye in each set. Where the potato scoop is used, take care to apply it so as the eye or bud may be in the centre of each set, which this instrument produces, of a semi-globular form. The larger the portion of tuber left to each set, with which the greater will be the progress of the young plant. The scoop is only to be used in seasons of scarcity, when the portion of tuber saved by it may be used for soups for the poor, or for feeding cattle. The best scoop is that described and figured in Supp. Encyc. Brit. art. Agr.

3662. Size of the sets. Knight has found that for a late crop small sets may be used, because the plants of late sorts always acquire a considerable age before they begin to generate tubers; but for an early crop he recommends the largest tubers, and he has found that these not only uniformly afford very strong plants, but also such as readily recover when injured by frost: for being fed by a copious reservoir beneath the soil, a reparative root takes place, and vigorous shoots soon appear from the source of the sap, which is affected by frost, or other cause. He adds, "when the planter is anxious to obtain a crop within the least possible time, he will find the position in which the tubers are placed to vegetate by no means a point of indifference; for these being shoots or branches, which have grown thick instead of elongating, retain the deposition of branches to propel their sap to their leading buds, or points most distant from the stems of the plants, of which they once formed parts. If the tubers be placed with their leading buds upwards, a few very strong and very early shoots will spring from them; but if their position be reversed, many weaker and later shoots will be produced; and not only the earliness, but the quality of the produce, in size, will be much increased." (Hort. Trans. iv. 113.)

3663. Quantity of sets. In respect to proportioning the quantity of sets to the space to be planted, Abercrombie directs, "For a plot of the early and secondary crops, eight feet wide by sixteen in length; planted in rows two feet distant from each other, the inches measure to a few inches more than the number of a set, that is to say, one set, or the full-sized sorts and main crops, a compartment, twelve feet wide by thirty-two in length, planted in rows two feet distant by twelve inches in the row, half a peck of roots or cuttings will be required."  

3670. Soil and manure. The best soil for the potato is a light, fresh, unmixed loam, where they can be grown without manure. Here they have always the best flavor. In a wet soil, they grow sickly, and produce watery tubers, infected with worms and other vermin. To a poor soil, dung must be applied; litter dung will produce the earliest and largest crop; but mellow dung, rotten leaves, or vegetable earth, will least affect the flavor of the tubers.

3671. Season for planting. "The last fortnight of March, and first fortnight of April, is the most proper time for planting the main crops; a little earlier or later, as the spring may be forward or late, the ground dry or wet. Occasional plantings may be made in May, or even in the beginning of June." (Abercrom.)

3672. Methods of planting. The sets of whatever kind, or the plants forwarded in pots, to be turned out with their balls entirely for producing an early crop in the open air, should always be inserted in rows or furrows, formed to gather the earth below the shoots, and to facilitate the earthing up of the plants. The rows may be fifteen inches apart for the small early sorts; and for the larger, twenty or twenty-two feet, according to the poorness or richness of the soil. In the lines traced, make holes for the sets at eight, twelve, or fifteen inches' distance, letting their depth not be less than three, nor more than five inches.

3673. Planting on a level soil. Will answer on a light soil. In small gardens, the planting may be performed by a common large dibble with a blunt end. For planting considerable crops, a strong larger dibble, about a foot, having a channel made at top for both hands, the channel four or five inches wide, and iron, and having a short cross iron shoulder about four or five inches from the bottom, as a guide to make the holes of an equal depth; one person striking the holes, and a boy directly dropping a set into each hole. Strike the earth in upon them fully in an inch or two, and rake, or smooth their surface, without touching the shoots. The process is to open a small hole with the spade, and to drop the set in, which set is covered in by the opening of the next hole.

3674. On strong heavy land, the planting ought to be on raised beds with alleys, or in drills on the slope of parallel ridges. The beds may either be raised by previous digging, throwing on good earth till the terrace rise to the desired height, or in the different method described below. To plant in drills, trace them at the medium distance above specified: form them to the proper depth with a narrow spade or large hoe: in these place the sets a foot or fifteen inches apart, and earth over. To avoid the inconveniences of
low wetish ground, whether it be arable or grass land, or a cultivated garden, potatoes are planted in rows, four feet wide, with alleys between. The beds are thus raised. — Without dig-
ging the surface, lay some long loose litter upon the intended beds. Upon this litter place the sets about a foot apart; and upon the sets apply more litter, equally distributed over the whole; then digging the alleys, turn the earth thereof upon the beds five or six inches deep; or, if grass, turn the sward downward, level-
line, then trench the same, and plant the potatoes with the small ends up.

3630. Subsequent culture. “From the March or April planting, the stems generally rise fully in May. After the plants have appeared, give an effectual hoeing on dry days, cutting up all the weeds, and stir the ground to the root of the stems or adventitious roots. When high, hoe up some earth to the bottom of them, to strengthen their growth, and promote the increase before the frost. Then give occasional hoeing to eradicate weeds, till the plants cover the ground, when but little further care will be required. Permit the stalks to run in full growth, and by no means cut down, as is sometimes practiced; the leaves transmit the beneficial influence of the sun and air to the roots, which is most necessary to the free and perfect growth of the tubers.” (Abercrombie.)

3631. Pinching off the blossoms. It is now generally admitted, that a certain advantage, in point of pro-
duc tion, is obtained by pinch ing off the blossoms as they appear on the plants. The fact has been repeatedly proved, and is satisfactorily accounted for by Knight, who imagines that it may afford a slight increase in weight to the tubers of each plant, or considerably above a ton per acre. (Hort. Trans. vol. i. 190.)

3632. Taking the crop. “Clusters of roots in the early planted crop will sometimes by June or July be ad-
vanced to a sufficient size for present eating, though still small. Only a small portion should be taken up at
a time, as wanted for immediate use, as they will not keep good above a day or two. In August and Septem-
bber, however, they will be grown to a tolerably good size, and may be taken up in larger supplies, though not in quantities for keeping a length of time. Permit the main winter crops to continue in growth till towards the end of October or beginning of November, when the stalks will begin to decay — an indication that the potatoes are fully grown; then wholly dig them up, and house for winter and spring. Let them then be taken up, before any severe frost sets in; having, for large crops, a proper potato-fork of three or four short flat tines, fixed on a spade-handle. Cut down the haulm close, and clear off forward: then fork up the potatoes, turning them clean out of the ground, large and small; and collect every forking into baskets.”

3633. Housing and preserving the crop. Abercrombie recommends “housing potatoes in a close, dry, subterranean apartment, laid thickly together, and covered with straw, to exclude the frost. There they are to be looked over occasionally, and any that decay picked out. In spring, when they begin to shoot, turn them over, and break off the sprouts or shoots from each tuber, perfectly close, in order not to retard the future shoots: all this as much as possible. Potatoes so stored, will continue good all the winter and spring, till May and June.

3634. Prying (as it is called in some places) is a good method of preserving potatoes in winter. They are piled on the surface of the ground, in a ridged form, of a width and length at pleasure, according to the quantity, but commonly about five or six feet wide. This is done by digging a spit of earth, and laying it round the edge, a foot wide (if turf the better), filling the space up with straw, and then laying on a course of potatoes, dig earth from the outside, and lay upon the first earth. Put straw a few inches along the inside edge, then put in more potatoes, and so on, keeping a good coat of straw all the way up between the potatoes and the mound, which should be about six inches thick all over; best it close together, and the form it lies in, with the trench all round, will preserve the potatoes dry; and the sharpest frost will hardly affect them; in a severe time of which, the whole may be covered thickly with straw. In the spring, look over the stock, and break off the shoots of those designed for the table, and repeat this business to preserve the pota-
toes the longer good.

3635. Curl disease. The disease called curl, has in many places proved extremely troublesome and injurious. It has given rise to much discussion, and to detail all the various opinions would be a useless task. It may, however, be remarked, that the expe-
riment of Dickson (Caled. Hort. Mem. i. 55.) show, that one cause is the vegetable powers in the tuber planted, having been exhausted by over-ripening. That excellent horticulturist observed, in 1808 and 1809, that cuts taken from the waxy, wet, or least ripened end of a long flat potato, that is, the end nearest the roots, produced healthy plants; while those from the dry and best ripened end, farthest from the roots, either did not vegetate at all, or produced curled plants. This view is supported by the observations of a very good practical gardener, Daniel Crichton, at Minto, who, from many years’ ex-
erience, found (Id. p. 440.) that tubers preserved as much as possible in the wet and immature state, and not exposed to the air, were not subject to curl. And Knight (Hort. Trans. 1814), has clearly shown the beneficial results of using, as seed-stock, po-
tatoes which have grown late, or been imperfectly ripened in the preceding year. Dickson lays down some rules, attention to which, he thinks, would prevent the many disappoint-
ments occasioned by the curl. He recommends, 1. The procuring of a sound healthy seed-stock of tubers for planting from a high part of the country, where the tubers are never over-ripened: 2. The planting of such potatoes as are intended to supply seed-
stock for the ensuing season, at least a fortnight later than those planted for a crop, and to take them up whenever the stems become of a yellow-green color, at which time the cuticle of the tubers may be easily rubbed off between the finger and thumb: 3. The preventing those plants that are destined to yield seed-stock for the ensuing year, from producing flowers or fruiting, by cutting off the flower-buds; an operation easily performed by children, at a trifling expense. Shirreff (Caled. Hort. Mem. vol. i. p. 60., and in the Farmer’s Magazine) controverts Dickson’s opinion, and accounts for the curl disease as the effects of old age, on the hypothesis that plants like animals will not live beyond certain periods, &c. The essay is ingenious, but totally speculative. Young, who has paid much attention to the subject, has brought forward a variety of facts to show that the “curl” on the young stem rising weakly arises chiefly from the two causes men-
tioned by Dickson and Crichton, over-ripe tubers, or the employment of seed-stock that has been improperly kept during winter, that is, kept exposed to the light and air instead of being covered with earth or sand, or straw, so as to preserve their juices.” (Caled. Hort. Mem. iii. 278.) The same view, it may be remarked, had occurred to Dr. Hunter. A
fact ascertained by Knight deserves to be particularly noticed: it is this; that by planting late in the season, perhaps in June, or even in July, an exhausted good variety may in a great measure be restored; that is, the tubers resulting from the late planting, when again planted at the ordinary season, produce the kind in its pristine vigor, and of its former size.

3686. Crichton, who has made a variety of experiments on the effects of exposure to the air in hampers and open floors, and on exclusion of the air by covering with earth (Caled. Mem. vol. i. 440.), concludes, "That the curl in the potatoe may often be occasioned by the way the potatoes are treated that are intended for seed. I have observed, that wherever the seed-stock is carefully pitted, and not exposed to the air in the spring, the crop has seldom any curl; but where the seed-stock is put into barns and out-houses for months together, such crop seldom escapes turning out, in a great measure, curled; and if but few curl the first year, if they are planted again, it is more than probable the half of them will curl next season."

3687. For forcing potatoes, see Ch. VII. Sect. XI.

Subsect. 2. Jerusalem Artichoke. — Helianthus tuberosus, L. (Jac. Vind. 2. t. 161.)


3688. The Jerusalem artichoke is a hardy perennial, a native of Brazil, and introduced in 1617. It has the habit of a common sun-flower, but grows much taller, often rising ten or twelve feet high. The season of its flowering is September and October; but though its roots endure our hardest winters, the plant seldom flowers with us, and it never ripens its seed. The roots are creeping, and are furnished with many red tubers, clustered together, perhaps from thirty to fifty to a plant. Before potatoes were known, this plant was much esteemed. The epithet Jerusalem is a mere corruption of the Italian word Girasole (from girare, to turn, and sol), or sun-flower; the name Artichoke is bestowed from the resemblance in flavor which the tubers have to the bottoms of artichokes.

3689. Use. The roots are esteemed a wholesome, nutritious food, and are eaten boiled, mashed with butter, or baked in pies, and have an excellent flavor. Planted in rows, from east to west, the upright herb of the plant affords a salutary shade to such culinary vegetables as require it, in the midsummer months, as lettuce, turnips, strawberries, &c.

3690. Propagation. It is raised by planting, either some small offset tubers of the main roots, or middling-sized roots cut into pieces for sets, which is more eligible. Preserve one or two full eyes to each cutting.

3691. Quantity of sets. If for a row 120 feet in length, the sets being inserted two feet apart, half a peck, or sixty roots, will be sufficient. (Abercrombic.)

3692. Culture. It will grow in any spare ordinary part of the garden; but to obtain fine large roots, give it an open compartment of pretty good mellow ground. The season for planting is February, March, or beginning of April. Having dug the compartment, plant them, either by dibble, in rows two feet and a half asunder, about eighteen inches in the lines, and three or four inches deep; or, in drills by a hoe, the same depth and distances. The plants will come up in April and May. In their advancing growth, hoe and cut down all weeds, drawing a little earth to the bottom of the stems. The root will multiply into a progeny of tubers, in a cluster, in each plant, increasing in size till September and October: you may then cut away the stems, and dig up the produce as wanting. Or, in November, when they are wholly done growing, it will be proper to take up a quantity, and lay in dry sand under cover, to be ready as wanting, in frosty weather, when the others are frozen up in the ground, and may be protected by the frost. As the roots of this plant are very prolific, the smallest piece of a tuber will grow. In taking up the produce, you should therefore clear all out as well as possible; as any remaining part will come up the following year disorderly, and pester the ground; and would thus continue rising for many years, but not eligible to cultivate for a good crop. Therefore, to answer a demand, make a fresh plantation every year. (Abercrombic.)

Subsect. 3. Turnip. — Brassica Rapa, L. and Dec. (Eng. Bot. 2176.)


3693. The turnip is a biennial plant, growing in a wild state in some parts of England; but better known as an inhabitant of the garden and the farm. In its wild state, the root-leaves are large, of a deep-green color, very rough, jagged, and gashed; in the second season it sends up a flower-stalk, with leaves embracing the stem, smooth, glaucous, oblong, and pointed.

3694. Use. The use of the root, boiled and mashed as a dish, in broths, soups, and stews, or entire, is familiar over all Europe. The top-shoots, from such as have stood the winter, are gathered whilst tender, and dressed as spring greens or spinage. The seed is also sometimes sown as small salading. “The navet, or French turnip, is considered a distinct species, and is the B. Napus, L. and B. N. var. B. esculenta, Dec., or edible rape. It is a different plant from the navet of Decandolle, which he calls B. campestris, var. γ. napo-brassica.” Of the true navet or French turnip cultivated in England, Dickson observes (Hort. Trans. vol. i.), “that it enriches all the foreign soups. Stewed in gravy, it forms a most excellent dish, and being white, and of the shape of a carrot, when mixed alternately with those roots upon a dish, it is very ornamental. In France, as well as in Germany, few great dinners are served up without it in one shape or other.” In using it, there is no necessity to cut away the outer skin or rind, in which, indeed, the flavor
chiefly resides; scraping it will be quite sufficient. Justice observes, that it is neither fit to be eaten boiled alone nor raw; but that two or three of them in seasoning will give a higher flavor than a dozen of other turnips. (British Gardener's Director, p. 159.)

5693. Varieties. Those in general cultivation are the

<table>
<thead>
<tr>
<th>Early white Dutch</th>
<th>Green-topped large round white; skin of the turnips green</th>
</tr>
</thead>
<tbody>
<tr>
<td>Early stone</td>
<td>Red-topped large white</td>
</tr>
<tr>
<td>Common round white</td>
<td>Tough, long oblong</td>
</tr>
<tr>
<td>Large oblong</td>
<td>French (B. rapa, var. caulifera), navel</td>
</tr>
<tr>
<td>Yellow Dutch</td>
<td>Small of Fr., Fr.; small of Sw., Sw.; Sw. Square</td>
</tr>
<tr>
<td>All long</td>
<td>Small round French, petit Berlin, Fr.,</td>
</tr>
<tr>
<td>Maltese golden</td>
<td>Iliana, Gen.</td>
</tr>
</tbody>
</table>

5694. Estimate of sorts. The first three sorts are the fittest for early, first succession, and main summer crops. The early white Dutch is proper both for the most early and for succession crops, as is also the early stone. The common round white is highly eligible for the main crop; and the large round white stands nearly on a par with that, and, if not sown to come in with it, should at least succeed it, as a late summer and autumn crop. In large gardens, portions of the large white green-topped, and the large white mixed Dutch, and green-topped Dutch, will be sown for green winter, and winter turnips, and for winter consumption as the yellow Dutch; although constituted to stand intense frost unshrunk, it has a fine flavor, and is very nutritive. Small portions of any of the other sorts may be sown in the fry, or by themselves, in the fry, or in the fry, for variety, or to come after the usual sorts of turnips. It was anciently used throughout the south of Europe, and was more cultivated in this country a century ago than it is now. It is still in high repute in France, Germany, and Holland. It is grown in the sandy fields round Berlin, and also near Altona, from whence it is sometimes imported to the London market. Before the war, the queen of Geo. Ill. had regular supplies sent to England from Mecklenburg. The Swedish, for its large size and hardy nature, is extensively cultivated in fields for cattle; it is also occasionally raised in gardens for the table, to use in winter and spring like the yellow Dutch.

5695. For a seed bed of four feet and a half by twenty-four feet, the plants to remain and be thinned to seven inches distance, half an inch once.

5696. Time of sowing. This crop may be obtained most part of the year, by sowing every month in spring and summer. Make first, a small sowing in the last fortnight of March, or the first days of April, for early turnips. In May or June; but, to have the turnips fly up as near the middle of April. The first main sowing should follow at the beginning, or towards the end of May, for roots to draw young about the end of June, and in full growth in July and August. sow full crops in June and July, to provide the main supplies of autumn and winter turnips. Make a final smaller sowing in the third week of August, for late young crops, or to stand for close of winter and opening of spring: the turnips of this sowing continue longer than those of the previous sowings before they run in the spring. As the crops standing over winter shoot up to seed-stalks in February, March, and April, the root becomes hard, and unripe, the table yellow, and this a day or two before or after the prescribed times for the opportunity of showery weather; or, if done at a dry time, give a gentle watering.

5697. Soil and situation. The turnip grows best in a moderately rich soil, broken fine by good tillage. It may be grown with one crop annually, with a mixture of winter crops, produced in previous years, and a layer of rich land, the plant sometimes appears to flourish as well; but it will be found to have a rank taste, and to run more speedily to flower. A poor, or exhausted soil, ought to be recruited with a proportion of manure. Do not make a too marked defect of the surface. The during, when requisite, should have been laid on the preceding autumn; for when fresh, it affords a nidus for the fly, and if the crop be sown the early fly-crop have a warm aspect, and the lightest driest soil. sow the crops raised after the first of May in the most open exposure.

5698. Process in sowing, and precautions against the fly. Let the ground be well broken by regular digging, and neatly levelled to receive the seed. Procure bright well-dried seed. At a season when the fly-crop is not apprehended, the seed may be put into the ground without any preparation, either alone or mixed with a little sand, but in the hot weather of summer, it is advisable to use some cheap and effectual pre-culture for the fly. It appears to be a true cull of P. rapa, and produces a smooth, large, of all rich land, the plant sometimes appears to flourish as well; but it will be found to have a rank taste, and to run more speedily to flower. A poor, or exhausted soil, ought to be recruited with a proportion of manure. Do not make a too marked defect of the surface. The during, when requisite, should have been laid on the preceding autumn; for when fresh, it affords a nidus for the fly, and if the crop be sown the early fly-crop have a warm aspect, and the lightest driest soil. sow the crops raised after the first of May in the most open exposure.

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attending the cultivation of the plant is, that it requires no manure whatever; any soil that is poor and light, especially if sandy, suits it, where it seldom exceeds the size of one's thumb or middle finger; in rich manured earth, it grows much larger, but is not so sweet or good in quality.” (Justice and Dickson.)

5107. Taking the crop and preserving it by housing. “In the successive crops, begin to draw as above in a thinning order, and mark others coming forward; have room to enlarge in succession; and which appears a regular supply will be procured till March or April of the second season; specific sorts being sufficiently hardy to continue good throughout our ordinary winters. But of the winter crops for the table, draw a portion occasionally in November, December, or whenever there is an appearance of the frost set in, and house the roots in some close, and the cold, sand, ready for use while the ground is frozen.” Instead of cutting the top and roots close off, some prefer leaving about an inch of the top, and the whole of the root; and, when the bulbs are kept in a sufficiently cool store, this seems preferable, as more likely to retain the sap. (Abercrombic.)

5108. Turnip-tops. Where a family can be supplied from the field, the roots will always be found of a better flavor than those produced in the garden; and the same remark applies to all the brassica tribe, excepting the cauliflower and broccoli, and to potatoes and most tuberous roots.

5109. To save seed. “Either leave, in the spring, some of the best sound roots of the winter-standing crop, or leave, in May or June, a part of the spring-sown crop of the same year: or, to be more certain of good kinds, transplant, in November or February, a quantity of full-grown well-shaped roots of the autumn or winter crop, into large, deepish drills, two feet asunder; inserting the bottom fibre into the nether ground, and the main root fully to the bottom of the drill; and earth well over. The plants will shoot in large branchy stalks in summer, and ripen seed in July or August.” (Abercrombic.) It is preferable, however, to procure turnip-seed, as indeed that of most other vegetables, from the regular seedsmen; as the seed-farmers have opportunities of keeping the sorts distinct, which cannot be had within the precincts of a walled garden.

5110. Insects and diseases. (See Process in Sowing, supra.) The club or anbury is the principal disease to which turnips in gardens are liable, for which we know of no palliative but good culture, as turnips cannot be transplanted like the cabbage tribe. (See Sect. I. Subsect. 8.)


5111. The carrot is a hardy biennial, and common in many parts of Britain, in sandy soils, and by road-sides. It is known in many places by the name of bird's nest, from the appearance of the umbel when the seeds are ripening. The leaves are pinnatifid and much cut: the plant rises to the height of two feet, and produces white flowers in June and July, succeeded by rough, hispid seeds, which ripen in August. The root of the plant, in its wild state, is small, dry, sticky, of a white color, and strong-flavored; but the root of the cultivated variety is large, succulent, and of a red-yellow, or pale straw-color.

5112. Use. It is used in soups and stews, and as a vegetable dish. Parkinson informs us, that in his day, ladies wore carrot-leaves in place of feathers. In winter, an elegant chimney ornament is sometimes formed, by cutting off a section from the head or thick end of a carrot containing the bud, and placing it in a shallow vessel with water. Young and delicate leaves unfold themselves, forming a radiated tuft, of a very handsome appearance, and heightened by contrast with the season of the year.

5113. The varieties of the carrot in common cultivation are —

<table>
<thead>
<tr>
<th>Large red, or field carrot</th>
<th>Orange carrot</th>
<th>early horn</th>
<th>Late horn</th>
<th>small early crop. Also for shallow soils</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grows to a large size, and is chiefly cultivated in fields and in farmers' gardens for coloring butter</td>
<td>Large, long root, of an orange color; best sort for the maincrop</td>
<td>short, smaller root</td>
<td>some characteristics; but suited for a late crop</td>
<td></td>
</tr>
<tr>
<td>Small early crop.</td>
<td>Early horn</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

5114. Soil. The carrot requires a light mellow soil, mixed with sand, which should be dug or trodden one or two spades deep, breaking well all the lumpy parts, so as to form a porous bed, and an even surface. The orange and red sorts, on account of their longer roots, require a soil proportionally deeper than the horn.

5115. Seed, estimate, and sowing. The seeds have numerous forked hairs on their borders, by which they adhere together, and therefore should, previously to sowing, be rubbed between the hands, and mixed with dry sand, in order to separate them as much as possible. They are also very light, and therefore a calm day must be chosen for sowing; and the seeds should be disseminated equally, and trodden in before raking. Previously to sowing, if convenient, the seed should be mature, by sowing a few in a pot, and placing it in a hot-bed or hot-hothouse, as it is more frequently had than most garden-seeds. For a bed four and a half feet by thirty, one ounce will be requisite, and the same for one hundred and fifty feet of drill-row.

5116. Times of sowing. To have early summer carrots, sow on a warm border in the beginning of February; or, to have them still more forward, sow in a moderate hot-bed, giving copious admissions of air. In the open garden, “begin with the early born in the last fortnight of February, or first week of March, as dry, fine, and open weather may occur. The first-sown beds should be assigned a favorable situation, and covered for a time with hailcloth. Follow with the orange in the first fortnight of March,
and make successive sowings thence till the 20th of April, for main crops. Add smaller sowings twice in May, for plants to draw young late in summer: also sow a few at the commencement of July for a later supply. Sow the seeds in the Melbourne system, and thin them when about an inch high, but the beginning of a mountain, two or three small sowings may be made, for plants to stand the winter, and afford young roots early in spring, March and April."

5719. Cultivation. "When the plants are up two or three inches in growth, in May and June, they will require the thinning and clearing from weeds, either by hand or small hoeing. Thin from three to five inches' distance as are designed for drawing in young and middling growth. But the main crop, intended for larger and full-sized roots, thin to six or eight inches' distance. Keep the whole clean from weeds and sandy soil. If small roots of young growing will be fit for drawing in June and July; large sizeable roots, in August and September; and those of full growth, by the end of October. (Abercrombie.)"

5720. Preserving during winter. "Carrots are taken up at the approach of winter, cleaned, and stored away. They may be built very firm, by laying them heads and tails alternately, and packing with sand. In this way, if frost be excluded from the store-house, they keep perfectly well till March or April of the following year. Some persons insist that the tops should be entirely cut off at the time of storing, so as effectually to prevent their growing; while others wish to preserve the capability of vegetation, though certainly not to encourage the tendency to grow."  

5721. To save seed. Plant some largest best roots in October, November, or the last fortnight of February, two feet apart; insert them a few inches over the crowns. They will yield ripe seed in autumn, of which gather only from the principal umbel, which is likely not only to afford the ripest and largest seed, but the most vigorous plants. A considerable quantity of carrot-seed for the supply of the London seedmen is raised near Weatherfields, in Essex; and much is imported from Holland.

5722. Insects. Carrots, when they come up, are apt to be attacked by insects like the turnips; the most approved remedies for which are thick sowing, in order to afford both a supply for the insects and the crop; and late sowing, especially in light soils, thus permitting the grubs to attain their fly state before the seed comes up.


5723. The parsnip is a biennial British plant, common in calcareous soils by road-sides near London. The wild variety is figured in English Botany, t. 556. The garden-parsnip has smooth leaves, of a light or yellowish-green color, in which it differs from the wild plant, the leaves of which are hairy and dark-green; the roots also have a milder taste: it does not, however, differ so much from the native plant, as the cultivated does from the native carrot.

5724. Use. The parsnip has long been an inmate of the garden, and was formerly much used. In Catholic times, it was a favorite Lent root, being eaten with salted fish. "In the north of Scotland," Neill observes, "parsnips are often beat up with potatoes and a little butter;" of this excellent mess the children of the peasantry are very fond, and they do not fail to thrive upon it. In the north of Ireland, a pleasant table beverage is prepared from the roots, brewed along with hops. Parsnip wine is made in some places; and an excellent ardent spirit, distilled after a similar preparatory process, to that bestowed on potatoes destined for that purpose.

5725. Varieties. There is only one variety in general cultivation in Britain; but the French possess three, the Cognaiuse, the Lisbonnais, and the Siam.

5726. Soil. The soil most proper for the parsnip should be light, free from stones, and deep. It should be dug or trenched before sowing at least two spits deep; and the manure should either be perfectly decomposed, or, if recent, deposited at the bottom of the trench.

5727. Seed estimate, and sowing. Sow in the end of February, or in March, but not later than April; and for a bed five feet by twenty, the plants to remain thinned to eight inches' distance, half an ounce of seed is the usual proportion. Having prepared either beds, four or five feet wide, or one continued plot, sow broad-cast, moderately thin, and rake the seed well into the ground.

5728. Culture. When the plants are about two, two, or three inches high, in May or June, let them be thinned and cleared from weeds, either by hand, or by small hoeing; thinning them from eight or twelve inches' distance. Keep them afterwards clean from weeds till the leaves cover the ground, after which no further culture will be required. The roots will be pretty large by the end of September, from which time a few may be drawn for present use; but the parsnip is far best at full maturity, about the close of October, indicated by the decay of the leaf. The root will remain good for use till April and May following.

5729. Preserving during winter. The parsnip is not so liable as the carrot to be hurt by frost, if left in the ground. But it would be proper, in the beginning of November, when the leaves decay, to dig up a portion of the roots, and to cut the tops off close, laying them in sand, under cover, ready for use in hard frosty weather. The rest will keep good in ground till they begin to shoot in the spring; then, in February or March, dig them up; cut the tops off; and, preserved in sand, the root will remain till about the end of April.

5730. To save seed. "Transplant some of the best roots in February, two feet asunder, inserted over the crowns; they will shoot up in strong stalks, and produce large umbels of seed, ripening in autumn." (Abercrombie.)

S 4
Subsect. 6. Red Beet.— Beta vulgaris, L. (Scho. Han. i. t. 56.) Pent. Dig. L. and Chenopodeae, B. P. Betterave, Fr.; Rotha Rübe, Ger.; and Barba Bettolata, Ital.

3731. The red beet is a biennial plant, rising with large, obo隆, thick, and succulent leaves, generally of a reddish or purple color; the roots often three or four inches in diameter, of a foot or more in length, and of a deep-red color. It produces greenish flowers in August. The red beet is a native of the sea-coast of the south of Europe; it was cultivated in this country by Tradescant, the younger, in 1656, and then called beet rave (or beet-radish), from the French name betterave.

3732. Use. The roots are boiled and sliced, and eaten cold, either by themselves, or in salads; they also form a beautiful garnish, and are very much used as a pickle. Some consider the green-leaved variety as more tender in the roots than the red-leaved sort; other prefer those with a few small dark-red leaves. From one variety, having a red skin, but white flesh, sugar is prepared in some parts of France and the Netherlands; but this manufacture, introduced under Buonaparte’s reign, is now almost entirely given up in favor of West India produce. The roots, dried and ground, are sometimes used as “a supplement to coffee,” and dried in an oven in thin slices: they are also used in confections. (N. Cours d’Agriculture, art. Bette.)

3733. Varieties. These are numerous, but the principal are—

<table>
<thead>
<tr>
<th>Variety</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large-rooted</td>
<td>The common long-rooted; which suits light, deep, rich soils, and grows very large</td>
</tr>
<tr>
<td>Long-rooted</td>
<td>The short, or turnip-rooted; suited to light soils, and shallow soils of light texture</td>
</tr>
<tr>
<td>Dwarf, one of the beet</td>
<td>In France, and said to have the flavor of a rutabaga. Green-topped, much esteemed in Scotland. He also enumerates some yellow-rooted varieties, none of which are in general cultivation.</td>
</tr>
</tbody>
</table>

3734. Morgan has enumerated the following sorts of red beet, as having been cultivated in the garden of the Horticultural Society:—

5735. Seed and soil. The beet is always raised from seed, and for a bed four feet and a half by twelve feet, one ounce is requisite. The soil in which it naturally delights is a deep rich sand, dry and light rather than moist. Sowing in seed-beds and transplanting has been tried; but though it may answer for the spinach or pot-herr beet, (white and its varieties,) it will not answer where the object is a large clean root.

3736. Sowing. The beet is sown annually in the last week of March, or beginning of April. If sown earlier, many of the plants are apt to run into flower, and some become useless. The ground on which it is sown should have been previously enriched by mellow compost and sea-sand; but rank dung is not to be laid in, as it is apt to induce canker. For the long-rooted kind, trench to the depth of eighteen inches. Sow either broadcast on the rough surface, and rake well into the earth; or, as the seed is large, sow in drills an inch or two deep, and a foot asunder; or dot it in with a thick blunt-ended dibble, in rows that distance, making holes ten or twelve inches apart, about an inch and a half deep; drop two or three seeds in each hole, but with the intention to leave only one best plant.

3737. Subsequent culture. “When the young plants are advanced into leaves, one, two, or three inches in growth, they must be thinned and cleared from weeds, either by hand or small-hoeing, especially those sown promiscuously broadcast and in drills: thin the latter to twelve inches’ distance; and those hoed in by dibble, to one in each place. They will acquire a full large growth in the root by September or October, to take their use as wanted, and to continue all winter and spring following: or in November, it may be proper to dig up a quantity, cut off the leaves, and deposit the roots in dry sand, under cover, ready for use in winter, in case of hard frosty weather, which would fix them fast in the ground; or the rest may be dug up at the same time, and trenced in close together in some dry compartment, to be covered occasionally in severe frost, to prevent their being frozen in, that they may be readily taken up as wanted. Towards spring, in February or the beginning of March, if any remain in the bed where raised, their removal then, being trenched in close together over the root, will, in some degree, check their shooting, and preserve them from running, so as to keep them good all the spring till May and June.” (Hortic. and Agric.)

3738. Housing. In the northern counties, the winter stock of beet is commonly lifted and housed in sand, in the manner of carrots. In digging up the roots for this purpose, great care must be taken that they be not in anywise broken or cut, as they bleed much. For the same reason, the leaves should be cut off, at least an inch above the solid part of the root.

3739. To save seed. Either leave a few strong roots standing in the rows; or select a few, and transplant them to a spot where they will be in no danger, when in flower, of being impregnated with any other variety. They will shoot up the second year, when their flower-stalks should be tied to stakes, to prevent their breaking over.

Subsect. 7. Skirret.— Stem Sisarum, L. (Scho. Han. i. t. 69.) Pent. Dig. L. and Embellifera, J. Chereis, Fr.; Zuckerwürzel, Ger.; and Sizaro, Ital.

3740. The skirret is a perennial tap-rooted plant, a native of China, known in this country since 1548. The lower leaves are pinnated, and the stem rises above a foot high, terminated by an umbel of white flowers, in July and August. The root is composed of fleshy tubers, about the size of the little finger, and joined together at the crown or head; they were formerly much esteemed in cookery. In the north of Scotland, the plant is cultivated under the name of crummock.

3741. Use. The tubers are boiled, and served up with butter; and are declared by Worlidge, in 1682, to be “the sweetest, whitest, and most pleasant of roots.”

3742. Culture. This plant grows freely in a lightish soil, moderately good. It is propagated both from seed, and by offsets of established roots. The better method is to raise seedlings, to have the root in perfection, young and tender.
SCORZONERA, SALSIFY.

SCORZONERA, which, Salsify, those Pocksbart, or the Syng. (Eng. the spring. der. or ounce rard's abstract and continue and will for consumption as wanted; those left to reach maturity will continue good for use throughout winter, and in spring, till the stems are hard.)

SCORZONERA, or Salsify, is a hardy perennial, a native of Spain, the south of France, and Italy, cultivated in this country since 1576. The stem rises two or three feet high, with a few embracing leaves, and is branched at top; the lower leaves are linear, eight or nine inches long, and end in a sharp point; the flowers are yellow, and appear from June to August. The root is carrot-shaped, about the thickness of one's finger; tapering gradually to a fine point, and thus bearing some resemblance to the body of a viper.

SALSIFY. Use. The outer rind being scraped off, the root is steeped in water, in order to abstract a part of its bitter flavor. It is then boiled or stewed in the manner of carrots or parsnips. The roots are fit for use in August, and continue good till the following spring.

CULTURE. "To have an annual supply, sow every year; for although the plant, as to its vegetable life, is perennial, the root continuing only one season useful, must be treated merely as a biennial. The quantity of seed for a bed four feet and a half by ten feet, to be sown in drills fifteen inches asunder, is one ounce. Sow every spring, at the end of March, or in April: follow with a secondary sowing in May. This root likes a deep, light soil. Allot an open compartment. Sow either broad-cast, and rake in evenly; or in small drills, twelve or fifteen inches asunder, and earth over half an inch or an inch deep. When the young plants are two or three inches high, thin them to six or eight inches' distance. Clear out all weeds as they advance in growth. The plants having a free increase all summer, the roots will, some of them, be of a moderate size to begin taking up in August, others in September, but will not attain full growth till the end of October, when, and during the winter, they may be used as wanted; or some may be dug up in November, and preserved in sand under cover, to be ready when the weather is severe. The plants left in the ground continue useful all winter till the spring; then those remaining undrawn, shoot to stalk in April and May, and become unfit for the table."


SALSIFY. "To leave some old plants in the spring; they will shoot up stalks, and ripen seed in autumn."


SALSIFY. "To leave some old plants in the spring; they will shoot up stalks, and ripen seed in autumn."


3753. To save seed. "Leave or transplant some of the old plants in spring; which will shoot, and produce ripe seed in autumn."

Abercrombie.

3754. The radish is an annual, a native of China, and mentioned by Gerrard in 1584.

"The leaves are rough, lyrate, or divided transversely into segments, of which the inferior less ones are more remote. The root is fleshy, and fusiform in some varieties, in others sub-globular; white within, but black, purple, yellow, or white, on the outside; the flowers pale-violet, with large, dark veins; pods long, with a sharp beak."

3755. Use. Formerly the leaves were often boiled and eaten; but now the roots are chiefly employed. These are eaten raw in spring, summer, autumn, and winter. The young seedling leaves are often used with cresses and mustard, as small salad; and radish seed-pods, when of plump growth, but still young and green, are used to increase the variety of vegetable pickles, and are considered a tolerable substitute for capers.

3756. Varieties. These may be divided into the spring, autumn, and winter sorts.

Spring radishes may be subdivided into the long or spindle-rooted (Rave, Fr.); and the round or turnip-rooted (Radis, Fr.); the autumn sorts are chiefly oval or turnip-rooted, and the winter radishes are ovate or oblong, and dark-colored. "The character of a good long-rooted radish," Strachan observes, "is to have its roots straight, long, free from fibres, not tapering too suddenly, and especially to be fully formed on the top, or well shouldered, as it is called, and without a long neck; the roots should be ready to draw whilst the leaves are small, whence the name short-top radish, and if they soon attain a proper size, and also force well, they are then called early and frame radishes." (Hort. Trans. vol. iii. p. 435.)

**Spring and Summer Kinds.**

Long sorts. Scarlet, or salmon-colored, and its varieties —

| Short-topt scarlet, and Early white; the roots of which are the two sorts most generally cultivated Purple; an early sort of good flavor, but at present neglected Long white; the original variety cultivated in Gerrard's time, white, semi-transparent, and delicate. | Scarlet-Radishes. |

White; root globular like a turnip Early white; a subvariety. The purple-colored, scarlet, and crimson sorts are names applicable to one sort which is round, and to the pear-shaped sorts.

3757. Estimate of sorts. The spindle-rooted kinds are cultivated in the largest proportion for the first crops. The small turnip-rooted sorts may be sown in spring as secondary crops, and in summer and autumn for more considerable supplies. The winter sorts have a coarser flavor than the other kinds; but being of a hearty nature, are frequently sown. They are sliced in salads, or occasionally eaten alone with salt, vinegar, and other condiments.

3758. Propagation. All the varieties are raised from seed.

3759. Soil and situation. The soil should be light and mellow, well broken by digging: for sowings between the middle of October and the middle of February, let there be a dry, fenced, sheltered bed, open to the sun. From the middle of March to the end of April, a dry open compartment will be suitable. As spring and summer advance, allot cooler and shaded situations. A scattering of the smaller growing sorts may be sown among some broad-cast crops of larger growth, such as spinach, lettuce, and onion; it may be also drilled between wide rows of beans, or on ground intended to be sown with a late spring crop.

3760. Times of sowing. "The crops raised between the middle of October and the middle of February, are usually confined to the spindle-rooted kinds. Of the early short-top red, a first small saving may be made in the last part of October, another in November, and a third in the last fortnight of December, if kept a temperate weather; respectively to stand over the winter; but make the principal early sowings in January, or the beginning of February. From this time sow every fortnight or ten days, in full succession crops till the end of May; as well the white and red small turnip-rooted as the autumn sorts. The winter sorts are sometimes raised at the beginning of summer; but the fittest season to sow them is from the end of June to the end of August; that is, in July for use in autumn, and in August, to provide a supply throughout winter."

3761. Seed, process in sowing, and common culture. "Sow each sort separate; and for a bed four feet six inches by twelve feet, two ounces of seed will be required of the spring sorts, and an ounce and half for the autumn varieties. All the kinds may be sown either broad-cast or in drills; but the latter is preferable, as allowing the roots to be drawn regularly, with less waste. If you sow broad-cast, it is preferable to raise and use it, especially in drills, to raise the beds, or not, as the season may make it desirable to keep the beds dry or moist. Avoid sowing excessively thick, as it tends to make the tops run, and the roots stringy. Stake in the seed well, full half an inch deep, leaving none on the surface to attract the birds. If you trace drills, let them be for the spindle-rooted kinds half an inch deep, and about two inches and a half asunder; for the small turnip-rooted, three quarters of an inch deep, and four or five inches asunder; and for the black turnip or Spanish, six or eight inches asunder, because the root grows to the size of a medium-sized turnip. As the season advances, cover the spindle-rooted varieties as to leaves, and the turnip sorts as to roots, with manure supported on short stakes. The covering will keep off the birds, and by its warm effect on the mould, forward the germination of the seed. The time for removing or restoring it must be regulated by the weather; as the plants should be exposed to the full sun whenever it can be safely done. If the season be cold without frost, take off the covering every morning, and put it on towards evening; and if the weather be sharp and frosty, let it remain on night and day, till the plants have advanced into the first rough leaves, and af.
towards occasionally, till the atmosphere is settled and temperate. Replace it constantly at night till there is no danger of much frost happening; then wholly discontinue the covering."  

3763. Pods for pickling. "Radish seed-pods should be taken for pickling when of plump growth, in July and August, while still young and green."  

3764. To save seed. "Transplant a sufficiency of the finest plants in April or May, when the main crops are in full perfection. Draw them for transplanting in moist weather, selecting the straightest, best-colored roots, with the shortest tops, preserving the leaves to each; plant them, by dibble, in rows two feet and a half distant, inserting each root wholly into the ground, down to the leaves. Keep the red and salmon-colored kinds in separate situations, to prevent a commixture of their farina, and to preserve the kinds distinct. With proper watering, they will soon strike, and shoot up in branching stalks, producing plenty of seed; which will be ripe in September or October. In transplanting for seed the turnip-rooted kinds, select those with the neatest-shaped roundest roots, of moderate growth, and with the smallest tops. They, as the others, will yield ripe seed in autumn. To obtain seed of the winter sorts, sow in the spring to stand for seed; or leave or transplant, in that season, some of the winter-standing full roots. As the different kinds ripen seed in autumn, cut the stems; or gather the principal branches of pods; and place them in an open airy situation, towards the sun, that the pod, which is of a tough texture, may dry, and become brittle, so as readily to break, and give out the seed freely, whether it be threshed or rubbed out."  

3765. For forcing the radish, see Chap. VII. Sect. XIII.  

Sect. IV. Spinaceous Plants.  

3766. As the excellence of spinaceous plants consists in the succulence of the leaves, almost every thing depends on giving them a rich soil, stirring it frequently, and supplying water in dry seasons. The space they occupy in the garden is not considerable, say a thirtieth part; more especially as some of them, the common spinage for example, often comes in as a temporary crop between rows of peas, or beans, or among cauliflowers and broccolis, &c. The plant of this class the most deserving of culture in the cottage garden, is the Swiss chard, which produces abundance of succulent, and most nutritious foliage. It is to be found in every cottage garden in Switzerland and the north of France.  


3767. The common spinage is an annual plant, cultivated in this country since 1568, and probably long before; but of what country it is a native is not certainly known; some refer it to Western Asia. The leaves are large, the stems hollow, branching, and, when allowed to produce flowers, rising from two to three feet high. The male and female flowers, as the name of the class imports, are produced on different plants; the former come in long terminal spikes; the latter in clusters, close to the stalk at every joint. It is almost the only diocious plant cultivated for culinary purposes.  

3768. Use. The leaves are used in soups; or boiled alone, and mashed and served up with gravies, butter, and hard-boiled eggs. The leaves may be obtained from sowings in the open ground at most seasons of the year, but chiefly in spring, when they are largest and most succulent.  

3769. Varieties. These are—  

The round-leafed, or smooth-seeded  

| The oblong triangular-leafed, or prickly seeded.  

3770. Estimate of sorts. "These varieties of spinage are adapted for culture, principally, at two different seasons. The round-leafed sort, of which the leaves are larger, thicker, and more juicy, is mostly sown in spring and summer, for young spinage in those seasons: the triangular-leafed is chiefly sown in autumn, to stand for winter and the following spring; for the leaves being less succulent, it is harder to stand the inclement weather: but a portion of this is acceptable, when the other sort is principally raised."  

3771. Summer crop. "Begin in January, if open weather, with sowing a moderate crop of the round-leafed. Sow a larger quantity in February; and more fully in March. The plants presently fly to seed in summer, especially if they stand crowded; it is therefore proper to sow about once in three weeks, from the beginning of March to the middle of April: then, every week till the middle of May: from which time, till the end of July, sow once a fortnight. Small crops, thus repeated, will keep a succession during the rest of summer and throughout autumn. A portion of the prickly seeded spinage may be sown as thought proper, to come in among the successive summer crops; and if drilled between rows of other vegetables, will encroach less than the smooth-seeded, a thing to be considered where the spare room is not of a liberal width."  

3772. Soil and situation. "The soil which suits any of the general summer crops will do for spinage; that for the early crop should be lightest and driest. For a January sowing, allot a warm border, or the best-sheltered compartment. Afterwards, for all the supplies during summer, sow in an open compartment. Where it is necessary to make the utmost of the ground, the spring sowings, in February, March, and April, may be made in single drills between wide rows of young cabbages, beans, peas, or other infant crops of slow growth; or they may be made still better on spots intended to receive similar plants, including cauliflowers and horse-radish; and the spinage will be off before the slower-growing crops advance considerably; or spinage and a thin crop of radishes may be sown together; and the radishes will be drawn in time, to give room for the spinage."  

3773. Seed and process in sowing. "When raised by itself, spinage is generally sown broad-cast, and two ounces will sow a bed four feet and a half by thirty feet; but in drills one ounce will sow the same space. In drills, it is easier to weed and gather: let the drills be from nine to twelve inches apart. Use
four feet wide, with small alleles, are convenient of access. Let the ground be thoroughly dug. Whether
broad-cast or in drills, sow thinly; and rake or earth in about an inch deep."

PRACTICE and Mangold and, in the plants, only the larger leaves. But as soon as there is any appearance of their running to seed, they may be
drawn out clean as wanted."

3752. Text. "The prickly seeded, or triangular-leaved, is alone constituted to stand a severe
winter, and the quantity of seed is the same as in the spring sowings. The main winter crop should
be sown in the first or second week of August, and a secondary one towards the end of that month,
to stand later in the spring, until the round spinage comes in. The plants of these sowings may
not run the same year, nor very early in the spring, which is
apt to be the case with crops sown sooner."

3756. Site. "Allot a compartment of dry-lying mellow ground, with an open aspect to the winter's
sun; and let it be dug regularly.

3777. Process in sowing. "In general, sow broad-cast, treading the seed down, and raking it well
into the ground. The bed may be one continued space; or the garden may be divided into
beds three or four feet wide, with spade-wide alleys between them, which are convenient both in the
culture and the gathering of the crop. A portion may be sown thinly in broad shallow drills, from
six to twelve inches asunder. When the plants are advancing with leaves an inch broad, in September,
they will require thinning and clearing from weeds; which may be done either by hand or by small-
hoes; thin the plants to two or three inches' distance. If by October and November the plants are
forward in growth, with leaves two or three inches broad, some may be gathered, occasionally, in the
larger leaves; or, where most crowded, plants may be cut out to give the others room for a strong
stocky growth, so as to be more able to endure the cold and wet in winter, and produce larger and
thicker shoots for gathering and gathering in June. When the spinage reaches the stage when the
ribs can be crowded and grown, and the crop planted in June, the plants will reach full growth in
February, March, and April, bearing, for frequent gathering, numerous clusters of
does. In April and May, the larger plants may be cut out fully for use, clean to the bottom, or
drawn, if the ground be wanted; as they will then go to the small crop, tend it in, and the SSP

3778. To save seed. "To obtain seed of the round-leaved, leave a sufficient quantity of
established plants in April, May, or June, to run up in stalks; or transplant in autumn
some of the spring-sown which have not run. To save seed of the triangular spinage,
transplant in March some good strong plants, of the winter crop. For large supplies, a
portion of each may be sown in February, or the first fortnight of March, to stand
wholly for seeding. Sow each sort separate. Respecting both sides, observe, that
they are of the class Diocya, the male and female flowers growing separately, on two
distinct plants. When the plants are flowering for seed, the cultivator should examine
whether the male plants, distinguishable by the abundant farina upon the blossoms,
stand crowded or numerous to excess; in which case he should pull up the superfluous
plants, leaving a competency for fertilising the female blossoms, which else would
prove abortive. And when the female blossoms are set, it is best to dispose of all the
male plants, drawing them by hand; which will give more room to the females to grow
and perfect their seed. The plants rejected may be profitably given to young pigs. The
seed ripens in July and August." (Abercornic.)

SUBSECT. 2. White Beet. — Beta Ciaca, L. Pert. Dig. L. and Chenopoea, B. P
Bette, or Parture, Fr.; Mangold Kraut, Ger.; and Bietola, Ital.

3779. The white beet is a hardy biennial plant, with leaves larger than the red beet, and
very thick and succulent. It is a native of the sea-coasts of Spain and Portugal, and
was introduced in 1570, and cultivated by Gerrard and Parkinson. It produces greenish
flowers in August and September.

3780. Use. The white beet is cultivated in gardens entirely for the leaves, which are
boiled as spinach, or put into soups. Those of the great white, or sweet beet are
esteemed for the midribs and stalks, which are separated from the lamina of the leaf, and
stewed, and eaten as asparagus, under the name of chard. The variety called the Man-
gold Würzel, Ger. (Mangold-root), is reckoned a valuable agricultural plant for feeding
cattle, and affording sugar.

3781. Varieties. The principal of those known in this country are —

| The common green-leaved, small rooted | The common white small-rooted; the leaves whiter, and with white ribs and veins |
| The green leaf beet | The great white, or Swiss chard; large | The crimson leaf beet, smaller erect leaves |
| The winter beet, | The green leaf beet | strong white ribs and veins; grown in | |
| The crimson leaf beet | The black beet | many parts of the continent for the | |
| The winter beet | The black beet | chard, which in taste nearly equals |
| The crimson leaf beet | The black beet | the common green-leafed beet, and | |
| The crimson leaf beet | The black beet | is better than the winter beet. |

3782. Propagation and soil. The soil for the varieties to be used as pot-herbs, may be considerably
stronger and richer than for the red or yellow beets, and need not be quite so
rich, for the plants, shooting the autumn of the second year; but it is best to depend on the shoot or show leaves
of the second year, but to sow at least annually.

3783. Sowing. The white beet is generally sown in gardens in the beginning of March, and sometimes
also in September, to furnish a supply of leaves late in the season, and tender leaves next spring. Sow
the red or yellow beets, and rake in the seeds; or in drills, six or eight inches apart for the smaller kinds, and
ten or twelve for the larger. For the mangold, eighteen inches are not too much.

3784. Culture. When the plants have put out four leaves, they are hoed and thinned out to from
four inches to a foot, according to the size. A second thinning should take place a month afterwards, and
the ground should be kept clear of weeds, and stirred once or twice during the season with a fork or pronged
In cultivating the Swiss chard, the plants are frequently watered during summer, to promote the succulence of the stalks; and in winter they are protected by litter, and sometimes earthed up, partly for this purpose, and partly to blanch the stalks. Fresh chards are thus obtained from August to May. The mangold is often transplanted, especially in field-culture, but this being foreign to our present purpose, we take leave of it. When the garden sorts of white beet are transplanted, the proper time is during moist weather in May or June. The distance from plant to plant may be from ten to fourteen inches, much of the advantage of transplanting depending on the room thus afforded the plants; together with the general disposition of transplanted annuals, with tusiforim roots, as the turnip, carrot, &c. to throw out leaves any lateral radius.

5785. Gathering. The most succulent and nearly full-grown leaves being gathered as wanted, others will be thrown out in succession. The root is too coarse for table use.

5786. To save seed. Proceed as in growing the seed of red beet.

Subsect. 3. Orache, or Mountain Spinage.— *Atriplex hortensis* L. (Blackw. t. 99.) *Polyg. Monac. L.* and *Chenopodium, B. P.* *Arroche,* Fr.; *Meldskraut,* Ger.; and *Altripice,* Ital.

5787. *The orache* is a hardy annual, a native of Tartary, and introduced in 1548. The stem rises three or four feet high; the leaves are oblong, variously shaped, and cut at the edges, thick, pale-green, and glaucescent, and of a slightly acid flavor. It produces flowers of the color of the foliage in July and August. There are two varieties, the white or pale-green; and the red or purple-leaved.

5788. Use. The leaves are used as spinach, and sometimes also the tender stalks. The stalks are good only while the plant is young; but the larger leaves may be picked off in succession throughout the season, leaving the stalks and smaller leaves untouched, by which the latter will increase in size. The spinach thus procured is very tender, and much esteemed in France.

5789. Culture. *The orache* is raised from seeds, which should be sown on a rich deep soil in August or September; sow in drills from one foot to eighteen inches asunder, keep the ground clear of weeds during the cutting, and in spring thin the plants to four or six inches in the row. Stir the soil occasionally till the plants come into flower in July, when the crop may be considered over. Spring sowings, however, are made in places where this sort of spinach is in demand. In the market-gardens round Paris, the plant is often cultivated in the broad-cast way, like common spinach.

5790. To save seed. Leave a few plants of the most tender and succulent constitutions to blossom, and they will produce abundance of seeds in August.

Subsect. 4. Wild Spinage.— *Chenopodium bonus Henricus,* L. (Eng. Bot. 1053.) *Pent. Dig. L.* and *Chenopodium, B. P.* *Anserine,* Fr.; *Henkelbraut,* Ger.; and *Anserino,* Ital.

5791. The wild spinach is an indigenous perennial, common by way-sides in loamy soils. The stem rises a foot and a half high, is round and smooth at the base, but upwards it becomes grooved and angular. The leaves are large, alternate, triangular, arrow-shaped, and entire on the edges. The whole plant, but especially the stalks, is covered with minute transparent powdery particles.

5792. Use. While young and tender, the leaves are used as a substitute for spinach, for which purpose, Curtis observes, it is cultivated in Lincolnshire, in preference to the garden sort. Withering observes, that the young shoots, peeled and boiled, may be eaten as asparagus, which they resemble in flavor.

5793. Culture. The plant may be propagated by dividing the roots; or the seed may be "sown in March or April, in a small bed. In the course of the following September, in showery weather, the seedlings are transplanted into another bed which has been deeply dug, or rather trenchcd to the depth of a foot and a half, the roots being long and striking deep, while at the same time they are branched; so that each plant should have a foot or fifteen inches of space. Next season the young shoots, with their leaves and tops, are cut for use as they spring up, leaving perhaps one head to each plant, to keep it in vigor. The bed continues productive in this way for many successive years. The first spring cutting may be got somewhat earlier, by taking the precaution of covering the bed with any sort of litter during the severity of winter." (Nedd.)

Subsect. 5. New Zealand Spinage.— *Tetragonia expansa.* (Plant. grass. 113.) *Icos. Di-Pentag. L.* and *Ficoides, J.*

5794. New Zealand spinach is a half hardy annual, with numerous branches, round, succulent, pale-green, thick, and strong, somewhat procumbent, but elevating their terminations. The leaves are fleshy, growing alternately at small distances from each other, on shortish petioles; they are of a deltoid shape, but rather elongated, being from two to three inches broad at the top, and from three to four inches long; the apex is almost sharp-pointed, and the two extremities of the base are bluntly rounded; the whole leaf is smooth, with entire edges, dark-green above, below paler, and thickly studded with aqueous tubercles; the mid-rib and veins project conspicuously on the under surface. The flowers are sessile in the axil of the leaves, small and green, and, except that they show their yellow antherae when they expand, they are very inconspicuous. The fruit when ripe has a dry pericarp of a rude shape, with four or five hornlike processes enclosing the seed, which is to be sown in its covering. It is a native of New Zealand, by the sides of woods in bushy sandy places, and though not used by the inhabitants, yet being considered by the naturalists who accompanied Captain Cook, as of the same
nature as the chenopodium (see Foster, Plant. esculent., &c.), it was served to the sailors, boiled every day at breakfast and dinner. It was introduced here by Sir Joseph Banks in 1772, and treated as a green-house plant; but has lately been found to grow in the open garden as freely as the kidneybean or nasturtium. As a summer spinage it is as valuable as the orache, or perhaps more so. Every gardener knows the plague that attends the frequent sowing of common spinage through the warm season of the year; without that trouble it is impossible to have it good, and with the utmost care it cannot always be obtained exactly as it ought to be (particularly when the weather is hot and dry) from the rapidity with which the young plants run to seed. The New Zealand spinage, if watered, grows freely, and produces leaves of the greatest succulence in the hottest weather. Anderson, one of its earliest cultivators, had only nine plants, from which he says, "I have been enabled to send in a gathering for the kitchen every other day since the middle of June, so that I consider a bed with about twenty plants quite sufficient to give a daily supply, if required, for a large table."

3795. Use. It is dressed in the same manner as common spinage, and whether boiled, plain, or stewed, is considered by some as superior to it; there is a softness and mildness in its taste, added to its flavor, which resembles that of spinage, in which it has an advantage over that herb.

3796. Culture. The seed should be sown in the latter end of March, in a pot, which must be placed in a melon-frame; the seedling plants while small should be set out singly, in small pots, and kept under the shelter of a cold-frame, until about the twentieth of May, when the mildness of the season will probably allow of their being planted out, without risk of being killed by frost. At that time a bed must be prepared for the reception of the plants, by forming at depth, which must be filled level to the surface with rotten dung from an old cucumber-bed; the dung must be covered with six inches of garden-mould, thus creating an elevated ridge in the middle of the bed, the sides of which must extend three feet from the centre. The plants must be put out three feet apart; I planted mine at only two feet distance from each other, but they were too near. In five or six weeks from the planting, their branches will have grown sufficiently to allow the gathering of the leaves for use. In dry seasons the plants will probably require a good supply of water. They put forth their branches vigorously as soon as they have been taken to the ground, and extend before the end of the season three feet on each side from the centre of the bed.

3797. In gathering for use, the young leaves must be pinch ed off the branches, taking care to leave the leading shoots uninjured; this, with the smaller branches which subsequently arise from the side of the leaves which have been gathered, will produce a supply until a late period in the year, for the plants are sufficiently hardy to withstand the frosts which kill nasturtiums, potatoes, and such tender vegetables. (Anderson, in Hort. Trans. vol. iv. 492.)

3798. To save seed. Place a plant or two in a poor soil, or train one up a wall, or stunt one or two in lime rubbish, or in pots sparingly watered, as in growing the pea-plant for seed. Or a few cuttings may be struck in autumn, and preserved through the winter in the green-house.


3799. French sorrel, Roman sorrel, or round-leaved sorrel, is the R. Scutatus, L.; a perennial plant, a native of France and Italy, and cultivated in this country since 1596. The leaves are somewhat hasteate, blunt, and entire; glaucous, smooth, soft, and fleshy. The trailing stems rise from a foot to a foot and a half high, and the flowers, of a greenish-white, appear in June and July.

3800. Garden-sorrel is the R. acetosa, L. (Eng. Bot. 127.), an indigenous perennial, common in meadows and moist situations. The root-leaves have long foot-stalks, are narrow-shaped, blunt, and marked with two or three large teeth at the base; the upper leaves are sessile and acute. There are two varieties of this species, the broad-leaved, and the long-leaved, both in cultivation, and the former esteemed the most succulent.

3801. Use. Both sorts are used in soups, sauces, and salads; and very generally by the French and Dutch, as a spinage; in the latter way it is often used along with herb-patience, to which it gives an excellent flavor, as well as to turnip-tops.

3802. Culture and soil. "The finer plants are propagated from seed, but good plants can be obtained by parting the roots, which is the most expeditious way. The native varieties flourish both in humid meadows and sandy pastures: their roots strike deep. The trailing round-leaved requires a dry soil."

3803. By seed. "Sow in any of the spring months, best in March. Drop the seed in small drills, six or eight inches asunder. When the plants are one or two inches high, thin them to three or four inches apart; when advanced to be a little stocky, in summer or autumn, transplant a quantity into another bed, from six to twelve inches apart, if of the first two sorts; leaving those in the seed-bed with the same intervals. But leave almost double that distance for the round-leaved creeping kind. They will come in for use the same year."

3804. By offsets. Part the roots in spring or autumn. Either detach a quantity of offsets, or divide full plants into rooted slips; plant them at a foot distance, and water them well and often. As the roots, however originated, run up in stalks in summer, cut them down occasionally; and cover the stool with a little fresh mould, to encourage the production of large leaves on the new stem. Fork and clean the ground between the plants every autumn or spring; and keep it clear from weeds. If in two or three years, they have dwindled in growth, bearing small leaves, let them be succeeded by a new plantation.

3806. To save seed. "Permit some old plants to run up in stalks all the summer; they will ripen seed in autumn." (Abercrombie.)

3807. The herb-patience is a hardy perennial plant, a native of Italy, introduced in 1573. The leaves are broad, long, and acute-pointed, on reddish foot-stalks; the stems, where allowed to spring up, rise to the height of four or five feet. It produces its whitish-green flowers in June and July.

3808. Use. "In old times, garden-patience was much cultivated as a spinage. It is now very much neglected, partly perhaps on account of the proper mode of using it not being generally known. The leaves rise early in the spring; they are to be cut while tender, and about a fourth part of common sorrel to be mixed with them. In this way patience-dock is much used in Sweden, and may be safely recommended as forming an excellent spinage dish." (Nell.)

3809. Culture. Garden-patience is easily sown from seeds, which may be sown in lines in the manner of common spinage, or white beet, and thinned out and treated afterwards like the latter plant. If the plants be regularly cut over two or three times in the season, they continue in a healthy productive state for several years.

SECT. V. Alliaceous Plants.

3810. The alliaceous esculents are of great antiquity and universal cultivation. No description of useful British garden is without the onion; and few in other parts of the world, without that bulb, or garlic. They require a rich, and rather strong soil, and warm climate, thriving better in Spain and France than in England. The onion and leek crops may occupy a twentieth of the open compartments in most kitchen-gardens; and a bed of five or seven square yards in those of the cottager.


3811. The common bulbous onion is a biennial plant, supposed to be a native of Spain; though as Neill observes, "neither the native country, nor the date of its introduction into this island, are correctly known." It is distinguished from other alliaceous plants by its large fistular leaves, swelling stalk, coated bulbous root, and large globular head of flowers, which expand the second year in June and July.

3812. Use. The use of the onion, in its different stages of growth, when young, in salads, and when bulbing and mature, in soups and stews, is familiar to every class of society in Europe; and for these purposes has been held in high estimation from time immemorial.

3813. The varieties ascertained to be best deserving of culture are as follows: —

The silver-skinned; flat, middle-sized, and shining; chiefly used for pickling.

English Portion of the others, smaller, and excellent for pickling.

Yellow; small, globular, strongly flavored, and good for pickling.

Two thick; flat, small, brownish-green, has few leaves, ripens early, and keeps well; one of the best for pickling.

True Portuguese onion of the fruticans; large, flat, globular, mild; does not keep well.

Spanish, Reading, white Portuguese, Carnicifolia, or vandyke onion; large, flat, white tinged with green, mild, but does not keep well; good for a general crop, much cultivated round Reading.

Strasbourg, Dutch, or Flanders onion, the seed being generally procured from this or Essex onion, when the seed is sated in that county; oval, large, and pointed, of deep green; hardy, keeps well, but of strong flavor; much the most generally cultivated in England.

Deptford onion; middle-sized, globular, pendent; a subvariety of the Strasburg, and very generally cultivated.

Globe; large, globular, pale-brown, tinged with red, mild, and keeps well; very popular among gardeners.

James's keeping; large, pyramidal, brown, hardy, strong in flavor, and keeps well:

The Porters; large, some years ago plantations of a market-gardener, in Lambeth Marsh. Pale-red; middle-sized, flattened, globe lower, hardy, well-flavored, and keeps well.

Dutch red-blooded, St. Thomas's onion; middle-sized, flat, very hardy, deep red, strong flavor, and keeps particularly well; much grown in Wales and Scotland: In the London market it is named for its diuretic qualities.

Tripeoli; the largest onion grown; oval, light red, tinged with green and brown, soft and mild, but does not keep long when taken up.

Lipon; large, globular, smooth, bright, white, and thin skinned, tarry in ripening lasthardt, much used for autumnal sowing; seed generally obtained from the South of France. Welsh onion, or chive onion (Allium fistulosum), of the native of Siberia, hardy, strong in flavor, but does not bulb; grown in autumn for drawing in spring.

Pendulous; a potatoe onion, multiplies itself by the formation of young bulbs on the parent root, and produces an ample crop below the surface; ripens early, but does not keep beyond February.

Flavor strong, Tree or bulb-bearing onion (Allium cepa, var. virens), Oignon d'Egypte, Fr.; Milde, in the climate being too cold for onions to flower and seed, when allowed to grow in lower-stall, the flower becomes viviparous, and bears bulbs instead of flowers; here it retains the same habit. It is more an object of curiosity than use, though, in some parts of Wales, Milne informs us (Hort. Trans. iii. 416.); the cauline bulbs are planted, and produce ground onions of a considerable size, while the stem supplies a succession of bulbs for next year's planting. It is considered stronger, and to go farther as seasoning than other onions (Hort. Trans. iii. 360.).

Scallion; a term generally given to the strong green tops of onions in the spring which do not bulb, or to the shoots from bulbs of the preceding year. It keeps well, and was esteemed by ancient writers; some consider it the Welsh onion; and Milne thinks it may not improbably be a native of Siberia, grown in Pembroke and other parts of South Wales, with roots in clusters like that of shallots. (Hort. Trans. iii. 416.)

3814. Estimate of sorts. The Strasbourg is most generally adopted for principal crops, and next the Deptford and globe. The English Porters yield early Spanish rills, the skinning and two-bulb are reckoned the best for pickling. The potatoe onion is planted in some places as an auxiliary crop, but is considered inferior to the others in flavor: the Welsh onion is sometimes sown for early spring-drawing.

3815. Soil. The onion, "to attain a good size, requires rich mellow ground on a dry subsoil. If the soil be poor or exhausted, recruit it with a compost of fresh loam and well-cured dung, avoiding to use stable-dung in a rank unreduced state. Turn in the manure to a moderate depth; and in digging the ground, let it be broken fine. Grow pickers in poor light ground, to keep them small. The market-gardeners at Hexam sow their onion-sead on the same ground for twenty or more years in succession, but annually manure the soil. After digging and levelling the ground, the manure, in a very rotten state, is spread upon it, the onion-seed sown upon the manure, and covered with earth from the alleys, and the crops are abundant and excellent in quality. (Hort. Trans. i. 121.)
3816. Seed and times of sowing. When onions are to be drawn young, two ounces of seed will be required for forty feet by twenty-four; but when to remain for bulbing, one ounce will suffice for a bed five feet by twenty-four feet.

3817. The course of culture recommended by Abercrombie for the summer, and what he calls winter-laid-by, is as follows: "All plants are distributed in beds, or portions of beds, comprising two rows, broad cast, equally over the rough surface, moderately thick, bed and bed separately, and rake in the seed leathily each bed, in a regular manner. When the plants are three or four inches high, in May and June, let them be timely cleared from weeds, and let the principal crop be thinned, either by pulling the plants from the spaces between them, or by a thinning of the principal clumps, in the main thinnings, for full bulbing; or, some beds may remain moderately thick for drawing young; by successive thinnings, to the above distance. For the Spanish, from seed obtained immediately from Spain, the final distance should be six or seven inches. Keep the whole very closely covered, and the plants will begin bulbing a little in June; more fully in July; and be fully grown in August to large bulbs. In July or August, when the leaves begin to dry at the top and turn yellow, lay the stems down close to the ground, bending them about two inches up the neck, which promotes the ripening of the bulb, particularly in the July and August-bulbed, for turning towards the middle of August. When the necks shrink, and the leaves decay, pull them wholly up in due time: spread them on a compartment of dry ground, in the full sun, to dry and harden completely, turning every two or three days; and in a week or fortnight, if the weather is very dry and hot, or the leaves to be kept dry, to the thirsty beds, and do not allow the bulbs in any close dry apartment, in which sometimes turn them over, and pick out any that decay; and they will thus keep sound and good, all winter and spring, till May following."

3818. Transplanting onions. This practice was recommended by Worlidge in his System Horticulture, published early in the 17th century, and, has lately been revived by Knight, Warre, Macdonald, and others. It may be observed, that it has been practised, for an unknown period, in some of the market-gardens near London, known by the name of the "Gardens of the Neat's Houses." Knight observes, that every bulbous-rooted plant, in every one of the various classes, which is subject to scorch or blight, is peculiarly disposed for transplanting; and that the transplanting of bulbs, particularly those which are the best and most valuable, is far more important than the transplanting of annual plants. This is especially true of the onions, which, in Spain and Portugal, are formed in small beds at the usual period of the spring, very thickly, and in poor soil; generally under the shade of a fruit-tree; and in such situations the bulbs, in the autumn, are rarely found much to exceed the size of a large pea. These are then taken from the ground, and preserved till the succeeding spring, when they are planted, and the stems which differ from those raised immediately from seed, only in possessing much greater strength and vigor, owing to the quantity of previously generated sap being much greater in the bulb than in the seed. The bulbs, thus raised, often considerably five inches in diameter, are with most success, preserved in a state of perfect soundness, through the winter, than those raised from seed in a single season."

3819. Warre has tried the above mode, and found it perfectly successful. (Hort. Trans. iv. 130.) Brown, of Perth, has practised transplanting onions for upwards of twenty years; and all the difference between his mode and that of the Neat's Houses, is, that, in transplanting, he ensures the gardens of seedling onions, by which he picks out all the small onions, from the size of a pea to that of a fiftir, from his general crop. If the own crops fail, he always trust to the transplanting crop as a reserve. (Nell, in Encyc. Brit. art. Hort.)

3820. James transplants either autumn-sown onions, or such as are forwarded by a hot-bed in spring, in drills which have been dune in, a larger crop may be obtained with less dung than by the broad-cast mode of duning. (Hort. Trans. iv. 130.)

3821. Warre states that the onion is also transplanted in Portugal, and the general practice is as follows: the seeds are sown very thinly, in November or December, one or two inches apart, in a warm situation, with a few inches of rich light loam upon it, and the plants protected from frost by mats and hoops. In April, or May, when they are about the size of a large swain's quill, they are transplanted on a rich light loam, well manured with old rotten dung. The mode of transplanting is particular. The plants are laid down in drills, on the moist, but not wet, and a quiet of the root, a very fine soil, the earth tightly covered with rich mould, well mixed with two thirds of good old rotten dung. This compost is slightly pressed down on the plant; water is given when the weather is dry, until the plants have taken root. Subsequently, the earth is occasionally broken around them, but the height of the onion is ascertained before they are raised. When the growth is large and free, and the watering continued, according to the state of the weather. In Portugal, the means of irrigation are easy, the effects of which are particularly beneficial to the onion; for, by letting the water filter, or pass through small heaps of dung, placed in the alleys, the rich liquid thus formed, in the very rich liquid in which they are, or which is sent, or washed away, should be renewed; and the water must be checked in its current, so that it may gently spread over the surface." (Hort. Trans. iii. 68.)

3822. Macdonald's practice is noticed and approved of by Warre. "He sow's in February, sometimes on a slight hot-bed, or merely under a glass frame; and between the beginning of April and the middle of the month, according to the state of the weather, he transplants in drills about eight inches asunder, and at the distance of four or five inches from each other in the row. The bulbs thus enjoying the great and well known advantages of having the surface-earth frequently stirred, swell to a much larger size than those that are transplanted; while in firmness and flavor they are certainly not inferior to foreign onions." (Caled. Hort. Mem. iii. 68.)

3823. Whatever plan of transplanting spring-sown onions may be adopted, care should be taken to keep them moist and free from planting on hard ground; and in the case of planting on dry land, to be covered as slightly and loosely as possible, otherwise, in neither case, will the bulbs attain a satisfactory magnitude.

3824. Culture of a winter-standing crop to be drawn for use the succeeding spring. "Allot a soil rather than a spot, on a subsoil equally dry. The compartment, especially for any of the biennial kinds, should be light and warm. The beds may be three or four feet wide, running parallel to the best aspect. The medium time for the principal sowing falls about the seventh of August; and for a secondary crop, near the 25th of September. The drills are six inches apart; the 'roots' are sown in drills about half an inch deep, after the first thinning, to conveniently use in salads and otherwise; but reserve a principal supply to remain till spring. Observe, the Welsh onion, in particular, commonly dies down to the ground about mid-winter; but the root-part, remaining wholly sound, sends up a new vigorous stem in February and March. At the opening of spring, let the whole of both sorts be well cleared from weeds; they will then be in a fit to draw young, during the spring months, till May; and then let some of the bulbous kinds be thinned, to remain for early bulb in June and July; but as they will soon after shoot up in stalk, they are chiefly for present use, not being eligible as keeping-onions.
3829. Lifting and preserving the general crop of onions. This, according to Nicol, should not be delayed after the beginning or middle of September. When taken up, they are to be spread thin on the ground; but if the weather be wet, they had better be removed to a gravel walk, or a space purposely covered with sand or gravel, in the full sun. Turn them over once or twice a-day, until they are thoroughly dried, and then store them in a well aired loft, &c.; here still turn them occasionally, if they lie anywise thick; or may stack them on the floor; but in this case the tails and outer husks should be displaced before housing them, and the latter at all events; that is, as much as comes easily off in rubbing. The manner of stringing them is this: take in your hand three or four by the tails; tie them hard with a new strand of matting, or a bit of packthread; place on two or three more onions; lap the thread once or twice round their tails; place more onions, which also lap hard, and so on. In this manner may be made a string (as it is called), or bunch, of a yard in length, or more; which by being hung up in a dry well aired place, free from frost, is an excellent way of keeping onions, &c., safe. When the onions are ripe, Wray observes, "they are drawn up out of the ground, and a twist is given to the top, so as to bend it down. They are left on the ground to season, before they are housed; then, immediately platted with dry straw into ropes or strings, of twenty-five each, and hung up to dry; they are not permitted to sweat in a heap. Their keeping well depends greatly upon the weather being dry and favorable, when they are brought into the house, and also upon their being carefully handled, and not bruised. In this country, I have practised, with much success, sewing the roots with a hot iron, for the purpose of preserving the onions, which checks their sprouting, and they should be kept in a dry airy place.

3826. To save seed. "Select some of the largest, well housed, sound, firm bulbs, either in October, the beginning of November, or in February. Draw drills three or four inches deep, either a single row, or two or three rows together, a foot asunder; in which plant the onions, six, ten, or twelve inches apart, and earth in about three inches. In planting double or treble rows, allow an interval of two feet between each bed of two or three rows, to admit of going in, both to place stakes and horizontal lines for the support of the seed-stems, and to cut down weeds. The plants will shoot up in stalls two or three feet high, producing each a large head of seed, which will ripen in August or September."

3827. Culture of the potato-onion. This variety, erroneously supposed to have been brought from Egypt by the British army about 1805, was grown in Driver's nursery in 1796, and has been known in Devonshire for upwards of twenty years. It is thus cultivated at Arundel Castle, by Maher. Having thoroughly prepared the ground, and formed it into beds four feet wide, "I draw lines the whole length, three to each bed, and with the end of the rake handle, make a mark (not a drill) on the surface; on this mark I place the onions, ten inches apart; I then cover them with leaf-mould, rotten dung, or any other light compost, just so that the crowns appear exposed. Nothing more is necessary to be done until they shoot up their tops; then, on a dry day, they are earthed up, like potatoes, and kept free from weeds until they are taken up. In the west of England, where this kind of onion is much cultivated, I understand that it is the practice to plant on the shortest day, and take up on the longest. The smallest onions used for planting swell, and become very fine and large, as well as yield offsets; the middle-sized and larger bulbs produce greater clusters." (Hort. Trans. iii. 305.)

3828. Dymond states (Hort. Trans. iii. 306.), that in Devonshire it is planted in rows twelve inches apart, and six inches' distance in the row; that the plants are earthed up as they grow, and that the smaller bulbs yield a greater increase than the larger. A similar practice is adopted by some Scotch cultivators. (Caled. Hort. Mem. i. 343. and iv. 216.)

3829. Wedgewood does not earth up, and finds his bulbs acquire a much larger size than when that practice is adopted. (Hort. Trans. iii. 403.) The fact is, as we have observed in generalising on the subject of earthing up (823.), surface-bulbs, as the onion, turnip, &c., are always prevented from attaining their full size by that operation, whatever else they may gain in other respects.


3830. The leek is a hardy biennial, a native of Switzerland, and introduced in 1562. The stem rises three feet, and is leafy at bottom, the leaves an inch wide. The flowers appear in May, in close, very large balls, or purplish peduncles. The leek is mentioned by Tusser; but was, no doubt, known in this country long before his time. Worlidge, speaking of Wales, says, "I have seen the greater part of a garden there stored with leeks, and a part of the remainder with onions and garlic."

3831. Use. The whole plant is used in soups and stews; but the blanched stem is most esteemed. Leeks formerly constituted an ingredient in the dish called porridge, which some suppose to be derived from the Latin porrum.

3832. The varieties are —

The narrow-leaved, or Flawlers leek | The Scotch, or flag, or Muselburgh | The broad-leaved, or tall London leek.

3833. Propagation. From seed; and for a bed, four feet wide by eight in length, one ounce is requisite.

3834. Soil and site. The soil should be light and rich, lying on a dry sub-soil. A rank soil does not suit it, so that when manure is necessary, well reduced dung, mixed with road-drift, is better than dung alone. The situation should be open. Let the ground be dug in the previous autumn or winter ready for sowing in spring. For the principal crop, allot beds four or five feet wide. A small crop may be sown
thither with a main crop of onions, and when the latter are drawn off, the leeks will have room for full growth.

3835. *Time of sowing.* A small first crop, or the subordinate crop in the onion-bed, may be sown at the end of February, if the weather be mild, and the ground in a dry state; but it is better not to sow the main supply till the course of March; or first week of April. It is eligible to sow a secondary crop at the end of April or beginning of May, for a late succession in winter and the following spring.

3836. *Use of culture.* When the plants are three or four inches high, in May or June, weed them clean, and thin where too crowded. Water well in dry hot weather, to bring the plants forward. The leek is much improved in size by transplanting; those intended for which will be fit to remove from six to eight inches' height, from June till August. For this purpose, thin out a quantity regularly from the seed-bed, either in showery weather, or after watering the ground; trim the long weak tops of the leaves and the root-fibres; and plant them, by dibble, in rows from nine to twelve inches asunder, by six or eight inches in the row; inserting them near, so as to make the neck-part nearly into the ground, to which it a proportionate length. Press the earth to the fibres with the dibber, but leave the stem as loose as possible, and as it were standing in the centre of a hollow cylinder. Give water, if the weather be dry. Those remaining in the seed-bed, thin to six or eight inches' distance. Keep the whole clear from weeds. In June, when the ground about the plants, to promote their free vigorous growth. Some plants in hollow drills, and earth up as in-celery-culture, which produces very large stems. The main crop will attain a mature useful size in September, October, and November; and continue in perfection all winter and the following spring. When frost is expected, a part may be taken up, and laid in sand. The late-sown crop will continue till May, without running to stalk.

3837. *To save seed.* Transplant some best full plants, in February or the beginning of March, into a sunny situation, or in a row near a south fence. They will shoot in summer, in single tall seed-stalks. Support them, as necessary, with stakes; and they will produce ripe seed in September. Cut the ripe heads with part of the stalk to each; tie two or three together, and hang up under cover, to dry and harden the seed thoroughly, when it may be rubbed out, cleaned, and put by for future service. (Abercrombie.)


3838. *The chive, or cive,* is a hardy perennial plant, a native of Britain, and found in meadows and pastures, though but rarely. The leaves rise from many small bulbous roots connected in bunches; are awl-shaped, thread-like, and produced in tufts. The flowers are white, tinged with reddish-purple, and appear on round stalks in June.

3839. *Use.* Chives, when gathered, are cut or torn by the surface, and on this account are generally named in the plural. The foliage is employed as a salad ingredient in spring, being esteemed milder than onions or scallions. Occasionally the leaves and roots are taken together, slipped to the bottom singly in small separate cibols, in lieu of young onions in the spring for salads. They are also used as a seasoning to omelets, soups, &c.

3840. *Culture.* Chives may be planted in any common soil and situation. The plant is propagated by slips; or by dividing the roots in the spring or autumn. Plant them in any bed or border, from eight to twelve inches apart; they will soon increase into large bunches. In gathering the leaves for use, cut them close, and others will shoot up in succession. A bed lasts three or four years; after which period it must be renewed, by dividing the roots.

SUBSECT. 4. *Garlic.—Allium sativum,* L. (Moris. s. 4. t. 15. f. 9.) *Herianadia Monogyna,* L. and *Asphodelace, B. P.* *Ali,* Fr.; *Knotblach,* Ger.; and Aglio, Ital.

3841. *The garlic is a hardy perennial bulbous-rooted plant, growing naturally in Sicily and the south of France. The leaves are linear, long, and narrow. The bulb is composed of a dozen or fifteen subordinate bulbs, called cloves. It flowers in June and July, and has been cultivated in this country since 1548.

3842. *Use.* It is cultivated for the sake of the bulb, which is used in various kinds of dishes, being in general introduced only for a short period into the dish while cooking, and withdrawn when a sufficient degree of flavor has been communicated. It is much more used in foreign, and especially in Italian, cookery than in ours. It is occasionally also prescribed in medicine.

3843. *Culture.* Garlic is propagated by planting the cloves on subdivisions of the bulb, and prefers a light dry soil, rich, but not recently dunged. In February, March, or beginning of April, having some large full bulbs, divide them into separate cloves, and plant them singly in beds, in rows lengthwise. Set them from six to nine inches asunder, two or three inches deep, either in drills or in holes made with a blunt-ended dibble. In placing the cloves in drills, thrust them a little into the ground, and earth them over the proper depth. The plants will soon come up; keep them clear from weeds. The bulbs will be full-grown in July or beginning of August.

3844. *Taking the crop.* "The maturity of the bulbs is discoverable by the leaves changing yellowish, in to a drying state; when they may be taken whole up. Continue the stalky part of the leaves to each root; spread them in the sun to dry and harden, and then tie them in bunches by the stalks, and house them to keep for use, as wanted; they will remain good till next spring and summer. If, in their advancing growth, some are required for present use, before attaining maturity, a few of the stems may be drawn off in May or June; but permitting the general supply to attain full growth as above." (Abercrombie.)

SUBSECT. 5. *Shallot.—Allium ascalonum,* L. (Mor. His. s. 4. t. 14. f. 3.) *Herianadia Monogyna,* L. and *Asphodelace, B. P.* *Echalote,* Fr.; *Schalote,* Ger.; and Szalogni, Ital.

3845. *The shallot is a bulbous-rooted perennial, a native of Palestine, found, as the trivial name imports, near Ascalon. Some old authors denominate it the barren onion,
from the circumstance of its seldom sending up a flower-stalk. The roots separate into
cloves, like those of garlic; and the leaves rise in tufts like those of the chive, but larger.
The flavor of the bruised plant is milder than any of the cultivated alliaceous tribe.

3846. Use. The cloves are used for culinary purposes, in the manner of garlic and onions.
In a raw state, cut small, it is often used as sauce to steaks and chops; and
sometimes a clove or two is put in winter salads. The roots become mature in July and
August, and, dried and laid in store, are in season till the following spring.

3847. Culture. The shallot is propagated by dividing the clustered root into separate offsets.
These are to be planted in February, or early in March, or in October and November.
Planting in autumn is generally preferred as producing the best bulbs; but great care must be taken that much wet do not reach the
roots in winter. Abercrombie directs to "lay out some light rich ground, in beds four feet wide, and
in rows extending along these, to plant the offsets, either the bulbs in drills two inches deep,
or the clove, to that depth by the dibber, or with the finger and thumb." Nicol advises not to dung land
intended for shallots, as rendering them liable to the attacks of maggots and insects: a very common
complaint of gardeners.

3848. Formerly, for Macbey, at Culvar, (Cal. Hort. Mem. i. 275.) finds soil mixed with the manure given to shallot-
beds effectual in preventing the appearance of maggots; while the roots were improved in size.

3849. Henderson, of Delvine, (Caled. Mem. vol. i. 193.) to prevent the maggot, picks out the very
smallest shallot-roots for planting; manures the ground with well rotted dung or house-ashes. He plants
about the middle of October, as recommended by Marshall, and never has had the roots injured by the
maggot in the smallest degree. "Autumn planting," he says, "is the whole secret." To prove this, he
planted some roots in spring, only seven feet distance from those planted in autumn; and while the latter
were untouched, the former were destroyed by these insects. The smallness of the roots planted, prevents
them from growing moldy. The most intense frost does not hurt them. From 204 cloves planted in
October, 1810, he lifted, in August, 1811, above 5000 good clean roots, measuring in general about three
and a half inches in circumference.

3850. Eight to ten weeks, to grow against the maggots in shallots, tried planting the bulb on the surface, instead of
burying it two or three inches in the soil; and the experiment was attended with such perfect success,
that he confidently recommends this mode of culture. He places a rich soil beneath the roots, and raises
the mound on each side to support them till they become firmly rooted. This mound is then removed by
the hoe and water from the rose of a water-pot, and the bulbs in consequence, are placed wholly out of
the ground. "The growth of these plants," he adds, "now so closely resembled that of the common
onion, as not to be readily distinguished from it; till the irregularity of form, resulting from the nume-
rous germs each with an bulb, became conspicuous. The forms of the bulbs, however, remained per-
fectly different from all I had ever seen of the same species, being much more broad and less long; and
the crop was so much better in quality, as well as much more abundant, that I can confidently recommend
the mode of culture adopted to every gardener." (Hort. Trans. vol. ii. p. 98.)

3851. Taking and preserving the crop. When the leaves begin to decay, the bulbs are fit to be taken
up, when they should be dried and housed, either on the floor of the root-loft, in nets hung from the
roof, or in strings, as recommended for onions. Should any roots he wanted during the growth of the
crop, a few may be taken up young in June and July for immediate consumption.

Monog. L. and Asphodelce, B. P. Ail d'Espagne, Fr.; Rockenbollun, Ger.; and Scorodopras, Ital.

3852. The rocambole is a perennial plant, a native of Denmark, and mentioned by
Gerrard as cultivated in 1596. It has compound bulbs, like garlic, but the cloves
are smaller. These are produced at the roots, and also, though of a smaller size, on the
stem, which rises two feet high, and produces the bulbs in the axille of the leaves
in July and August.

3853. Use. The cloves, both of the stalk and root, are used in the manner of garlic
or shallot, and nearly for the same purposes. It is considered milder than garlic.

3854. Culture. It is propagated by planting the separated cloves of the root-bulbs, or occasionally
the cloves of the leaf. In February, March, or April. a small bed, on a few rows, will be sufficient for
a family garden. Plant it either by dibble, or in drills, in rows six inches apart, and two inches deep. The
plants shoot up, each in a slender stalk, contorted at top, and terminated by a small head of cloves, which,
as well as the root, will acquire full growth in July or August, for immediate use; or to be taken up,
and spread to dry, tied in bunches, and housed for future consumption.

Sect. VI. Asparagus Plants.

3855. The asparagusy class of esculent may be considered as comparatively one of
luxury. It occupies a large proportion of the gentleman's garden, often an eighth part;
but does not enter into that of the cottager. A moist atmosphere is congenial to the chief
of them, especially to asparagus and sea-kale, which are sea-shore plants, and are brought
to greater perfection in our islands than anywhere else, excepting perhaps in Holland.

and Asphodelce, B. P. Asperge, Fr.; Spargel, Ger.; and Asparago, Ital.

3856. The asparagus is a perennial plant, found in stony or gravelly situations near
the sea, but not very common. It grows near Bristol, in the Isle of Portland, and
sparingly in Seaton Links, near Edinburgh. The roots consist of many succulent
round knobs, forming together a kind of tuber, from which numerous erect round
stems arise with alternate branches, subdivided into alternate twigs, not unlike a
larch fir-tree in miniature. The leaves are very small, linear, and bristle-shaped; the
flowers nodding, of a yellowish-green, and odorous, are produced from June to August;
and the berries of a yellowish-red: the whole plant has a very elegant appearance.
Many of the steps in the south of Russia and Poland are covered with this plant, which

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is there eaten by the horses and oven as grass. In its native state, it is so dwarfish in appearance, even when in flower, that none but a botanist attending to the minute structure, would consider it as the same species with our cultivated plant. This vegetable is cultivated extensively for the London market; and it is estimated, that in the parish of Mortlake alone, there are generally about eighty acres under this crop. One grower there, Biggs, has sometimes had forty acres under asparagus at one time. A great deal is also grown near Deptford, and one grower there, Edmonds, has had eighty acres entirely under this crop; — a thing, Neill observes, which must appear almost incredible to those who have not witnessed the loads of this article daily heaped on the green-stalls of the metropolis for the space of nearly three months. Asparagus, this author adds, was a favorite of the Romans; and they seem to have possessed a very strong-growing variety, as Pliny mentions, that, about Ravenna, three shoots would weigh a pound; with us, six of the largest would be required. It is much praised by Cato; and as he enlarges on the mode of culture, it seems probable that the plant had but newly come into use. In this country, Dutch asparagus was preferred in the end of the 17th century; and this variety is still distinguished for affording the thickest shoots. In a garden formed at Dunbar, in the very beginning of the 18th century, by provost Fall (a name well known in the mercantile world), asparagus was for many years cultivated with uncommon success. The variety used was the red-topped, and it was brought from Holland. The soil of the garden is little better than sea-sand. This was trenched two feet deep, and a thick layer of sea-weed was put in the bottom of the trench, and well pressed together and beat down. This was the only manure used, either at the first planting, or at subsequent dressings. There was an inexhaustible supply of the article generally at hand, as the back-door of the garden opens to the sea-shore. (Ed. Encyc. art. Hort.)

3857. Use. The esculent part is the early shoots or buds, when three or four inches high, and partially emerged from the ground in May and June. They are in great esteem in Britain, and on the continent; and this plant has, in consequence, been cultivated for an unknown period. In Paris it is much resorted to by the sedentary operative classes, when they are troubled with symptoms of gravel or stone.

3858. Varieties. There are two varieties cultivated: viz.

- The red-topped; rising with a large head, fall, close, and of a reddish-green
- The green-topped; rising with a smaller head, not generally so plump and close, but reckoned better flavored

3859. Estimate of sorts. Both varieties are in great estimation; the red-topped is most generally cultivated by market-gardeners, and the green-topped in private gardens. Both succeed by the same mode of culture.

3860. Propagation. Asparagus is propagated only from seed, though the roots might be divided like those of the garden-ranunculus, if thought necessary. It is best, however, to raise the plant from seed; and it is of considerable importance to gather it from the strongest and most compact shoots; such seed, as might naturally be expected, yielding by far the best plants. Seed, as well as one and two year-old plants, may be purchased from nurserymen and market-gardeners: and when a new garden is formed, the latter practice is generally adopted for the first plantation, in order to gain time.

3861. Quantity of seed or roots. If sown to transplant, for a bed four feet and a half wide by six feet in length, one quart of seed will be requisite. If sown to remain, for a bed four feet and a half wide by thirty feet in length, one pint is necessary. If plants a year old are wanted for a plantation, then, for a bed four feet and a half wide by thirty feet in length, to contain four rows of plants, nine inches distant in the row, one hundred and sixty plants will be requisite.

3862. Sowing, and culture in seed-bed. It is generally sown broad-cast on a four-feet bed, in March, not very thickly, often with a thin sprinkling of onions or radishes. The seed being slightly trodden in, the bed is raked smooth, and after the plants make their appearance, they are to be kept as free from weeds as possible, and the ground stirred with a narrow hoe once or twice during the summer. In the end of October following, the roots are protected from the frost by spreading over the ground some rotten dung or litter, which remains till March or April, according to the season, when the plants are transplanted to a compartment prepared for their final culture.

3863. Judd (Hort. Trans. vol. ii.) sows in drills eighteen inches apart, burying the seed two inches: the object is to admit of stirring between. He keeps the plants thin, and if the weather proves dry, waters once a week or fortnight.

3864. Soil and preparation. "Asparagus-ground should be light, yet rich; a sandy loam, well mixed with rotten-dung or sea-weed, is accounted preferable to any. The soil should not be less than two feet and a half deep; and before planting a bed, it is considered good practice to trench it over to that depth, burying plenty of dung in the bottom, as no more can be applied there for eight or ten years. It can scarcely, therefore, be too well dunged; besides, although the plant naturally grows in poor sandy soil, it is found that the sweetness and tenderness of the shoots depend very much on the
Asparagus. Many asparagus-farmers, on the strength of this, give and, indeed, six I mentioned, this is no more than the general practice, and this is, for the most part, the plain truth. Many asparagus-farmers, on the evidence of their experience, say that the soil is naturally too light and poor, improper to improve it with a little vegetable mOULD, or pulverised alluvial compost, after the bottom has been dunged."

For planting asparagus, allow a plot of sound brownish loam, mixed with sand, in a situation, fully exposed to the sun's rays. The trench, as as under the surface."

Dr. Macculloch gives the following mode of preparing an asparagus bed, as practised in France; and the beds have been adopted with success in this country. A hole, the intended plantation, is dug five feet in depth, and the mould which is taken from it, must be sifted, taking care to reject all stones, even as low in size as a silebd-nut: the best parts of the mould must then be laid aside for making up the beds. The materials of the bed are then to be laid in the following proportions: 3 parts of manure, 1 part of compost of turf, and 1 part of rotten earth: six inches of sifted earth, six inches of very rotten dung, six inches of the best earth. The last layer of earth must then be well mixed with the last of the dung. The compost must now be divided into beds, five feet wide, beds constructed of turf, two feet in breadth, and one foot in thickness."

Removal and planting. Take up the plants carefully with a fork, to avoid cutting the roots, exposing them to the air as short a time as possible; and at the time of planting, place them among a little sand in a basket covered with a mat.

Nicol says, "It is of very great importance for the ensuring of success in the planting of asparagus, to lift the roots carefully, and to expose them to the air as short time as possible. No plant feels a tug at the roots more forcibly than asparagus; the fibres are very brittle, and if broken, do not readily shoot again." (Kat. 47.)

Smith has proved experimentally, that though the common season for planting is March and April, yet, that it may also be successfully performed in June, without any extraordinary care. Judd, already mentioned, transplants when he observes the plants beginning to grow, which, he says, is "the best time for the plants to succeed. If moved earlier, they perhaps have to lie torpid for two or three weeks, which causes many of them to die, or if not, they shoot up very weak." In France (according to Dr. Macculloch), the plants are set even as late as the 15th of July, cutting off such young shoots as the plants have made before the operation. (Caled. Hort. Mem. vol. i.)

The distance at which asparagus is commonly planted is nine inches in the row, and one foot between the rows; but between one and a half and two feet, is frequently done. Many asparagus-farmers, however, consider it better to plant in single rows at two feet and a half or three feet distance, than to adopt the bed form. The crowns of the plants are generally covered two inches with soil.

Method of planting. "Stretch a line lengthwise the bed, nine inches from the edge, and with a spade, cut out a small trench about six inches deep, perpendicular next to the line, turning the earth displaced along by the other side the trench; and, having the plants ready, set a row along the trench, nine inches apart, with the crown of the roots two inches below the surface, drawing some earth just to fix them as placed. Having planted one row, directly cover them in fully with the earth of the trench, making it back regularly an equal depth over the crown of the plants. Proceed then to open another trench a foot from the first; plant it as above; and in the same manner plant four rows in each bed. Then lightly raking the beds lengthwise, draw off any stones and hard clods, and dress the surface neat and even. Then let the edges be lined out in exact order, allowing three feet for each alley. But sometimes in planting large compartments of asparagus, a first trench having been made, and the roots planted as above, then a second trench is opened, of which the earth is turned into the first over the plants. So proceed in planting the whole; making allowance between every four rows for an alley of three feet. In a dry spring or summer, water the roots from time to time, till the plants are established." (Abercrombie.)

Judd strains the line, and cuts down a trench, sloping in the usual way for planting box, and making choice of all the finest plants, puts them in one foot apart, and one inch and a half below the surface. This done, he lets the alleys and beds lie level till autumn, and then digs out the alleys deep enough to get from four to six inches of mould all over the bed; over this he lays a good coat of rotten dung, and fills in the alleys with long dung.

In France, they plant in beds five feet wide, separated by paths constructed of turf, two feet in breadth, and one foot in thickness. The plants are placed eighteen inches asunder, spreading out the roots as wide as possible in the form of an umbrella, and keeping the crown one and a half inch under ground.
PRACTICE and also, nor and but and, keeping and and and "this without side run any part operation, done, after sometimes into operation, the operation the next, lays on a coat of good dung three inches thick, and forks it evenly into the beds and alloys, and so on every season after, "never digging out the alloys any more, as it is known the asparagus-plant forms a fresh crown every season; and sometimes it happens, that in a few years the crown will increase almost into the alloy; so, that by digging out this, you must inevitably spoil that plant: if this is not the case when the beds are in good condition, the roots will be sure to work out at the sides into the alloys, and by digging out the latter, these roots must be cut off, and you will often see them exposed all the winter before dung can be got to fill them up; rather than be treated in this way, they had better be without any thing all the winter, as asparagus does not suffer generally by frost. The first two years I have a very thin crop of celery-plants or lettuce upon the beds, but nothing afterwards; nor do I plant any thing in the alloys after the same period, for I think the asparagus is injured thereby.""

3879. Autumn dressing. The following is the usual practice, as described by Abercrombie: "Towards the end of October or beginning of November, the stalks which have run up to seed, having done growing, or begun to decay, cut them down close, and carry them away; then hoe off all weeds from the beds into the alloys: this done, proceed with the line and spade to mark out the alloys the prescribed width; then dig each alloy lengthwise, a moderate spade deep, and spread a good portion of the earth equally on each side over the adjoining beds; digging down the weeds as you advance, clean to the bottom of the alloys, under a proper depth of earth. Form the edges of the beds full and straight, and the alloys of an equal depth; and thus let them remain till spring."

3880. Judd, on the above practice, observes, "rather than treat them in this way, they would be better without any thing." He fills up the alloys with litter or dung, to exclude the frost.

3881. Neil recommends covering asparagus-beds with good dung, and not mere litter, as frequently is done, in the idea that the roots would otherwise perish. Fresh dung mixed with sea-weed, he considers the very best manure for asparagus. (Kat. 125.)

3882. The French cover in autumn, with six inches of dung, and four of sand; and in performing this operation, as well as every other, great care is taken not to tread on the beds, so as to condense the earth. In planting and cutting, a plank is always used to tread on; and the subdivisions of the beds which are intended to prevent the condensation of the earth below, in consequence of walking among the beds, are removed every three years.

3883. Neil mentions a very proper precaution before covering, which is, to stir the surface of the beds with a fork, in order that the juices of the manure washed down by the rains, may be readily imbied. He adds, that some cover the manure with a thin layer of earth from the alloys, which is called "landing up."

3884. Spring dressing. About the end of March or towards the middle of April, before the buds begin to advance below, proceed, with a short three-tined fork, to loosen the surface of the beds; introducing the fork slanting two or three inches under the mould, turn up the top earth near the crown of the roots, with care not to wound them. Then rake the surface lengthwise the bed, neatly level, drawing off the rough earth and hard clods into the alloys; also, trim the edges of the beds and surface of the alloys regularly even. Thus to loosen the bed, enables the shoots to rise in free growth, admits the air, rains, and sunshine, into the ground, and encourages the roots to produce buds of a handsome full size. (Abercrombie.)

3885. Time of coming to a bearing state. In general, transplanted asparagus comes up but slender the first year; it is larger the second; and the third year some shoots may be fit for gathering; in the fourth year the crop will be in good perfection. (Abercrombie.)

3886. Judd begins to cut the third season, but not generally. By the French method before mentioned, "in three years the largest plants will be fit to cut for use."

3887. Blanching. No attempt at blanching the tops is made in this country, otherwise than by having abundance of loose earth on the surface through which they spring; but Lasteirac informs us (Col. de Machines, &c.) that joints of cane are placed separately over each stalk in Spain: and Bauman of Vienna, in a communication to the Horticultural
Society on the culture of asparagus in Austria, says, "to give asparagus-shoots growing in the open air as much length and tenderness as possible, there is inserted over each stem destined to be gathered, as soon as it shoots above ground, a woc len tube or pipe eighteen inches high, and one inch in diameter." (Hort. Trans. v. 334.) Dr. Forbes, on the same subject, says, "in order to preserve the whiteness of the asparagus-shoots, they should be covered with a wooden or earthen pipe of twelve or fifteen inches in height, with a hole in the top." (Hort. Trans. v. 336.)

3888. Cutting and gathering. "In new plantations, be careful not to begin cutting till the stools are advanced to mature age, having been planted three or four years, and become of competent strength for producing full-sized shoots. Likewise observe, both in new and old beds, to gather all the produce in a regular successive order within the proper limits of the season specified above. As the rising shoots project two, three, four, or five inches at most above ground, while the top bud remains close and plump, they are in the best condition for gathering. Cut them off within the ground, with a narrow sharp-pointed knife, or small saw, nine inches long; thrusting the knife, or saw, down straight, close to each shoot separately, cut it off slantingly, about three inches below the surface, with care not to wound the younger buds advancing below. Observe, in a new plantation, in the first year's gathering, if the shoots come up of irregular sizes, to cut only some of the larger for a fortnight, or three or four weeks, and then permit the whole to run; but otherwise, when in strong production, gather all as they come, two or three times a-week, or as required, during the season, till the 21st of June; then, at farthest, terminate the cutting, and permit the after-shoots to run up in stalk till October. If from a particular inducement you cut later than the 21st of June, be careful to leave two or more shoots to each stool, in order to draw nourishment to it; for the stools left without growing shoots will perish, and by negligence in this respect many vacancies or unproductive spots are left in beds." (Abercrombie.)

3889. Nicol says, the best method of cutting is to scrape away an inch or two of the earth from the shoot you would cut, and then slip the asparagus-knife (figs. 111,112) down another inch or two, taking care not to wound the crown, or any adjoining shoot. Shoots two inches under the ground, and three or four above it, make the handsomest dishes.

3890. Nicol observes, "after the beds are in full bearing, all the shoots are gathered as they advance, till the end of June or beginning of July;" a common rule being to "let asparagus spin (grow up), when green peas come in." Dr. Macculloch states that the same practice is pursued in France.

3891. Judd says, "I never make a practice of cutting very much after the first week in June: I then begin to let it run; in fact, I never cut the very small grass at all. Asparagus being a valuable a vegetable, some persons continue to cut indiscriminately till the latter end of June, but this practice is of very great injury to the next year's produce." (Hort. Trans. vol. ii. 237.)

3892. Duration of the crop. Generally, three months; from the middle of April to the middle of July. (Nicol.)

3893. Duration of the plantation. Abercrombie says, "A plantation of asparagus, under good culture will mostly continue for ten or twelve years to afford plentiful crops; after which, the stools usually decline in fertility, and the shoots in quality; so that to provide a permanent annual supply, some fresh beds should be planted a sufficient time beforehand, allowing four years for their advancing to a productive state."

3894. Dr. Macculloch says, the French beds which he describes "will generally last thirty years; but, if they be planted in such abundance as to require cutting once in two years, half the bed being always in a state of reservation, it will last a century or more." (Calot. Mem. vol. ii. 250.)

3895. To save asparagus-seed. Select some of the finest and earliest heads as they make their appearance in the spring; tie them to stakes during summer, taking care not to drive the stake through the crown of the plant. In autumn, when the berries are ripe, wash out the seeds, if for the market, or to be sent to a distance; but, for home-sowing, keep them in the berry till the time of sowing, the pulp being a great nourishment to the seed, which ought to be kept in a dry place during the winter." (Judd, in Hort. Trans. vol. ii. 234.)

3896. Forcing asparagus. Meager, writing in the middle of the 17th century, mentions, that the London market was, at that period, supplied with forced asparagus early in the year. "Some having old beds of asparagus, which they are minded to destroy, and having convenience of new or warm dung, lay their old plants in order on the dung, and the heat doth force forward a farewell crop." (English Gardener, 188.) Where much asparagus is forced, it becomes necessary to form plantations on purpose for an annual supply. The plants are raised from seed in the usual way; but when transplanted, as they are not intended to remain longer than three years in the bed or plantation, they need not be planted wider than seven or nine inches. When of three years' standing in the bed, they are eligible for removal to the forcing pit or frame, or to be excided by a superstratum of tan and warm dung, in the manner of sea-kale or rhubarb. As some guide to proportion the forcing plantations to the demand, 600 plants are required for an ordinary-sized three-light frame, which, Nicol says, will yield a dish every day for about three weeks.

3897. For the details of forcing asparagus, see Ch. VIII. Sect. IX.
PRACTICE OF GARDENING.  Part III.


3898. The sea-kale is a hardy perennial, found in various parts of our shores. The whole plant is smooth, of a beautiful glaucous hue, covered with a very fine meal; occasionally, however, it varies like the wallflower-leaved ten-week stock, with quite green leaves. The radical leaves are large, more or less sinuated and indented, containing in the axil a bud or rudiment of next year’s stem. The flower is of a rich white appearance, and smells strongly of honey. The common people on the western shores of England have, from time immemorial, been in the practice of watching when the shoots begin to push up the sand or gravel, in March and April; when they cut off the young shoots and leaf-stalks, then blanched and tender, and boil them as greens. The precise period of its introduction to the garden is unknown. Parkinson and Bryant state, that the radical leaves are cut by the inhabitants where the plant grows wild, and boiled as cabbage; and Jones, of Chelsea, assured the late Curtis, that he saw bundles of it, in a cultivated state, exposed for sale in Chichester market in 1753. Maher states (Hort. Trans. i.), that the crambe maritima was known and sent from this kingdom to the continent more than two hundred years ago, by Lobel and Turner; but Miller, in 1731, was the first who wrote upon it professionally. About the year 1767, it was cultivated by Dr. Lettsom, at Grove Hill, and by him brought into general notice in the neighborhood of London. In the Gardener’s Dictionary, published in 1774, by Gordon, at Fountain-bridge, near Edinburgh, directions are given for the cultivation of this vegetable, and for blanching it, by covering the beds four inches deep with sand or gravel. Professor Martyn has printed some valuable instructions for its cultivation, from the MS. of the Rev. M. Laurent; and the late Curtis, by a pamphlet on its culture, has done more to recommend it, and diffuse the knowledge of it, than any of his predecessors. Sea-kale is now a common vegetable in Covent Garden market, and Neill observes, has even begun to appear on the green-stalls of the Scottish metropolis. But in France it is nearly unknown. Bastien (Manuel du Jardinier, 1807) describes the chou marin d’Angleterre, but he appears to have tried to use the broad green leaves, instead of the blanched shoots. Disgusted with his preparation, he denies the merits of sea-kale; and reigns the plant, with a sneer, to colder climates. When the French gardeners, however, have learned to cultivate it, and especially to force it at mid-winter, it will doubtless soon become a favorite with the Parisians. (Ed. Encyc. art. Hort.)

3899. Use. The young spring shoots, and the stalks of the unfolding leaves, blanched by rising through the natural ground in a wild state, or by earthing up in gardens, are the parts used; and when boiled, and dressed like asparagus, are not inferior to that vegetable. They form also an excellent ingredient in soups. Sometimes the ribs of the large leaves are peeled and dressed as asparagus, after the plant has ceased to send up young growths. By forcing, sea-kale may be had in perfection from November till May, a period including all the dead days of winter. It is remarked by Nicol, that vegetables are seldom improved by forcing, but that sea-kale forms an exception, the forced shoots produced at mid-winter being more crisp and delicate in flavor than those procured in the natural way in April or May. Sir George Mackenzie (Caled. Hort. Mem. vol. i. 313.) observes, that sea-kale cannot easily be overdone in cooking, and that after being well boiled, it should be thoroughly drained, and then suffered to remain a few minutes before the fire, that a farther portion of moisture may be exhaled.

3900. Propagation. Sea-kale is generally and best raised from seed; of which, if sown to transplant, for a seed-bed four feet by nine, sown in drills a foot apart by eight inches in the row, two ounces will suffice; if sown to remain, then the same quantity will serve for a plot five feet by fifteen, sown in drills two feet apart. Plantations may also be formed by detaching rooted offset-shoots from established plants, or by cuttings of the roots, leaving about two eyes to each cutting. The last fortnight of March, and the first of April comprises the best time for putting in seed; or cuttings, and removing plants.

3901. Soil. The native soil of sea-kale is deep sand, sometimes covered or partially interlaminated with alluvial matter from the sea. “Hence,” says Abercrombie, “a light, dry, moderately rich mould, of a loose texture, suits it best. A fit soil for it,” he adds, “may be composed of one half drift sand, two sixths rich loam, and one third small gravel, road-stuff, or sea-coal ashes. If the loam be not rich, add a little rotten dung.” Barton (Caled. Hort. Mem. vol. ii. p. 99.) cultivates sea-kale in “a pretty strong loam, on a loose till-bottom, which he previously prepared by trenching, and mixing with it a good portion of vegetable mould from decayed leaves, adding a quantity of river sand.”

3902. Culture. Maher pursues the following mode: “Prepare the ground in December or January, by trenching it two feet and a half deep; if not that depth naturally,
and light, it must be made so artificially by adding a due proportion of fine white sand, and very rotten vegetable mould; if your ground is wet in winter, it must be effectually drained, so that no water may stand within a foot at least of the bottom; for the strength of your plants depends on the dryness of the bottom, and richness of your soil. Then divide the ground into beds, four feet wide, with alleys of eighteen inches, after which at the distance of every two feet each way, sow five or six seeds two inches deep, in a circle of about four inches in diameter; this operation must be performed with strict care and regularity, as the plants are afterwards to be covered with blanching-pots, and both the health and beauty of the crop depend upon their standing at equal distances. In the months of May and June, if the seeds are sound, the young plants will appear. When they have made three or four leaves, take away all but three of the best plants from each circle, planting out those you pull up (which by a careful hand may be drawn with all their tap-roots,) in a spare bed for extra forcing, or to repair accidents. The turnip-fly and wire-worm are great enemies to the whole class of tetradyomanip plants. I know no remedy for the latter, but picking them out of the ground by hand; the former may be prevented from doing much damage, by a circle of quick-lime strewed round the young plants. If the months of June and July prove dry, water the whole beds plentifully. In the following November, as soon as the leaves are decayed, clear them away, and cover the beds an inch thick with fresh light earth and sand, that has lain in a heap and been turned over at least three times the preceding summer; this, and indeed all comports, should be kept scrupulously free from weeds, many of which nourish insects, and the compost is too often filled with their eggs and grubs. Upon this dressing of sandy loam, throw about six inches in depth of light stable-litter, which finishes every thing to be done the first year. In the spring of the second year, when the plants are beginning to push, rake off the stable-litter, digging a little of the most rotten into the alleys, and add another inch in depth of fresh loam and sand. Abstain from cutting this year, though some of the plants will probably rise very strong, treating the beds the succeeding winter exactly as before. The third season, a little before the plants begin to stir, rake off the winter covering, laying on now an inch in depth of pure dry sand or fine gravel. Then cover each parcel with one of the blanching-pots, pressing it very firmly into the ground, so as to exclude all light and air; for the color and flavor of the sea-kale is greatly injured by being exposed to either.

3903. Barton, in the autumn, covers all the sea-kale beds, excepting the roots intended to be taken up for forcing, with a thin layer of leaves as they are raked up from the pleasure-grounds; covering each bed in thickness according to the strength and age of the roots, giving the greatest covering to the oldest, upon an average from five inches to a foot when first laid on: over this, I place a slight covering of long dung, just sufficient to keep the leaves from being blown about. The covering is suffered to remain on the beds until the whole is cut for use the following spring; after which the dung and leaves may be removed, and the ground dug regularly over. By this treatment, the heads will be found free and well blanched, and, from the sweetness of the leaves, free from any unpleasant flavor. As the heads become ready for use, they will raise the covering, by which means they will be easily perceived, without removing any more of the covering than the part where those heads are that are intended to be cut. Those beds which have had the thickest covering of leaves in autumn, come first into use, and the others in rotation; so that the last cutting is from what was sown the spring before. Aware that cutting from one-year-old plants is greatly disapproved of, Barton deduces this practice from his experience of its not proving injurious, and because thereby the sea-kale season is prolonged, as the one-year-old plants “come in much later in spring than the old-established roots.” (Cled. Hort. Mem.)

3904. Taking the crop. Cut the young stems, when about three inches above ground, carefully, so as not to injure any of the remaining buds below, some of which will immediately begin to swell. A succession of gatherings may be continued for the space of six weeks, after which period the plants should be uncovered, and their leaves suffered to grow, that they may acquire and return nutriment to the root for the next year’s buds. The flowers, when seeds are not wanted, ought to be nipped off with the finger and thumb, as long as they appear. (Hort. Trans. vol. i.)

3905. Forcing sea-kale. No vegetable is more easily or more cheaply forced than sea-kale, whether the operation be performed in beds or drills in the open air, or in hot-bed frames or flued pits.

3906. Abercrombie, Nicol, and Maker recommend forcing in beds in the open air. “Seven weeks,” the former observes, “before the time at which you wish to cut shoots for the table, begin to prepare the plants for forcing, and to ferment a sufficient quantity of fresh stable-dung. Having trimmed the leaves from the plants, carefully point the surface of the ground; and over the tops of the roots, spread fresh dung, with drifts or ridges in the middle; this, when the dung is well prepared, will be in about three weeks, proceed to the forcing. If you mix tree-leaves with the dung, begin to ferment them a week or a fortnight sooner. Cover each of the plants, either with a regular blanching, or with a garden pot; with the latter, if the employment of the hole with a cork, and cement it with clay, to keep out both the weather and the rank steam from the lining. Then lay a portion of prepared dung alone or mixed with tree-leaves, about and over each pot, pressing it down firm, extending it eight or ten inches all round, and raising the bank six or eight inches about the plants; the plants so covered to remain within the covers now and then, lest, by some inadvertency, the quantity of litter should not have been well-apportioned, or rightly prepared. If the heat be under 50°, there is not enough heat to excite the plants; and if above 60°, it is too fiery and may injure them. In about three weeks or a month after being covered up, the first shoots will be from six to ten inches long, and fit for the table. If the plant send up a flower-stalk, cut it away; and successive supplies of shoots will be produced, till perhaps the end of the third month from beginning to force.”
PRACTICE

PART III.

3907. Maher observes, that the only thing necessary in forcing sea-kale, is to be very particular in guarding against too much heat, using trial-sticks, and never if possible, exceeding 50°. So much mischief ensues when this is violent, that it is far better to begin time enough, and force slowly, rather than quickly. Aberrant and snail-like, the plant is covered with dry sea-coal ashes, tilted neither very small nor very large. These are the best remedies against worms, which, after forcing is commenced, often spring up on the surface, and spoil the delicacy of the young shoots. Salt, he adds, also effectually destroys worms, and will not injure the sea-kale.

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3910. Barton forces sea-kale on dung-beds, under frames, exactly in the manner generally adopted for asparagus. The advantages he considers to be the certainty of having the latter vegetable fit for use at any time, and the saving of dung and labor. The latter saving, he says, "must appear obvious to every practical gardener, when he considers the difficulty attending the keeping up a proper and regular degree of heat, by covering with dung over pots and other similar methods, as (generally practised) at so inclement a season of the year; requiring three times the quantity of dung to produce an equal number of heads, to what will be necessary when the roots are placed in a frame; for a common melon-frame will contain as many heads as are capable of being produced in two drills of twenty yards each, by covering with hot dung. He finds two frames, of three lights each, quite sufficient for a large family; the first prepared about the beginning of November, and the second about the last week in December; and by the time the second frame is exhausted, sea-kale will be ready for use in the open ground." (Caled. Hort. Mem.)

3911. W. Gibbs, of Inverness, (Caled. Mem. vol. i. p. 383.) also forces in frames, blanching by keeping the bottom covered with mats. Economy and certainty he considers to be the advantages attending this mode. As the plants are no longer of use after being forced, a succession is kept up by annual sowings, and the plants are allowed to attain three years' growth before being forced for forcing.

3912. Baldwin forces sea-kale where it stands in the open garden in the following manner: "On each side of a three-feet bed, in which the sea-kale has been planted, trenches are formed two feet deep, and eighteen inches wide at bottom; the sides of the trench next the bed is perpendicular, and the other side is sloped, so as to make the top of the trench, at the surface level, two feet and a half feet above the bed, which, garden-lights are placed, and the glass kept covered with mats until the kale is fit to cut. The same plan," he adds, "is applicable to asparagus, and also to rhubarb, or any other perennial vegetable intended to be excised where it stands, and a covering of boards, canvas, or mats, might be substituted for the glass lights." (Hort. Trans. iv. 63.)

3913. Melross, of Ardgowan, forces sea-kale in a vineyard. He plants "along the back of the flue where no vine-roots are, places covers on the plants, and in two weeks, when the heat for forcing vines is kept up," he has "as fine sea-kale as could be desired. When a dish is cut, he lifts the roots, and supplies their places by others from the open ground. He considers this a very easy and certain method, especially in a wet climate." (Caled. Hort. Mem. iv. 164.)

3914. Gathering. Remove a part of the earth, leaves, or whatever is employed in blanching; cut off the heads or shoots, and slip off the stalks of the leaves.

3915. Produce. From four to six heads, according to the size, tied together like asparagus, make a dish: and, Maher says, a blanching-pot which contains three plants, will afford a dish twice in a season. Hence, from sixty to a hundred pots will suffice for forcing sea-kale for a large family. From the above data, it is easy to form an estimate of the breadth of ground requisite for plantations of this plant to come in naturally.

3916. To save seed. Let a stool which has not been cut, run in spring; and seed will be produced on every stem.


3917. The artichoke is a perennial, with numerous large pinnatifid leaves, three or four feet long, covered with an ash-colored down; the mid-rib deeply channelled and furrowed. The time of flowering is August and September. It is a native of the south of Europe, and was introduced in England in 1548.

3918. Use. The flower-heads in an immature state contain the part used, which is the fleshy receptacle, commonly called the bottom, free from the bristles and seed down, vulgarly called the choke, and the talus or lower part of the leaves of the calyx. In France, the bottoms are very commonly fried in paste, and they form a desirable ingredient in ragouts. They are occasionally used for pickling; and sometimes they are slowly dried and kept in bags for winter use. In France the bottoms of young artichokes are frequently used in the raw state as a salad; thin slices are cut from the bottom with a scale or calyx leaf attached, by which the slice is lifted, and dipped in oil and vinegar before using. The chard of artichokes, or the tender central leaf-stalk blanched, is by some thought preferable to that of the cardoon. The flowers possess the quality of coagulating milk, and have sometimes been used in the place of rennet.

3919. Varieties. There are three varieties cultivated:

Conical, French, or oval Artichoke, with green head. The head is oval, the scales open, and not turned in at the top as in the globe sort

Globe, or largest, with dusky purplish head. The scales are turned in at the top, and the receptacle more succulent than the other

The dwarfish globe; a prolific variety, and used for occupying little room with its head.

3920. Estimate of sorts. The globe sort is generally preferred for the main crop; but the conical, or French, is generally considered as possessing more flavor, as the flower-heads are cut off for use when in an immature state; both sorts continue producing them from July to November.
3921. Propagation. This is presently propagated by rooted suckers or young shoots, “rising in the spring from the roots of the old plants;” these are fit to slip off for planting in March and April, when from five to ten inches high. Opening the ground to the old stool, slip them off clean to the root, leaving the strongest on each mother-plant to advance for summer production. Those slipped off, prepare for planting, by pulling away some of the under and decayed or broken leaves, and by pruning any struggling long tops of the leaves remaining; also cut off casually hard or ragged parts at the bottom of the root. Then, having an open compartment, with a light rich soil of good depth, well dunged and dug, plant the sets by dibble, in rows four feet asunder, and twelve feet apart in each row. Give each plant some water: repeat this once or twice, if very dry weather, till they have taken root.”

3922. Subsequent culture. “All spring and summer keep them clear from weeds by occasional hoeing between the plants; this, with regular waterings in the dry weather of summer, is all the culture which they require, till the season of production is terminated. They will produce some tolerable heads the same year, in August, and thence till November: next year they will head sooner, in full perfection. By having fresh stools-planting every year or two, the old and new plantings together furnish a production of heads from June or July till November. Besides the main head, several smaller lateral heads generally spring from the sides of the stem in succession; but, in order to encourage the principal head to attain the full size, most of the side suckers should be detached in young growth, when their heads are the size of a large egg, which in that state are also prepared for some tables. As to the continuing main heads, permit them to have full growth till the scales begin to diverge considerably, but gather them before the flowers appear, cutting to each head part of the stalk. When the entire crop on a stem is taken, cut the main stem close to the ground, to give the plants strength for another crop.” To encourage the production of large main heads, some detach all the lateral heads in a young state. These are commonly in a fit state for eating raw, having attained about one third of their proper size; and they are for this purpose frequently sold in Covent Garden market, chiefly to foreigners. Another thing practised with the same view is the shortening the ends of the large leaves.” (Neill, in Ed. Ecce.)

3923. Nicot mentions, that the strongest crops he ever saw, grew in rather a mossy earth that had been trenched fully a yard in depth, and had been well enriched with dung, and lined; and that the plants were generally gathered before blanching with a mixture of stable-litter and straw. This last article, we believe, is one of the very best manures for artichokes. In no place is the plant to be seen in greater perfection than in gardens in the Orkney Islands; and we know that the luxuriance of the plants in these is to be ascribed to the liberal supply of sea-weed dug into the ground every autumn. It was long ago remarked by a horticultural writer, that “water drawn from ashes, or improved by any fixed salt, is very good for artichokes.” (Systema Agriculturae, 1623.)

3924. Winter dressing. Alcerecumbine says, “First cut down all the large leaves, but without hurting the small leafy ones, or new shoots. Then dig the ground between and along each row; mowing it gradually from both sides, ridgeways over the roots, and close about the plants. In rigorous frosty weather, cover also in the litter, a foot thick, and close about each plant.”

3925. Spring dressing. In spring, the dead and earth being removed in March or April, according to the kind of soil, the stools are examined; and two or three of the strongest or best shoots being selected for growing, the rest are removed by pressure with the thumb, or by a knife, or wooden chisel. Those shoots or suckers are used for new plantations. Dig the whole ground level, loosening it close up to the crown of the roots of every plant.

3926. Duration of the plants. “Artichoke-plants continue productive for several years; but, every season, some well rotted dung or fresh sea-weed, should be delivered into the ground at the winter dressing. It is certain, however, that after a few years, the plants begin to degenerate, the heads becoming smaller and less succulent. It is therefore expedient, before planting, not to keep the artichoke-plantation beyond four or at most six years. Scarcely any kind of grub or wire-worm ever touches the roots of artichokes: they form, therefore, an excellent preparative for a crop of onions, shallot, or garlic. In many gardens, a small new plantation is formed every year; and in this way the artichoke season, which begins in June, is prolonged till November; those from the old stocks continuing till August, when those from the new stocks come in. If the last gathered be cut with the stems at full length, and if these be stacked among moist sand, the heads may be preserved a month longer.”

3927. Culture for producing the chard. “When the artichoke compartment is to be shifted, and the old stocks are at any rate to be destroyed, the plants may be prepared, after midsummer, when the best crop of heads is over, for yielding chards against winter. The leaves are to be cut over within half a foot of the ground; the stems as low as possible. In September or October, when the new shoots or leaves are about two feet high, they are bound close with a wreath of hay or straw, and earth or litter is drawn round the stems of the plants. The blanching is perfected in a month or six weeks. If the chards are wished late in winter, the whole plants may be dug up before frost sets in, and laid in sand in their blanched state; in this way they may be kept for several weeks.”

3928. Seed. The heads when suffered to remain ten days or a fortnight, after the season of cutting, expand the calyx leaves, and display an aggregation of jagged purple florrets, producing a fine appearance. When ripe seed is wanted, those heads in flower are to be bent down and retained in that position, so as that the calyx may throw off the autumnal rains. In general, however, the seed is not perfected in our climate.


3929. The cardoon is a hardy perennial plant, a native of Candin, introduced to England in 1658, and known in all the European languages under the same name. It greatly resembles the artichoke, but rises to a greater height; and becomes a truly gigantic herbaceous vegetable of four or five feet in height. It produces flowers like those of the artichoke in August and September. “In France,” Neill observes, “the native prickly plant is sometimes cultivated under the name of Cardoon of Tours, and is accounted preferable to the common garden variety. So formidable are its spines, that great care is
necessary in working about it, to avoid personal injury; a strong leather dress, and thick gloves, are therefore worn. This prickly sort has not yet been introduced into Britain."

3930. Use. The tender stalks of the inner leaves of the cardoon, rendered white and tender by earthing up, are used for stewing, and for soups and salads, in autumn and winter. When the plants are large, the inner leaves and stalks are rendered by blanching white, crisp, and tender, to the extent of two or three feet. The plant is not in much request, and is only cultivated in some particular family-gardens, and a few market-gounds. On the continent, it is in considerable repute, as indeed are many of salad and pot-herbs, which are comparatively neglected in this country.

3931. Propagation. Though a perennial, it often dies in the winter, and therefore requires to be raised from seed almost every year; and for a bed four feet wide by eight feet, two ounces are sufficient. Formerly the plants were raised on hot-beds, and transplanted in May and June, but now the seed is generally sown where the plants are to remain.

3932. Soil. The best soil for the cardoon is one that is light, deep, and not over rich.

3933. Time of sowing. The chief sowings are made in the spring; for a small early crop, in the last fortnight of March; and for the main crop, in the first or second week of April. Further, for a late full crop, you may sow towards the close of June.

3934. Sowing for transplanting. Sow in a bed of common light earth, moderately thin; and rake in the seed evenly; when the plants have risen, thin them to three or four inches' distance, to give them room to acquire stocky growth for transplanting. When they have been raised about eight weeks, transplant them; allotting an open compartment of well-dug ground, and taking an opportunity of rain falling. Having lifted the plants, trim any long straggling tops of the leaves and fibres of the roots. Plant them either in the level ground, or in drills, or form a hollow patch for each plant; in all cases at four feet and a half distance. Thus you will have ample scope for their growth, and considerable space of ground to land them up. Give water at planting, and occasionally till they take root. In their advancing growth, hoe and loosen the ground about the plants, cutting down all weeds.

3935. Sowing to remain. A crop may be raised by sowing where the crops are to remain, not to have any check by removal. Sow in small hollow patches, at the distance specified above, two or three seeds each. Thin the plants to one strongest in each.

3936. Land up. When the plants are advanced in large growth, two or three feet high or more, in August, September, and October, proceed to land them up for blanching. First tie the leaves of each plant together with hay or straw bands; then digging and breaking the ground, earth up round each plant a foot or more high or two-thirds of the stem. As the stems rise higher, tie and earth them up accordingly, giving them a final earthing in October.

3937. Watering in autumn. Regular waterings in the dry weather of August and September will prevent the plants from seedling.

3938. Taking the crop. When they are blanched a foot and a half, or two feet in length, or more, they may be dug up, as wanted, in September, October, and throughout winter.

3939. Occasional shelter. Protect the plants in severe frost with long litter, either as they stand, or turned down on one side.

3940. To save seed. Leave some full-grown plants in the spring, to shoot up in stalk. (Aceremoniæ.)


3941. The rampion is a biennial plant, a native of England, but rare. The root is long, white, and spindle-shaped; the lower leaves oval-lanceolate, and waved; the flower-stalk is about two feet high, and furnished with a panicle of blue flowers in July and August. The whole plant abounds with a milky juice.

3942. Use. The root is eaten raw like a radish, and has a pleasant nutty flavor; it is also sometimes cut into winter salads, and then the leaves as well as the root are used.

3943. Culture. The seed should be sown in the latter end of May, on a shady border of rich earth, not over stiff, the mould being made as firm as possible: it is better not to rake in the seed, which, being so firm and moist, is likely to operate upon it. If the sowing is earlier than May, the plants will sometimes run to flower in the autumn, and so become useless. Moderate waterings must be given as they come up, through a fine rose of a watering-pot, and it is necessary that they be kept, at all times, tolerably moist. When the plants are of sufficient size, they must be thinned out, to the distance of three or four inches apart; these drawn will bear transplanting well, if put into a border similar to the seed-bed, but care must be taken to insert the roots straight into the earth, and not to press the mould too close; the roots which become forked are not so good as the straight ones. In November, the plants will be fit for use, and may be cut off so until April. (Dickson, in Hort. Trans.)

3944. To save seed. Leave or transplant some of the best plants in spring, and they will produce flowers and abundance of seed in autumn.


3945. The hop is a perennial plant, a native of Britain, and well known as being cultivated for its flowers, which are used in preserving beer. It rises with a rough shoot, and rough tripartite leaves, the former climbing round whatever comes in its way to a considerable height, and producing flowers of a peculiar odor in July.

3946. Use in cookery. The young shoots, when they have risen three or four inches from the root, were formerly gathered and boiled like asparagus, to which they are very little inferior; these shoots are still occasionally to be found in the market, under the name of hop-tops. A pillow filled with hop-flowers will induce sleep, unattended with the bad effects of soporifics which require to be taken internally.

3947. Culture. The hop is propagated by dividing the roots in autumn or spring. It requires a deep rich soil, which should be frequently stirred and kept quite free of weeds, and the plantation should be renewed every seven or ten years according to circumstances. In field-culture, it is planted in hills or in groups of three or four plants, at six or eight feet centre from centre, but in growing a field for hop-tops, they may be planted in single rows at three feet distance, and one foot asunder in the row.

3948. The alisander is a biennial plant, rising about two feet high, and flowering in May and June; the leaves are of a pale-green color, and the flowers yellowish. It grows naturally near the sea in several places, and may often be observed naturalised near old buildings.

3949. Use. It was formerly much cultivated, its leaf-stalks having been used when blanched, as a pot-herb and salad. It somewhat resembles the celery in flavor, by which vegetable it has been almost entirely supplanted. Some consider the leaves and stalks of the S. perfoliatum, a native of Italy, as preferable to those of this plant.

3950. Culture. "Where the plants are in demand, sow a proportionate crop at the close of March, in the course of April, or beginning of May: either broadcast, raking in the seed; the plants, when between three and six inches high, to be transplanted into drills, eighteen inches or two feet asunder, by five or six inches apart in each row; or sow at once in drills that distance, to remain, thinning out the superfluous plants in proper time. The seed is sold by weight, and if sown to transplant, for a bed three feet and a half wide by six feet in length (21 superficial feet), half an ounce will suffice; if sown to remain, then for a bed four feet by twenty-four, containing two drills, two feet apart, or for forty-eight feet in length of drilling, then one ounce will be requisite. When the plants are well advanced in growth, earth them up several inches on each side the rows, to blanch the lower parts white, for use in summer, autumn, &c. You may likewise sow a moderate portion in August, to stand over the winter for a supply in spring and the early part of the summer, till the spring-sown plants come in.

3951. To save seed. The alisander produces nothing fit for the table after the second year; and as it ripens plenty of seed in autumn, it is proper to save some every year for sowing as above. (Abercrombie.)


3952. The bladder-campion is a perennial, growing naturally by the sides of cornfields and pastures; and also on the sea-shore. The stems are smooth and erect, rising from a foot to eighteen inches high. The leaves are smooth, glaucous, and the flowers in nodding panicles.

3953. Use. Our kitchen-gardens, Bryant observes, scarcely afford a better-flavored vegetable than the young shoots of this plant when boiled. They ought to be gathered when not above two inches long. The sprouts are to be nipped off when of a proper size, and the plants will produce a succession of fresh ones for at least two months.

3954. Culture. A similar culture to that given to the asparagus, or sea-kale, would answer, and probably highly improve this plant. Bryant says, its culture would well reward the gardener’s trouble. Seeds may either be procured from wild plants, or the roots, which run very deep, may be transplanted into deep light soil.

Subsect. 9. Thistle. — Carduus and Onopordum, L.; and Cynaraeoeplae, J.

3955. There are two sorts of thistle, which are, or were formerly, used as asparagus-like plants, viz. the milk-thistle, and cotton-thistle.

3956. The milk-thistle, or our lady’s thistle, is the Carduus Marianus, L. (Eng. Bot. t. 976.) It is a biennial plant, a native of Britain, and found in church-yards and near ruined buildings. The plant rises from four to six feet high, furnished with large leaves, covered with an irregular network of beautiful milky veins.

3957. Use. When very young, the leaves are used as a spring salad; and blanched, are used in winter salads; stripped of their spines, they are sometimes boiled and used as greens; and the young stalks peeled, and soaked in water to extract a part of their bitterness, are said to be excellent. Early in the spring of the second year, the root is prepared like salsify or skirret; the receptacle of the flower is pulpy, and eats like that of the artichoke.

3958. Culture. The seeds are sown in a good dry soil, early in February; and when the plants come up, they are thinned out to one foot and a half distance from one another. The intervals are to be kept free of weeds, and stirred occasionally during the summer; and in autumn the leaves are to be tied up like those of endive, and the earth drawn round to blanch them. The blanched herb being cut off for use during winter, the roots remain to be used in spring.

3959. To save seed. Leave one or two plants united up the first season, and in the second they will produce flowers in July, and seed in August.

3960. The cotton-thistle is the Onopordum acanthium, L. (Eng. Bot. t. 977.) It is a biennial plant, indigenous in various parts of Britain, and remarkable for its large downy leaves and lofty stem, often rising ten feet high, and covering a circle of six or eight feet diameter.

3961. Use. It was formerly used like the artichoke and cardoon; the receptacle and the tender blanched stalks, peeled and boiled, being the parts used.

3962. Culture. The same as the Cardoon. See Subsect. 4.
Sect. VII. Aceltariac Plants.

3963. The aceltrarious vegetables are a numerous class, of various culture, habits, and use, and of such but little that is general can be here observed, excepting that they are all articles of comparative luxury, or condiments, rather than food; and consequently, that though they occupy a moderate portion, perhaps a quarter of the kitchen-garden, yet, excepting a few of the sorts, as the lettuce, radish, cress, &c. they are seldom found in those of the cottager.


3964. The lettuce is a Hardy annual, introduced or cultivated in 1562, but from what country is unknown. Some authors consider it as merely a variety of one of the three native species; one of which, the L. virosa, seems very likely to be the parent plant. The leaves are large, milky, frequently wrinkled, usually pale-green, but varying much in form and color in the different varieties. Though of but a few months' duration in the same individual, yet, in gardens, by successive sowings in spring, summer, and autumn, it is obtained most part of the year.

3965. Use. The use of lettuce as a cooling and agreeable salad is well known; it is also a useful ingredient in soups. It contains, like the other species of this genus, a quantity of opium juice, of a milky nature, from which, of late years, a medicine has been prepared by Dr. Duncan, senior, of Edinburgh, under the title of Lactucerium, and which he finds can be administered with effect in cases where opium is inadmissible.


3966. Varieties. These are very numerous; and, from the names, many of them appear to have come to us from the Greek islands and the coast of the Levant. The best are—

| Green Cos | Brown Ciclica |
| White Cos | Grand admiral, or admirable; a very large fine cabbage-lettuce |
| Silver Cos | Lactuca L. var. aurantia, L. |
| Spotled Cos | Lactuca L. var. longifolia, L. |
| Egyptian early Cos | Lactuca L. var. lactea, L. |
| Black-seeded green Cos | Midi-bail cabbage |
| Lap | Prussian. |

3967. Estimate of sorts. In their general growth, all the Cos lettuces are more or less upright, of an oblong shape, the leaves of the cabbage-lettuce being round-heads of equal form, closely matted to the ground. Both have white, close, firm heads when in perfection; the varieties reach maturity from June till September. Meanwhile they are occasionally used in young open growth. In a very young state, the cabbage-lettuce have a milder, more agreeable taste than the Cos; but when both classes are full grown, the flavor of the Cos is preferred for salads, while the cabbage kinds are more used for soups. The Ciclica, of a nature between the other two, is much admired by some, but is less cultivated than formerly. The lap is drawn young, and cut with small salads. For principal summer and autumn crops, the white, the silver, the green, the spotted, the Egyptian, with the other sorts of Cos, are recommended. Between the first described and these are the common and the large white cabbage, the brown Dutch, the imperial, the grand admiral, the Roman, and both sorts of the Ciclica. These kinds should be reserved for the end of summer which are the most backward in starting for seed, among which are some of the cabbage-lettuce. Any of these kinds may be sown to for spring and early autumn crops, or to answer a local preference for particular names. For a very early crop, or for a late sowing, to stand the winter, the fittest of the Cos kinds are the white, the green, the black-seeded, and the Egyptian; the latter is hardy, forms a close head, and comes early: of the cabbage class, the brown Dutch cabbage, the midy, and the black-seeded, the common white, and the midi-bail are much relied upon for their hardness in standing severe weather.

3968. Propagation. From seed; of which, for a seed-bed four feet wide by ten feet in length, a quantity of an ounce is sufficient, and will produce upwards of four hundred plants.

3969. Soil and situation. "All the sorts grow freely on any rich bottom soil, where the sub-soil is dry. For the most part, raise this vegetable as a principal crop, on beds set apart for it; and keep the varieties separate, but to multiply the supplies throughout summer, portions may be sown, thinly intermixed with principal crops of leeks, onions, carrots, and spinach, which will come off before the lettuces are full grown; also, with any young perennials which stand at wide intervals."

3970. Times of sowing. "To obtain a constant supply of good lettuces, it is advisable to sow every month, from February to July, for the main summer and autumn crops; and to sow distinct sorts in August and September, to provide for the autumn and winter crops, of which a reserve is to stand for spring and early summer heading lettuces in the following year. For the first early crops, you may begin to sow at the end of January or beginning of February, it mild dry weather; or, more generally, later in February, or in the first week of March, on a sheltered southern border. Some choice kinds may be sown in a front bed by forcing, for the main summer crops, sow in March and April, in any open situation. Follow with secondary sowings twice or oftener every month, from May till about the seventh of August; to provide for a succession through the summer, till October, as the plants sow early in the year, after heading fully, soon fly up to seed-talks. The sowing in the midst of summer should be on shady borders. For a crop to come in during winter, and stand over partially till spring, make two late sowings, in the third week of August and last fortnight of September."

3971. Process in sowing. "The ground should have been broken in the previous digging. Sow broadcast, moderately thin; take in line, and very even."

3972. Management of the summer crops. "In the successive crops raised from the opening of spring till the close of summer, when the plants reach about two, three, or four inches' growth, they should be thinned; of those removed let a requisite number be planted out, from a foot to fifteen inches asunder, such distance in the seed-beds may be either gathered thinner, in progressive stages, till the final reserve advance in close heading; or as they increase in size, be planted out at the square distance specified above, especially those designed to stand till of stocky growth. In dry weather, water well at transplanting. Also weed and hoe the beds thinned, and water them, if necessary. In the first heading crop of Cos lettuces, when about three parts grown, and beginning to close the inner leaves, a number may be forward in cabbaging, by tying the leaves together, moderately close, with strings of bas; the remainder will head and whiten, in due time, without this assistance. Under the
above culture, the successive crops will advance freely to a stocky growth: the earliest will cabbage moderately in May, but more fully in June, and in perfection in July and August.

3973. Crop raised on heat. "For an accelerated crop, some may be sown in the beginning or middle of February on a gentle hot-bed. When the plants are one or two inches high, in March or April, prick a portion either into a warm border, if a mild season, and let them be shielded with mats, during nights and bad weather; or into a frame or slender hot-bed, to bring them more forward. According to their progress, in April or May, transplant them into the open garden, from six to twelve inches asunder, to remain for heading."

3974. Winter-standing crop. "To have lettuces for drawing in minor growth for use, during winter, and to stand over in part for returns in a mature state, early and the second forage of month. September, the suitable hardy, winter stand, may, further, towards the close of September, sow a smaller portion on a warm border or sloping terrace: the plants to remain and take the chances of the weather: if these survive, they will be acceptable in the spring; some to thin out, and use for young plants, for large the remaining to be run out running. The plants of the August and September sowing, will soon appear, and will be ready to transplant the same season. Some may remain where sown, and a good portion may be transplanted to warm borders; a quantity of the choice Cos may be planted in beds of light dry earth, under frames, or the protection of the borders; and you have the protection of the cold frame may be added to the autumnal days. Accordingly, about the middle or end of September, and in October, when the plants are two or three inches high, prick out a quantity (taking first those of the August sowing, from the seed-beds into prepared warm-laying ground, in rows six inches asunder. From such as remain in the seed-beds, you may conveniently thin out some young plants, for occasional use in the winter, but so as to leave a competency to remain for spring. As October advances, let some considerable quantity of choice lettuces of the September sowing be pricked out from the seed-beds into dry sheltered south borders, there for winter, and winter, wholly to continue for spring and early summer lettuces. Through October to the beginning of November, it is advisable to prick a quantity of the Cos kinds thickly, in frames or under hand-frames, to have protection during the night, and in all bad winter weather; or, if deficient in frames and glasses, you may transplant a part into a south border, to be arched over with hoops, and covered with straw throughout the winter; some of these ways, will preserve them more effectually in rigorous weather. During the winter, let those in frames, and the others under occasional shelter, have the free air on all mild dry days; but let them be defended always at night, with the glasses, and, with some slight covering in intense frost or very rigorous weather: in the day-time, protect them from heavy rain, snow, and frost, but so as to admit the light; also, in a severe season, you may cover the choicer plants in the open borders with mats, light straw-litter, or fern; or occasionally with reed panels, or wattle hurdles, placed slantingly over to the wall. These coverings should be removed only in the most rigorous frosts, and removed in their final stations, the whole will advance to useful sizes in the course of April, or will reach full growth with stocky hearts about May: thus the table may be supplied till the early crops of spring succeed.

3975. To save seed. "Leave or transplant either some of the early winter-standing plants, in March or April, or of the forward spring-sown crops, in May or beginning of June, fifteen inches asunder. They will produce ripe seed in August and September."

SUBSECTION 2. Endive.—Cicchorum Endivia, L. Syng. Polyg. Éch. L. and Ciccho-

3976. The endive is a hardy annual, a native of China and Japan, and introduced in 1548. The root-leaves are numerous, large, sinuate, toothed, and smooth; the stem rises about two feet high, is branched, and produces pale-blue flowers in July and August.

3977. Use. It is cultivated for the stocky head of leaves, which, after being blanched to take away the bitter taste, are used in salads and stews in autumn, winter, and spring. It is in great repute both in England and on the continent.

3978. The varieties are —

<table>
<thead>
<tr>
<th>Green curled-leaved</th>
<th>principal sort for the main crops</th>
</tr>
</thead>
<tbody>
<tr>
<td>White curled-leaved</td>
<td>Broad-leaved Batavia; of largest upright growth</td>
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</table>

3979. Estimate of sorts. "All the sorts are eligible for culture; but allot, principally, the green curled for the main crops of autumn and winter endive, this being of the most stocky full growth, and hardest to stand severe weather. As to the others, allot a smaller portion of the white curled for early summer and autumn use: of the broad-leaved kind, provide a moderate crop for autumn, till November or December; being by some esteemed preferable for stews and soups, though not much used in salads."

3980. Propagation. All the varieties are raised from seed, of which, for a seed-bed four feet wide by ten in length, half an ounce is sufficient.

3981. Times of sowing. The proper seasons are, May for a smaller early crop; and principally June and July to the beginning of August; for full and succession crops, all autumn and winter, till the following spring. For, if sown earlier than the middle of May or beginning of June, they will mostly run into winter growth. The mature, or attaining growth, may be sown for early young endive, sow only a small portion of the white curled, in April or May, as the plants will soon run to seed. In the middle or towards the end of May, you may begin sowing moderately of the different sorts; but do notice that if you sow in the middle of May, to that the plants may stand without running the same year. About the twelfth and twenty-fifth of that month, also at the beginning and middle of July, sow the main
and succession crops for autumn and winter; and a finer smaller sowing about the beginning of August, for late supplies in the end of winter and following spring.

3982. Culture in the seed-bed. Sow each sort separately in beds of rich mellow earth, in an open situation; scattering the seeds thinly, and rake in the seed. When the plants are up an inch or two in growth, thin them out, allowing in each space that they may have room to grow strong and stocky for transplanting. But if a portion are sown in soil of sufficient depth, and thinned to the distances mentioned under transplanting, instead of being moved, they may be expected to yield heads of the finest kind, under the same culture as is given to the others.

3983. Transplanting. As the plants attain a sufficient growth, being from four to six inches high, or in a month or five weeks from the time of sowing, proceed to transplant the successive crops. The ground should be light and rich on a dry sub-soil. Dig it a full spit deep; set in shallow trenches, or drills the depth of a hoe, endive blanches with less trouble than if inserted on a level surface. The lines may be fifteen inches asunder; the plants ten or twelve inches distant in the line. Drawing the strongest first, plant out portions from June till October; but the principal removals will fall in August; in which months three different plantings may be made for succession; also for a general winter crop, at the beginning of September. While the plants are in hand, trim the extremities of the leaves, and shorten the top roots a little. Water at transplanting; and moderately afterwards once in two days, if the weather be dry, till the plants take root. At the end of September, and in October, likewise plant some in a warm dry border, to stand the winter more effectually. Also, in the last fortnight of October or beginning of November, it would be proper to insert some stout plants thickly on a bank of dry light soil, raised a foot or two behind, sloping to the south. Thus they will remain drier in winter, and will be preserved more securely from rotting in that season. The bed might be also defended in severe weather with frames and glasses, or with an occasional awning of mats or sail-cloth.

3984. Grange, of Kingsland, transplanted in October, on sloping banks, at the base of hedges or walls; or if these are not to be had, he forms banks with a slope of 45 degrees facing the south. The width of the face of the bank measures five feet; along it he places four rows of plantlets stuck more than half way into the earth with the convex side to the sun. A plant of endive is then placed opposite the concave side of each tile, the latter serving to keep its leaves dry. In winter these banks are covered with dippings of hedges or straw to keep them dry, and to exclude the frost.

3985. Blanching. As the transplanted crops advance to full growth, stocky and full in the heart, some should have the leaves tied up every week or fortnight, to blanch or whiten, and to render them tender, crisp, and mild-tasted. Perform this in dry days; and in winter, when the weather is dry without frost. The stringing of fresh hay, or small osier twigs, tie the leaves regularly together a little above the middle, moderately close so that the soil shall be earthed up half way; but if moist, merely tie them. The narrower sorts, if neatly earthed up, will Blanch pretty well without being tied. The Batavian, from its lofter, looser growth, in every case hearts and blanches better with a bandage. The blanching will be completed sometimes in a week, when the weather is hot and dry; at others, it may take a fortnight or three weeks; after which the ends of should be taken up for use, or it will soon rot, in six days or less, especially if much rain fall. To save the trouble of tying, this esculent is also occasionally blanched by setting up flat tiles or boards on each side of the plants, which, resting against other in an angular form, and confined with earth, exclude the light. Further, endive may be blanched under garden-pots, or blanching-pots, in the manner of sea-kale. In the heat of summer and autumn, tying up is best; but in wet or cold weather, to cover the plants preserves while it blanches them.

3986. Occasional shelter. At the approach of severe frost, cover some thickly with straw-litter. Also plunge a portion of the raised banks of dry earth, under a glass-estate, or cover dry sheds, open to the south. Protect with litter in rigorous weather; but uncover, and give plenty of air on mild days.

3987. To save seed. “Allot some of the strongest old plants in February or March, if any remain; otherwise, sow seed in March or April, and transplant or thin the plants to twelve or fifteen inches distance. They will shoot, and the seed ripen in autumn.”


3988. The succory, or chicory, is a hardy perennial not uncommon in calcareous wastes and by road sides. The whole plant greatly resembles the common broad-leaved endive; the leaves are runcinate; the stem rises from two to four and five feet high, producing blue flowers from June to August. The plant is but little cultivated in gardens in this country, though it is much repute on the continent, and especially in Italy. It has been grown in the fields, in France and England, as a fodder for cattle, when coming into flower; and is at present much cultivated in Holland and Flanders, for the roots, which are dried, and ground, and used on almost every part of the continent, partly along with, and partly as a substitute for coffee; by those who cannot afford to use that article genuine; but Miller and other English authors on horticulture do not notice it as an article for the garden.

3989. Use. The leaves are blanched and used as those of endive, or during winter forced in the dark, and so blanched. In this state it is the Barbe de Capucin of the French. It is also sown thick in frames, and in the open air, and when it has produced two rough leaves, cut as a small salad. When lettuce or garden-endive is scarce, chicory can any be commanded as salading by those who possess any of the most ordinary means of forcing. The roots cut in pieces, dried and ground, afford a powder, which Dr. Howison (Caled. Hort. Mem. iv. 132.) thinks preferable to that of coffee; and Dr. Duncan (Disc. to Caled. H. S. 1820) is of opinion that the plant might be cultivated with great national advantages, as a substitute for that exotic berry. About Bruges, the
roots are scraped and boiled, and eaten along with potatoes, or with a sauce of butter and vinegar.

3990. Varieties. The French have the common large-leaved, the chicorée à race, or café-chicorée, with large white fleshy roots, and the variegated chicory.

3991. Culture. Isaac Oxnaere, an excellent practical gardener, who experienced the advantages of cultivating this plant in the Imperial gardens near Petersburg, gives the following directions. "It should be sown in the end of June or beginning of July, on a rich piece of ground, broad-cast, in the same manner as when the leaves begin to cover the ground, thin out the plants, leaving those that remain on the beds from three to four inches apart; those pulled out may be planted into other beds, at the same distance as those which are to remain; keep them clear from weeds, and if the leaves grow very strong, and shade the roots much, cut them off within one inch of the ground. The end of September or beginning of October is the proper time to shift the roots; the leaves should be first cut off with care, so as not to destroy the hearts of the plants, then dig up the roots, shorten them, and plant them in pots or portable boxes, with a dibble, very close together, in rich mould; give them water when dry, and shelter them in severe frosts, by a light covering of litter. After they are well rooted, the pots or boxes, as wanted, are to be removed into the mushroom-house or cellar, where they must be entirely excluded from light, in order to blanch the leaves, which will be effected in six or seven days. Sucrery will thrive in a heat of sixty degrees, but it is best to keep it in a lower temperature. If the roots are strong, each pot or box will bear cutting twice, after which they should be removed, and changed for the succession, as the leaves of the future growth become bitter. (Hort. Trans. vol. iii. p. 139.)"

3992. Crop in cellars. On the continent, the roots are taken up on the approach of winter, and stacked in cellars in alternate layers of sand, so as to form ridges with the crowns of the plants on the surface of the ridge. Here, if the frost be excluded, they soon send out leaves in such abundance as to afford a supply of salad during winter. If light is excluded, the leaves are perfectly blanched, and in this state are known under the name of Barbe de Capucin. On ship-board it is customary to use a barrel of sand with numerous holes (fig. 470), or a hamper, for the same purpose.

3993. To save seed. Proceed as directed for endive.


3994. The dandelion is a hardy perennial, a native of Britain, well known among gardeners as a troublesome weed, but which may also be used as a salad, and as a substitute for coffee.

3995. Use. The leaves in early spring, when just unfolding, afford a very good ingredient in salads. The French sometimes eat the young roots, and the etiolated leaves, with thin slices of bread and butter. When blanched, the leaves considerably resemble those of endive in taste. The root is considered an equally good substitute for coffee as chicory, and may, like that plant, be stored in cellars or barrels for producing winter salad. (Caled. Hort. Mem. iv. 138.)

3996. Culture. Though regularly produced in the London market, it is seldom or never cultivated, being generally to be found in sufficient luxuriance by the sides of hedges and dry ditches. It might easily be propagated either by seeds or roots; and, if introduced as a garden-plant, should have a rich deep soil, and be carefully looked up, and earthed round, to blanch it effectually. Cut off all the flowers as they appear, to prevent the dispersion of the seed, and the weakening of the plant. When salad is scarce, the dandelion might be dug up from road sides in winter, and forced in pots, like succory.


3997. The celery is a hardy biennial plant, a native of Britain, and known in its wild state by the name of smallage. It is frequent by the sides of ditches, and near the sea, where it rises with wedge-shaped leaves, and a furrowed stalk producing greenish flowers in August. The whole plant has a rank coarse taste, and the effects of cultivation in producing from it the mild sweet stalks of celery are not a little remarkable. A head of celery, we are informed (Caled. Hort. Mem. vol. ii. p. 297.), was dug up on the 4th of October, 1815, at Longford, near Manchester, which weighed 9 lbs. when washed, with the roots and leaves still attached to it, and measured four feet six inches in height. It was of a red sort, perfectly solid, crisp, and firm, and remarkably well flavored.

3998. Use. The blanched leaf-stalks are used raw, as a salad, from August till March; they are also stewed, and put in soups. In Italy, the unblanched leaves are used for soups, and when neither the blanched nor the green leaves can be had, the seeds bruised, form a good substitute. The root only of the variety called the celeriac is used, and Sabine informs us (Hort. Trans. vol. iii.) "it is excellent in soups, in which, whether white or brown, slices of it are used as ingredients, and readily impart their flavor. With the Germans, it is also a common salad, for which the roots are prepared by boiling, until a fork will pass easily through them; after they are boiled, and become cold, they are eaten with oil and vinegar. They are also sometimes served up at table, stewed with rich sauces. In all cases, before they are boiled, the coat and the fibres
of the roots, which are very strong, are cut away; and the root is put in cold water, on the fire, not in water previously boiling." 3999. Varieties. These are —

The common upright Italian
The large-hollow upright
The solid-stalked upright
The large red-stalked upright

The turnip-rooted, or celeriac, the cele-

for, of the French, and the knot-
celere, of the Germans. This is harder
than the other kinds, and will continue

longer in spring. It is grown to a
large size in the neighborhood of
Hamburg, and sometimes imported
for the London market.

4000. Estimate of sorts. The first three sorts are preferable for general culture. The red variety is rather coarse for salads, but it is hardy to stand the winter, and well adapted for soup and stews. The turnip-rooted is cultivated on account of its root, which is fit for use in September and October, and may be preserved in sand throughout the winter.

4001. Propagation. All the sorts are raised from seed; and half an ounce is reckoned sufficient for a seed-bed four feet and a half wide by ten feet in length, of the upright sorts; but for celeriac, a quarter of an ounce will be enough for a bed four feet square.

4002. Soil. Celery delights in a soil rather moist, rich in vegetable mould, but not rank from new unrotted dung.

4003. Times of sowing. The most forward crop is slightly forced: any of the varieties may be sown in the spring, in the open garden, at two or three different times, from the 21st of March till the first week in May; but the principal sowing should be made in the first fortnight of April.

4004. Early crop. "For early summer and autumn celery: sow a small portion towards the end of February, in a moderate hot-bed. When the young plants are about two inches high, prick out some into a warm border, two or three inches apart, or rather into a second slight hot-bed, if before the 21st of March, as well to protect the plants as to expedite their growth. As soon as the ground and weather are suitable, transplant them into trenches for blanching, as directed below for the main crops, but as these early-sown plants will not continue long in full growth, before many of them will pipe or run, you should plant only a moderate crop, for a temporary supply: when they are advanced in the trenches from eight to twelve inches in growth, begin to earth them up several inches on both sides each row, continue earthing up by degrees as they rise higher, till they are whitened from six to twelve inches in length; when they may be dug up as wanted."

4005. Main crops. "To raise the main crops for summer, autumn, and winter, make a considerable sowing at the commencement of April. Sow in beds of light mellow earth, and rake in the seed lightly and regularly. In very dry weather, give moderate watering both before and after the plants come up. When they are two, three, or four inches high, thin the seed-bed, and prick out a quantity at successive times into intermediate beds, three or four inches asunder. Water those removed, and till they have struck."

4006. Judd says about the middle of January in a warm situation, on very rich ground, protecting it by mats at night. When the plants are from two to three inches high, he pricks out into a nursery-bed, immersing the plants, as he draws them, in water, so as they may remain moist while out of ground. The plants remain in the nursery-bed till they become "very strong." (Hort. Trans. vol. ii.)

4007. Weikir, a gardener, near Manchester, grows the red celery; sows for the early crop about the 1st of March, and for the late crop about the 1st of April. "The seed-bed is formed of fresh, dark, loamy soil, mixed with old rotten dung, half and half, and placed on a hot-bed. The nursery of transplanting bed is formed with old hot-bed dung, very well broken, laid six or seven inches thick, on a piece of ground which has lain some time undisturbed, or has been made hard by compression. The situation should be sunny. The plants are set six inches apart in the dung, without soil, and covered with hand-glasses. They are watered well when planted, and frequently afterwards. By hardening the soil under the dung in which the plants are set, the root is formed into a brush of fibres; and by thus preventing the pushing of a tap-root, the plant never runs to seed before the following spring." (Catal. Hortic. Mem. vol. ii.)

4008. Transplanting into trenches. "When either the plants left in the seed-bed, or those removed, are from six to twelve inches high, or when the latter have acquired a stocky growth, by four or five weeks' nurture in the intermediate bed, transplant them into trenches for blanching. For this purpose allot an open compartment. Mark out the trenches a foot wide, and from three feet to three and a half distance; dig out each trench lengthwise, a spade in width, and a light spit deep, that is, six or eight inches. Lay the excavated earth smoothly in the intervals, making the edges of the trenches equally full and straight; also loosen the bottom moderately, in a level order, to receive the plants. Before inserting them, it would essentially strengthen the soil to apply some good rotten dung in each trench two or three inches thick, and let it be dug in at the bottom regularly, a moderate depth. Then having lifted the plants, just trim any long straggling tops of the leaves and fibres of the roots; also slip off side shoots; plant a single row along the bottom of each trench, four or five inches apart. Give a good watering directly; and occasionally after, if the weather be dry, till the plants take root and show a renewed growth. Continue planting out a monthly succession in June, July, August, and September; thus providing for a supply from July and August of the present summer throughout the course of autumn and winter, till May in the following spring."

4009. Judd prepares his ground for transplanting, by trenching it two spades deep, mixing with it in the operation a good dressing of well reduced dung from the old forcing-beds. He says, "I give it a second trenching, that the dung may be the better incorporated with the mould, and then leave it in as rough a state as possible, till my plants are ready to be put out. In the ground thus prepared, I form trenches twenty inches wide, and six inches deep, at six feet distance from each other, measuring from the centre.
of each trench. Before planting, I reduce the depth of the trenches to three inches, by digging in sufficient dung to fill them so much up. At the time of planting, if the weather be dry, the trenches are well watered in the morning, and the plants are put in, six inches apart, in the row, in the evening, care being taken by the mode above mentioned, to keep the fibres quite wet whilst out of ground; as they are drawn from the nursery-bed, the plants are dressed for planting, and then laid regularly in the garden. The trenches in which my rows of celery are planted, being so very shallow, the roots of the plants grow near the surface of the ground, and a layer of fresh earth with the surface of the ground; this I consider particularly advantageous; for as considerable cavities are necessarily formed on each side when the moulding takes place, all injury from stagnant water or excess of moisture is prevented. The trenches, when planted, are watered as may be requisite, and are kept for celery the rest of the winter, and avoid putting much of a crop in the space between the trenches, especially one that grows tall, as he finds celery does best, when it grows as open as possible."

410. Walker makes his trenches at four feet distance, and eighteen inches wide, twelve deep, and filled not only with compost of fresh earth and rotten dung; three feet of each, but has his trench about four feet long. Old hot-bed dung is the best. The plants should be taken up with as much dung as will conveniently adhere to the roots, and the side shoots are removed from the stems; they are then set with the hand at nine inches apart, in the centre of each trench; it is necessary to water well until they are ready to be earthed up, but not afterwards.

401. Landing up. As the plants in the trenches rise from ten to fifteen inches high, Abercrombie begins to land up for blanching, observing "to trim in the earth gently, when first raised to the stems, with a hoe or spade, but mostly the latter. When the plants are of more advanced growth, earth them up equally on both sides each row, three, four, or five inches, according to the strength and height of the different crops. Repeat this once a week or fortnight, till by degrees they are landed up from twelve inches to two feet, in order to blanch them of some considerable length. Continue thus landing up the different crops from July till February. As the autumnal and main winter crops attain full growth, give them a final landing up near the tops, which will increase the length of the blanched part, and also protect the latter crops more effectually during the winter."

402. Judd, in landing up celery, does "not think it well to lead the plants with too much mould at first; they may be pricked out sparingly, and only with the common spade, then, forming a ridge on each side of the row, and leaving the plants in a hollow, to receive the full benefit of the rain and waterings. When the plants are strong enough to bear six inches height of mould, the moulding is done with the spade, taking care to leave basis enough to support the mass of mould which will ultimately be used in the ridge, and still keeping for some time the plants in a hollow, as before directed. The process of moulding is continued through the autumn, gradually diminishing the breadth of the top, until at last it is drawn to as sharp a ridge as possible to stand the winter. In the operation of moulding it is necessary, in order to prevent the earth from falling into the heart of the plant, to keep the outer leaves as close together as possible; for this purpose, before I begin the moulding, I take long strands of bast matting, tied together till of sufficient length to answer for an entire row; and I fasten this string to the first plant in the row, then pass it to the next plant, giving it one twist round the leaves, and so on, till I reach the other end, where it is again fastened; when the moulding is finished, the string is easily unravelled, by beginning to untwist it at the end where it was last fastened."

403. Walker "having removed the lateral shoots, the leaves of each plant being held together with one hand, the soil, pulverised, is drawn round with the other, taking care not to earth up too high at once, nor too close. The heart should always be left quite free. This may be repeated about once a fortnight, until the plants are ready for use."

4114. Late crop. "For late spring celery to stand till the end of May in the returning spring, without running considerably, it is expedient to make a small late sowing at the commencement of May. The plants when six weeks old may be pricked on intermediate beds in rows, six inches by three asunder; to remain till September or October; then transplant them into moderate trenches; as they advance in growth, earth them up a little in winter; and, finally, in the spring, in February or March."

4015. Occasional shelter. "On the approach of frost, take up a part of the crop, and lay it by under dry sand for winter use. To preserve the plants left in the bed, lay some long dry litter over the tops; which remove in every interval of mild weather. It is a common complaint that very fine-looking celery is often found to be rotten at the base of the leaf-stalks; the fact being, that when celery is full grown and the blanching completed, it begins to decay, and will not keep good in the ground for more than a month at most. Some, therefore, take up and preserve in dry sand; but in that situation it soon becomes tough and dry. The best mode seems to be that of forming successive plantations."

4016. Taking the crop. "It is best to begin at one end of a row, and dig clean down to the roots, which then loosen with a spade, that they may be drawn up entire without breaking the stalks."

4017. Cultivation of celeriac. The times of sowing are the same as for the other sorts. Celeriac requires a rich well manured soil, and, according to an account communicated by Lord Stanhope to Sabine (Hort. Trans. iii.), the plants are raised on a hot-bed under glass, and transplanted when two or three inches high to another hot-bed, and set one inch and a half apart. "In the beginning or middle of June they are transplanted into a flat bed in the open air, at the distance of fifteen inches from each other, and not in trenches like other celery. They must be abundantly watered as soon as they are set out, and the watering must be repeated every other day, or, if the weather should be warm, every day. As they increase in size, they will require a greater quantity of water, and they must be occasionally hoed. The roots will be fit for use in September or October. In a note to this paper, Sabine states, that he has been informed, that
the plan of giving excess of water is peculiar, and that the vigorous growth of
the plant is more dependent on richness of soil than on any other cause. Abercrombie
directs to earth up the bulbs four or five inches, to Blanch them when they are full
grown.
4018. To save seed. “ Either leave some established plants in the spring where grow-
ing; or in February or March dig up a competent number, cut down the top leaves, and
set the plants in the ground, full two feet asunder. They will produce seed in autumn.”
4019. Walker grows only red celeriac; and in preparing plants for seed, chooses the most solid, of the
reddest color, and the smallest size. When taken out of the transplanting-bed, the lateral shoots being
removed, they should be planted in a dry warm situation, where the seed will ripen well.

Subsect. 6. Mustard.—Sinapis, L. Tetradynamia Siligiosa, L. and Crucifera, J.
Senev, Fr.; Senf, Ger.; and Senapa, Ital.
4020. Of mustard there are two species in cultivation, the black and the white; an-
nuals, and natives of Britain.
4021. The white mustard is the Sinapis alba, L. (Eng. Bot. t. 1677.) It grows nat-
urally in corn-fields, and flowers in June and July. The leaves are pinnatifid, the
pod round and rough, and abruptly terminated. The seed is yellow, and, as well as
the flowers, is larger than those of the black species.
4022. Use. This species is cultivated chiefly as a small salad, and is used like cresses
while in the seed; when these are newly expanded, they are mild and tender; but when
the plants have advanced into the rough leaves, they eat rank and disagreeable.

4023. Culture. For spring and summer consumption, sow once a week, or fortnight, in dry warm sit-
tuations, in February and March; and afterwards in any other compartment. “ In summer, sow in shady
borders, if it be hot sunny weather; or have the bed shaded. Generally sow in shallow flat drills, from
three to six inches apart; scatter the seed thick and regular, and cover in thinly with the earth, about a
quarter of an inch. To furnish gatherings in winter, or early in spring, sow in frames or under hand-
glasses; and when the weather is frosty or very cold, in hot-beds and stoves, as directed for cress.”
4024. To save seed. Either sow a portion in March or April, to stand for that purpose; or, for small
supplies, leave some rows of the spring sowing, grown too large for salads; they will ripen seed in
autumn.
4025. The black mustard is the S. nigra, L. (Eng. Bot. 969.) the senev of the French.
It is frequent in corn-fields. It is altogether a larger plant than the white, with much
darker leaves, and their divisions blunter. The flowers are small, the pods smooth, and
lying close to the stem.

4026. Use. Black mustard is chiefly cultivated in fields for the mill, and for medicinal purposes. It is
sometimes, however, sown in gardens, and the tender leaves used as greens early in spring. The seed-
leaves, in common with those of the cress, radish, rape, &c. are sometimes used as a salad ingredient; but
the grand purpose for which the plant is cultivated is for seeds, which, ground, produce the well known
condiment. If the seeds, Dr. Cullen observes, be taken fresh from the plant, and ground, the powder
has little pungency, but is very bitter; by steeping in vinegar, however, the essential oil is evolved, and
the powder becomes extremely pungent. In moistening mustard-powder for the table, it may be re-
marked, that it may be best appearance when fresh and rich milk is used; but the mixture in this case does not
keep good for more than two days. The seeds of both the black and white mustard are often used in an
entire state medicinally.

4027. Culture for the mill. “ To raise seed for flower of mustard, and other official occasions sow,
either in March or April, generally the black sort, or occasionally the white, in any open compartment:
or make large sowings in fields, where designed for public supply. Sow moderately thick, either in drills
from six to twelve inches asunder, or broad-cast, and rake or harrow in the seed. When the plants are
two or three inches in the growth, hoe, or thin them moderately, where too thick, and clear them from
weeds. They will soon run up in stalks; and in July or August return a crop of seed, ripe for gather-
ing.” (Abercrombie.)

Subsect. 7. Rape.—Brassica Napus, L. var. oleifera, Dec. (Eng. Bot. t. 2146.)
Tetrad. Silig. L. and Crucifera, J. Navette, Fr.; Repskafl, Ger.; and Napo sal-
ratico, Ital.
4028. The rape is a biennial plant, a native of Britain, and distinguished by its glau-
cous root-leaves, and yellow flowers, which appear in April.
4029. Use. Rape is cultivated in gardens as a small salad herb, to be gathered
young in the seed-leaves, and used in cresses and mustard. Like these, it has a warm
flavor, and is recommended as a stomachic. The plant is also much used in agriculture.

4030. Culture for small salading. Sow at the same time with cresses, mustard, &c. in winter and spring;
or at any season when small salading is required. Sow in drills or beds, and follow the culture
directed for White Mustard.
4031. To save seed. Transplant two or three plants any time during the summer, and they will flower
and seed the second year abundantly.

Subsect. 8. Corn-Salad, or Lamb-Lettuce.—Valeriana Locusta, L.; Fedia olitoria,
Wild. (Eng. Bot. 811.) Triandra Monogyn. L. and Dipacea, J. Mäché, Fr.;
Aekerslat, Ger.; and Valerianello, Ital.
4032. The corn-salad is a diminutive annual plant, common in corn-fields or sandy
soils. The leaves are long and narrow, of a pale glaucous hue, the lower ones rather
succulent. The flowers are very small, pale-bluish, and collected into a close little
corymb; they appear in the open fields in April. When cultivated, it rises a foot high,
and flowers in March. Gerrard tells us, that foreigners using it while in England, led to its being cultivated in our gardens.

4033. Use. It is used in salads through winter and early spring; both as a substitute for common lettuce in those seasons, and to increase the variety of small salads. For these purposes it has long been a favorite plant in France, under the denomination of mâché, doucette, salade de chamoine, and poule grasse.

4034. Propagation. It is raised from seed, of which a quarter of an ounce is sufficient for a bed four feet by five.

4035. Times of sowing. "To answer the common demand, two or at most three sowings will be sufficient, viz., a principal sowing at the beginning or towards the middle of August; a secondary sowing early in September, to furnish together crops in winter and early spring; and a smaller sowing in spring, the close of February or course of March, if the plants are required in continuation throughout that season though they are apt to get rank-tasted in warm dry weather. If wanted throughout summer, sow once a month, and cut the tops quite young!"

4036. Culture. "Sow in any bed of common mellow earth, broad-cast, and rake in the seed. When the plants are up, thin them two or three inches asunder, that they may have room to acquire some small stocky growth for gathering."

4037. To save seed. "Leave some plants in spring; they will produce seed in July or August." (Acerofonamic.)


4038. The garden-cress is a hardy annual plant, cultivated since 1548; but its native country is unknown. The cultivated plant rises with numerous small long leaves, curled or plain; from which proceeds a stalk from fifteen to twenty inches high, furnished with white flowers, which blossom in June and July. The whole plant partakes strongly of the pungent smell and acrid taste which distinguish the Cruciferae.

4039. Use. It is cultivated in gardens for the young leaves, which are used in salads, and have a peculiarly warm and grateful relish. It ranks among gardeners as the principal of the small salads.

4040. Varieties. These are —

The common plain-leaved; principally Curled-leaved; equally good as a salad, but preferable as a garnish, cultivated

Broad-leaved; less cultivated for salading, but grown for bearing turkeys, &c.

4041. Propagation. All the varieties are raised from seed, of which one ounce or one eighth of a pint will suffice for a bed four feet by four feet.

4042. Times of sowing and site of the crop. "Cress should be raised three or four times every month, as it may be in demand, to have crops delicately young in constant succession. For culture in the open garden, begin in the first, second, or third week in March, as a forward spring may bring mild weather or otherwise allot some warm situation for the early spring sowings; and if the weather take a cold turn, either put on a spare frame, or cover with matting between sunset and sunrise. When spring is confirmed, sow in any open compartment. At the beginning of summer, the same; but, in hot dry weather, either sow in a shady border, or if the situation be open, shade with mats in the middle of the day. For autumnal sowings, when cold weather is approaching, allot some warm borders, and give occasional protection. When crops are in demand throughout winter, either sow in a moderate hot-bed, or in cradles to be placed in a stove; pans filled with rotten tan are to be preferred to pots or boxes with mould. From the beginning of October till the first of March, it will be mostly fruitless to sow in the open garden; but a terrace, sloping south under a frame, may be used at the decline of the year and most early part of spring, as the intermediate step between the open garden and hot-bed, if more within the means at command. During this interval, some market-gardeners sow it just within the glasses which covered. To culture it upon porous earthenware vessels, of a conical form, having small gutters on the sides, for retaining the seeds. These are called pyramids, are somewhat ornamental in winter, and afford repeated gatherings.

4043. Process in sowing and subsequent culture. "Having allotted a fine mellow soil to receive the seed, dig the surface, and rake it finally preparatory to sowing, which mostly perform in small, flat, shallow drills, four, five, or six inches asunder. Sow the seed very thick, and earth over very lightly, or but just thinly cover. Give occasional waterings in warm dry seasons.

4044. Taking the crops. Perfection, cut them while moderately young, either clean to the root, or only the tops of advanced plants. They will shoot again for future gathering, but the leaves will be hotter, and not so mild and tender as those of younger plants."

4045. To save seed. Either sow a portion in the spring for that purpose; or leave some rows of any overgrown old crop in April and May. The plants will yield seed in autumn."


Tetradynamia Stilpnaea, L. and Cruciferae, J. Cresson d'Amérique, Fr.; and Americanus Kresse, Ger.

4046. The American cress is a native of Britain, and found in watery places; and was formerly considered as a variety of the common winter cress (E. Barbara); but, as observed by Neill, it is only biennial; while the common winter cress is perennial. It has smaller leaves, more frequently sinuated; the lower are lyre-shaped, and those on the stalk pinnatifid. It is often called black American cress, and sometimes French cress.

4047. Use. It is generally liked as a winter cress and early spring salad, resembling in flavor the common winter cress, but rather more bitter. It is in demand in some families throughout the year.

4048. Culture. It is raised from seed, which is sold by weight, and for every ten feet of drill, a quarter of an ounce will be requisite. "Sow in a bed of light dry earth, rather in drills nine inches apart, than broad-cast. For winter and spring use, make a zowing in the last fortnight of August, or beginning of September, on a warm sheltered border. If wanted throughout summer, sow every six weeks from March to August, giving a sunny or shady situation according to the advancement of the season. Water occa-
sionally in dry hot weather. At the approach of winter, shelter the plants, by laying a few light twigs among them so as not to interfere with their growth; and upon these, a covering of fern, reeds, or dry leaves. Sometimes, if the plants be not stripped off, they will ripen seed before the decline of summer.” (Abercrombie.)


4050. The winter cress is a well-known perennial plant, common in moist shady situations. The lower leaves are lyre-shaped, and the upper obovate and indented. The flower-stalk rises about a foot high, and produces yellow flowers from April to August. The whole plant is bitter and somewhat aromatic. Neill observes, “Some still consider the American cress of gardeners as a variety of this; but after cultivating both for several years, we have found those to be right who regard them as distinct.” A double variety of Barbarea is well known in the flower-border as the yellow rocket of gardeners.

4051. **Use and culture.** The same as the American cress.


4052. Water-cress is a creeping amphibious perennial, growing in wet ditches and slow running streams. The stems are spreading, declining or floating, if in water. The leaves are alternate, pinnate, and somewhat lyre-shaped. The flowers are white in a corymb, soon lengthened out into a spike in June and July. The plant, when growing in a rapid current, has its leaves lengthened; and in this state, Martyn remarks, is sometimes mistaken for the water-parsnep (Sium nodiforum, L.), which commonly grows with it, and is deleterious.

4053. The cultivation of the water-cress is said to have been first attempted in 1808, by Bradbury, at Northfleet-Spring-Head, near Gravesend. This cultivator now grows five acres at West Hyde, near Rickmansworth: he sends the cress in hampers, each containing eight dozen bunches, to the London markets every day throughout the year, excepting Saturdays, and in consequence of this and other supplies from artificial sources, the wholesale price of the article is reduced one half. There are now several cultivators of water-cress at Hackney, Bayswater, Uxbridge, and other places. Water-cresses are also cultivated near Paris. (Neill, in Hort. Tour, 420.)

4054. **Use.** It forms an excellent spring salad either alone or with brook-lime or scurvy-grass. It is a popular favorite in spring in most places; and is eaten fasting, or with bread and butter, by those who have faith in its antiscorbutic virtues. The juice is decocted with that of scurvy-grass and Seville oranges, and forms the popular remedy called spring juices.

4055. Varicites. Bradbury considers that there are three, the green-leaved, the small brown-leaved, and the large brown-leaved. The green-leaved is the easiest cultivated, the small brown-leaved the hardiest, and the large brown the best for cultivation in deep water, and that preferred by this cultivator.

4056. Culture. The most suitable description of water, is a clear, limpid water, a foot deep, standing or running over sand or gravel; and one of the least favorable, deep still water on a muddy bottom. It is highly advantageous to make the plantations in newly risen spring-water, as the plants not only thrive better in it, but in consequence of its being rarely frozen, they generally continue in vegetation, and in a good state for gathering throughout the whole winter season. The plants are disposed in rows parallel with the course of the stream. In shallow water the distance between the rows is not more than eighteen inches, but in deep water it is as much as from five to seven feet. When the plants begin to grow in water one inch and a half deep, they soon check the current so as to raise the water to the height of three inches about the plants, which is considered the most favorable circumstance in which they can be placed. Where the plants are not in rows, the water is impeded in its course, and the plants are choked up with weeds and the different matters which float down the stream; and when the cress is grown in deep water, the roots are easily drawn out of the soil in gathering. The cress will not grow freely in a muddy bottom, nor will it thrive where there is much in the water; roots; which should be carefully removed, and by it is absolutely necessary that the moist clay, and with a good soil, each bed supplies a gathering once a week. In winter the water should be rather deeper than in summer (four or five inches); to obtain this, the plants are left with more head, that the water may thus be impeded.

4057. Replanting. The most expensive part of the cultivation is the necessity of cleaning out and replanting the beds twice a year; as the mud quickly collects about the roots, and the duck-weed and other plants become intermixed with, and choke up the cress; it is impossible to pick it in a fit state for market after the plantation has been made five or six months. The mode of replanting is to remove all the rooted plants, beginning at the head stream, and then clean the bed of the stream from mud and rubbish, which, however, it should be remarked, make excellent garden manure. From the crop of plants thus taken out, the youngest, and those with most roots, are selected; these are placed on one side, in rows as at the bottom of the beds, in each bunch, to keep them in place. The times of renewing the beds are in May and June, and from September to November. The planting is done in succession, so that the crops may come regularly into cutting. Those planted in May are fit to cut in August, and those planted in November are ready to gather in the spring.

4058. Water-cress in water-beds. Some market-gardeners who can command a small stream of water, grow the water-cress in beds sunk about a foot in a retentive soil, with a very gentle slope from one end to the other. Along the bottom of this bed, which may be of any convenient breadth and length, chalk or gravel is deposited, and the plants are inserted about six inches' distance every way. Then, according to the slope and length of the bed, the dams are made six inches high across it, at intervals; so that when these dams are full, the water may rise not less than three inches on all the plants included in each. The water being
SCURVY-GRASS, BURNET.

turned on will circulate from dam to dam; and the plants, if not allowed to run to flower, will afford abundance of young tops in all but the winter months. A stream of water, no larger than what will fill a pipe of one inch bore, will, if not absorbed by the soil, suffice to irrigate in this way an eighth of an acre. As some of the plants are apt to rot off in winter, the plantation should be laid dry two or three times a-year, and all weeds and decayed parts removed, and vacancies filled up. Cress grown in this way, however, is far inferior to that grown in a living stream flowing over gravel or chalk.

4059. Taking the crop. The shoots are cut for market, not broken off, which is the usual mode of gathering the wild cress, and which latter practice is found to be very injurious to the plants in the beds. (Hort. Trans. iv. 540.)


4060. The brook-line is a perennial plant, a native of Britain, and common in rivulets and wet ditches. It has a trailing or procumbent stem, furnished with smooth, dark-green, elliptical leaves, from the axil of which proceed bunches of blue flowers in July.

4061. Use. The young tops and leaves are used as a salad, like the water-cress, with which it is often mixed, being milder, more succulent, and only slightly bitterish in taste. In Scotland the sprigs of brook-line are brought to market under the name of water-purple, and sold along with wall-cresses (well, or water-cresses).

4062. Culture. The same as for the water-cress.


4063. The garden-rocket is an annual plant, a native of Austria, and known in this country in 1573. The stem rises two feet high, is upright and branchy, and furnished with smooth, pulpy, cut and toothed leaves. When in flower in July, it has a strong peculiar smell, almost fetid. This plant is now neglected in Britain, but is still in use in several places on the continent.

4064. Use. The leaves and tender stalks are used as salad ingredients, and form an agreeable addition to cresses and mustard early in spring.

4065. Culture. Sow in a warm border early in February, and again in March and April for successive crops. Thin the plants after they have produced the first tough leaf to three or four inches asunder, and keep them clear of weeds. If a supply is desired throughout the year, monthly sowings may be made; and in autumn, under frames.

4066. To save seed. Allow a few of the strongest plants of the spring sowing to come into flower; they will produce abundance of seeds in August.


4067. The scurry-grass is a biennial plant, indigenous to most of our sea-shores, and, like the sea-pink (Statice), growing also on inland mountains. The root-leaves are round; those of the stem sinuated; the whole plant is low and spreading, seldom rising above a foot. The flowers are white, and appear in April and May.

4068. Use. The smaller leaves are occasionally used like the water-cress, and sometimes eaten between slices of bread and butter. The plant is also occasionally used medicinally.

4069. Varieties. A thick-leaved variety, called the Dutch scurry-grass, is cultivated in some gardens.

4070. Culture. The plant may either be propagated from seed, or by dividing the roots. It delights in a sandy soil and a moist atmosphere, which it finds alike by the sea-shore and on lofty mountains. It will grow, however, almost anywhere, and is often found firmly established on old walls and ruins, sowing itself, and thus remaining many years. When to be raised from seed, sow about July. Plants from a spring sowing seldom prosper. Abercrombie says, "Sow in drills eight inches apart; and when the plants are up, thin them to six inches' distance; these thinned out, may be transplanted into new beds. In the following spring, the succulent leaves will be fit for use.

4071. To save seed. Leave some plants in flower in May, and they will ripen abundance of seed in July.


4072. The burnet is a hardy perennial plant, indigenous in Britain, and found in dry upland calcareous soils. The leaves are pinnate, and form a tuft next to the root; but are alternate on the stem: the leaflets are partly round-shaped, partly pointed, and much serrated on the edges. The stem rises fifteen inches high, and the flowers form small greenish heads tinged with purple in July.

4073. Use. Burnet-leaves are sometimes put into salads, and occasionally into soups, and they form a favorite herb for cool tankards. When slightly bruised, they smell like cucumber, and they have a somewhat warm taste. They continue green through the winter, when many other salad-plants are cut off, or in a state unfit for use. It was formerly in much greater repute than at present.
PRACTICE OF GARDENING.

PART III.

4074. Propagation and culture. The plant may be raised from seed; of which half an ounce will suffice for a bed three feet by four. It may either be sown in spring or early in autumn. It may also be very readily propagated by parting the roots early in spring. When the plants are of two or three inches growth, transplant into rows, or a bed, at six inches plant from plant. Cut down all flower-stalks not intended for seed.


4075. The wood-sorrel is an indigenous perennial plant, found in woods, and by hedge-sides, and in moist, shady situations. It has a scaly, bulbous, articulate root, and ternate, arcobrate, hairy leaves. The flowers rise from the root singly, are of a pale flesh color, and appear in April and May.

4076. Use. The leaves form a very grateful addition to salading, and communicate an agreeable relish to dishes of mashed greens.

4077. Culture. The plant is readily propagated by dividing the roots, and may be planted in a moist shady situation in bog earth. Here, by preventing the plants from coming into flower, and cropping the herb of a part of the plantation two or three times in the season, a supply of fresh young leaves may be obtained from April to October.


4078. By small salads gardeners and cooks understand the small herbs, or very young plants, which are used in the seed-leaves; such as cress, mustard, radish, and rape; also the lamb-lettuce. Others, such as sorrel, are either pot-herbs or salad-herbs. Sometimes the white cabbage, lettuce, endive, and succory, are also sown, to be cut in the seed-leaf. The small salads are occasionally used by themselves, when there is a deficiency of the greater salad-plants, the lettuce, endive, celery, &c. But when both kinds can be had, they are in general combined.

4079. Culture. Sow very thick in drills, or on beds of very finely pulverised soil, watering in dry weather to accelerate germination and the succelency of the plants. Early in spring sow under glass, or in a warm sheltered situation, and in winter in pots and boxes to be placed in some of the forcing-houses, or in the store; or sow in the borders of the forcing-houses, or in hot-beds or pots, &c. Observe, that a supply is wanted in most families throughout the year.

4080. Gathering. Cut off the seed-leaves and about half their root-stalks, as soon as the former are expanded; some prefer letting small salading grow till one or two of the proper leaves appear, in which case it is of a stronger flavor.

SECT. VIII. Pot-herbs and Garnishings.

4081. Pot-herbs and garnishings require but a very small portion of the kitchen-garden, perhaps not above two or three poles, even in the largest, and with the exception of parsley, marigold, and Indian cress, they are rarely found in those of the cottager.


4082. The parsley is a hardy biennial, a native of Sardinia, and introduced in 1548. It is so common as to be naturalised in several places both of England and Scotland. The root-leaves are compound, and much curled in some varieties. The flowers are pale-yellow, and appear in June; they have usually one leaflet at the origin of the universal umbel; and an involucre of from six to eight short foliace, fine almost as hairs, to the partial umbel. "It may be right to notice, that the poisonous plant called fool's parsley (Ethisa Cynapium), a common weed in rich garden-soils, has sometimes been mistaken for common parsley. They are very easily distinguished: the leaves of fool's parsley are of a darker green, of a different shape, and, instead of the peculiar parsley smell, have, when bruised, a disagreeable odor. When the flower-stem of the fool's parsley appears, the plant is at once distinguished by what is vulgarly called its beard, three long pendent leaflets of the involucrum. The timid may shun all risk of mistake by cultivating only the curled variety. This last, it may be remarked, makes the prettiest garnish." (Noll, in Ed. Eneco.)

4083. Use. The leaves of the two first varieties are used as pot-herbs at all seasons of the year; also as a garnish. The third kind is esteemed for its large white carrot-shaped root, drawn in autumn and winter, like parsnips, for the table; and occasionally to be used in medicine, being considered a remedy for the gravel.

4084. Varieties. These are:

- The common plain-leaved; seldom cultivated
- The curled thick-leaved; most esteemed
- The broad-leaved, or large-rooted Hamburg; cultivated for its carrot-shaped root.

4085. Culture of the pot-herb kinds. "One sowing in spring will mostly furnish young leaves all the year; though to answer a constant demand, many persons make successive sowings from February to May. Some also sow early in autumn for young parsley in winter and spring; but such a supply is better provided by cutting down established plants. Sow in a single drill, along the edge of any compartment, or occasionally in rows nine or twelve inches asunder. Draw small drills, something less than an inch deep, in which drop the seed moderately thick, and cover a little above half an inch. The plants will come up in three or four weeks, and when two or three inches high, may be gathered as wanted, all the summer, winter, and following spring, till May, when they will go to seed. Have always a young crop sown timely in the spring, to succeed the declining old plants. In gathering pot-herb parsley, cut close and regular. In summer, when the plants grow rank, yielding more leaves than can be used, cut them in close to the bottom, and they will shoot up stocky in a regular close growth. Observe also to do
the same in autumn, about the end of September, that the plants may form heads of fresh young leaves before winter. On the approach of frosty weather, protect them with hauth or reed panels, laid upon branches of birch or other light supports."

4856. *Culture of Hamburgh parsley.* "To obtain large roots, allot a compartment where the soil is deep and in the ground well digged. Any common dry and sandy soil will do; sow in February, March, or early in April, in one or more beds either in drills nine inches asunder, or broad-cast, and rake in. The plants should be thinned to nine inches distance, to give room for proper growth in the roots; for use in August, September, October, and thence till the following spring. On the approach of ripe heads take up some roots, and preserve them in sand. A sowing may be made in the third week in June, where young roots are wanted in May."

4857. *To save seed.* "Permit some old plants to run to stalks in May; they will produce plenty of seed, ripening in July or August." (Abercrombie.)


4858. The purslane is an annual plant, a native of South America, and introduced in 1652. It has a round, smooth, rather procumbent stem, and diffused branches; the leaves somewhat wedge-shaped and fleshy; the flowers, yellow and sessile, appear in June and July.

4859. *Use.* The young shoots and succulent leaves are esteemed cooling, and are used in spring and summer as an ingredient in salads, and as pot-herbs and pickles. The plant was formerly much more in request than at present.

4860. *Varieties.* There are two varieties of the P. oleracea cultivated, the green and the golden. The latter is by some considered as a distinct species (P. sativa). It has rather larger leaves, and is less succulent than the P. oleracea.

4861. *Culture.* Both sorts are raised from seed, and for a bed four feet by four feet, sown either broadcast, or in an inch as apart, one eighth of an ounce will suffice. "Each variety is somewhat tender; the green, which is usually preferred, is perhaps rather the hardiest. An early crop may be sown in February or March, on a moderate hot-bed: the plants will require the "fio of a gentle heat till the middle of May; when the seed may be sown in a warm border. If a continued succession is required, sow every month during summer, till August, or while the plant can be raised; generally in small drills, from three to six inches asunder. The plants will soon come up: they should remain where sown. In very dry hot weather, water thrice a week. The shoots may be gathered for use when they are from two to five inches in height, and are well furnished with leaves. Cut them off low, and the bottom part will soon grow out again."

4862. To save seed. "Leave some of the first open-border plants to run; they will give ripe seed in autumn." (Abercrombie.)


4859. The tarragon is a perennial plant, a native of Siberia, but cultivated in our gardens from the time of Gerrard, in 1548. Its branched stem rises a foot and a half high, and has narrow leaves, green on both sides. The smell of the plant is fragrant, and its taste aromatic.

4864. *Use.* The leaves and tender tips are used as an ingredient in pickles. A simple infusion of the plant in vinegar makes a pleasant fish sauce. In France it is employed, on account of its agreeable pungency, to correct the coldness of salad-herbs; it is also put in soups, and other compositons.

4865. *Culture.* "Avoid planting tarragon in a wet tenacious soil; as in that case the root is apt to perish in a severe winter. This herb may be propagated in the spring by seed; or, more expeditiously, by slips or cuttings of the rooted top; also plentifully in summer, from June to August, by slips or cuttings of the spring stalks or branch shoots. The roots are to be planted in beds or borders from six to nine inches apart, and properly watered. They will quickly increase in a branchy head, for use the same year, to gather green, as wanted; and a portion may be dried and housed for winter. When the stems are running up for flower, if seed is not wanted to be saved, cut them down; which will force up fresh young shoots. It would be proper, towards the end of autumn, to transplant some full plants close under a south fence, to preserve them more effectually in winter, and cause an earlier production of young tops in spring."

4896. To obtain green tarragon in winter. "Plant some stocky roots in a hot-bed, or in pots placed in a hot-house." (Abercrombie.)


4897. The fennel is a perennial plant, naturalised in England, and found in chalky soils. The plant rises with finely cut leaves, and capillary leaflets, on a smooth, dark-green, branched, tubular stalk, to the height of five or six feet. On the summit are produced umbels of colored-yellow flowers, in July and August. The whole plant is aromatic, and has long been an inmate of the garden.

4898. *Use.* The tender stalks of common fennel are used in salads; the leaves boiled, enter into many fish sauces; and raw, are garnishes for several dishes. The blanched stalks of the variety called *finochio* are eaten with oil, vinegar, and pepper, as a cold salad, and they are likewise sometimes put into soups.

4899. The *varieties* are —

The common, or sweet — Dwarf-green-leaved — Finochio. This variety is characterised by a tenderness in the stalk to swell to a considerable thickness. This thickened part is blanched by earthing up, and is then very tender. "Owing to the peculiar nature of this variety," Noller observes, "it is more tender than the common fennel, and often perishes in the course of the winter. Mistied by this cir-

2993. amcase, several horticultural writers describe it as an annual species, under the appellation A. *funiculum.*"
4100. **Propagation.** They are all raised from seed, of which half an ounce is sufficient for a seed-bed four feet by six. Sometimes also, they are raised from offsets from the old plants, where only a few are wanted. "Sow in the spring in light earth, either in drills from six to twelve inches apart, or broadcast and raked in. When the plants are three or four inches high, thin or transplant a quantity fifteen inches asunder. As the roots of old plants divide into side offsets, these may be slipped off in spring, summer, or six weeks after planting a foot apart. They will produce immediate leaves for present supply, and in continuance; or for an immediate larger supply of leaves, you may procure some established full roots, and plant as above; let them be well watered."

4101. **Subsequent culture.** The same plants remain several years by the root: but as fennel sends up strong stems for seed in summer, these, or a part of them, should be cut down, to encourage a production of young leaves below, in succession. It is apt to spread more than is desirable, if suffered to seed. The swelled stems of the finocchio variety, when of some tolerable substance, should be earthed up on each side of the plant to keep them white and tender. This will be effected in ten days or a fortnight; and by successive sowings, or cutting down plants during summer, successive crops of blanched stalks may be had from June to December."

4102. **To save seed.** Permit some of the best stalks to shoot; they will produce large umbels of seed in autumn. (Abercrombie.)


4103. **The dill** is a hardy biennial plant, a native of Spain, and introduced in 1570. The plant is of upright growth, somewhat similar to fennel, but smaller. It has finely divided leaves, and a slender single stem, bearing an umbel of flowers at top, which appear in June and July. The whole plant is powerfully aromatic.

4104. **Use.** The leaves are used to heighten the relish of some vegetable pickles, particularly cucumbers; and also occasionally in soups and sauces. The whole herb is also used in medical preparations.

4105. **Culture.** It is raised from seed, of which half an ounce is sufficient for a bed three feet by four feet. "Sow annually in February, March, or April, or occasionally in autumn, as soon as the seed is ripe, to come up stronger in the spring, in any open compartment; either in drills, six or twelve inches apart; or broadcast thinly, and raked in evenly. The plants should remain where raised; and may be thinned moderately, should they rise too thick. They will shoot up in stalks, with leaves and seed-umbels in summer and autumn, for use in proper season."

4106. **To save seed.** "Leave some plants where raised; they will furnish plenty of seed in autumn. Or, from self-sown seeds, many plants rise spontaneously in the spring." (Abercrombie.)


4107. **The chervil** is an annual plant, a native of various parts of the continent of Europe, and sometimes observed naturalised in our gardens in England. The plant rises from a foot to near two feet high; the leaves are of a very delicate texture, three times divided, and the flowers, of a whitish color, appear in June. There is a variety cultivated in the Paris gardens with beautifully frizzled leaves.

4108. **Use.** The tender leaves are used in soups and salads; but are much less in demand now than formerly.

4109. **Culture.** It is propagated from seed, and for a bed four feet by four, a quarter of an ounce is sufficient. "Sow a bed or two in August and September, as well to come in use at the end of the same autumn, as to stand for winter and spring. If a continued succession be required in spring and summer, begin to sow again in the last fortnight of February, and sow a portion every month till August, or twice a month in the midst of summer; as the plants of the spring and summer sowings soon run up for seed. Sow the seed in shallow drills, from six to nine inches apart, and earth in lightly; or sow occasionally broadcast, and rake in evenly, just covering the seed. The plants are to remain whole till the summer; when they have three, with six inches in height, they are proper for gathering. Cut them off close, they will shoot up again, and may be gathered in succession, though the plants of the spring and summer sowing soon spindle up into seed-stalks, ceasing to produce young leaves, which are the useful parts."

4110. **To save seed.** "Leave some plants in the spring: they will shoot to stalks, and give ripe seed in July or August." (Abercrombie.)


4111. **The horse-radish** is a perennial plant, growing naturally in marshy places, and by the sides of ditches, in some parts of England. The leaves are very large, oblong, sometimes smooth, and at other times notched at the edges; on the stem they are sometimes deeply pinnatifid; the flowers are white, and appear in loose panicles in May and June. It has been long cultivated in gardens, and forms one of the most profitable articles raised by the market-gardener.
4112. Use. The root scraped into shreds is a well-known accompaniment of English roast beef. It is also used in winter salads, in souces, and sometimes eaten raw.

4113. Propagation and culture. The following excellent instructions are by Knight: "Horse-radish thrives on sandy, loam, that is not very dry in summer, nor inundated in winter; the situation must be open. During winter, trench the ground three feet deep, and in the following February procure your sets, in the choice of which take the strongest crowns or leading buds from old plants, cutting them about two inches long. Mark out the ground in four-feet beds and one-foot alleys; then turn the earth over in the following way: first, turn up the earth with a hoe; lay out a bed, five inches deep, from the present surface, then level the bottom, upon which plant a row of sets across the bed, at nine inches apart each way, with their crowns upright; afterwards dig the next trench the same width and depth, turning the earth into the first trench over the row of sets: thus proceeding trench after trench, to the end. Where more than the produce of one bed is required for the supply of the family for twelve months, the third bed is next to be planted, which treat as directed for the first, only observing to lay the earth on the cuttings with every alternate bed, which is not planted.

4114. Judd has also written on the culture of horse-radish (Hort. Trans., v. 302), and his practice, though very different from Knight's is also excellent, and perhaps preferable. Knight takes strong buds from old plants, while Judd takes about the tip part of each stick or root, and he cuts clean off about a quarter of an inch of this piece under the crown, so as to leave no appearance of a green bud. Judd trenches only two feet deep, and if he applies manure, puts it in the very bottom of the trench; "for if not so done, the horse-radish, which always puts out some side roots, would send out such large side roots from it, in sowing the cutting, in scarce a chance for the material to put down roots, and the young plant, holes are made eighteen inches apart every way, and sixteen or eighteen inches deep. The root-cuttings are let down to the bottom of the holes, which are afterwards filled up with fine sifted cinder-dust, and the surface of the bed is then raked over. The season of planting is the middle of March." The essential difference between Knight's plan and Judd's is, that the former produces his root from the root-cul of the cutting downwards, and the latter from the bud-end upwards: hence the one plants near the surface, and the other near the bottom of the trench. Judd's mode seems more certain of producing one entire strong root than Knight's.

4115. Procuring. Horse-radish, if dug up in autumn, may be preserved through the winter in ashes or cellars, among sand or dry earth.

Subsect. 8. Indian Cress, or Nasturtium. — Tropaeolum majus. L. (Bot. Mag. 23.)


4116. The Indian cress is a hardy annual, a native of Peru, introduced in 1686. The stalks, if supported, will rise eight or ten feet high; the leaves are peltate, or have their petiole fixed to the centre of the leaf; the flowers are very showy, of a brilliant orange color, and continue in succession from July till destroyed by frost. In its native country, it endures several seasons; but here, being unable to sustain our winter, it is treated as an annual plant, and requires to be sown every year.

4117. Use. The flowers and young leaves are frequently eaten in salads; they have a warm taste, like the common cress, thence the name of nasturtium. The flowers are also used as a garnish to dishes, in which they form a brilliant contrast with the flowers of borage. The berries are gathered green and pickled, in which state they form an excellent substitute for capers.

4118. Varieties: —

There is a variety with double flowers, which is propagated by cuttings, and requires to be treated as a greenhouse plant. The flowers are preferable for garnishing.

There is also a variety of this species with double flowers, propagated by cuttings, and preserved through the winter under glass; but, like the double varieties of other flowers, it is more ornamental than useful.

4119. Culture. The single varieties of both sorts are raised from seed, of which one ounce will sow twenty-five feet of drill. The plants will thrive in almost any soil, but a light fresh loam is best, as less likely to make the plants green, rank and luxuriant, and produce few berries, which one that is rich is apt to do. The seed must be sown in a well-drained, rich, soil, and selected good sound seed, berries of the last year, for those of greater age will not grow at all, or not freely and regularly. "Sow in March or April, or not later than the beginning of May, in one small crop, of one, two, or three rows, for a moderate family. Either allow the large sota a situation of its own, or plant it in a vacant plot, or in long rows, or, in the middle of the garden, or divide an open compartment into rows, three or four feet asunder, to admit sticks for their support. Form drills an inch and half deep; in which deposit the seeds two or three inches apart, and earth them over evenly. When the plants begin to advance in runners, let them be trained to a fence or trellis. It is generally grown in deep, or half-deep, or, if not very strong, in run, and afterwards climb unassisted."

4120. Taking the crop. "Forpicklinglet the berries just attain their full size, but pluck them while green, plump, and tender."

4121. To raise seed. Permit a sufficiency of the berries to remain till mature. In August and September, gather them as they ripen; spread them to dry and harden; then put them up for sowing next year." (Abrcrombic.)

4122. The pot-marigold is an annual plant, a native of France and Spain, and known in this country since 1573. It has a short divaricated stem, dividing into numerous branches, from one to two feet in height, and furnished with blunt lanceolate leaves. The yellow flowers proceed from the ends of the branches, and last from June till killed by the frost. It is one of the oldest and best known inhabitants of our gardens. "Its flowers," Gerrard observes, "having been formerly in much repute as comforters of the heart." Though little faith is now placed in its virtues, it still keeps its place in most cottage gardens, both in England and Scotland, though rarely applied to any culinary purpose.

4123. Use. Marshal observes, that "the flower is a valuable ingredient in broths and soups, however much it may have got into disuse." The dried flowers are also used in domestic medicine.

4124. The varieties are—
The single orange-flowered; most aromatic and proper for keeping The chidling or proliferous; seeds out small flowers from the margins of the calyx of the large central flowers, cultivated chiefly for ornament.

The double flowered of both varieties

4125. Culture. Sow in February, March, or April, and for a seed-bed four feet by four feet, sow in drills a foot asunder, a quarter of an ounce will suffice; or you may deposit the seed in autumn (September), to have it come up forwarder in the spring, though the spring sowing will come up in very good time. Sow on a light dry soil, either in drills a foot asunder, or broad-cast; and rake in the seed. When the plants are up two or three inches in growth, thin them to about twelve or fifteen inches asunder, or they may be transplanted with that interval. They will grow freely in either method, and come into flower the following May or June, and continue flowering in plentiful succession throughout summer and autumn; to be cut for use as wanted. A store for winter should be gathered when in full flower, spread to dry out of the sun, and afterwards put up in paper bags.

4126. To save seed. "The flowers, as far as they are left to run, will in autumn produce a competency." (Abercrombie.)


4127. The borage is an annual, and sometimes a biennial plant, with the lower leaves oblong, alternate, and spread on the ground; the flower-stem rises nearly two feet high; and, with the leaves, is rough with white bristly hairs. The light-blue flowers make a beautiful appearance, and are produced for several months in succession, beginning with May. It is a native, or naturalised in several parts of Britain.

4128. Use. The young leaves and tender tops are used occasionally as salads, and to furnish a boiled dish in summer and autumn. The plant was formerly in high estimation as a cordial herb for driving away sorrow; but "very light surely," says Sir J. E. Smith, "were those sorrows that would be so driven away." The spikes of the flowers form an ingredient in negus and cool tankards, and the blossoms are occasionally employed as a garnish. The juice of the plant affords nitre, and the withered stalks have been observed to burn like match-paper.

4129. Course of culture. It is raised from seed, and for a bed four feet and a half by six feet, one ounce is requisite. "Sow every year in the spring, any time in February or March, till May, &c. for summer supply; and in any of the summer months, for young borage in autumn, as the plants of the spring and early summer sowings soon run up to stalks in the same year; and in July or August and September, to furnish young leafy plants for winter and following spring. A small crop of each sowing will be sufficient for the supply of a family. This herb loves a dry soil. Sow either broad-cast, and raked in, or in small drills six to twelve inches asunder. Where the plants rise too close, thin them to that distance. Although this herb will grow when transplanted, it prospers best where it remains where sown. Where the young leafy tops and flower-spikes are in demand, permit the stem to run up.

4130. To save seed. "Leave some of the plants which first run: they will produce plenty of seed in autumn; and from self-sown seeds many young plants will come up spontaneously." (Abercrombie.)

 Sect. IX. Sweet Herbs.

4131. Of sweet herbs, one or two kinds, as the lavender, peppermint, and some other mints, are extensively cultivated by market-gardeners for the druggists; but a very few square yards of the private kitchen-garden will suffice to cultivate as much of each as is ever wanted by any family. The sage, thyme, mint, and tansy, appear in single plants in the border of the cottager's garden.


4152. Of thyme there are two species cultivated for culinary purposes, the common and the lemon thyme.

4133. Common or garden thyme is the Thymus vulgaris, L.; a low evergreen under-shrub, a native of Spain and Italy, and cultivated in this country since 1548, and probably long before. It seldom rises above a foot high, has smaller flowers than the common wild thyme, and is more delicate in its flavor. There are two varieties, the broad and the narrow leaved, besides the variegated, grown for ornament.
4134. **Lemon thyme** is the *T. citriodorus*, P. S.; a very low evergreen shrub, trailing and seldom rising above four or six inches in height. It is readily distinguished from the former, and from wild thyme, of which it has generally been considered as a variety, by its strong smell of lemons, as the trivial name imports.

4135. **Use.** The young leaves and tops are used in soups, stuffings, and sauces. For these purposes, the broad-leaved common is generally preferred; but the flavor of the yellow is much liked in peculiar dishes.

4136. **Culture.** "To raise the plant from seed is the general and most eligible method. It is occasionally multiplied by parting the roots of stocky close plants, and by shears of the young shoots."

4137. **Raising.** "Sow in March or April in a bed or border of light fine earth, either broad-cast scattered thin, and raked in lightly, which is the general course, or in small shallow drills, six inches asunder; the young plants may either remain, or be transplanted in the summer, when two or three inches high. A portion may be drilled, for an edging to a border. Give occasional light waterings in dry weather. Give occasional light waterings in dry weather. Give occasional light waterings in dry weather. Give occasional light waterings in dry weather. Give occasional light waterings in dry weather. Give occasional light waterings in dry weather. Give occasional light waterings in dry weather. Give occasional light waterings in dry weather. Give occasional light waterings in dry weather.

To make branches quickly root, loosen the mould about any established bushy plants, in spring or summer, or lay some fresh earth a small depth upon the spreading shoots: they will all be well rooted the same year for planting off. Plant in light rich earth: shade and water till rooted. In autumn, to prove them against the effects of frost, and the many severe frosts at the entrance of winter. Seed is generally treated in such a manner, in one, ten, or twelve inches' distance, to form a stocky full growth, to be drawn off in large bushy plants."

4138. **By offsets.** "Thyme is also propagated by slips of the branchy shoots in the spring, or early in autumn; but more effectually by sections of the stool, top and root together, or by removing rooted branches."

4139. **To save seed.** "It is produced abundantly, and ripens in summer and autumn. Gather the seed, dry them, and then sow them up, in an earthy soil, or in a roasted earthy soil, in a well-prepared bed, to form a seedbed."

4140. **The sage** is an evergreen under-shrub, a native of the south of Europe, and mentioned by Gerard, in 1597, as an inhabitant of our gardens. It rises about two feet high, with wrinkled, green, cinerous leaves, white, or tinged with white or dusky purple. The flowers are terminal, in long spikes, of a blue color, and appear in June and July.

4141. **Use.** The leaves are used in stuffings and sauces for many kinds of luxurious and strong meats; as well as to improve the flavor of various articles of cookery. The decoction called sage-tea is usually made from one variety, the small-leaved green, or sage of virtue; but any of the others are equally fit for this purpose.

4142. **Varieties.** These are —

- The common, or red
- The green
- The small-leaved green, or sage of virtue
- The broad-leaved, or balsamic.

4143. **Estimate of sorts.** "The red is the principal sort in culinary use, having the most agreeable and fullest flavor; the green is next in estimation with the cook: but the small-leaved is generally preferred to those to eat as a raw herb, and for decoctions; while the broad-leaved balsamic species is the most efficacious as a medical herb, and is also a tea-herb. However, any of the sorts may be occasionally used for those alternate purposes."

4144. **Culture.** "All the varieties may be propagated by slips or cuttings of the young shoots, taken from March to June; but most successfully in May and June, by detaching the young shoots of the same year. The outward shoots are to be deferred; slip or cut them off five or six inches long, stripping off the under-leaves, and preserving the top leaves entire: plant them in a shady border, six inches asunder, inserting them quite down to the top leaves, and water them. They will soon take root freely, especially the young shoots, in the advanced season. In the autumn, cut off the pinch or cut that part down, that the plants may shoot out full and stocky from the bottom in close bushy growth for use the same year. In gathering sage for use, cut or slip off the young side and top shoots neatly; and be careful not to stub too close, especially towards winter, and during that season. In July and the rest of summer, it is usual to gather some of young shoots on the top growth to dry for winter. Keep the plants in regular bushy heads by cutting away disorderly growths, and the decayed flower-stalks in autumn. Keep them clear from weeds; and sometimes loosen the earth between and about the plants, with a hoe, garden-trowel, or small spade, in spring and autumn. Make a fresh planting once in two, three, or four years, or as may be necessary by the plants becoming naked, stubby, and dwindling."

Subsect. 3. **Clary.** — *Salvia Scillarea*. L. (Fl. Græc. i. t. 27.) Dian. Monog. L. and Labiaete, B. P. Orvalde, Fr.; Scharlachkraut, Ger.; and Schiareta, Ital.

4145. **The clary** is a hardy biennial, a native of Italy, introduced in this country in 1562. The lower leaves are very large, the stem is about two feet high, clanny to the feel; the flowers are in loose, terminating spikes, composing whorls, and of a pale-blue colour.

4146. **Use.** The leaves are sometimes used in soups, though some dislike its scent. Its flowers are used for a fermented wine, and the whole plant is, like sage, esteemed medicinal.

4147. **Culture.** Clary is raised from seed, and sometimes from cuttings and slips. A small bed will supply most families; and, if raised from seed, a quarter of an ounce will suffice for a seed-bed to be transplanted from two feet by two. Sow in the last fortnight of March, or the course of April, in any bed or border, thinly, or in drills, or in groups of three, and plant them two or three inches, transplant a portion of the strongest from twelve to eighteen inches apart, to form a competent room for the
leaves to spread into full growth, when they will be fit for use the same year, and in continuation through winter until the following spring and summer.

4148. To save seed. In the spring, allow some old plants to run up into stalk; these will yield ripe seed in autumn.


4149. Of mint there are several species cultivated in gardens; all of them indigenous perennials. The principal are —

4150. The peppermint (M. piperita, L.), (Eng. Bot. 687.) (a). This species may readily be distinguished by its subcamphorated odor, and blackish-purple flowers, which appear in August and September. It is found in watery places.

4151. Use. Almost entirely for distillation, for which it is extensively cultivated in low, rich, soft, marshy lands, especially such as can be irrigated or flooded.

4152. The spearmint (M. viridis, L.), (Eng. Bot. 2424.) (b). This sort rises from two to three feet high, with sessile, lanceolate, naked leaves; the whole plant has a reddish-green hue; is occasionally found in marshy situations, and flowers in August. There is a narrow and a broad-leaved variety.

4153. Use. The young leaves and tops are used in spring salads, and form an ingredient in soups; they are also employed to give flavor to certain dishes, as peas, &c., being boiled for a time, and then withdrawn in the manner of garlic.

4154. The pennyroyal-mint (M. pulegium L.), (Eng. Bot. 1206.) (c) Poulit, Fr.; Poley, Ger.; and Puleggo, Ital.; is a trailing plant with small, smooth, ovate leaves. It is indigenous in wetty pastures, and places subject to inundations. It flowers in September.

4155. Use. In different branches of cookery, and also for distilling pennyroyal-water.

4156. Culture. All " the species are raised by the same methods, viz. by parting the roots, by offset young plants, and by cuttings of the stalks." By the roots. This is performed in spring or autumn. Having some full roots from any established beds, divide them as expeditiously and drawing drills with a hoe, about two inches deep, and six inches asunder, place the roots in the drills, moderately close, and cover them over to an equal depth. By offsets in the spring. Procure these from established plants, and dibble them in, in rows, six inches asunder. By cuttings of the young stalks in May, June, or advanced summer. Taking the opportunity of showers, weather, cut them into lengths of five or six inches; and plant the cuttings in rows, six inches apart, inserted half way into the earth.

4157. Soil. Spearmint and peppermint like a moist soil; pennyroyal a strong loan.

4158. Subsequent culture. "Propagated in any of the above methods, the plants set in spring or summer, will come into use as they take root. Keep them clean from weeds. At the end of autumn, cut away any remaining stems; at which season, or in spring, spread a little loose earth thinly over the beds."

4159. Taking the crop. "For culinary use, or salads, gather both when the young green tops are from one inch to six inches in length, and in their advanced growth, throughout the summer. When nearly full grown in June, July, or August, or beginning to flower, gather a store for winter. Spread the heads thinly in some dry place, shaded from the sun, to be well dried: then, tied in bunches, house the store. When designed for distilling, let them attain full growth, coming into flower; then cut, and use the heads immediately. The peppermint, being principally used for distilling, and such of the pennyroyal as is wanted for the same purpose, should stand till they begin to flower; bale them in highest perfection. Cut in dry weather and tie in bunches, and carry under cover, ready for immediate use. Cut full-grown stalks close to the bottom."

4160. New plantation. "All the species continue by the roots many years; but when the plants shoot dwindling, or weakly, make a fresh plantation in time."

4161. Forcing spearmint. "Mint, in a young green state, may be obtained all winter, and early in spring, by planting some roots in a gentle hot-bed, or in pots or shallow pans, to be plunged therein. Plant the roots pretty thickly, and earth over an inch and a half deep; or some roots, thus planted in pots or boxes, may be placed in a stove. Plant for succession every three weeks, as forced roots soon decay. In order to have young leaves and tops all the summer, cut down some advanced stalks every month, when new shoots will be thrown up, and to have others to complete their growth, and come into blossom. These last are to be cut as soon as the dew is off in the morning, for in the afternoon, and especially during bright sunshine, the odor of the plant is found to be much diminished. Drain the earth in the shade, and afterwards keep it in small bundles, compactly pressed down, and covered with white paper. By the common mode of hanging up moist and other herbs in loose bundles, the odor soon escapes. The mint having a travelling root, the bed soon becomes covered, so as not to admit of further culture; hence, after four or five years' standing, a fresh plantation will require to be made."


4162. Of marjoram four different species are cultivated; the pot, sweet, winter, and common.

4163. Pot-marjoram is the 0. Onites, L. (Bocc. Mus. t. 38.); a hardy perennial under-shrub, a native of Sicily, introduced in 1759. The stem rises more than a foot high,
and is covered with spreading hairs; the leaves are small and acute, almost sessile, and tomentose on both sides. Though hardy enough to withstand our winters, it seldom ripens its seeds in this country. It is in flower from July to November, and is propagated from seed, but chiefly from rooted slips.

4164. *Savory marjoram* is the *O. Marjorana*, L. (Moris. s. 11. t. 3. f. 1.) a hardy biennial, a native of Portugal, and introduced in 1573. It resembles the *O. Onites*, but the leaves have distinct petioles, and the flowers, which appear in June and July, are collected in small close heads; and hence is often called knotted marjoram. As the seed seldom ripens in this country, it is generally procured from France. When in blossom, the herb is cut over, and dried for winter use, so that a sowing requires to be made every year.

4165. *The winter savory* is the *O. Heracleoticum*, L. (Lob. f. 492.) a hardy biennial, a native of Greece, and introduced in 1640. The leaves of this species resemble those of *O. Marjorana*; but the flowers come in spikes. It flowers from June to November; requires a sheltered dry soil, and seldom ripening its seeds in this country, is propagated by cuttings and slips.

4166. *The common savory* is the *O. vulgare*, L. (Eng. Bot. 1143.) a hardy perennial, a native of Britain, and found under thickets and copses on chalky soils. It bears a considerable resemblance to the last-named species. The flowers arise in subrotenon panicles, in smooth clustered spikes, of a reddish color, in July and August. This species is only used in cookery in default of one of the others.

4167. *Use.* All the species, but especially the three first, are aromatics, of sweet flavor, much used as relishing herbs in soups, broths, stuffings, &c. The young tender tops and leaves together are used in summer in a green state; and they are dried for winter.

4168. *Culture.* The three first species prefer a light dry soil; the other, a calcareous soil and shady situation. Though the *O. Marjorana*, or *sweet marjoram*, be a biennial in its native country, and here, when it receives the aid of a green-house through the winter, yet, in the open garden, it requires to be treated as an annual, and sown and reapèd the same year. For a seed-bed three feet by three feet, a quarter of an ounce of seed is sufficient. Sow in April on a compartment of light earth, either in small drills, or broad-cast; or sow a portion in a hot-bed, if requisite to have a small crop forwarded. When the plants are one, two, or three inches high, thin the seed-beds; and plant those thinned out in a final bed, six inches apart, giving water; or, where larger supplies are required, some may remain thick where sown, to be drawn off by the root as wanted. The pot, winter, and common marjoram may be propagated from offsets by parting the roots in spring and autumn. Plant in rows or in beds, allowing a square foot for each plant.

4169. Gather the tops of all the sorts as wanted for summer use; and when in full blossom, in July or August, for preservation through the winter.


4170. Of savory two species are cultivated, the winter and summer savory.

4171. *Winter savory* is the *S. Montana*, L. (Sch. Hort. 3. t. 64.) a hardy under-shrub, a native of the south of France and Italy, and known in this country since 1562. The shoots are furnished with two narrow stiff leaves, an inch long, placed opposite at each joint, and from the base of these a few small leaves proceed in clusters. It produces whitish flowers in May and June.

4172. *Summer savory* is the *S. Hortensis* (Lam. Ill. ii. 504. f. 1.) a hardy annual, a native of Italy, and known in this country since 1562. The branches are slender, erect, and about a foot high; leaves opposite, and about an inch in length. It flowers in June and July.

4173. *Culture.* The perennial is generally propagated by slips, or cuttjjngs, of the young side shoots, in April, May, June, or July; planted in a shady border, and watered; also by dividing the bottom off set rooted shoots, the root and top-part together, planted as above. When the plants are a little advanced in branchy top growth, they may be transplanted: set some in single plants, a foot apart; others, to form a close edging. Keep the ground clear of weeds: in spring and autumn loosen the earth a little about the plants, and trim off decayed and larger parts. This herb may also be occasionally raised from seed in the spring, as directed below, for the summer savory. It continues useful summer and winter; and some may be gathered, when of full growth, in autumn, to dry for winter use. The annual is always raised from seed. In March or April, sow either in small drills, nine by six inches apart; or, on the smoothed surface, and rake in lightly. The plants may either remain, to be thinned, or some may be transplanted in June, nine by six inches asunder. This herb comes in for gathering from June until October. When a store is to be dried, draw it by the roots. (*Acercombie*).


4174. Of basil two species are cultivated as culinary aromatics. The *sweet*, or larger basil, is the *O. Basilicum*, L. (Blackw. t. 104.) a tender annual plant, highly aromatic, rising from six to twelve or fifteen inches high, and thickly covered with small oval leaves. It produces small white flowers in June and July; is a native of the East Indies, and was introduced to this country in 1548.

4175. The *bush*, or least basil, is the *O. Minimum*, L. (Schk. Hand. 2. t. 166.) an annual aromatic plant, a sort of diminutive of the other, forming a round orbicular bushy
head, not half the size of the larger basil. It is a native of the East Indies, flowers in June and July, and was introduced to this country in 1573.

4176. Use. The leaves and small bracteate, or leafy tops, are the parts gathered; and on account of their strong flavor of cloves, they are often used in highly seasoned dishes. A few leaves are sometimes introduced into salad, and not unfrequently into soups.

4177. Culture. Both species are raised from seed, and for a seed-bed of three feet by one and a half, to furnish a plant in which a good crop of flowers is the object, forty feet of earth will be sufficient. Sow on a hot-bed in the end of March, and plant out in a warm border of rich soil, the larger at eight or ten inches every way, and the lesser at six or eight inches square. Sometimes both sorts are sown in the open border; but so treated, they come up late and small. In transplanting from the hot-bed, take care to raise the plants in small tufts, or single plants, with ball and soil; by which they receive no check, and if watered after planting, and in dry weather, will soon produce abundance of tops.

4178. Seed can only be saved in England in warm dry seasons, and under the most favorable circumstances of situation and precocity. In general it is procured by the seedsmen from Italy.


4179. The rosemary is a hardy under-shrub, a native of the south of Europe, introduced in, or before, 1548. The plant is evergreen, rising sometimes six or eight feet high, though rarely. The leaves are sessile, linear, dark-green above, and greyish or whitish underneath; the blossoms are of a pale-blue color. The whole plant is highly aromatic.

4180. Use. The flowers and calyces form a principal ingredient in the distillation of Hungary water. Infusions of the leaves are made in some drinks. Sprigs of rosemary are used as a garnish; and were given in Shakspeare's time as tokens of remembrance: "There's rosemary; that's for remembrance," says the distracted Ophelia. In some parts of the west of England and in Wales, the sprigs are still distributed to the company at funerals, and often thrown into the grave upon the coffin of the deceased.

4181. Varieties. These are —

The green, or common | The gold-striped. | The silver-striped.

4182. Culture. "The green is hardiest as a plant, and is the sort generally used. The finest plants are raised from seed. Sow either broad-cast or in small drills, six inches apart. The green is also raised by planting slips or cuttings of the young shoots in spring and summer, in a shady border. Let these be taken off five, six, or seven inches long, detaching the under-leaves. Set them in a row from six to twelve inches apart, and set into the ground: water at planting, and occasionally afterwards, till they have struck. The plants will be strong and well rooted by autumn, when they should be transplanted at proper distances. A light sandy soil assists exotic evergreens, that retain some of their original delicacy, to stand the winter; partly by preventing them from growing too luxuriantly, and partly by not being a conductor of frost. In their final situations, train the plants, either with a bushy head, of moderate growth; or, if near a fence, in a fan-like order. The striped sort may be propagated as above; or with most success, by layers of the young wood, as it is not so free to grow from cuttings. Being a little tender, it must be planted in a warm situation. It is retained chiefly as ornamental, on account of the variegation of its leaves. Rosemary is of several years duration, continuing in full foliage at all seasons where the exposure is not too severe." (Acerorombic.)


4183. The lavender is a hardy under-shrub, a native of the south of Europe, and introduced in 1658. The plant rises from two to four feet high, with hoary linear leaves, slightly rolled back at the edges; the flowers form terminating spikes, of a blue color, and appear from July to September. The leaves and flower are powerfully aromatic.

4184. Use. It is rather a medicinal plant than one used in cookery; though a few plants are kept in every garden. Imitation scent-bottles are made by the ladies of the fragrant spikes. They are also put in paper-bags, and placed among linens to perfume them. Lavender-water, a well known perfume, is distilled from the flowers; for which purpose the plant is extensively cultivated in different places, but more especially at Mitcham in Surrey, and Maidenhead in Berkshire.

4185. Varieties. The narrow-leaved and the broad-leaved, both equally good.

4186. Propagation and culture. "It is propagated by cuttings and slips like rosemary; it likes a dry soil, and may be planted either in distinct plants two feet asunder, or to form a sort of hedge-row, in one or more lines, especially where large supplies of flowers are required for distilling. The plants will advance in a close branchy growth, from a foot and a half to two feet high, or more, and, when established, will produce lots of flowers in July and August: gather them while in perfection, cutting the spikes off close to the stem. Then give the plants occasional trimming, taking off the gross and rampant shoots of the year, and the decayed flower-spikes." Neill observes, "If lavender be planted in a dry, gravelly, or poor soil, its flowers have a powerful odor, and the severity of our winters if it be in a rich garden-soil, although it grows strongly, it is apt to be killed, and the flowers have less perfume."


4187. The tansy is a perennial plant, growing in many parts of Britain on the sandy banks of rivers. The stem rises to the height of two or three feet in its wild state, richly furnished with deep-green finely divided leaves; the flowers are yellow, and appear in terminating corvms in July and August. The leaves and flowers are aromatic.
4188. Use. The young leaves are shredded down and employed to give color and flavor to puddings; they are also used in omelets and other cakes, and were formerly in much repute as a vermifuge.

4189. Varieties. These are, the common; the curled, generally preferred; and the variegated, cultivated chiefly for ornament.

4190. Culture. Tansy may be propagated in spring or autumn by rooted slips, or by dividing the roots into several sets: plant them in any compartment of the kitchen-garden or physic garden, from twelve to eighteen inches asunder. The plant continues for several years, producing abundant tufts of leaves annually. As they run up in strong stalks in summer, these should be cut down to encourage a production of young leaves low on the stem.

4191. To have young tansy in winter. Plant some roots either in a hot-bed or in pots placed therein, or in a pinery or forcing-house, at any time from November to March. (Abercornbic.)


4192. The costmary is a hardy perennial plant, a native of Italy, and introduced in this country in 1568. The lower leaves are large, ovate, of a greyish color, and on long footstalks; the stems rise two or three feet high; they are furnished with leaves of the same shape, but smaller and sessile. The flowers are of a deep yellow color, and appear in corymbs in August and September. In indifferent seasons, or in cold situations, they scarcely expand, and the seeds very seldom come to maturity in this country. The whole plant has a peculiarly agreeable odor, and its name, costmary, intimates that it is the costus, or aromatic plant of the Virgin. There is a variety with deep-cut, hoary leaves, but it is less fragrant than the other.

4193. Use. In France it is used in salads; and was formerly put into ale and negus; and hence the name of alecost. In this country, at present, it is but little used in the kitchen.

4194. Propagation and culture. It is a travelling-rooted plant, and readily propagated by division after the flowering season, or in spring. It delights in a dry soil, and a plantation once made will remain good for several years.

SECT. X. Plants used in Tarts, Confectionary, and Domestic Medicine.

4195. Of confectionary plants, excepting the species of rhubarb used as a substitute for, or addition to, gooseberries, this class occupies only a few yards of the largest kitchen-garden. Almost the only species worthy of introduction in that of thecottager, unless we except the chamomile, is the rhubarb.


4196. Of rhubarb there are three species in cultivation, the rhaponticum, hybridum, and palmatum, all perennials.

4197. Rheum Rhaponticum, L. (Sabb. Hort. 1. t. 34.) is a native of Asia, and was introduced in 1573. The leaves are blunt and smooth, veins reddish, somewhat hairy underneath; petioles grooved above and rounded at the edge. This species has been longest in cultivation.

4198. R. hybridum, L. (Murr. Com. Gott. t. 1.) is also a native of Asia, introduced in 1778. The leaves are large, somewhat cordate, smooth, and of a light green. When under good cultivation, they often measure four or five feet in length, the foot-stalk included. This sort was first introduced as a culinary rhubarb by Dickson, V. P. H. S., about twenty years ago, and is esteemed more succulent than the R. Rhaponticum.

4199. R. palmatum, L. (Mill. Ic. 2. t. 218.) is a native of Tartary, distinguished from all the others by its elegant palmate leaves. It has been known in this country since 1758, and is generally considered as the true Turkey or Russian rhubarb.

4200. Use. The two first species are cultivated entirely, and the third in gardens, principally for the petioles of the root-leaves, which are peeled, cut down, and formed into tarts and pies in the manner of apples and gooseberries. The R. hybridum affords the most abundant and succulent supply for this purpose.

4201. Propagation and culture. All the sorts may be raised either from seed or by dividing the roots. If from seed, which is the best mode, sow in light deep earth in spring; and the plants, if kept eight or nine inches asunder, will be fit for transplanting in autumn, and for use next spring. When the roots are divided, care must be had to retain a bud on the crown of each section: they may be planted where they are finally to remain. When a plantation is to be made, the ground, which should be light and rather sandy, but well manured, should be trenched three spits, or as deep as the sub-soil will admit, adding a good manuring of well-rotted hot-bed dung. Then plant in rows for the R. rhaponticum and palmatum, and five feet wide by two feet, in the rows for the R. hybridum. No other culture is required than keeping the ground free of weeds, occasionally stirring it during summer with a three-pronged fork, and adding a dressing of well rotted manure every autumn or spring, stirring the earth as deep as possible. Such a plantation will continue good many years. Some never allow the flower-stalks to produce flowers; and others cut them over as soon as they have done flowering, to prevent the plants from being exhausted by the production of seeds. The former seems the
preferable method, as the flower-stalks of plants cannot, like the leaves, be considered as preparing a reserve of nourishment for the roots. 

4902. Blanchin. The advantages of blanching the stalks of rhubarb for culinary purposes have been pointed out by T. Hare, Esq. (Hort. Trans. vol. ii.) "These are twofold, namely, the desirable qualities of improved appearance and flavor, and a saving in the quantity of sugar necessary to render it agreeable to the palate, since the leaf-stalks, when blanched, are infinitely less harsh than those grown under the full light in an open field; and the effect of either being blanched by earthing up the roots early in spring, or earthen pots or covers may be used, as in blanching sea-kale.

4903. To force rhubarb. Two methods are described in the Hort. Trans. vol. iii. The first is by Judd, of Edmonton, who states, that his first attempt was made by covering plants of the rheum hybridum with common garden-pots, number twelves, having their holes stopped. These were covered with fermenting dung; and the plants came very fine and quickly; but were much broken by the sides and tops of the pots. After it was all well up, the dung and pots were entirely taken off, and large hand-glasses were substituted in their stead, thickly covered with mats every night, and in dull weather. This process I found greatly to improve their flavor, and it gave me a regular supply till that in the open air was ready for use. The following year I had large pots made on purpose, without holes, but these broke the shoots almost as much as the first, for this sort of rhubarb grows so very luxuriantly, that it is impatient of such confinement." He afterwards enclosed and covered his bed with open frame-work, around and on which, he placed the dung, and with this treatment, he says, "the rhubarb has come up very regularly, of excellent quality, and wants far less attention than was required by my former method; for the frame-work renders hand-glasses, or any other cover, unnecessary. Care should be taken to lay the dung in such a manner that the top may be partly or wholly taken off at any time for the purpose of gathering or examination, without disturbing the sides. That this is a superior method of forcing the rheum hybridum, this year's experience has satisfied me; but still the forcing by pots will answer very well for any of the smaller growing species. I have never found any difference between using dung fresh from the stable, and that which had undergone fermentation, provided it was not subjected to heat violently after its application to the frame. I do not permit the internal heat of the hollow space, above the plants, to rise above 60°, between 55° and 60° being the proper medium. To those who dislike the trouble of either frames or pots, it may be useful to know that rhubarb will come in much quicker, by being covered about six inches thick, with light litter; care should be taken, in putting it on, and removing it, that no injury be done to the plants."

4904. Knight has forced the rhubarb, and gives the following rationale of the principles on which his practice is founded. "The root of every perennial herbaceous plant contains within itself, during winter, all the organizable matter, which it expends in the spring in the formation of its first foliage and flower-stems; and it requires neither food nor light to enable it to protract these, but simply heat and water; and if the root be removed entire, as soon as its leaves become lifeless, it will be found to vegetate, after being replanted, as strongly as it would have done, if it had retained its first position. These circumstances led me, in the last winter, to dig up the roots of many plants of the common rhubarb (which I had raised from cuttings in the preceding spring), and to place them in pots, each pot being made to receive as many as it would contain. Some fine sandy loam was then washed in, to fill entirely the interstices between the roots, the tops of which were so placed as to be level with each other, and about an inch below the surface of the mould in the pots, which were covered with other pots of the same size, inverted, being thereby placed in a vernal bed, where they might be made to thrive on account of want of light, and being copiously supplied with water, the plants vegetated rapidly and strongly; and from each pot I obtained three successive crops, the leaf-stalks of the two first being crowded so closely as nearly to touch each other over the whole surface of the pots. As soon as the third crop of leaves was broken off, and a change of roots became necessary, those taken from the pots were planted in the open ground, their tops being covered about an inch deep with mould, and I have reason to believe, from present appearances, that they will live and recover strength, if given a year of rest to be fit for forcing again. Should the Indian rhubarb, which is of very little consequence; as year-old roots, raised from cuttings or even from seeds, sown in autumn in rich soil, will be found sufficiently strong for use. The heat of a hot-bed, a kitchen, or other room, and, on the approach of spring (probably at any period after the middle of January), a cellar, will afford a sufficiently high temperature; and the advantage in all cases will be that of obtaining from one foot of surface as much produce as in the natural state of growth of the plants would occupy twenty feet; and in the shady space of the vineyard or peach-house, not applicable to other purposes, and without incurring any additional expense in fuel, or doing injury to the stock of other abundant crops may be raised."

4905. Taking the stalks. Remove a little earth, and, bending down the leaf you would remove, slip it off from the crown, without breaking or using the knife. The stalks are fit to use when the leaf is half expanded, but a larger produce is obtained by letting them remain till in full expansion, as is practised by the market-gardeners. The stalks are tied in bundles of a dozen and upwards, and thus exposed for sale.

4906. To save seed. Leave one or two of the strongest flower-stalks to perfect their seeds, which they will do in July and August.


4907. Of the pompon and gourd tribe there are six species in cultivation, natives of India and the East, all tender or half-hardy annuals, but producing fruit in the open air in Britain in the warmest period of our summers.

4908. The pumpkin, pompon, or, more correctly, pompon, is the C. Pepo, L. (Pastisson, Fr.); a native of the Levant, and introduced in 1570. This is the melon or million of our early horticulturists, the true melon being formerly distinguished by the name of
musk-melon. Though commonly cultivated in gardens for curiosity, yet, in some of
the country villages of England, the inhabitants grow it on dunghills, at the backs of
their houses, and train the shoots to a great length over grass. When the fruit is ripe,
they cut a hole in one side, and having taken out the seeds, fill the void space with sliced
apples, adding a little sugar and spice, and then having baked the whole, eat it with
butter. (Neill.) Pumpkin-pie, Abercrombie says, is very common. On the continent,
the fruit is a good deal used in soups, and also stewed and fried in oil or butter.

4209. The water-melon is the C. citrullus
(Rumph. Am. 5. t. 146. and our fig. 473.), Pas-
toghe, Fr.; Wassermelone, Ger.; and Cocomero,
Ital. It is a native of the south of Europe, and
introduced in 1597. It is rather more tender
than the C. Pepo. This plant forms both the food
and the drink of the inhabitants of Egypt for se-
veral months in the year; and is much used in
the south of Italy. It requires nearly the same
treatment as the common melon, but a larger frame
to admit its more extended shoots to spread them-
selves. The fruit is large, green externally, white-
flushed, reddish towards the centre, succulent, and
refreshing, but not high-flavored. It is generally
considered as the melon of the Jews, mentioned
in various parts of the Bible.

4210. The squash is the C. Melopepo (Potiron,
Fr.; Pfeben Kührbis; Ger.; and Popone, Ital.); a
native of the Levant, and introduced in 1597. It is cultivated like the pompon, and
the fruit is used in pies, or gathered when of the size of a hen's egg, dressed in salt and
water, and sliced and served on a toast. It is also used for pickling. In North America
it is cultivated as an article of food.

4211. The warted gourd (C. verrucosa) is a native of the Levant, and introduced in
1638. Its nature and uses are the same as those of the squash, and like it, it is cultivated
in North America as an article of food.

4212. The bottle gourd, or false calabash (C. lageneria), (Rumph. Am. 5. t. 144.) is a
native of India, and introduced in 1597. Its culture and uses are the same as those of
the two last sorts.

4213. The orange-fruited gourd (C. aurantia) is a native of India, introduced in 1802,
and rather more tender than the common pompon. It has been hitherto cultivated chiefly
for curiosity, and when trained spirally round a pole, or against a wall, and loaded with
its yellow fruit, it is very ornamental. The fruit may be used like those of the other
sorts.

4214. The vegetable marrow (C. succado) (fig. 474.) was intro-
duced within these few years from Persia, where it is called
CiCADER. "The fruit," Sabine observes (Hort. Trans. vol. ii.
255.), "is of a uniform pale-yellow, or light sulphur-color; when
full grown, it is about nine inches in length, four inches in di-
iameter, of an elliptic shape, the surface being rendered slightly
uneven by irregular longitudinal ribs, the terminations of which
uniting, form a projecting apex at the end of the fruit, which is
very unusual in this tribe. It is useful for culinary purposes in
every stage of its growth; when very young, it is good if fried
with butter; when large or about half grown, it is excellent either
plain, boiled, or stewed with rich sauce; for either of these purposes
it should be cut in slices. The flesh has a peculiar tenderness and
softness, from which circumstance it has, I suppose, received its
name, much resembling the buttery quality of the Beurré pears,
and this property remains with it till it is full grown, when it is
used for pies. It is, however, in its intermediate state of growth
that I conceive it likely to be most approved. Compared with all
the other kinds which I had growing, its superiority was decided; there were one or two
which, in cooking, might be considered nearly as good, but these are bad bearers, and
more difficult to cultivate, so that I consider the vegetable marrow without a rival." The
culture of this species is the same as that of the others.

4215. Culture applicable to all the species. They are propagated from seeds which are large, and require
to be covered nearly an inch. "Sow in April in a hot-bed under a frame or hand-glass, to raise plants for
transferring to the open garden at the end of May under a warm aspect; or for planting out in the middle
of May on a trench of hot dung under a hand-glass or half-shelter: otherwise sow, at the beginning of
May, under a hand-glass without bottom-heat, for transplanting into a favorable situation; or sow three
weeks later (after the 20th) at once in the open garden, under a south wall, for the plants to remain. The
smaller-fruited kinds do best trained to an upright pole or trellis. From time to time earth up the shanks of the plants. As the runners extend five feet or more, peg down at a joint, and they will take root. Water copiously wherever warm weather without showers makes the ground arid." (Abercrombie.)


4216. The angelica is a biennial, a native of England, being sometimes found in moist situations, and is also common in Scotland and Iceland. It was cultivated in Britain in 1568, and probably more early. It rises from three to five feet high, with very large pinnate leaves, the extreme leaflet three-lobed. The flowers are greenish, and produced in September; the roots long and thick, and they, as well as the whole plant, are powerfully aromatic. Though the plant is only a biennial, it may be made to continue several years, by cutting over the flower-stem before it ripens seed; in which case it immediately pushes out below.

4217. Use. It was formerly cultivated on account of its leaf-stalks, which were blanched and eaten as celery: now they are used only when candied; and the young and tender stalks are for this purpose collected in May. Sometimes also the seeds and leaves are used in medical preparations.

4218. Propagation and culture. It delights in moist situations, or the banks of running water; but will grow freely in any soil and exposure. The plants are raised from seed, and, for a bed four feet and a half by six feet, sown in drills a foot apart, to be transplanted, half an ounce of seed will be requisite. "Sow in August, or as soon as the seed is ripe, as the plants will come up earlier and stronger than from a sowing in the spring. When the plants are advanced from four to six inches high, transplant them into rows two feet apart. They will soon strike root, and advance quickly in strong growth. In the second year, their strong erect branchy stalks will be several feet high, producing large umbels of seed, ripening in autumn, which, as well as the leaves of the plant, are used in medicine. But, for candying, the young shoots of the stems and stalks of the leaves are the useful parts: being cut, while green and tender, in May and June, they are made by confectioners into the sweetmeat called Angelica. In the second year, if seed is not wanted, cut the plants down in May, and the stool will send out side-shoots; by repeating this practice every year, the same plant may be long continued. Cuttings will also grow." (Abercrombie.)


4219. The anise is an annual plant, a native of Egypt, and introduced to this country, according to Turner, in 1551. The lower leaves are divided into three lobes, deeply cut on the edges; the stem is a foot and a half high, dividing into several slender branches; the umbels large and loose, on rather long peduncles; the flowers are small, of a yellowish-white, and appear from June to August.

4220. Use. It is cultivated in Malta and Spain for its seeds, which are annually imported as medicinal, and for distillation and expression. In this country, it is occasionally grown in the garden to be used as a garnish, and for seasoning, like fennel.

4221. Culture. The seeds require to be sown in April, in a warm border, in a dry light soil; or raised in pots on heat, and removed to a warm site in May, where it will blossom and ripen seeds in August in favorable seasons. It does not bear transplanting, but the plants, when too thick, are to be thinned out to three or four inches' distance.


4222. The coriander is a hardy annual plant, originally introduced from the East, but now naturalised in Essex, and other places, where it has long been cultivated for druggists and confectioners. The plant rises about a foot high, with doubly pinnated leaves, and produces an umbel of white flowers in June. The whole plant is highly aromatic.

4223. Use. In private gardens, it is cultivated chiefly for the tender leaves, which are used in soups and salads. On a large scale, it is cultivated for the seed, which is used by confectioners, druggists, and distillers, in large quantities.

4224. Culture. The plant delights in a sandy loam. It is raised from seeds, which may be sown in February, when the weather is mild and dry; and the quantity requisite for a bed four feet wide by six in length, to be sown in rows, is half an ounce; when sown in drills, they may be nine inches apart, and the seed buried half an inch. "Where a constant succession is required, small successive monthly sowings will be necessary in spring and summer, as the plants in those seasons soon run to seed. There should be also small sowings in August and September, to stand the winter under the defence of a frame. The plants are to remain where sown." (Abercrombie.)


4225. The caraway is a biennial plant, a native of England, being occasionally found in meadows and pastures. It rises a foot and a half high, with spreading branches; the leaves are decomposed; the leaflets in sixes; it produces umbels of white flowers in June.

4226. Use. The plant is cultivated chiefly for the seed, which is used in confectionary and in medicine. In spring, the under leaves are sometimes put in soups; and in former times the fusiform roots were eaten as parsnips, to which Parkinson gives them the preference. In Essex, large quantities of the seed are annually raised for distillation with spirituous liquors.
HYSSOP, CHAMOMILE, ELECAMPANE

4227. Culture. It is raised from seed, of which a quarter of an ounce is sufficient for a seed-bed four feet by five. Sow annually, in autumn, soon after the seed is ripe; the seedlings will rise quickly, and should be thinned to a foot's distance each way. In default of sowing in autumn, sow in March or April, either in drills or broadcast; but the plants so raised, will not in general flower till the following year. When the seed is ripe, the plant is generally pulled up in gathering, especially in field-culture.


4228. The *rue* is a perennial evergreen under-shrub, a native of the south of Europe, but cultivated in this country since 1562, and probably long before. It is well known by its fetid smell.

4229. Use. The leaves are sometimes gathered as a medicinal simple, and are also given to poultry having the croup. In former days, it was called the herb of grace, from the circumstance of small bunches of it having been used by the priests for the sprinkling of holy water among the people.

4230. Culture. It is easily propagated by seeds, cuttings, or slips of the young shoots in March, April, or May, planted in a shady border. The plant delights in a poor, dry, calcareous soil; in which it will continue for many years, and if cut down occasionally, always in full leaf and well furnished with young shoots. Letting it run to seed, weakens the plant and shortens its longevity.


4231. The *hyssop* is a hardy evergreen under-shrub, a native of the south of Europe, and introduced in 1548. The stems rise a foot and a half high; the leaves are lanceolate, short, and somewhat obtuse; it produces blue flowers from June to September. The whole plant has a strong aromatic odor.

4232. Use. The leaves and young shoots are occasionally used as a pot-herb, and the leafy tops and flower-spikes are cut, dried, and preserved for medicinal purposes.

4233. The *variets* are—

The white, blue, red, and white-flowered; but the blue is the original color, and most commonly cultivated.

4234. Propagation and culture. "It is raised by seed, by slips, and cuttings of the branches, and by slips of the root and top together. It likes a dry or sandy soil. When it is propagated by seed, sow in March or April a small portion, either broad-cast and raked in, or in small drills, six inches apart. The plants may mostly be transplanted into final beds in June or July, nine inches apart, or some may be planted as an edging; or you may also sow some seed for an edging to remain where sown. Give the edgings occasionally trimming, in their established growth; cutting away also any decayed flower-spikes in autumn. You may take rooted offsets from established plants in March, April, August, or September; cuttings from the stalks in April and May; also rootless slips of the young shoots in June or July. After May, shade for a time, or plant in a shady border. If for culinary purposes, the distance from plant to plant may be nine inches; in the physic-garden, eighteen inches or two feet. Water at planting, and twice or thrice a-week in dry weather till rooted." (Abercrombie.)


4235. The *chamomile* is a hardy perennial, which grows wild in various parts of England in gravelly pastures, and by road-sides. The leaves are cut into threads, and the stem prostrate. The flowers are white in the rays and yellow in the disk, and appear in August and September. "The whole plant is bitter and highly aromatic.

4236. Use. It is cultivated on account of the flower, which is a safe bitter and stomachic, and much used under the name of chamomile-tea. The double-flowering variety, though more beautiful than the single-flowered, is less useful; the aromatic principle not residing in the floscules of the ray, the multiplication of which constitutes the double flower. The double sort, however, is most cultivated by growers for the market, on account of its greater bulk and weight.

4237. Varieties. These are the common single, and the double flowered.

4238. Soil and culture. This herb delights in a poor sandy soil. "Both kinds are propagated by parting the roots, or by slips of the rooted offsets, or of the runners. Detach them with roots, in little tufty sets, in March or April; and plant them from eight to twelve inches apart, giving water; repeat waterings occasionally till they root; they will soon overspread the bed, and produce plenty of flowers the same year in July and August, and continue several years productive."

4239. Taking the crop. "The flowers should be gathered in their prime, in June or July, just when full-blown. Let them be spread to dry in a shady place; then put them in paper bags, and house them for use." (Abercrombie.)


4240. The *elecampane* is a perennial plant, found in moist pastures in the south of England, and one of the largest herbaceous plants we have, rising from three to five feet high; the lower leaves embrace the stem, are ovate and wrinkled, a foot long and four or five inches broad in the middle. It produces large heads of yellow flowers in July and August. The root is thick, fusiform, and aromatic. It was formerly in great repute, and the plant was cultivated in village gardens throughout Europe. In private gardens it still keeps its place in the physic-herb corner.

4241. Use. In France and Germany, the root is candied, and used as a stomachic, for X x 3
strengthening the tone of the viscera in general. As a medicinal plant, it possesses the general virtues of alexipharmics.

4242. Culture. It is propagated by offsets in autumn, after the plant has done flowering; these, if planted in a deep soil, rather moist, or in a shady situation, will be fit for use the end of the second year. Roots of this age are said to be preferable to those of older plants.


4243. The _licorice_ is a hardy perennial plant, a native of the south of Europe, and introduced into this country in 1562. The roots run very deep into the ground, and creep to a considerable distance, sending up strong herbaceous stalks, four or five feet high; the leaves are composite, and consist of four or five ovate leaflets terminated by an odd one; these and the stalks are clammy, and of a dark green. The flowers come out in axillary spikes, of a blue color, in July and August. Stowe informs us, that the planting and growing of _licorish_ began about the first year of Queen Elizabeth.

4244. Use. It is cultivated on a large scale for the brewers and druggists, and in gardens for the saccharine juice obtained from the root by decoction, and used as an emollient in colds, fevers, &c.

4245. Propagation and culture. "Licorice is propagated by cuttings of the roots. On account of the depth to which the root strikes, when the plant has room to flourish, the soil should have a good staple of mould thirty inches or three feet in depth. Taking the small horizontal roots of established plants, cut them into sections six inches long; having traced out rows a yard asunder, plant the sets along each row, at intervals of eighteen inches, covering them entirely with mould. For the first year, you may cultivate a light crop of lettuces or onions between the rows. During the summer, keep the plot clear from weeds; and when the subordinate crop comes off, hoe and dress the ground. At the close of autumn, or as a winter dressing, fork or dig between the rows, to stir and refresh the surface; and cut down the decayed stems."

4246. Taking the crop. "After three or four years' growth, the main roots will be of a mature size, and fit for consumption or the market. In the course of the following winter, begin to dig them up, opening a trench close to the first row, as deep as the roots, then, with the spade, turn out all the roots clean to the bottom; so proceed from trench to trench, and prepare the ground for some other crop." (_Abercrombie._)


4247. The _wormwood_ is a perennial plant, well known, and frequent in calcareous commons and by-road sides in England. It rises from two to four feet high, covered with minutely divided hoary leaves. The flowers appear in small pendulous hemispherical bunches in August. The whole plant is intensely bitter and aromatic.

4248. Use. The seeds are used as stomachics, and the herb was formerly much used as a vermifuge. The growth of this plant, Neill observes, "should be encouraged in poultry-walks, it being found beneficial to them. The distillers in Scotland sometimes employ it in place of hops, and for their use, small fields of it are occasionally sown."

4249. Propagation and culture. By seed, cuttings, or dividing the root; the latter is the easiest mode, and the future treatment may be the same as for rue or hyssop. The sea-wormwood (_A. maritima_), the Roman (_A. pontica_), and the Tartarian (_A. santonicola_) are propagated chiefly by cuttings, and may be treated like the common species.


4250. The _blessed thistle_ is an annual plant, a native of Spain and the Levant, and introduced in 1548. The leaves are long, elliptical, rough, runcinate, and variously serrated. The calyx is woolly, and the flowers yellow, appearing from June to November.

4251. Use. An infusion of the leaves is sometimes used as a stomachic, and is said to procure the return of appetite, where the stomach was injured by irregularities. A strong infusion promotes perspiration, and increases all the secretions. It was formerly used in cases of cancer; but at present is considered of little medical value.

4252. Culture. The seed is to be sown in autumn, in any light earth, and in a warm situation. Thinned and kept free from weeds the plants will flower the following June and July, and if not gathered, will produce seeds in August and September. Gather the herb when in flower, and take great care in drying it and keeping it in a dry airy place, to prevent its rotting or getting mouldy, which it is very apt to do.


4253. The _balm_ is a hardy perennial, with square stems, which rise two feet high or more, furnished with large ovate leaves, growing by pairs at each joint. It is a native of Switzerland, and the south of France; produces flowers of a purplish color from June to October, and was introduced to this country in 1573. There is a variety with hairy leaves.

4254. Use. It is now little used, unless for making a simple balm-tea, which affords a grateful diluent drink in fevers, and for forming a light and agreeable beverage under the name of balm-wine.
PLANTS USED AS PRESERVES, &c.

4255. Propagation. It is readily propagated by parting the roots, preserving two or three buds to each piece, or by slips, either in autumn or spring.

4256. Culture. Plant the slips or sets in any bed of common earth, by dibble or trowel, and from eight inches to a foot apart, giving water, if dry weather. Those of the spring planting will soon grow freely for use the same year; and afterwards will increase by the root into large bunches of several years' continuance, furnishing annual supplies from March to September.

4257. Dried bulbs. Gather when coming into flower, and when the leaves are perfectly free from dew or moisture; then dry rapidly in the shade, or better in an oven; and when cool press the herbage into packages, and wrap them up in white paper till wanted for use. Keep the packages dry and in a close drawer.

Sect. XI. Plants used as Preserves and Pickles.

4258. Of plants used as culinary preserves and pickles, some are tender annuals, requiring to be reared to a certain stage of growth in hot-beds or stoves, as the capsicium and love-apple; others are marine plants, as the samphires, more generally gathered wild than cultivated in the garden. The remainder are chiefly common garden-plants, used also for other purposes, as the red cabbage, Indian cress, &c. The whole occupy but a few square yards of the largest kitchen-garden; and, excepting the red cabbage, few of them are seen in that of the cottager for the purposes of this section.


4259. The love-apple is a tender annual, a native of South America, and introduced in 1596. The stem, if supported will rise to the height of six or eight feet; the leaves are pinnate, and have a rank disagreeable smell when handled; the flowers are yellow, appearing in bunches in July and August, and followed by the fruit in August and September. The fruit is smooth, compressed at both ends, and furrowed over the sides; it varies in size, but seldom exceeds that of an ordinary golden pippin.

4260. Use. When ripe, the fruit, which has an acid flavor, is put into soups and sauces, and the juice is preserved for winter use like ketchup; it is also used in confectionary, as a preserve; and when green, as a pickle. Though a good deal used in England in soups, and as a principal ingredient in a well known sauce for mutton; yet, our estimation and uses of the fruit are nothing to those of the French and Italians, and especially the latter. Near Rome and Naples, whole fields are covered with it, and scarcely a dinner is served up in which it does not in some way or other form a part.

4261. Varieties. Those in general cultivation are —

| The large, small, cherry, and pear-shaped red | The large, and small, or cherry-shaped yellow.

4262. Estimate of sorts. "The first sort is in most estimation for domestic purposes, and should be cultivated accordingly; while a few plants of the other kinds may be raised for variety of the fruit."

4263. Propagation and culture. The plants must be raised and forwarded in a hot-bed, under glass, from about the vernal equinox till May. Sow in any general hot-bed about the end of March, or beginning of April; and as to quantity of seed, one ounce will produce sixty plants. As soon as the plants are about two inches high, if they are immediately pricked into another hot-bed, or into that where raised, singly into small pots placed in the hot-bed, they will grow more stocky, and can be more successfully transplanted. About the middle or end of May, transplant them, each with a ball of earth, into a south border, to have the full sun, that the fruit may ripen in perfection. Some may be planted close to a south wall, if vacant spaces can be had; but as they draw the ground exceedingly, do not set them near choice fruit-trees. Give water. During the first week or fortnight, if the nights be cold, defend them with hand-glasses, or by whelming a large garden-pot over each plant; or transplant upon holes of hot dung, earthed to six inches depth, and cover with hand-glasses. When they begin to run, train them to stakes, or, when planted near a wall or pales, nail up the branches.

4264. Witmore plants at the foot of a bed sloping steeply to the south, and trains the runners on it by pegging them down. They frequently strike root at the joints; he "tops them as soon as their branches meet, clears off all the lateral shoots, and thins the leaves by which the fruit is exposed and well ripened. In the fine season of 1818, each plant so treated produced, on an average, twenty pounds' weight of fruit." (Hort. Trans. iii. 545.) The fruit begins to ripen in August; gathered in October, and hung up in bunches in any dry apartment, it will continue good for use in November.

4265. To save seed. "Gather some of the best ripe fruit in autumn; clear out the seed; wash and cleanse it from the pulp, and dry it thoroughly; then put it up in papers or bags, for use next spring." (Abercrombic.)


4266. The egg-plant is a tender or green-house annual, a native of Africa, introduced in 1597. The plant rises about two feet high, with reclining branches; the flowers appear in June and July, of a pale-violet color, followed by a very large berry, generally of an oval shape, and white color, much resembling a hen's egg; and in large specimens, that of a swan.

4267. Use. In French and Italian cookery, it is used in stews and soups, and for the general purposes of the love-apple.

X x 4
4268. The varieties are —

The oval-shaped white | The globular-shaped white | The purple, or violet-colored, of both forms.

4269. Culture. The plants are raised from seed, which may be sown in March or April, in a hot-bed, in light rich earth. After they have shown two or three proper leaves, they may either be pricked out in another hot-bed, or planted in small pots, to be shifted in rotation, till in size No. 18, in which they will produce their fruit. If the plants, instead of being shifted into fruiting-pots, are planted against a wall, or in a warm border in June, they will fruit in the open air, if the season is not unusually wet and cold.

4270. To save seed. Gather one or two ripe berries of each sort, large and well formed, and preserve them entire, till the seed is wanted for sowing.


4271. Of the capsicum there are three species in cultivation.

4272. The annual capsicum, or Guinea-pepper, is the C. annuum, L. (Knorr. Thess. 2. t. C. 6.), an annual plant, which, though a native of India, endures the open air in this country during summer. It was introduced in 1548, and was cultivated in Gerrard's time. It rises about two feet high, producing long, linear, dark-green leaves, on a branchy stem. The flowers are white, and appear in June and July, succeeded by berries, varying in shape and color, and either long-podded, red and yellow; short-podded, red and yellow; round short-podded, red and yellow; or heart-shaped, red and yellow.

4273. The cherry-pepper (C. cerasiforme), (Hort. Kew.), is an annual plant, a native of the West Indies, which also stands our summer. It was introduced in 1758, has the same general character of foliage as the Guinea-pepper, and flowers from June to September. It is characterised by its small cherry-shaped fruit, which is sometimes heart-shaped, bell-shaped, or angular, and in color red or yellow.

4274. The bell-pepper (C. grossum), (Best. Edn. Aut. 1. t. 11. f. 1.), is a stove biennial, a native of India, and introduced in 1759. It is of humble growth, flowers in July, and produces large red or yellow berries. It will endure the open air in summer, but requires a place in the stove during the winter and spring months.

4275. Use. The green pods, or inflated berries, of all these varieties, are used for pickling. They are sometimes also used in their ripe state, when they form a spice of the hottest quality, known by the name of Cayenne pepper. The berries of the last named species are deemed better for pickling than the others, the skin being thick, pulpy, and tender.

4276. Culture. All the three species, with their varieties, are raised from seed; a small parcel, or the produce of two pods, will be a sufficient quantity of each or of any one variety for ordinary supply. Sow all the annual sorts at the end of March, or beginning or middle of April, in a moderate hot-bed, under a frame. Cover the seed a quarter of an inch deep. When the plants are two or three inches in growth, prick some into a new slender hot-bed, to forward them for final transplanting; or in default of this, prick them into a bed of natural earth, at the beginning of May, if fine, settled, warm weather; defend them with a frame, or awning of mats, at night and in cold vicissitudes. Give water lightly at planting, and occasionally afterwards in moderate supplies, to assist their fresh rooting and subsequent growth. At the beginning of June, when the weather is settled warm, transplant them into the open garden, in beds of light rich earth, from twelve to eighteen inches apart, giving water. They will thus advance freely, flower in July or August, and produce plenty of pods from August till the end of September. Under the deficiency of a hot-bed or stove, or for succession, annual capsicums may be raised in a bed of light rich earth, under a hand-glass; but the sewing must be deferred to fine warm weather in May. Give the plants plenty of water, and cut off no part of them at night, till danger from frost is over. At the close of June, transplant as above. The perennial species must be winterted in the stove;" (Abercrombie.)

4277. To save seed. Leave one or two of the largest and handsomest shaped pods to ripen in autumn; after gathering them, the best way is to hang them up in a dry place, and not take out the seed till wanted for sowing in spring.

SUBSECT. 4. Samphire, three Species of different Orders and Genera.

4278. Common samphire is the Crithonum Maritimum, L. (Eng. Bot. 819.); Pent. Dig. L. and Umbelliferae, J. Perce-pierre, or Saint Pierre, Fr.; Meerfenchel, Ger.; and Finoccio marino, Ital. (fig. 475. a) It is a perennial plant, a native of Britain, and found on rocky cliffs by the sea, and in dry stone walls. The root-leaves are triform, those of the stem lanceolate and fleshy; the flowers appear on a stem of about eighteen inches high in August, and are of a yellow color. The name samphire is a corruption of sampier, and this again a corruption of the French name Saint Pierre.

4279. Use. Samphire forms an excellent pickle, and a frequent addition to salads. In taste, it is crisp and aromatic, and constitutes a light and wholesome condiment. It is generally gathered in places where it is found native; and the allusion to the practice by Shakspeare, in his description of Dover cliff, is well known. The plant is also used medicinally.
4280. **Culture.** It is propagated by parting the roots, or by sowing the seed in April; but is rather difficult of cultivation. Marshall says, "it likes a cool situation; but yet prefers a sandy or a gravelly soil, and plenty of water." Some," he adds, "have found it to do best in pots, set for the morning sun only." Braddock placed it in a sheltered dry situation, screened from the morning sun; protected it by litter during winter, and in spring sprinkled the soil with a little powdered barilla: "This I do," he says, "to furnish the plant with a supply of soda, since in its native place of growth, it possesses the power of decomposing sea-water, from which it takes the mineral salts. With this treatment it has continued to flourish at Thames Ditton for some years, producing an ample supply of shoots, which are cut twice during the season." (Hort. Trans. ii. 222.)

4281. **Golden samphire** is the *Inula Crithmifolia*, L. (Eng. Bot. 68.) *Syng. Polyg.* Super. L. and *Corymbifera*, J. *Inula perce-pierre*, Fr.; Goldene Meerfenchel, Ger. (fig. 475. b) It is a perennial plant, found on sea-shores, generally within salt-water mark. It is occasionally gathered and brought to Covent Garden market, under the name of golden samphire; but has not, we believe, been introduced in the garden. It is used for the same purposes as the common samphire.

4282. **Marsh-samphire** is the *Salicornia Herbacea*, L. (Eng. Bot. t. 415.) *Dian. Monog.* L. and *Chenopodeae*, B. P. *Salicorn*, Fr.; Glasschmalz, Ger.; and *Erbachali*, Ital. (fig. 475. c) It is an annual plant, a native of Britain, and not uncommon in salt-marshes, and other aits and islets of low land overflowed by the sea. It is occasionally gathered and brought to market; and is used for pickling, and in salads, like the two plants above described. This and the former species might be cultivated in the garden, by imitating a small portion of salt-marsh.

**Sect. XII. Edible Wild Plants, neglected, or not in Cultivation.**

4283. The subject of edible wild plants is introduced as highly deserving the study of the horticulturist; partly to increase his resources, partly to induce such as have leisure to try how far these plants may be susceptible of improvement by cultivation; but principally to enable the gentleman’s gardener to point out resources to the poor in his neighborhood, in seasons of scarcity. All vegetables not absolutely poisonous may be rendered edible by proper preparation. Many sorts, for example, are disagreeable from their acrid and bitter taste; but this might be, in a great degree, removed by maceration, either in cold or hot water. The vegetable matter once reduced to a state of insipidity, it is easy to give it taste and flavor, by adding salt of some sort, which is an article never scarce through the influence of bad seasons; or by vinegar, or oils, or fats; by the addition of other vegetables of agreeable tastes and flavors, as of thyme, mint, celer-y-seed, onions, &c.; or by the addition of torrefied vegetable matter; as of the powder of roasted carrot, parsnep, potatoe, or dandelion-roots, or of beans, peas, or wheat; or, if it can be had, of toasted bread, which will render almost any thing palatable, and prolong the pleasure of eating many of the best things.

4284. Gooseberry, birch, beech, willow, and other leaves, we are told, were formerly eaten as salads; and there can be little doubt that aboriginal man would eat any green thing that came in his way, till he began to improve. It may be worth while for man in his present multiplied and highly civilised state, to reflect on these things, with a view to resources in times of famine, or in travelling or voyaging, or touching at or settling in new or uncultivated countries. (Parry’s Voyage to the Polar Regions, 4to. 1821.) Edible wild plants may be classed as greens and pot-herbs, roots, legumes, salads, teas, and plants applied to miscellaneous domestic purposes.

**Subsect. 1. Greens and Pot-herbs from Wild Plants.**

4285. **Black bryony.** *Tamus communis*, L. (Eng. Bot. 91.) *Dicr. Hex.* L. and *Smilacaceae*, J. A twining perennial, growing in hedges, and commonly considered a poisonous plant; but the young leaves and tops are boiled and eaten by the country people in spring.


4287. *Charlock. Sinapis arvensis*, L. (Eng. Bot. 1748.) *Tetrad. Siliq. L. and Cruciferae*, J. A common annual weed in corn-fields. The young plant is eaten in the spring as turnip-tops, and is considered not inferior to that vegetable. The seeds of this have sometimes been sold for feeding birds instead of rape; but being hot in its nature, it often renders them diseased.


4289. *Shepherd’s purse. Thlaspis bursa pastoris*, L. (Eng. Bot. 1455.) *Tetrad. Siliqueae L. and Cruciferae*, J. An erect plant in Philadelphia, brought to market in large quantities in the early season. The taste, when boiled, is not so bitter as that of the caltrop, but is very mild, and palatable. This plant varies wonderfully in size and succulence of leaves, according to the nature and state of the soil where it grows. Those from the gardens and highly cultivated spots near Philadelphia, come to a size and succulence of leaf scarcely to be believed without seeing them. They may be easily blanched by the common method, and certainly, in that state, would be a valuable addition to the list of delicate culinary vegetables. (Correa de Serra, in Hort. Trans. vol. iv. 445.)

4290. *Fat hen. Chenopodium urbicium*, (Eng. Bot. 717.) and *C. album*, (Eng. Bot. 1723.) *Pent. Dips. L. and Chenopodaceae*, J. Both these plants are annuals, common among rubbish of buildings, dunghills, &c. Boiled, and eaten as spinach, they are by no means inferior to that vegetable. Several other native, but less common species of this genus, may be applied to the same use.
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**Subsect. 3. Leguminous Wild Plants Edible.**

4509. Sea-peas. *Pisum maritimum*, L. (Eng. Bot. 1046.) *Diad.* *Decum.* L. and *Leguminosae*, J. (fig. 476.) These peas have a bitterish disagreeable taste, and are therefore rejected when more pleasant food is to be got. In the year 1555, however, when there was a great famine in England, the seeds of this plant were used as food, by which, according to Turner, thousands of families were preserved. The bitter of these seeds might in all probability be removed by steeping and kiln-drying, as in preparing for the mill peas which are to be split.

4510. Wild vetches. *Lathyrus, Ficca, and Ervum*, L. *Diad.* *Decum.* L. and *Leguminosae*, J. The seeds of all the British species of these genera may be used as peas. They are found in hedges, woods, and corn-fields, and are most prolific in dry seasons.

**Subsect. 4. Salads from Wild Plants.**


4512. Stone-crop, or orpine. *Sedum Telephium*, L. (Eng. Bot. 1319.) *Decum.* *Pentag.* L. and *Sempervirens*, J. *Trieque Madam*, Fr. The leaves are eaten in salads like those of purslane, to which, by the French, it is considered equal.

4513. Sea-bindweed. *Cowweldus Soldanella*, L. (Eng. Bot. 314.) *Pentag.* Monog. L. and *Convolvulaceae*, B. P. This plant abounds on sea-coasts, where the inhabitants gather the tender stalks, and pickle them. It is considered to have rather a cathartic quality.

4514. Sweet cress. *Scardis odorata*, L. (Eng. Bot. 697.) *Pentan.* *Dig.* L. and *Umbelliferae*, J. The leaves of this plant used to be employed like those of chervil. The green seeds ground small, and used with lettuce or other cold salads, give them a warm agreeable taste. The smell of the plant attracts bees, and the insides of empty hives are often rubbed with it before placing them over newly-cast swarms to induce them to enter.

4515. Buckthorn-plantain, or star of the earth. *Plantago coronopus*, L. (Eng. Bot. 692.) *Tetrad.* Monog. L. *Plantaginaceae*, B. P. *Corne de Cerf*, Fr.; *Krakenfuss*, Ger.; and *Coronopo*, Ital. This is a hardy annual, a native of Britain, found in sandy soils. It is a low spreading plant, with linear pinnated leaves, and round stalk: producing short spikes of starry flowers from May to August. It was formerly cultivated as a salad herb, and used like the common cress; but is now neglected in English gardens, perhaps on account of its rank and disagreeable smell. It is still, however, regularly sown in French gardens. It is raised by seed, which may be sown the first week in March; and after the plants have come up, they should be thinned so as each may occupy from five to nine square inches. To ensure a succession of tender leaves, cut off the flowers as they appear.

4516. Ox-eye daisy. *Chrysanthemum leucanthemum*, L. (Eng. Bot. 601.) *Syng.* *Polyg.* *Super.* L. and *Corymbiferae*, J. *Marguerite grande*, Fr.; *Grosse Wucherblume*, Ger.; and *Licanterno*, Ital. This is a perennial plant, common in dry pastures. The leaves, which spring immediately from the root, are obovate with foot-stalks; from these a stem arises from two to three feet high, furnished with oblong, entire, toothed piliferous leaves. The flowers are large, with yellow disks and white rays, and appear in June and July. The young leaves were much used in Italy in salads in Bublin’s time; and they are mentioned by Dr. Withering as being fit for this purpose. The plant is easily propagated by dividing the roots after the flowering season. To produce succulent tender leaves, it should be placed in soft, rich, moist earth.

**Subsect. 5. Substitutes for Chinese Teas from Wild Plants.**

4517. Speedwell. *Veronica spicata*, L. (Eng. Bot. 2.) *Diand.* Monog. L. and *Scrophularineae*, B. P. This plant is sometimes used as a substitute for tea; and is said to possess a somewhat astrigent taste like green tea (*Camellia viridis*).

4518. Spring grass. *Anthozanthum odoratum*, L. (Eng. Bot. 647.) *Diand.* *Dig.* L. and *Graumeine*, B. P. (fig. 477.) This is a highly odoriferous grass, a decoction of which is said to bear a considerable resemblance to tea.

4519. Other substitutes. The leaves of the black currant afford a very good substitute for green tea; and those of *Saxifraga crispofolia* are said, by Took (*Russ. Enc.*), to be used as tea in Siberia. *Betonica officinalis* (Eng. Bot. 1142.) is said to have the taste and all the good qualities of foreign tea without the bad ones.

**Subsect. 6. Wild Plants applied to various Domestic Purposes.**

4520. Butterwort. *Pinguicula vulgaris*, L. (Eng. Bot. 70.) *Diand.* Monog. L. and *Lentibulariaceae*, B. P. The inhabitants of Lapland and the north of Sweden give to milk the consistence of cream by pouring it warm from the cow upon the leaves of this plant, and then instantly straining it, and laying it aside for two or three days till it
acquires a degree of acidity. This milk they are extremely fond of; and once made, they need not repeat the use of the leaves as above, for a spoonful or less of it will congeal another quantity of warm milk, and make it like the first, and so on, as often as they please to renew their food. (Lightfoot's Fl. Scot. p. 77.)

4321. Cow-parsnip. Heracleum Sphondylium, L. (Eng. Bot. 988.) Pent. Dig. L. and Umbelliferæ, J. The inhabitants of Kamechurah, about the beginning of July, collect the foot-stalks of the radical leaves of this plant, and, after peeling off the rind, dry them separately in the sun; and then tying them in bundles, they lay them up carefully in the shade. In a short time afterwards these dried stalks are covered over with a yellow succarine efflorescence, tasting like licorice, and in this state they are eaten by the Russian with cutting. This content with the taste, they are said to have a very intoxicating spirit from them, by first fermenting them in water with the greater bilberry (Vaccinium uliginosum), and then distilling the liquor to what degree of strength they please; which Gmelin says, is more agreeable to the taste than spirits made from common corn. (De Fl. Scot. p. 1013.) Octan. Monog. L. and Ericæ, J. Formerly the young tops are said to have been used alone to brew a kind of ale; and even now, the inhabitants of Isla and Jura continue to brew a very potable liquor, by mixing two thirds of the tops of the heath with one of malt. (Lightfoot's Fl. Scot.)

684. Poisonous native plants for capers. The flower-buds of the marsh-marigold (Caltha palustris, L.) form a safe substitute for capers; and likewise the young seed-pods of the common radish; and the unripe seeds of the nasturtium, or Indian cress. A species of spurge, common in gardens, (Euphorbiæ Lathyris,) is vulgarly called 'bread-root,' from the resemblance of its приятный, or rather, to capernuts, though it is a good species of this genus, its seeds are sometimes substituted by the Parisian restaurateurs for the true capers. For more minute details respecting the plants enumerated in this section, and various others which might be used as food, or in domestic economy, see Bryant's Flora Dietetica, and Lightfoot's Flora Scotica, Hudson's Flora Anglica, and the local floras of all parts of Europe.

SUBSEC. 7. Poisonous native Plants to be avoided in searching for edible Wild Plants.

4324. The principal poisonous plants, natives or growing in Britain, are the following: those marked thus (*) are also the most valuable plants in the native materia medica: the whole, for obvious reasons, ought to be known at sight by every gardener:—

4325. The poisonous fungi will be found in a succeeding section.

SUBSEC. 7. Poisonous native Plants to be avoided in searching for edible Wild Plants.

4326. The culinary plants of other countries are in general the same as ours; but a few may be mentioned which are more commonly cultivated in France, Germany, and America, than in England, which would thrive in the latter country.

4327. The Claytonia perfoliata (Pentag. Monog. L. and Portulacæ, J.) is a hardy annual, a native of America, of the easiest possible cultivation in any soil. Sown in April, itbury soil, and in May or June, it will flower in April and May. Its perfoliate leaves are inferior to common spinach in flavor. It has no pretensions to supersede, or even to be generally cultivated as a spinach plant; but in very poor soils, under trees, or in other peculiar circumstances, it may be found a useful resource.

4328. The Beta vulgaris and rubra (Pentan. Trig. L. and Chenopodiæ, J.) are stone- biennials, raised on hot-beds near Paris, and transplanted into warm borders, where they furnish a summer spinach equal to that of the orache. (Hort. Tour, 489.) They are also grown for the same purpose in China. (Livingstone, in Hort. Trans. v. 54.)

4329. The Virginian poke (Phytolacca decandra, Decan. Pentag. L. and Chenopodiæ, J.) is a hardy perennial, with large racemose roots, shoots half an inch in diameter, and five or six feet high; the leaves five inches long and two a half inches broad, smooth, and of a rich green color. It grows vigorously, and furnishes ample supplies of young shoots, which in America and the West Indies are boiled and eaten as spinach. (Miller's Dict. art. Phytolacca; Correa de Scarr, in Hort. Trans. iv. 446.)

4330. The White cabbage of China (Brassica, sp.) used both as a pot-herb and a salad (Borrows, 467), and the wild cabbage of America (B. undulata, Mill.) as a pot herb, might be grown for the same purpose in this country. The Procumbent cabbage of China is mentioned by Livingstone (Hort. Trans. v. 55), as being a hardy plant, supplying leaves the whole of winter.

4331. The Chiness bean (Hydropuphum virginicum, L. Pentag. Monog. L. and Portulacæ, J.) is a hardy perennial, very prolific in leafy, succulent green leaves which hold water (whence the name), and are used by the Indians both raw and boiled.

4332. The Avis tuberosus, Ph. (Bladelph. Decan. L. and Leguminosæ, J.) is a hardy tuberos-rooted perennial, a native of North America, the tubers of which are used and boiled by the Indians.

4333. The broad-rooted spinach (Parsaelentia esculentæ, L. Diadel. Decan. L. and Leguminosæ, J.) is a hardy perennial, a native of Missouri, and used there as potatoes are in this country.

4334. The Quamash (Sclêra esculentæ, L. Hexan. Monog. L. and Asphodelæ, J.) is a native of North America, and there used as a vegetable.
Sect. XIV. Edible Fungi.

4336. Only one species of edible fungi has yet been introduced to the garden, though there can be no doubt the whole would submit to, and probably be improved by, cultivation. All of them are natives of Britain, and may be gathered wild at certain seasons, so that though they do not enter into the plot of the cottager, they are, or may be, enjoyed by him. In Poland and Russia, there are above thirty edible sorts of fungi in common use among the peasantry. They are gathered in all the different stages of their growth, and used in various ways: raw, boiled, stewed, roasted; and being hung up and dried in their stoves or chimneys, form a part of their winter stock of provisions. Fungi, however, are not equally abundant in Britain, owing to the general cultivation of the soil; and therefore the good sorts being little familiar to the cottager, most of them are passed over as deleterious. Indeed the greatest caution is requisite in selecting any species of this tribe for food; and though we have given a catalogue both of the good and bad sorts of mushrooms, we can advise none but the botanist to search after any but the common sort (Agaricus campestris) as food.


4337. The mushroom is a well known native vegetable, springing up in open pastures in August and September. It is most readily distinguished, when of middle size, by its fine pink or flesh-colored gills, and pleasant smell; in a more advanced stage, the gills become of a chocolate color, and it is then more apt to be confounded with other kinds of dubious quality; but that species which most nearly resembles it, is slimy to the touch, and destitute of the fine odor, having rather a disagreeable smell: further, the noxious kind grows in woods or on the margins of woods, while the true mushroom springs up chiefly in open pastures, and should be gathered only in such places.

4338. Use. The garden-mushroom is eaten fresh, either stewed or boiled; and preserved as a pickle, or in powder, or dried whole. The sauce commonly called ketchup (supposed, by Martyn, from the Japanese, kit-jap,) is, or ought to be, made from its juice, with salt and spices. Wild mushrooms, from old pastures, are generally considered as more delicate in flavor, and more tender in flesh, than those raised in artificial beds. But the young, or button mushrooms, of the cultivated sort, are firmer and better for pickling; and in using cultivated mushrooms, there is evidently much less risk of deleterious kinds being employed. (Neil and Martyn.)

4339. Species. The following catalogue of edible and poisonous mushrooms is taken from Sowerby's splendid work on English fungi.

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<th>Edible Sorts</th>
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<td>A. aurantius. Orange</td>
<td>A. piperaeus. Pepper</td>
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<td>A. vespertinus. Champignon</td>
<td>A. deleterious. Reddish</td>
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4340. General criteria of wholesome and deleterious fungi. Unwholesome fungi will sometimes spring up even on artificial beds in gardens; thus, when the spawn begins to run, a spurious brood are often found to precede a crop of genuine mushrooms. The baneful quality of the toad-stool (A. viridus) is, in general, indicated by a sickly nauseous smell, though some hurtful sorts are so far without any thing disagreeable in the smell, as to make any criterion, drawn from that alone, very unsafe. The wholesome kinds, however, invariably emit a grateful rich scent.

4341. Antidote to poisonous sorts. All fungi should be used with great caution, for even the champignon and edible garden-mushrooms possess deleterious qualities when grown in certain places. All the edible species should be thoroughly masticated, before taken into the stomach, as this greatly lessens the effects of poisons. When accidents of this sort happen, vomiting should be immediately excited, and then the vegetable acids should be given, either vinegar, lemon-juice, or that of apples; after which, give either and antispasmodic remedies, to stop the excessive bilious vomiting. Infusions of gall-nut, oak-bark, and Peruvian bark are recommended as capable of neutralising the poisonous principle of mushrooms. It is, however, the safest way not to eat any of the good but less common sorts, until they have been soaked in vinegar. Spirit of wine and vinegar
extract some part of their poison; and tannin matter decomposes the greatest part of it. (Botanist's Companion, vol. ii. p. 145.)

**Culture.** For the culture of the common mushroom, see Chap. VII. Sect. XIV. (5464.) With respect to the other edible sorts, as already observed, they are seldom gathered for use in Britain, except by experienced botanists; and none of them, as far as we know, have yet been brought under cultivation. We think, however, that some of them, as the A. aurantiacus, A. delicious, and A. pratensis, might very readily, and without danger, be introduced to the garden; treating them like the garden-mushroom, or imitating the climate of the season of the year in which they are found in perfection, and the soil, situation, and exposure, &c., where they are found in greatest abundance, and of the best quality. In the first instance, it would, perhaps, be preferable to propagate from seed, in order to make sure of the species.

In the present improved state of horticulture, if this branch of culture were once attempted, it would soon be rendered available by every gardener who can cultivate the common mushroom.

**Subsect. 2. Morel. — Phallus esculentus, L.; Heleella esculenta of Sowerby (tab. 51.); and Morchella esculenta of Persoon. Cryptogamia Fungi, L. and Gymnocarpi, Per. In French, German, and Italian, not distinguished from the Chamignon by any popular name. (fig. 479.)**

4343. The morel is distinguished by its cylindrical, solid, or hollow stem, white and smooth; the cap is hollow within, and adhering to the stem by its base, and latticed on the surface with irregular sinuses. The height is about four inches. It rises in the spring months, in wet banks, in woods, and in moist pastures. It is in perfection in May and June, and should not be gathered when wet with dew, or soon after rain. Gathered dry, they will keep several months.

4344. Use. Morels are used, either fresh or dried, as an ingredient to heighten the flavor of gravies, ragouts, &c.

4345. Culture. Though this vegetable has not yet been introduced in garden-culture, like the mushroom, there can be no doubt of the attempt being attended with success. The spawn should be collected in June, and planted in beds or ridges, differently composed, and some laid up for use in dry and moist enveloppements, in order, by experiment, to come to the best mode of cultivation. Lightfoot says, he has raised the phallus from seed.

**Subsect. 3. Truffle, or Subterraneous Puff-ball. — Tuber Cibarium, Sowerby. (tab. 309.) Cryptogamia Fungi, L. and Angiocarpi, Per. Truffle, Fr.; Trüffel, Ger.; and Tartufone, Ital. (fig. 480.)**

4346. The truffle is a subterraneous fungus, growing naturally some inches below the surface in different parts of Britain; and very common in the downes of Wiltshire, Hampshire, and Kent, where dogs are trained to scent it out. The dogs point out the spot by snapping and barking; and the truffles, which are generally found in clusters, are dug up with a spade. The truffle is globular, seldom the size of a hen's egg, without any root, and of a dark color, approaching to blackness. The surface is uneven and rough; the flesh firm, white while young, but when old, it becomes black, with whitish veils.

4347. Use. They are used, like the mushroom, in stuffings, gravies, and other high-seasoned culinary preparations. They are generally procured from Covent Garden market, as they bear carriage to any distance.

4348. Culture. "No attempt," Neill observes, "it is believed, has hitherto been made to cultivate truffles; but of the practicability of the thing there seems no reason to doubt. In their habits of growth, indeed, they differ essentially from the mushroom; but it is certainly possible to accommodate the soil and other circumstances to the peculiar nature of the fungus. It has been said, that the tubercles on the surface of truffles are analogous to the eyes or buds of potatoes, and that they have been propagated, like potatoes, by means of cuts furnished with tubercles; it may however be suspected, that the pieces thus planted contained ripe seeds. Truffles, we may add, seem to delight in a mixture of clay and sand; and a moderate degree of bottom heat, such as is afforded by a spent hot-bed, might probably forward their vegetation." (Ed. Encyc.)

**Sect. XV. Edible Fuci. — Cryptogamia Algae, L. and Fucaceae, Lamouroux. Varec, Fr.; Meergrass, Ger.; and Fuc, Ital.**

4349. The edible British fuci may be shortly enumerated, because some of them are occasionally used as condiments by families living near the sea-coast; and because they furnish articles of resource for the local poor, especially in seasons of scarcity. There are numerous species; all of which, in common with every other class of sea-weeds and zoophytes, are employed in gardening as manures; and in general economy for making kelp or alkali. The following are the principal of the British species, which are considered edible by the inhabitants of sea-shores.
4350. Fucus saccharinus. Sweet fucus, or sea-belt. (fig. 481. a) Lightfoot mentions, that the common people on the coast of England sometimes boil this species as a pot-herb. Anderson says, the Icelanders boil it in milk to the consistence of potage, and eat it with a spoon. They are also said to soak it in fresh water, dry it in the sun, and then lay it up in wooden vessels; it soon becomes covered with a white efflorescence of salt, which has a sweetish taste, and in this state they eat it with butter. They also feed their cattle with this species.

4351. F. palmatus, L. Dulse. (fig. 481. b) Both the tender stalks and young fronds are eaten recent from the sea, commonly without any preparation; they are sometimes considered as forming a salad, but more generally are used as a whet. Dulse formerly was frequently fried and brought to table. It is said, that the inhabitants of the Greek islands are fond of this species, adding it to ragouts and ollios, to which it communicates a red color, and at the same time imparts some of its rich and gelatinous qualities. The dried leaves, infused in water, exhale an odor somewhat resembling that of sweet violets, and they communicate that flavor to vegetables with which they are mixed. Lightfoot mentions, that in the Isle of Skye, in Scotland, it is sometimes used in fevers, to promote perspiration, being boiled in water, with the addition of a little butter. It grows not uncommonly on rocks which are barely uncovered at the ebb of the tide; but is more frequent as a parasite on F. nodosus; and it occurs also on the stems of F. digitatus, attaining in this species a considerable size, perhaps twelve or fifteen inches long, while, in general, it is only about six or eight inches. It is soft and limber, and does not become rigid by drying, being of a more loose texture than many other sea-weeds.

4352. F. edulis, L. red dulse (fig. 481. c), is by many preferred to the F. palmatus, especially for roasting in the frying-pan. Like that species, its smell somewhat resembles sweet violets. It is of a deep, opaque, red color, giving out a purple dye.

4353. F. esculenta, L. Badderlocks, or henware. (fig. 482. a) The mid-rib, stripped of its membrane, is the part chiefly eaten. In Orkney, the pinnae are also eaten, under the name of mickles.

4354. F. ciliatus, L., ciliated dulse, and F. digitatus, fingered dulse, sea-green, and hangers (figs. 482. b), are sometimes gathered and eaten like F. edulis, palmatus, and other species.

4355. F. digitatus. In Scotland, the stem of this species is used for making handles to pruning-knives. A pretty thick stem is selected, and cut into pieces about four inches long. Into these, while fresh, the blades are stuck, and as the stem dries, it contracts and hardens, closely and firmly embracing the hilt of the blade; when these handles have become hard and shrivelled, and tnt with metal, they are hardly to be distinguished from harts-horn.

4356. F. pinnaatifilums, L. Pepper dulse. In Scotland, it is eaten along with the F. palmatus, and in Iceland it is used instead of spice. This species is common to Scotland, Iceland, the Red Sea, and the shores of Egypt.

4357. F. natans, L. Floating fucus. The succulent fronds, Turner mentions, are selected and pickled like samphire, and the young shoots are eaten as a salad, seasoned with juice of lemons, pepper, and vinegar.

4358. Ulva lactuca, L. (fig. 482. c) Lettuce-leaves, or oyster-greens. The thin, green, pellucid membranes of which this vegetable is composed are eaten raw, as a salad, and esteemed a great delicacy by such as have been accustomed to the use of marine vegetables.

4359. Suppilus. No submarine production has hitherto been cultivated in the garden; though it might be worth while to try what could be done by a stone cistern of salt-water, and other contrivances. In the mean time, families in any part of Britain or Ireland, desirous of enjoying these vegetables, might have them regularly forwarded from the sea-shores, especially from such as are rocky. There are very few species known to be absolutely poisonous.

4360. Edible nests. We may add, as matter of curiosity, that the transparent edible nests of the East Indian swallows, so much in repute at the luxurious tables of the rich, in China and the East, are now generally believed to be almost entirely composed of gelatinous fluid; and more especially of the F. leche-oides. (Turner, l. 113.) The plant is also in high estimation for the table in India.

CHAP. IX.

Horticultural Catalogue. — Hardy Fruit-trees, Shrubs, and Plants.

4361. The hardy fruits of a country may be considered in reference to the vegetable appendages of the table, as next in utility to bread, corn, and culinary esculents. The excellent meats which they afford to the second course, and their contributions to the dessert, give them a peculiar value in the domestic economy of all those whose condition in life rises above the care of mere subsistence; and there are some sorts, as the gooseberry and apple, which, happily, either are or may be within the reach of the most humble occupier of a cottage and garden. Many fruits are as wholesome as they are pleasant; and some greatly assist the cure of particular diseases. Cider, perry, and
the various wines which may be made from the juices of fruits, are acceptable offerings to the social circle, when made in the best manner, and form important articles of commerce. We shall arrange the Hardy Fruits as—

4362. Kernel-Fruits or Pomes; including the apple, pear, quince, medlar, service.
4363. Stone-Fruits; as the peach, nectarine, almond, apricot, plum, and cherry.
4364. Berries; as the mulberry, barberry, elderberry, gooseberry, currant, raspberry, cranberry, and strawberry.
4365. Nuts; as the walnut, chestnut, filbert.
4366. Native and neglected Hardy Fruits, deserving cultivation, or useful in domestic economy, as the sloe, bird-cherry, wild service, mountain ash, bilberry, &c.

4367. The varieties of most of these fruits are so numerous, and each described as having so many good qualities, that the inexperienced selector may well be puzzled in making a choice, even from the comparatively limited lists which we have prepared for the following sections. When to all the names in these lists, and those of the nurserymen, we add the numerous new names annually brought forward by the Horticultural Societies of this country and of France, the difficulty of selection seems insuperably increased. The experienced and well informed gardener will be able to find out his way in this labyrinth; but what are others to do? We would say, as a prudent mode, consult the selections recommended by eminent practical men; as Abercrombie, M’Phail, Forsyth, Nicol, Macdonald, &c. which we have given in this chapter, and also in those on planting the kitchen-garden and orchard. (2498. and 2527.) There are probably not half so many distinct sorts, as there are names in use; and of that half, most likely two thirds are not worth cultivating. Of most of the sorts originated from seed, sufficient time has not elapsed to judge of their merits; they are all described as good; but unquestionably many of them are worth little in comparison with the best old sorts. Some of the new cherries and peaches might be adduced as examples; and the Poonah grape, lately imported from the East Indies, and stated to be “a valuable addition to our gardens” (Hort. Trans. iv. 517.), has been in the country (in the Brompton Nursery, for example), for an unknown length of time, under a different name. It is one of the worst descriptions of raisin grapes, with a small elliptical berry, having little flesh, juice, or flavor. We make these remarks not to discourage from originating or importing new fruits; nor to dissuade from choosing new sorts; but to guard the inexperienced against being led away by names and appearances. The Horticultural Society are doing much to illustrate the subject of fruits, and in a few years they will no doubt settle a nomenclature, and determine the merits of all the fruits now in Europe, or perhaps the world.

Sect. I. Kernel-Fruits.

4368. The principal hardy kernel-fruits are the apple and pear, too well known for their important uses to require any eulogium. In this section are also included the quince, medlar, and service.


4369. The apple is a spreading tree with the branches more horizontal than in the pear-tree; the leaves ovate; the flowers in terminating umbels, produced from the wood of the former year; but more generally from very short shoots or spurs from wood of two years’ growth. The fruit is roundish, umbilicate at the base, and of an acid flavor. In its wild state, it is termed the crab, and is then armed with thorns, with smaller leaves, flowers, and fruit, and the pulp of the latter extremely acid. It is a native of most countries of Europe in its wild state; and the improved varieties form an important branch of culture in Britain, France, Germany, and America, for the kitchen, the table, and for the manufacture of cider. From whence we at first received the cultivated apple is unknown; but in all probability it was introduced by the Romans, to whom twenty-two varieties were known in Pliny’s time (52.), and afterwards the stock of varieties greatly increased at the Norman conquest. According to Stow, carp and pepsins were brought into England by Mascall, who wrote on fruit-trees in 1572. The apple-tree is supposed by some to attain a great age. Haller mentions some trees in Herefordshire that attained a thousand years, and were highly prolific; but Knight considers two hundred years as the ordinary duration of a healthy tree, grafted on a crab-stock, and planted in a strong tenacious soil. Speechly (Hints, 58.) mentions a tree in an orchard at Burton-joyce, near Nottingham, of about sixty years old, with branches extending from seven to nine yards round the bole, which, in 1792, produced upwards of 100 pecks of apples. Of all the different fruits which are produced in Britain, none can be brought to so high a degree of perfection, with so little trouble; and of no other are there so many excellent varieties in general cultivation, calculated for almost every soil, situation, and climate, which our island affords. Very good apples are grown in the Highlands and Orkneys, and even in the Shetland Isles, (Caled. Hort. Mem. vol. ii.) as well as in Devonshire and Cornwall; some sorts are ripe in the
ginning of July, and others, which ripen later, will keep till June. Unlike other fruits, those which ripen latest are the best.

4570. Use. For pies, tarts, sauces, and the dessert, the use of the apple is familiar to every one. Duduit, of Mazeres, has found that one-third of boiled apple-pulp, baked with two thirds of flour, having been properly fermented with yeast for twelve hours, makes a very excellent bread, full of eyes, and extremely palatable and light. (New Month. Mag. June 1821.) The fermented juice forms cider, a substitute both for wine and strong liquor, it is said. It is also employed to make jellies, pastes, tarts, &c. In medicine, verjuice, or the juice of crabs, is used for sprains, and as an astringent and repellent: and, with a proper addition of sugar, Withering thinks a very grateful liquor might be made of it. Lightfoot adds it to the list of medicines. Lefèvre says, that apple-port or cider-apples, or even alone, if thoroughly ripe, will make a sound, masculine wine. The apple, when ripe, is laxative; the juice is excellent in dysentery: boiled or roasted apples fortify a weak stomach. Scopoli recovered from a weakness of the stomach and indigestion from using them; and they are equally efficacious in promoting the juice of lemons or the mustard plant. In just ripe, that is, before they begin to fall, apples, beat up with hard, forms pomatum: and Bose observes (N. Cours d' Agriculture. &c. in loco), that the prolonged stratification of apples with elder-flowers, in a close vessel, gives the former an odor of musk. In dynamics, it produces a wind, and, in general economy, the wood of the tree is used for turning, and various purposes, where hardness, compactness, and variegation of color, are objects.

4571. Criterion of a good apple. Apples for the table are characterised by a firm juicy pulp, elevated poignant flavor, regular form, and beautiful coloring; those, for kitchen use, by the property of falling, as it is technically termed, or forming in general a pulpy mass of equal consistency, when baked or boiled, and by a large size. Some sorts of apples have the property of falling when green, as the Keaswick, Carlisle, Haw-thornden, and other codlins; and some only after being ripe, as the russet tribes. Those which have this property when green, are particularly valuable for affording sauces to geese early in the season, and for succeeding the gooseberry in tarts. For cider, an apple must possess a considerable degree of astringency, with or without firmness of pulp, or richness of juice. The best kinds, Knight observes, are often tough, dry, and solid. Parkinson, and the Siberian Harvey, which he recommends as one of the very best cider-apples, is unfit either for culinary purposes or the table. Knight has found that the specific gravity of the juice of any apple recently expressed, indicates, with very considerable accuracy, the strength of the future cider. Considering the various uses of the apple, we agree with Speedy in regarding it as a fruit " of more use and effect for all sorts of cider, than all the others of this kind." According to this rule, the cider-apples are ranked above all the others, because, when fully ripe, they are the best fitted for cider-making. " Of the trees," says Speedy, " of which, in general, and according to his own experience, the apples nearly and exactly correspond to the description of the cider-apple, we find two sorts, that of the yeoman, and that of the Lord of the manor, to be the most proper for this purpose."

4572. Varieties. Tusser, in 1573, mentions in his list of fruits, "apples of all sorts." Parkinson, in 1659, enumerates fifty-seven sorts. Evelyn, about thirty years afterwards, says (Pomona, pref.), "It was through his favor to Henry VIII., that the field of apples was increased and improved in this kingdom." Thirty towns in Kent only, were planted with fruit from Flanders, to the universal benefit and general improvement of the county." Gibson (Churches of Dove and Howleman,) mentions that Lord Scudamore, ambassador to the court of France, in the time of Charles I., collected in Normandy scions of cider-apple-trees. "In his own time," says Speedy, " he returned to England, encouraged the grafting them throughout the county of Hereford. Hartlib, in 1659, speaks of "one who had two hundred sorts of apples," and "verify believes there are nearly 500 sorts in this island." Ray, in 1688, selected from the information of the most skilful gardeners, in the gardens of London, 78 varieties, which, he thought, had not been increased greatly to the list, partly from the almost continual accession of sorts received from the continent: the remainder of these, and principally from the great numbers raised from seeds. A variety of apple, like those of most other plants, is supposed by some to have only a limited duration; and hence on taking a retrospective view of the lists of authors, we find that the same sorts, which are now rising in several places, were lost at the end of several years, and have been again raised. Some of the varieties, that are now common, it is probable, have been propagated from a single tree. Various authors (Tr. on Apple and Pear, 15.) " I think I am justified in the conclusion, that all plants of this species, however propagated from the same stock, partake in some degree of the same life, and will attend to the state and life, in its decay; if a branch, or any injury, be not by any way affected by any accidental injuries the parent tree may sustain after they are detached from it."

4573. Knight next directed his attention to raising new varieties from seeds, and has, by crossing one sort with another, produced thousands of new varieties, and shows that the possession of these varieties, and the skill which are necessary to show fruit, to select the best sorts, succeeded in producing several new varieties of apples, much esteemed for the table and the press. Of several of these sorts, and how obtained, accounts will be found in the work of Parkinson, and the Horticulturist's Transactions, and a compend of their history and properties will be found in our table (post). Several eminent horticulturists, in different parts of the country, have been engaged in a similar manner; and there can be little doubt a valuable accession will, in a few years, be made to this class of fruits. Some, however, as Williamson (Hort. Trans. iii. 291.) and Speedy (Hinta. 188,) consider that the deterioration of the apple among other fruits may be owing to the climate, and that the return of genial summers would restore to us from old trees as good fruit as heretofore. Such also is our opinion, and Knight's doctrine appears to us contrary to general analogy in vegetable life. It is unquestionably true that all varieties have a tendency to degenerate into the primitive character of the species; but to us syllogism equally true, that any variety may be perpetuated with all its excellencies by proper culture, and more especially variousities of trees. However unsuccessful Knight may have been in continuing the motto, red-streak, and golden pippin, we cannot, at this time, that by grafting from the same sorts, we may be continued, such as they were when the science was first attempted at the end of time. As to plants propagated by extension, "partaking in some degree of the same period of life as the parent," we cannot admit the idea as at all probable. Vines, olives, poplars, and willows have been propagated by extension for ages, and are still, as far as can be ascertained, as vigorous as they were in the time of Noah or Pliny. The following table contains the names of the varieties with which we are acquainted, and the years in which they were first mentioned in the Horticulturist's Transactions, to which the attention of the Horticultural Society is at present directed, is to make a judicious selection.

4574. A numerous list of varieties may be considered as puzzling to inexperienced persons who have to select for a garden or an orchard. Sabine (Hort. Trans. iii. 365.) justly observes, that the stock of apples and cider-apples is so vast, and odors, that the casual looker on, unless he gets to which the attention of the Horticultural Society is at present directed, is to make a judicious selection.

4575. A great variety of apple-trees in a bearing state may be seen in different nurseries both in Britain and Ireland; but especially near London; from these in the autumn, the fruit may be tasted from the trees. The first of the buildings, fixed on apple-plants in a state of bearing form, and may be taken up at the proper season. The advantages of this mode, especially to such as possess but a small gar- den, are too obvious to require comment.

4576. A well arranged catalogue of apples has yet been published, because, in general, only a limited number of sorts fall under the eye and experience of one individual. Such a work seems more likely to be accomplished by public bodies, and is worthy of their attention. In the mean time, we present the best arrangement in our power of sorts readily procured from British nurseries, including most of the newly originated varieties, of which accounts have been published, and grafts distributed, among the commercial gardeners.
1. DESSERT APPLES.—PIPPINS. Pippins or Seedlings.—Common Character of this Tribe: middle size or under; round, often flattened; prevailing color when ripe, yellow and green; not early ripe, but good for keeping. Tree less hardy and less prolific than many other sorts. In general it may be observed, that the form of the fruit and its external appearance is generally less removed from that of a handsome and large crab, than the fruit of many of the other tribes. The sorts are here placed in the order of their keeping. Those marked with an asterisk (*) are both dessert and kitchen apples.

|-----|---------------|----------------------------|----------------------------------------------------------|----------------|------------|-------|---------|--------|--------|------------|-------------------------|----------|-------------------------|

DESSERT APPLES.—PEERMANS.—Common Character: full at the fruit stalk, in general larger than Pippins.
### Dessert Apples - Queenings

**A Subvariety of Rennets.**

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Synonym</th>
<th>How, when, and where original, procured, or obtaining</th>
<th>Where figured.</th>
<th>Described.</th>
<th>Size.</th>
<th>Figure.</th>
<th>Color.</th>
<th>Ripen.</th>
<th>Lasts till</th>
<th>Consistency and flavor.</th>
<th>Tree.</th>
<th>Character of the tree, and general reputation of the fruit.</th>
</tr>
</thead>
<tbody>
<tr>
<td>41</td>
<td>Hollow-eyed Cornell</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Dessert Apples - Russets

**A Common Character.**

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Synonym</th>
<th>How, when, and where original, procured, or obtaining</th>
<th>Where figured.</th>
<th>Described.</th>
<th>Size.</th>
<th>Figure.</th>
<th>Color.</th>
<th>Ripen.</th>
<th>Lasts till</th>
<th>Consistency and flavor.</th>
<th>Tree.</th>
<th>Character of the tree, and general reputation of the fruit.</th>
</tr>
</thead>
<tbody>
<tr>
<td>46</td>
<td>Kernel</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>47</td>
<td>Lethercoat</td>
<td>Royal russet</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Firm and tender</td>
<td>Great</td>
<td>Hardly large tree; firm fit for ciders, as well as the dessert</td>
<td></td>
</tr>
<tr>
<td>48</td>
<td>Dredges</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Dessert Apples - Nonpareils

**A Subvariety of Russets, generally high-flavored.**

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Synonym</th>
<th>How, when, and where original, procured, or obtaining</th>
<th>Where figured.</th>
<th>Described.</th>
<th>Size.</th>
<th>Figure.</th>
<th>Color.</th>
<th>Ripen.</th>
<th>Lasts till</th>
<th>Consistency and flavor.</th>
<th>Tree.</th>
<th>Character of the tree, and general reputation of the fruit.</th>
</tr>
</thead>
<tbody>
<tr>
<td>53</td>
<td>Autumn apple</td>
<td>Calville'automme</td>
<td></td>
<td>Lang. Pom. t.75</td>
<td>Forsyth, 100. Large</td>
<td>Ovate</td>
<td>Reddish-brown</td>
<td>Oct.</td>
<td>Jan.</td>
<td>April</td>
<td>Firm and quick acid</td>
<td>Good</td>
<td>Hardly tree; most varieties</td>
</tr>
</tbody>
</table>

### Dessert Apples - Calvilles

**Calville.**

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Synonym</th>
<th>How, when, and where original, procured, or obtaining</th>
<th>Where figured.</th>
<th>Described.</th>
<th>Size.</th>
<th>Figure.</th>
<th>Color.</th>
<th>Ripen.</th>
<th>Lasts till</th>
<th>Consistency and flavor.</th>
<th>Tree.</th>
<th>Character of the tree, and general reputation of the fruit.</th>
</tr>
</thead>
</table>

### Dessert Apples - Coolings

**Common Character.**

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Synonym</th>
<th>How, when, and where original, procured, or obtaining</th>
<th>Where figured.</th>
<th>Described.</th>
<th>Size.</th>
<th>Figure.</th>
<th>Color.</th>
<th>Ripen.</th>
<th>Lasts till</th>
<th>Consistency and flavor.</th>
<th>Tree.</th>
<th>Character of the tree, and general reputation of the fruit.</th>
</tr>
</thead>
<tbody>
<tr>
<td>56</td>
<td>Brown burkitt</td>
<td></td>
<td></td>
<td>Lang. Pom. t.75</td>
<td>Forsyth, 100. Large</td>
<td>Ovate</td>
<td>Pale green</td>
<td>Aug.</td>
<td>June</td>
<td>July</td>
<td>Soft, juicy, acid</td>
<td>Good</td>
<td>Very hardy tree; fruit small, twigs nodose</td>
</tr>
</tbody>
</table>

### Dessert Apples - Peanut

**A Subvariety of Coolings; fruit small, twigs nodose.**

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Synonym</th>
<th>How, when, and where original, procured, or obtaining</th>
<th>Where figured.</th>
<th>Described.</th>
<th>Size.</th>
<th>Figure.</th>
<th>Color.</th>
<th>Ripen.</th>
<th>Lasts till</th>
<th>Consistency and flavor.</th>
<th>Tree.</th>
<th>Character of the tree, and general reputation of the fruit.</th>
</tr>
</thead>
<tbody>
<tr>
<td>57</td>
<td>Gloster's creeper</td>
<td></td>
<td></td>
<td>Lang. Pom. t.75</td>
<td>Forsyth, 100. Large</td>
<td>Ovate</td>
<td>Pale green</td>
<td>Aug.</td>
<td>June</td>
<td>July</td>
<td>Soft, juicy, acid</td>
<td>Good</td>
<td>Very hardy tree; fruit small, twigs nodose</td>
</tr>
<tr>
<td>58</td>
<td>Brown burkitt</td>
<td></td>
<td></td>
<td>Lang. Pom. t.75</td>
<td>Forsyth, 100. Large</td>
<td>Ovate</td>
<td>Pale green</td>
<td>Aug.</td>
<td>June</td>
<td>July</td>
<td>Soft, juicy, acid</td>
<td>Good</td>
<td>Very hardy tree; fruit small, twigs nodose</td>
</tr>
<tr>
<td>59</td>
<td>Woden Harvey</td>
<td></td>
<td></td>
<td>Lang. Pom. t.75</td>
<td>Forsyth, 100. Large</td>
<td>Ovate</td>
<td>Pale green</td>
<td>Aug.</td>
<td>June</td>
<td>July</td>
<td>Soft, juicy, acid</td>
<td>Good</td>
<td>Very hardy tree; fruit small, twigs nodose</td>
</tr>
<tr>
<td>60</td>
<td>July flower</td>
<td></td>
<td></td>
<td>Lang. Pom. t.75</td>
<td>Forsyth, 100. Large</td>
<td>Ovate</td>
<td>Pale green</td>
<td>Aug.</td>
<td>June</td>
<td>July</td>
<td>Soft, juicy, acid</td>
<td>Good</td>
<td>Very hardy tree; fruit small, twigs nodose</td>
</tr>
<tr>
<td>61</td>
<td>Oil's apple</td>
<td></td>
<td></td>
<td>Lang. Pom. t.75</td>
<td>Forsyth, 100. Large</td>
<td>Ovate</td>
<td>Pale green</td>
<td>Aug.</td>
<td>June</td>
<td>July</td>
<td>Soft, juicy, acid</td>
<td>Good</td>
<td>Very hardy tree; fruit small, twigs nodose</td>
</tr>
<tr>
<td>62</td>
<td>Russian, or Ukraine fruit</td>
<td></td>
<td></td>
<td>Lang. Pom. t.75</td>
<td>Forsyth, 100. Large</td>
<td>Ovate</td>
<td>Pale green</td>
<td>Aug.</td>
<td>June</td>
<td>July</td>
<td>Soft, juicy, acid</td>
<td>Good</td>
<td>Very hardy tree; fruit small, twigs nodose</td>
</tr>
</tbody>
</table>

**Book I.**

- **APPLE.**
- **DESERT APPLES - QUEENINGS**
  - A Subvariety of Rennets. 
- **DESSERT APPLES - RUSSETS**
  - A Common Character. 
- **DESSERT APPLES - NONPAREILS**
  - Nonpareil. 
- **DESSERT APPLES - CALVILLES**
  - Calville. 
- **DESSERT APPLES - COOLINGS**
  - A Common Character. 
- **DESSERT APPLES - BURKNOTT**
  - Little Codlings. 
- **DESSERT APPLES - BURKNOTT**
  - A Subvariety of Codlings; fruit small, twigs nodose.
<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Synonym</th>
<th>How, when, and where originated, procured, or abounding</th>
<th>Where figured</th>
<th>Described</th>
<th>Size</th>
<th>Figurate</th>
<th>Color</th>
<th>Ripen in Last till</th>
<th>Consistency and flavor</th>
<th>Bearer</th>
<th>Character of the tree, and general reputation of the fruit</th>
</tr>
</thead>
<tbody>
<tr>
<td>63.</td>
<td>Beauty of Kent</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>Forsyth, 4.</td>
<td>Large</td>
<td>Conical</td>
<td>Red, streaked with yeal.</td>
<td>Sept.</td>
<td>Firm, vinous</td>
<td>Good</td>
<td>Large hardly tree; showy fruit</td>
</tr>
<tr>
<td>64.</td>
<td>Belle griseolle</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>Forsyth, 4.</td>
<td>Large</td>
<td>Conical</td>
<td>Red, streaked with yeal.</td>
<td>Sept.</td>
<td>Firm, vinous</td>
<td>Good</td>
<td>Large hardly tree; showy fruit</td>
</tr>
<tr>
<td>65.</td>
<td>Best poole</td>
<td>Hess or Besry poole</td>
<td>-</td>
<td>-</td>
<td>Forsyth, 4.</td>
<td>Large</td>
<td>Conical</td>
<td>Red, streaked with yeal.</td>
<td>Sept.</td>
<td>Firm, vinous</td>
<td>Good</td>
<td>Large hardly tree; showy fruit</td>
</tr>
<tr>
<td>66.</td>
<td>Black</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>Forsyth, 4.</td>
<td>Large</td>
<td>Conical</td>
<td>Red, streaked with yeal.</td>
<td>Sept.</td>
<td>Firm, vinous</td>
<td>Good</td>
<td>Large hardly tree; showy fruit</td>
</tr>
<tr>
<td>67.</td>
<td>Bons feue small</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>Forsyth, 4.</td>
<td>Large</td>
<td>Conical</td>
<td>Red, streaked with yeal.</td>
<td>Sept.</td>
<td>Firm, vinous</td>
<td>Good</td>
<td>Large hardly tree; showy fruit</td>
</tr>
<tr>
<td>68.</td>
<td>Cadbury pound</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>Forsyth, 4.</td>
<td>Large</td>
<td>Conical</td>
<td>Red, streaked with yeal.</td>
<td>Sept.</td>
<td>Firm, vinous</td>
<td>Good</td>
<td>Large hardly tree; showy fruit</td>
</tr>
<tr>
<td>69.</td>
<td>Caramel</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>Forsyth, 4.</td>
<td>Large</td>
<td>Conical</td>
<td>Red, streaked with yeal.</td>
<td>Sept.</td>
<td>Firm, vinous</td>
<td>Good</td>
<td>Large hardly tree; showy fruit</td>
</tr>
<tr>
<td>70.</td>
<td>Dedre's Fair maids</td>
<td>Dedre's wildseed</td>
<td>-</td>
<td>-</td>
<td>Forsyth, 4.</td>
<td>Large</td>
<td>Conical</td>
<td>Red, streaked with yeal.</td>
<td>Sept.</td>
<td>Firm, vinous</td>
<td>Good</td>
<td>Large hardly tree; showy fruit</td>
</tr>
<tr>
<td>71.</td>
<td>Dedre's Q. Char.</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>Forsyth, 4.</td>
<td>Large</td>
<td>Conical</td>
<td>Red, streaked with yeal.</td>
<td>Sept.</td>
<td>Firm, vinous</td>
<td>Good</td>
<td>Large hardly tree; showy fruit</td>
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<tr>
<td>72.</td>
<td>Dedre's wildseed</td>
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<td>Good</td>
<td>Large hardly tree; showy fruit</td>
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<td>73.</td>
<td>Ritson's yel. kernel</td>
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<td>Good</td>
<td>Large hardly tree; showy fruit</td>
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<td>74.</td>
<td>Fannumse</td>
<td>Niece, or snow</td>
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<td>Good</td>
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<td>75.</td>
<td>Fennoullet gris</td>
<td>Anis, fennel, movie</td>
<td>French apple</td>
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<td>Lang. P. '75.</td>
<td>Med.</td>
<td>Round</td>
<td>Yellow</td>
<td>July</td>
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<td>91.</td>
<td>Poor man's profit</td>
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<td>96.</td>
<td>Sycamore</td>
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<td>Large hardly tree; showy fruit</td>
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<td>97.</td>
<td>Sworn's kernal</td>
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<td>-</td>
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<td>Red, streaked with yeal.</td>
<td>Sept.</td>
<td>Firm, vinous</td>
<td>Good</td>
<td>Large hardly tree; showy fruit</td>
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<td>99.</td>
<td>White court penda</td>
<td>Corps penda</td>
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<td>-</td>
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<td>Large</td>
<td>Conical</td>
<td>Red, streaked with yeal.</td>
<td>Sept.</td>
<td>Firm, vinous</td>
<td>Good</td>
<td>Large hardly tree; showy fruit</td>
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<td>100.</td>
<td>Ward</td>
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<td>-</td>
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<td>Conical</td>
<td>Red, streaked with yeal.</td>
<td>Sept.</td>
<td>Firm, vinous</td>
<td>Good</td>
<td>Large hardly tree; showy fruit</td>
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<tr>
<td>101.</td>
<td>Wheeler's extreme</td>
<td>Fig-apple</td>
<td>-</td>
<td>-</td>
<td>Forsyth, 4.</td>
<td>Large</td>
<td>Conical</td>
<td>Red, streaked with yeal.</td>
<td>Sept.</td>
<td>Firm, vinous</td>
<td>Good</td>
<td>Large hardly tree; showy fruit</td>
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<tr>
<td>102.</td>
<td>Tomme d'Alpa</td>
<td>Aptos's apple</td>
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<td>Conical</td>
<td>Red, streaked with yeal.</td>
<td>Sept.</td>
<td>Firm, vinous</td>
<td>Good</td>
<td>Large hardly tree; showy fruit</td>
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<tr>
<td>103.</td>
<td>Pomme de deux ans</td>
<td>Apple of 2 seasons</td>
<td>-</td>
<td>-</td>
<td>Forsyth, 4.</td>
<td>Large</td>
<td>Conical</td>
<td>Red, streaked with yeal.</td>
<td>Sept.</td>
<td>Firm, vinous</td>
<td>Good</td>
<td>Large hardly tree; showy fruit</td>
</tr>
</tbody>
</table>

**A DESCRIPTIVE CATALOGUE OF APPLES — DESSERT APPLES — continued.**

Sorts with names which are either descriptive, indicative, local, or arbitrary.
# A DESCRIPTIVE CATALOGUE OF APPLES—continued.

## DESSERT AND KITCHEN APPLES. — Those marked with an asterisk (*) among the Dessert Fruits may be also included.—**PIPPINS.** Pipins

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Synonym</th>
<th>Home, when, and where original, procured, or obtained.</th>
<th>Where figured.</th>
<th>Description.</th>
<th>Size.</th>
<th>Figure.</th>
<th>Color.</th>
<th>Riped in</th>
<th>Lasts till</th>
<th>Consistence and flavor.</th>
<th>Bearer.</th>
<th>Character of the tree, and general reputation of the fruit.</th>
</tr>
</thead>
<tbody>
<tr>
<td>105.</td>
<td>Risthorne</td>
<td>-</td>
<td>Yorkshire seedling</td>
<td>Hook. P. t. 3.</td>
<td>Ab. m. Round &amp; flattened</td>
<td>Green and bright red</td>
<td>Nov.</td>
<td>March</td>
<td>Firm, highly aromatic</td>
<td>Great</td>
<td>Hardy free-growing tree, thrives in all situations and climates; one of the best of Bristol apples.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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**Note:** The table above provides a detailed description of various apple varieties, including their origin, appearance, and characteristics, along with their cultivation and culinary uses. The text highlights the diverse range of apples, from dessert to culinary purposes, emphasizing their unique qualities and uses. This comprehensive list is essential for botanists, gardeners, and fruit enthusiasts alike.
A DESCRIPTIVE CATALOGUE OF APPLES—continued.

DESSERT AND KITCHEN APPLES—Coddings.

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<tbody>
<tr>
<td>115</td>
<td>Kentish</td>
<td>Barknott collin</td>
<td>Keswick collin</td>
<td>Cal. Mem. 376</td>
<td>Red var., small Conical Coll. rib. Pale green Whitish-green</td>
<td>Aug.</td>
<td>Soft and juicy</td>
<td>Good</td>
<td>Vigorous tree; useful fruit Tricks; propagated by cutt. Fruit used green for sauce, or ripe for the dessert.</td>
<td></td>
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<tr>
<td>116</td>
<td>Carlisle</td>
<td>Spring-grove</td>
<td>No. 55</td>
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<tr>
<td>117</td>
<td>Haworthian</td>
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<td>No. 56</td>
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DESSERT AND KITCHEN APPLES—Continued.

Sorts with names which are either descriptive, indicative, local, or arbitrary.

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<tr>
<td>118</td>
<td>Bigg's nonsuch</td>
<td>New variety, say</td>
<td>1750</td>
<td>Hort. Tr. 170.</td>
<td>2 to 3 lb. Conical Yel., variegated, red</td>
<td>Sept.</td>
<td>Chms.</td>
<td>Firm and high</td>
<td>Good</td>
<td>Tree grower; excellent fruit</td>
<td></td>
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<tr>
<td>119</td>
<td>Minier's dunlopia</td>
<td>New variety, say</td>
<td>1750</td>
<td>Hort. Tr. 170.</td>
<td>2 to 3 lb. Round &amp; flattened Ovate Deep gold and red</td>
<td>Chms.</td>
<td>April</td>
<td>Firm and juicy</td>
<td>Good</td>
<td>Medium-sized tree</td>
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<tr>
<td>122</td>
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<td>Bovey red streak</td>
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<td>Dodge's beauty of Wilts</td>
<td>Red anise</td>
<td>New variety, say</td>
<td>1750</td>
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<td>Old Norfolk apple</td>
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<td>Rustet pearmain</td>
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<td>135</td>
<td>Kirk's seedling</td>
<td>Kentish colling</td>
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<td>1770</td>
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<td>April</td>
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<td>March</td>
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<td>Chns.</td>
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<td>86</td>
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<td>March</td>
<td>Firm and austere</td>
<td>Great</td>
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<td>87</td>
<td>Carberry</td>
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<td>Brownish-green</td>
<td>Nov.</td>
<td>March</td>
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<td>91</td>
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<td>Round</td>
<td>Russet and yellow</td>
<td>Jan.</td>
<td>March</td>
<td>Firm and juicy</td>
<td>Good</td>
<td>Vigorous, spreading tree</td>
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<tr>
<td>92</td>
<td>Adams</td>
<td></td>
<td>A Yorkshire apple</td>
<td>-</td>
<td>Forsyth, 1.</td>
<td>Large</td>
<td>Round</td>
<td>Russet and yellow</td>
<td>Nov.</td>
<td>May</td>
<td>Firm and acid</td>
<td>Indiff.</td>
<td>Slender-twisted, but hardy tree</td>
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<td>93</td>
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<td>Round</td>
<td>Russet and yellow</td>
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<td>March</td>
<td>Firm and acid</td>
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<tr>
<td>95</td>
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<td>-</td>
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<td>Cal. Mem. i.374.</td>
<td>Small</td>
<td>Conical</td>
<td>Ribbed &amp; conical</td>
<td>July</td>
<td>Chns.</td>
<td>Soft and sub-acid</td>
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<td>Very g.</td>
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<td>96</td>
<td>Stoup</td>
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<td>Large</td>
<td>Oval &amp; rib.</td>
<td>Pale green and red</td>
<td>Oct.</td>
<td>May</td>
<td>Firm and acid</td>
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<td>Hardy, large tree, valuable fruit</td>
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<tr>
<td>100</td>
<td>*Bovey</td>
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<td>-</td>
<td>-</td>
<td>Forsyth, 50.</td>
<td>bel. mel.</td>
<td>Round</td>
<td>Red and yellow</td>
<td>Jan.</td>
<td>March</td>
<td>Firm and sub-acid</td>
<td>Good</td>
<td>Good, spreading tree</td>
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<tr>
<td>101</td>
<td>*Coquage</td>
<td>See No. 156.</td>
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<td>-</td>
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<td>Ovate</td>
<td>Red and green</td>
<td>Jan.</td>
<td>March</td>
<td>Firm and austere</td>
<td>Good</td>
<td>Spreading hardy tree</td>
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<td>103</td>
<td>Drogue’s seedling</td>
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<td>Forsyth, 42.</td>
<td>sh. mel.</td>
<td>Ovate</td>
<td>Broad streak of red</td>
<td>Oct.</td>
<td>Feb.</td>
<td>Firm and austere</td>
<td>Great</td>
<td>Vigorous, spreading tree</td>
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<tr>
<td>107</td>
<td>French Spaniard</td>
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<td>Forsyth, 52.</td>
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<td>Ovate</td>
<td>Scarlet and yellow</td>
<td>Jan.</td>
<td>March</td>
<td>Firm and sharp</td>
<td>Indiff.</td>
<td>Handsome, spr., broad-leaved tree</td>
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<tr>
<td>108</td>
<td>Green dragon</td>
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<td>-</td>
<td>-</td>
<td>Forsyth, 83.</td>
<td>Large</td>
<td>Conical</td>
<td>Red and yellow</td>
<td>Dec.</td>
<td>April</td>
<td>Firm and juicy</td>
<td>Indiff.</td>
<td>Handsome tree, showy fruit</td>
</tr>
<tr>
<td>109</td>
<td>*John</td>
<td></td>
<td>-</td>
<td>-</td>
<td>Forsyth, 92.</td>
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<td>Ovate</td>
<td>Scarlet and yellow</td>
<td>Jan.</td>
<td>March</td>
<td>Firm and sharp</td>
<td>Indiff.</td>
<td>Handsome tree, showy fruit</td>
</tr>
<tr>
<td>110</td>
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<td>-</td>
<td>-</td>
<td>Forsyth, 83.</td>
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<td>Ovate</td>
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<td>Jan.</td>
<td>March</td>
<td>Firm and sharp</td>
<td>Indiff.</td>
<td>Handsome tree, showy fruit</td>
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<td>Kirk’s scarlet mir.</td>
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<td>-</td>
<td>-</td>
<td>Forsyth, 83.</td>
<td>Small</td>
<td>Conical</td>
<td>Red and yellow</td>
<td>Dec.</td>
<td>March</td>
<td>Firm and juice</td>
<td>Indiff.</td>
<td>Vigorous, spreading tree</td>
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### A Descriptive Catalogue of Apples—continued.

#### Kitchen Apples. Sorts with names which are either descriptive, indicative, local, or arbitrary—continued.

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<tr>
<td>215</td>
<td>Maiden's blush</td>
<td>-</td>
<td>A French fruit</td>
<td>-</td>
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<td>Large</td>
<td>Conical</td>
<td>Dark gr. &amp; chocolate</td>
<td>Feb.</td>
<td>May</td>
<td>Firm and astringent</td>
<td>Good</td>
<td>Hardly, upright growing tree</td>
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<td>216</td>
<td>Mansfield</td>
<td>-</td>
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<td></td>
<td>Large</td>
<td>Roundish</td>
<td>Green and bright red</td>
<td>Oct.</td>
<td>March</td>
<td>Firm and acid</td>
<td>Good</td>
<td>Hardly, slender-twigged tree</td>
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<tr>
<td>217</td>
<td>*Norfolk Paradise</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
<td>Large</td>
<td>Roundish</td>
<td>Pale red and green</td>
<td>Dec.</td>
<td>Feb.</td>
<td>Firm and acid</td>
<td>Great</td>
<td>Hardly, spreading tree</td>
</tr>
<tr>
<td>218</td>
<td>*Old red rust</td>
<td>-</td>
<td>A favorite apple in Norfolk market</td>
<td>-</td>
<td></td>
<td>Large</td>
<td>Roundish</td>
<td>Dark red and green</td>
<td>Jan.</td>
<td>Aug.</td>
<td>Firm and astringent</td>
<td>Great</td>
<td>Hardly, broad-leaved tree</td>
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<tr>
<td>219</td>
<td>*Old red rust</td>
<td>-</td>
<td>Fine, brown, not tender</td>
<td>-</td>
<td></td>
<td>Large</td>
<td>Roundish</td>
<td>Pale red and green</td>
<td>Feb.</td>
<td>May</td>
<td>Firm and astringent</td>
<td>Great</td>
<td>Vigorous, broad leaves</td>
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<td>220</td>
<td>*Oxenham</td>
<td>-</td>
<td>A Russian apple</td>
<td>-</td>
<td></td>
<td>Large</td>
<td>Conical</td>
<td>Greenish yellow</td>
<td>Dec.</td>
<td>May</td>
<td>Firm and sharp</td>
<td>Great</td>
<td>Very small, fruit for preserving</td>
</tr>
<tr>
<td>221</td>
<td>*Oxentrap</td>
<td>-</td>
<td>Moscow apple</td>
<td>-</td>
<td></td>
<td>Large</td>
<td>Conical</td>
<td>Greenish yellow</td>
<td>Sept.</td>
<td>October</td>
<td>Soft, sub-acid</td>
<td>Great</td>
<td>Vigorous, spreading tree</td>
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<tr>
<td>223</td>
<td>*Oxentrap</td>
<td>-</td>
<td>A Herefordshire fruit</td>
<td>-</td>
<td></td>
<td>Large</td>
<td>Conical</td>
<td>Translucent red</td>
<td>Oct.</td>
<td>Jan.</td>
<td>Firm and sharp</td>
<td>Good</td>
<td>Large tree, and very useful fruit</td>
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<td>224</td>
<td>*Oxentrap</td>
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<td>A Conwy apple, but said to be originally from Spain</td>
<td>-</td>
<td></td>
<td>Large</td>
<td>Conical</td>
<td>Yellow and a little red</td>
<td>Feb.</td>
<td>April</td>
<td>Firm and acid</td>
<td>Good</td>
<td>Hardly, spreading tree</td>
</tr>
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<td>225</td>
<td>*Oxentrap</td>
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<td>A Conwy apple, but said to be originally from Spain</td>
<td>-</td>
<td></td>
<td>Large</td>
<td>Flattish</td>
<td>Conical</td>
<td>Oct.</td>
<td>Jan.</td>
<td>Firm and acid</td>
<td>Good</td>
<td>Upright, broad-leaved tree</td>
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<tr>
<td>226</td>
<td>*Oxentrap</td>
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<td>A Conwy apple, but said to be originally from Spain</td>
<td>-</td>
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<td>Large</td>
<td>Conical</td>
<td>Dark gr. &amp; yellow</td>
<td>March</td>
<td>April</td>
<td>Firm and acid</td>
<td>Good</td>
<td>Hardy but slender-twigged tree</td>
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**CIDER APPLES.** Those marked with an asterisk * among the Desert and Kitchen Apples, may also be included.

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<tr>
<td>231</td>
<td>*Siberian Harvest</td>
<td>-</td>
<td>A new variety by Knight, sown by Grange, &amp; Loth's pommein.</td>
<td>-</td>
<td>1807</td>
<td>Small</td>
<td>Roundish</td>
<td>Orange and red</td>
<td>March</td>
<td>Chns.</td>
<td>Firm and juicy</td>
<td>Great</td>
<td>Upright, hardy tree.</td>
</tr>
<tr>
<td>239</td>
<td>*Siberian Harvest</td>
<td>-</td>
<td>A Herefordshire seedling</td>
<td>-</td>
<td>1806</td>
<td>Small</td>
<td>Ovalate</td>
<td>Very yellow</td>
<td>Jan.</td>
<td>April</td>
<td>Firm and astringent</td>
<td>Great</td>
<td>Upright, handsom tree, one of the very best cider apples; spec. gravity of juice, 1080.</td>
</tr>
</tbody>
</table>
APPLE.

4578. Propagation. The apple, like most other hardy trees, may be propagated by seeds, cuttings, suckers, layers, or grafting: by seeds, for obtaining new varieties, and by the other modes for continuing those as are in esteem.

4579. By seeds. The first business here is, the choice of the seeds; which should be taken from fruits, having the properties it is desired to perpetuate or improve in the greatest degree. The sorts of apples proper for crossing or reciprocal impregnation, which to be accomplished must have an almost simultaneous flowering and ripening, are the most proper for this purpose. Thus the golden pippin has been crossed by other pippins and remnant, and not by calvies or codlings. A small-sized apple, crossed by a large sort, will be more certain of producing a new variety than the above mode; but will be almost equally certain of producing a variety of the same quality. A large spaced apple, having the qualities of parents of opposite natures being, as it were, crudely jumbled together in the offspring.

4580. Knight's mode of cutting out the stamens of the blossom to be impregnated, and afterwards, when the stigma is mature, introducing the pollen of the other parent. This operation may be performed in spring, after the blossoms have been removed from the fruit, as described, and succeeded in procuring fruit from seedling apples at four, five, and six years of age, instead of waiting eight, ten, and even fifteen years, which must be the case by the usual mode of planting close, and pruning to narrow stems.

4581. Macdonald, an eminent Scotch horticulturist, has also succeeded in obtaining fruit from seedlings at an early period by grafting, already stated (1844) as one of the uses of that mode of propagation. In 1808, he selected some blossoms of the nonpareil, which he impregnated with the pollen of the golden pippin. The blossoms of these apples were fully ripe, he selected some of the best, from which he took the seeds, and sowed them in pots, which he placed in a frame. He had eight or nine seedlings, which he transplanted into the open ground, in spring 1809. In 1811, he picked out a few of the strongest plants, and put them singly into pots. In spring 1812, he observed out of the plants shown, the following effects. He too. nine or few of the seedlings I had a few apples. This year (1816) his seedlings yielded several dozens, and also his grafts; and he mentions, that the apples from the grafts are the largest. He is of opinion that in giving names to seedlings, raised in Scotland, the word "Scottish" should be mentioned.

4582. A very common practice among those who raise fruit-trees from seed, is, in the second or third season, to select such plants only as have broad and roundish leaves, throwing away the rest; experience having taught, that the former more frequently produce fruit of improved qualities, than the latter. In fact, most large and well-spread leaves. The botanical observers, "generally indicates the size of the future apple; but by no means convey any correct idea of the merits of the future fruit. Where these have the character of high cultivation, the qualities of the fruit will be far removed from those of the native species; but the apple may be insipid or highly flavored, green, or deeply colored, and of course well or ill calculated to answer the purposes of the planter. An early blossom in the spring, and an early change of color in the autumnal leaf, would naturally be supposed to indicate a fruit of early maturity; but I have never been able to discover any criterion of this kind on which the smallest dependence may be placed. The leaves of some varieties will become yellow and fall off, leaving the fruit green and immature; and the leaves in other kinds will retain their verdure long after the fruit has perished. The plants whose buds in the annual wood are full and prominent, are those whose buds are inductive to the making and shrunken. The size, shape, and mode of bloom of the future flower will depend much on the power the blossoms possess of bearing the cold, and this power varies in the different varieties, and can only be known from experience. Those which produce their leaves and blossoms rather early in the spring are generally to be preferred, for though they are more frequently exposed to the attacks of insects, they will be better able to bear the common cause of failure. The disposition to vegetate early or late in the spring, is like almost every other quality in the apple-tree, transferred in different degrees to its offspring; and the planters must therefore seek those qualities in the parent tree which he hopes to find in the future seedlings. The fact is, as a good fruit, the discovery of obtaining such fruits as vegetate very early in the spring, has been by introducing the farina of the Siberian crab into the blossom of a rich and early apple, and by transferring in the same manner the farina of the apple to the blossom of the Siberian crab. The leaf and the habit of many of the native species, but the apple may be insipid or highly flavored, green, or deeply colored, and of course well or ill calculated to answer the purposes of the planter. But the discovery of obtaining such fruits as vegetate very early in the spring, has been by introducing the farina of the Siberian crab into the blossom of a rich and early apple, and by transferring in the same manner the farina of the apple to the blossom of the Siberian crab. The leaf and the habit of many of the native species, but the apple may be insipid or highly flavored, green, or deeply colored, and of course well or ill calculated to answer the purposes of the planter.

4583. By cuttings. Every variety of apple may be grown from cuttings; though some with much greater facility than others. All those of the burknott and codling tribes grow as well this way as by any other, and some allege, that the trees so raised are not liable to canker (Hort. Trans. vol. i. p. 120.), which is supposed to be owing to their putting out no tap-root, but spreading their numerous fibres from the knot or burr horizontally. Even the golden pippin may be continued in this way, and the trees have remained seven years in perfect health, when grafts taken not only from the same tree, but from the very branch, which of was divided into cuttings, cankered in two or three years. "All apple-trees raised in this way," Biggs observes, "from healthy one-year-old branches, with blossom-buds upon them, will continue to go on bearing the finest fruit, in a small compass, for many years. Such trees are peculiarly proper for forcing, and not liable to canker." (Hort. Trans. vol. i. p. 65.) The cuttings are to be chosen from the young wood of horizontal or oblique branches, rather than from upright ones; from six to eight inches or more in length, with a small portion of old wood at
the lower end. Cut off the tip of the shoot, and all the buds, excepting two or three next the tip or upper extremity; then smooth the sections at the lower end, and insert them three or four inches in sandy loam, pressing the earth firmly to them, watering, and covering with a hand-glass. The proper time for this operation is early in February, and the glass should not be toucht, excepting to give water, till the shoots have sprung an inch or two. Shade during the mid-day sun, and begin to harden by giving air in July; finally remove the glass in August; and in October transplant to nursery rows, or in pots, according to future intention. With the burknot tribe, all that is necessary is to plant the cuttings in a shady border, and treat them like those of the gooseberry or currant.

4385. By layers. The success of this mode of propagation may be considered as certain; as it has nothing peculiar in its application to the apple, we need only refer to general directions (1855) for performing the operation. The after treatment of the plants is the same with that for those originated by budding or other preceding modes.

4386. By suckers. This mode is generally confined to the paradise and creeping apple for stocks.

4387. By grafting and inoculation. This may be said to be the universal practice in propagating the apple. The first consideration is the choice of stocks; of the two kinds of stocks, there are five sorts in common use, viz., seedling apples, used for full standards, and riders or wall standards; seedling crab, for standards and half standards; seedling apples, from layers or cuttings, for dwarfs and espaliers; paradise apples, or doucin, from layers or cuttings, for low dwarfs and trained; and creeping apples, from layers or cuttings for the best dwarfs or bushes. The nurseryman at Houghton recommends the doucin for clayey and light soils, and a free stock for such as are chalky and siliceous. (Hort. Trans. iv. 566.)

4388. Stocks of seedling apples. The seeds should be selected from the fruit of vigorous growing young or middle-aged healthy trees; but when wanted in large quantities, they are procured from cider makers, private propagators will adopt the first mode. The sowing and after treatment is the same as for seedling crabs.

4389. Seedling crabs. "A preference," Knight observes, "has generally and justly been given to apples, where the seeds of any kind, although produced from the apple. The offspring of some varieties of the crab, particularly of those introduced from Siberia, vegetate much earlier in the spring than the other trees of the same species; and thence the inexperienced planter will probably be led to suppose, that such stocks would accelerate the vegetation of the plants to produce the apple the same year. This, however, he will be disappointed. The office of the stock is, in every sense of the word, subservient; and it acts only in obedience to the impulse it receives from the branches: the only qualities, therefore, which are wanting to form a perfect stock, are vigour and hardiness. In re-collecting the seeds to sow, it must be remembered, that the habits as well as the diseases of plants are often hereditary, and attention should be paid to the state of the tree from which the seeds are taken; it should be large and of free growth, and rather in a growing state than one of maturity or decay. The crab-trees, which stand in cultivated grounds, generally grow more freely and attain a larger stature than those in the woods, and therefore appear to claim a preference. The seeds should be taken from the fruit before it is ground for vinegar, and sown in beds of good mould an inch deep. From these the plants should be removed in the following autumn to the nursery, and planted in three feet of earth; and from each other, if more than two or three plants be divided, the latter being properly protected from cattle and hares, they may remain till they become large enough to be planted out; the ground being regularly worked and kept free from weeds.

4390. Seed, sowing, and culture. In re-cultivating the seed to sow, it must be remembered, that the habits as well as the diseases of plants are often hereditary, and attention should be paid to the state of the tree from which the seeds are taken; it should be large and of free growth, and rather in a growing state than one of maturity or decay. The crab-trees, which stand in cultivated grounds, generally grow more freely and attain a larger stature than those in the woods, and therefore appear to claim a preference. The seeds should be taken from the fruit before it is ground for vinegar, and sown in beds of good mould an inch deep. From these the plants should be removed in the following autumn to the nursery, and planted in three feet of earth; and from each other, if more than two or three plants be divided, the latter being properly protected from cattle and hares, they may remain till they become large enough to be planted out; the ground being regularly worked and kept free from weeds.

4391. Seedling stocks are raised chiefly from layers, which, at the end of the season, are taken off, and planted in nursery rows two feet from the rows, and one foot plant from plant.

4392. Paradise, or as they are called by the French, doucin stocks, are raised either from layers or suckers; and from creeping apples (so named from their aptitude to throw up suckers), or the Dutch paradise, chiefly from the latter mode. They may be planted in nursery rows somewhat closer than the seedling stocks.

4393. All stocks require to stand in the nursery till they are from half an inch to an inch thick, at the height at which they are to be grafted; such as are intended for full standards or riders will, in general, require four years for this cultivation; those for half standards two years, and those for dwarfs one year. The ground between them must be kept clear of weeds, and stirred every winter; the side shoots of the plants, at least to the height at which they are intended to be grafted, rubbed off as they appear, and all excrescences care fully removed. Where the stock is of a creeping nature, the diameter of stem requisite for grafting; and stocks for dwarfs planted in autumn or spring may be inoculated the succeeding season. No great advantage, however, is gained by this practice, as such plants require to stand at least another year, before they have produced their bud-shoots.

4394. Soil and situation of the nursery. 'A difference of opinion appears always to have prevailed respecting the quality of the soil proper for a nursery; some have preferred a very poor, and others a very rich soil; and both perhaps are almost equally wrong. The advocates for a poor soil appear to me to have been misled by transferring the feelings of animals to plants, and inferring that a change from want to abundance must be agreeable and beneficial to both. But plants in a very poor soil become stunted and unhealthy, and do not readily acquire habits of vigorous growth, when removed from it. In a soil which has been highly manured, the growth of young apple-trees is extremely rapid; and their appearance, during two or three years, generally indicates the utmost exuberance of health and vigor. These are, however, usually the forerunners of disease, and the 'canker's desolating tooth' blasts the hopes of the planter. In choosing the situation for a nursery, too much shelter, or exposure, should be equally avoided; and a soil, nearly similar to that in which the trees are afterwards to grow, should be selected, where it can be obtained. Pasture ground, or unmanured meadow, should be preferred to old tillage, and a loam of moderate strength and of considerable depth to all other soils. (Tr. on App. and Pears.)

4395. Grafting. The first business is to select the scions, the principles of which have been already noticed (2943). At whatever season scions are to be inserted, Knight observes, "the branches, which are to form them, should be taken from the parent stock during the winter, and not later than the end of the preceding year: for if the buds have been destined to vegetate in the smallest degree, and they begin with the increasing influence of
the sun, the vigor of the shoots, during the first season, will be diminished, and the
grafts will not succeed with equal certainty; though a graft of the apple-tree very rarely
fails, unless by accidental injury, or great want of skill in the operator. The amputated
branches must be kept alive till wanted, by having the end of each planted in the ground,
a few inches deep in a shady situation.

4386. Stocks destined to form standard trees, may either be grafted at the usual height at which the
lateral branches are allowed to diverge, which is commonly six feet, or they may be grafted near the
ground, and a single shoot trained from the graft, so as to form the stem of the tree. The propriety
of grafting near the ground, or at the height of six or seven feet, will depend on the kind of fruit to be
propagated, whether it be quite new and just beginning to bear, or a middle-aged variety. In new and
luxuriant varieties, and these only should be propagated, it will be advantageous to graft when the stocks
are three years old, as the growth of such will be more rapid, smooth, and upright than that of the erab,
and there will be no danger of these being injured by beginning to bear too early. Middle-aged varieties
will be more difficult propagated by stocks of six or seven foot high, and letting them remain
ungrafted till they become firmly rooted in the places in which the trees are to stand. One graft only
should be inserted in each stock; for when more are used, they are apt to divide when loaded with fruit,
and to cleave the stock, having no natural bond or connection with each other. When the stocks are
not too large for a single scion, I would recommend that the grafts be inserted in the branches, and not
in the principal stem. This practice is not uncommon in various parts of England; and is general in
Germany, with free stocks, where, however, they often neglect to graft the trees; and thus, as Neill ob-
serves, produce an endless variety of sorts, some good, but most of them little better than crabs.

4387. Stocks, intended to form half standards, are grafted at three or four feet from the ground; and
those for dwarfs at eight or ten inches, or lower. Miller and Knight agree in recommending to graft
near the ground where lasting and vigorous trees are wanted; but the practice of the continental gar-
deners, and the opinions of some in this country, are in favor of leaving a stem between the graft of not
less than a foot in length.

4388. The kind of grafting generally adopted for moderate-sized stocks is the whip or tongue method
(2038.), or the new mode of saddle-grafting (2033.) adopted by Knight; and the general time for the ap-
plication of each of these methods is in the month of February and March. Much depends on the season and situation; the
guiding principle is, to make choice of the time when the sap of the stock is in full motion; while that of the
scions, from having been previously cut off and placed in the shade, is less so.

4400. Transplanting grafted trees in the nursery. “It has been recommended,”
Knight observes, “to remove grafted trees once or twice during the time they remain in
the nursery, under the idea of increasing the number of their roots; but I think this
practice only eligible with trees which do not readily grow when transplanted. I have
always found the growth of young apple-trees to be much retarded, and a premature
disposition to blossom to be brought on by it; and I could not afterwards observe that
these trees, which had been twice removed, grew better than others. It has also been
suggested that many small roots, proceeding immediately from the trunk, are, in the future
growth of the tree, to be preferred to a few which are large; but as the large roots of
necessity branch into small, which consequently extend to a greater distance, the advan-
tages of more transplantations than from the seed-bed to the nursery, and thence to the
garden or orchard, may reasonably be questioned.”

4401. The choice of sorts depends on the object in view. The first thing an in-
experienced gardener has to do is to consider the various domestic uses of the apple, and
then determine what is wanted, according to the family or market to be supplied; the
next thing is to consider how those wants may be supplied in his given soil, situation,
and circumstances; and the last thing is to study the catalogue of sorts, and select ac-
cordingly. In every garden and private orchard, apples for ten different purposes are
desirable: —

4402. For summer culinary use, as the
Coddlings, while not fully grown or imperfectly ripe, which are fit for using in June, July, and August.

4403. For summer eating or table use, as the
Jenettong, pimpery, ex. which ripen in the end of June or in July
Margaret summer pearmain, &c. which ripen in July
Kentish fill-baskets, Hawthorndean, &c. which ripen in August

4404. For autumn baking, as the
Coddlings and Kirketon's, red steaks, or apples, corpenderis, rich fruit, ex. which ripen in September
Pile's russet, Carlisle coding, c.n. heads, &c. which ripen in October
Wormley pippin, golden Harvey, queen-
ing, golden russet, which ripen in November.

4405. For autumn table use, as the
Kirton and Dalmahoy pippins, Loan's pe-
rim, corpenderis, rich fruit, ex. which ripen in September
Orange and ribstone pippins, grey rennet, &c. which ripen in October
Franklin's golden, and Borsdorff pippins,

4406. For winter culinary use, as the
Minier's dumpling, Berknot, John apple, Manfield tart, &c. which are fit for use in December
Halldoor, royal pearmain, Dutch queen-
ing, Aclain's russet, which are fit for use in January
Brindwydd pippin, cockeige, tanner-
ton, but apple, &c. which are fit to use in February.

4407. For winter table use, as the
Golden and Kentish pippins, golden and
Canadian remets, brandy, &c. which are fit to eat in December
The Norfolk storing, Hubbard's, Syke-
house, white corpenderis, &c. which are fit to eat in January
Dredge's Queen Charlotte, Fearns, &c.

4408. For spring culinary use, as the
Quince, white cowtice, Lord Camden's
remet, winter pearmain, which keep
until the end of March
Spencer pippin, Tresvoire remet, Mac-
donald's Scotch mepaplar, Squaward, &c. which keep till the end of April
Norfolk paradise, Loan's pearmain,
English remet, &c. which keep till the end of May.
4.10. For spring vegetable use, as the
Hollow-eyed, Cornwall remnet, Hughes's new golden pippin, &c., which keep till the end of March
Cockle and Whitmore pippins, golden and russet, Wheeler's, &c., which keep till the end of April
Stone and spencer pippins, Royal George, Ward, &c., which keep till the end of May.

4.11. For summer vegetable use, the Lord Chester's green, Baxter's pearmain, stoup, colling, &c.
Norfolk beaun, Norfolk stoning, French crab, which keep till the end of June

4.12. Other sources of choice. Another source of choice, under each of the above heads, may respect the soil, situation, and climate of the garden, or orchard, in which they are to be planted, or the character, whether of dwarfs, espaliers, or wall-trees, which they are to assume there. The winter and spring table apples may require a south wall in one district, while in another they may attain equal maturity as standards or larger sizes. There is ample scope of the sorts, as the Alexander and Baltimore apples, or of such as are the most beautifully colored, as the violet, carnation, &c., may be made to gratify the eye; where room is wanting, useful sorts and large bearers are to be preferred, as the golden and ribston pippin, summer pearmain, collings, grey russet, summer and winter colvilles, &c. In general, small-sized fruit, as a rule, is preferable to the larger sizes, and standards are likely to break sooner than dwarfs, espaliers, or wall-trees, or to be shaken down by winds; middling sorts for walls and dwarfs, and the largest of all for espaliers. In respect to a soil liable to produce canker, sorts raised from cuttings may be desirable, as the Burkmot and colling tribe; and where an occupier of a garden has only a short interest therein, such as come into immediate bearing, as the Burkmot, and others from cuttings, and the Hawthorn-dean, Apius's apple, and other short-lived dwarf-sorts on Paradise or creeping stocks, may deserve the preference. On the contrary, where a plantation is made on freehold property, or with a view to posterity, new varieties on crab or free stocks, should always be chosen, as the Grange, Ingestrie, Harvey, &c. Some excellent sorts will grow and produce crops every where, as the Hawthorn-dean, colling, and Ribston pippin; the latter of which, Nicol says, will grow at John o'Groat's house, and may be planted in Cornwall; others are shy bearers in cold situations, as the Newtont pippin of America, and most of the newly imported French sorts.

4.13. Choice of plants and planting. This depends in some degree on the object in view, the richness of the soil, and the shelter; young trees are more likely to succeed in exposed sites and poor soils, but the apple will bear transplanting at a greater age than any other fruit-tree. It may be planted in any open weather from November till February.

4.14. Soil and site for permanent planting. Any common soil, neither extremely sandy, gravelly, nor clayey, on a dry sub-soil, and with a free exposure, will suit this tree. On wet, hilly sub-soils, it will do no good, but after being planted a few years will become cankered, and get covered with moss. Where fruit-trees must be planted on such soils, they should first be rendered as dry as possible by under-draining; next, provision made for carrying off the rain-water by surface gutters; and lastly, the ground should not be trenched above a foot deep, and the trees planted rather in hillocks of earth, above the surface, than in pits dug into it. There is no point of more importance than shallow trenching and shallow planting in cold wet soils, in which deep pits and deep pulverisation only serve to aggravate their natural evils of moisture and cold. (Samg. in Cated. Hort. Mem. iv. 140.)

4.15. Knight observes, that "the apple-tree attains its largest stature in a deep strong loam or marly clay; but it will thrive in all rich soils, which are neither very sandy nor wet at bottom. It succeeds best," he adds, "in situations which are neither high nor remarkable, for in the former its blossoms are frequenly injured by cold winds, and in the latter by spring frosts, particularly when the trees are planted in the lowest part of a confined valley. A south, or south-east aspect is generally preferred, on account of the heat, and the coldness of north winds; or standards succeed well in all aspects; and where the violence of the west wind is broken by an intervening rise of ground, a south-west aspect will be found equal to any.

4.16. Abercrombie says, "all the sorts of apple-tree may be planted in any good common soil, with a free exposure, whether that of a hill, or low, or hilly, or flat; so that the ground be neither very low nor excessively wet, nor subject to inundation in winter. Avoid, as far as possible, very strong clayey and gravelly soils."

4.17. Mode of bearing. "In all the varieties of the common apple, the mode of bearing is upon small terminal and lateral spurs, or short robust shoots, from half an inch to two inches long, which spring from the younger branches of two or three years' growth, appearing first at the extremity, and extending gradually down the side: the same bearing-branches and fruit-spurs continue many years fruitful." (Abercrombie.)

4.18. Pruning. "As, from the mode of bearing, apple-trees do not admit of shortening in the general bearers, it should only be practised occasionally: first, where any extend out of limits, or grow irregular and deformed; and secondly, a good shoot contiguous to a vacant space is shortened to a few eyes, to obtain an additional supply of young wood from the lower buds of the shoot for filling up the vacancy. But to shorten without such a motive, is not merely the cutting away of the first and the principal bearing part of the branches, but also occasions their putting forth many strong useless wood-shoots where fruit-spurs would otherwise arise; and both effects greatly tend to retard the trees in bearing; whereas the fertile branches being cultivated to their natural length, shoot moderately, and have fruit-spurs quite to the extremity."

4.19. Espaliers and wall-trees require a summer and winter pruning.

4.20. The summer pruning. Train in the young shoots of the same year, which are likely to be wanted in the following seasons for too numerous shoots: for the trees where ill placed or too numerous; and for the trees where many years on the same branches, they only require occasional supplies of young wood; therefore, begin in May or June to pinch off or cut out close all fore-right, ill placed, and superfluous shoots; retaining only some of the promising laterals in the more vacant parts, with a leader to each branch; train in these between the mother branches, at their full length, all summer; or, where any vacancy occurs, some strong conti-
guous shoot may be shortened in June to a few eyes, to furnish several laterals the same season. Keep the shoots in all parts closely trained, both to preserve the regularity of the espalier, and to admit the air and sun to the advancing fruit.

4321. The winter pruning may be performed from November till the beginning of April. This comprehends the regulation of the wood-branches, the bearers, and of the young shoots. This consists in the pruning of the bearers, the cutting and bending of the young shoots, with a lever or stick, to such a position as to render them as near as possible to the ground, and cut off these mostly at full length, as far as there is room. Cut out close the superabundant and irregular young shoots; and where any of the elder branches appear unfruitful, cankery, or decayed, cut them either clean out, or as at home, good shoots may also be pruned or thinned as far as which are very irregular, or too extended. Carefully preserve all the eligible natural fruit-spurs; but remove all unfruitful stumps and snags, and large projecting rugged spurs; cutting close to the old wood. As each espalier is pruned, let the old and new branches be laid in at convenient distances, according to the size of the fruit, four, five, or six inches anudder, and nearly tied or nailed to the wall or trellis. (Acbercrombic.)

4322. Training espaliers. The following mode, as described by Mearns, is the most general, and by using stakes, which do not answer so well for any other species of apple-tree as for apples, is also the most economical. In the first stage of training, the stakes require to stand as close together as twelve or fourteen inches, and to be arranged in regular order to the full height of five feet, with a rail slightly fastened on the top of them for neatness sake, as well as to steady them. If stakes of small ash, Spanish chestnut, or the like, from coppices or thinnings of young plantations, be used, they will last for three or four years; provided they are from one inch and a half to two inches in diameter, at a foot from the bottom. They need not be extended further in the first instance than the distance to be considered probable the trees may reach in five or six years' growth; at that period, or the following season, they will all have to be renewed, and the new ones may be placed on each side, to the extent that the trees may be thought to require with these stakes last, finishing the post as before, with a rail. As the trees extend their horizontal branches, and acquire substance, the two stakes on each side of the one that supports the centre leader of the tree, can be spared, and removed to any of the extremities where wanted. As the tree extends further, and acquires more substance, every other stake will be found sufficient; and the centre stake can be spared also, after the leader has reached its destined height, and is of a sufficient substance to support itself erect. When such the form of training is completed, and the central one of sufficient magnitude, about six, eight, or twelve stakes will be sufficient for the support of the horizontal branches, even when they have the burden of a full crop of fruit. At any other time, about six stakes to each tree will be all that are necessary.

4323. In selecting trees for the usual horizontal training, look out for those which have three fine shoots. Of these choose one to remain, and let them be of their own length, and trim them down, being cut to head them down to within eight or nine inches of the ground, and to encourage three shoots from the top of each stool (fig. 483, a), so that the first and lowest horizontal shoots may be tied down within ten inches of the ground.

4324. In the pruning season cut down the middle shoot of the three, reserving what is left as an upright leader, its length being about twelve inches from the base of the other two, and train these in a horizontal position (b), by cutting the middle shoot, which was cut down perpendicularly to the stake it is planted against. But if it is against a wall or pales, it may be better to zigzag the upright leader, for the more regular distribution of the sap, and when that is intended, the leader should be left a little longer, to allow of its being bent. In espalier training this zigzagging is not so readily done, nor is it necessary where the trees are not intended to rise high. It is always necessary, in the course of training the young wood across the stakes, in summer, to have large osier, or similar rods, to tie them to, in order to guide the shoots of the year in a proper direction. The proper ties are small osier twigs.

4325. Terse. After the shoots are cut off, then cut off the middle shoot at ten, twelve, or fifteen inches above the base of the other two, and train these last as in the former season (d); and so continue training, year after year, till the trees have reached their destined height. (Mearns, in Hort. Trans. v. 46.) An improvement on this method consists in the following. After the shoot during summer, in the manner practiced by Harrison, of Wortley Hall, as described in the succeeding paragraphs.

4326. Training against a wall. The horizontal mode is unquestionably to be preferred for so vigorous a growing tree as the apple; and Harrison's mode of conducting the process (Tr. on Fruit-Trees, 1823. ch. xx.) appears to us much the best. The peculiarity of his method is, that instead of training the leading shoot in a serpentine or zigzag manner with Hitt or Mearns, to make it send out side shoots, he adopts the much more simple and effectual mode of cutting down the current year's shoots in June; by which means he gains annually a year, as side shoots are produced on the young wood of that year, as well as on last year's wood which it sprang from.

4327. The tree being a maiden plant is the first year headed down to seven buds. Every bud pushing, two of the shoots, the third and fourth, counting upwards, must be rubbed off when they are three inches in length; the uppermost shoot must be trained straight up the wall for a leading stem, and the remaining four horizontally along the wall. The leading shoot having attained about fifteen inches in length, cut it down to eleven inches. From the shoots that will thus be produced select three, one to be trained as a leader, and two as side branches. Proceeding in this way for seven years, the tree will have reached the top of the wall, instead of being so high. With weak trees, or trees in very cold late situations, this practice will not be advisable, as the wood produced would be too weak, or would not ripen; but in all ordinary situations, it is obviously a superior mode to any that has been hitherto described in books. In pruning the spurs of apple and other trees, Harrison differs from many gardeners in keeping them short, never allowing one spur to have more than three or four fruit-spurs, and in cutting off the spurs entirely, or cutting them down for renewal every fourth or fifth year. Every practical gardener, desirous of excelling in the training and spurring of fruit-trees, ought to possess Harrison's treatise.

4428. Heading down apple-trees that are much tankered, is strongly recommended by Forsyth, who gives an example of one (fig. 484.), after it had been headed down four years, which bore plenty of fine fruit. The point at which it was headed down (a) was within eighteen inches of the soil; and under it, on the stump, were two large wounds (b)
and (c), made by cutting out the cankered part, and which being covered with the composition were soon nearly filled up with sound wood. Very little pruning is at first given to trees so cut, but afterwards a regular succession of bearing wood is kept up by removing such as have borne for three or four years. Thus, one branch (d), which has done bearing, is cut off; and succeeded by another (f), and when that is tired also, it is cut off; and replaced by a third (e), and so on.

484. Grafting old apple-trees of different sorts with superior varieties, is an obvious and long-tried improvement. In this case, if the tree is a standard, it is only headed down to standard height; in old subjects, most commonly the branches only are cut over within a foot or two of the trunk, and then grafted in the crown or cleft manner.

4450. Injuries, insects, &c. The mistletoe (Viscum album) is frequently, through negligence, suffered to injure trees in orchards, and different species of mosses and lichens these in gardens. "Moss," Knight observes, "appears to constitute a symptomatic, rather than a primary, disease in fruit-trees: it is often brought on by a damp or uncultivated soil, by the age of the variety of fruit, and by the want of air and light in closely planted unpruned orchards. In these cases it can only be destroyed by removing the cause to which it owes its existence."

4451. Blights. Whatever deranges and destroys the organisation of the blossom, and prevents the setting of the fruit, is in general termed a blight; whether produced by insects, parasitical plants, or an excess of heat or cold, drought, or moisture. One of the most injurious insects with which the apple-tree has been visited for the last twenty years, is the Aphis tanigera, L., the Eriosoma mali of Leach; woolly aphis, apple-bug, or American blight. "The eriosomata," Leach observes, "form what are called improperly galls on the stalks of trees, near their joints and knobs, which are in fact excrescences, caused by the efforts of nature, to repair the damage done to the old trees by the perforation of those insects whose bodies are covered with down." (Sam. Ent.) Salisbury has given an engraving of the eriosoma (fig. 453.) as he found it appear under a magnifying glass, when attacking the roots (a) and the branches (b), as well as a still more highly magnified figure of one of the bugs without wings (c) and winged (d). The latter he considers likely to be the male insect. Thoroughly cleaning with a brush and
water, together with amputation when it has been some time at work, is the only means of destroying this insect; but even this will not do, unless resorted to at an early stage of its progress. The caterpillars of many species of butterflies and moth, and the larvae of various other genera of the Hemiptera and Lepidoptera, &c. as Scarabaeus, Curtalus, &c. attack the apple-tree in common with other fruit-trees; and on a large scale it is difficult, if not impracticable, to avoid their injurious effects. Burning straw or other materials under the trees has been long recommended; but the principal thing to be relied on, in our opinion, is a regimen; that is, judicious sub-soil and surface soil, culture, and pruning.

4492. Other points of culture have been already given. See Chap. II. and III. and for gathering and storing the crops, see Chap. IV. Sect. X. and Chap. V. Sect. III.


4483. The pear-tree, in its wild state, is a thorny tree, with upright branches, tending to the pyramidal form, in which it differs materially from the apple-tree. The twigs or spray hang down; the leaves are elliptical, obtuse, serrate; the flowers in terminating villose corymbs, produced from wood of the preceding year, or from buds gradually formed on that of several years' growth, on the extremities of very short protruding shoots called, technically, spurs. It is found in a wild state in England, and abundantly in France and Germany, as well as other parts of Europe, not excepting Russia, as far north as lat. 51. It grows in almost any soil. The cultivated tree differs from the apple, not only in having a tendency to the pyramidal form, but also in being more apt to send out tap-roots; in being, as a seedling plant, longer (generally from fifteen to eighteen years) of coming into bearing; and when on its own root, or grafted on a wild pear-stock, of being much longer lived. In a dry soil it will exist for centuries, and still keep its health, productiveness, and vigor. "The period at which the teinton squash first sprang from the seed, Knight observes, probably, cannot now be at all ascertained; but I suspect, from its present diseased and worn-out state, that it existed at least as early as the beginning of the sixteenth century: for another kind, the barland, which was much cultivated in the early part of the seventeenth century, still retains a large share of health and vigor; and the identical trees which supplied the inhabitants of Herefordshire in the seventeenth century with liquor, are likely to do the same good office to those of the nineteenth." Our remarks on the history of the apple will apply almost without exception to the pear. The Romans, in Pliny's time, possessed thirty-six varieties, and the fruit is still more valued, both in Italy and France, than the apple.

4484. Use. As a dessert fruit the pear is much esteemed, and generally preferred to the apple. It is also used for baking, compotes, marmalade, &c. Pared and dried in the oven, the fruit will keep several years, either with or without sugar. This mode of preparing the pear is about as common in France as the making of apple-pies is in this country; and what is favorable to the practice is, that bad eating sorts answer best for drying. Bosc (Nouveau Cours d'Agric. in loco) describes two methods of drying pears for preservation; and adds, that he has tried them after three years' keeping, and found them still very good. Perry, the poirè of the French, is made from the fermented juice, in the manner of cider, and the best sorts are said by Withering to be little inferior to wine. The wood of the pear-tree is light, smooth, and compact, and is used by turners, and to make joiners' tools, picture-frames to be dyed black, &c. The leaves will produce a yellow dye, and may be used to give a green to blue cloths.

4485. Criterion of a good pear. Dessert pears are characterised by a sugary aromatic juice, with the pulp soft and sub-liquid, or melting, as in the beurrés, or butter-pears; or of a firm and crisp consistence, or breaking, as in the winter bergamots. Kitchen pears should be of large size, with the flesh firm, neither breaking nor melting, and rather austere than sweet, as the wardens. Perry pears may be either large or small; but the more austere the taste, the better will be the liquor. Excellent perry is made from the wild pear.

4486. Varieties. Tusser, in 1573, in his list of fruits, mentions "peers of all sorts." Parkinson enumerates sixty-four varieties; Mortimer, in 1705, has many sorts; and Miller has selected eighty sorts, and described them from Tournefort. In France, the varieties of the pear are much more numerous than even the varieties of the apple. The catalogue of the Luxemburg nursery at Paris contains 189 select sorts. The British nursery lists at the present time contain from two to three hundred names, among which, it may be observed, the number of good sorts are fewer in proportion than in the apple lists. In the present very imperfect state of the nomenclature of fruits, all we can do is to make a selection from names which have some descriptive particulars attached. We shall arrange them into dessert, kitchen, and perry pears, and each tribe shall be set down in the order of their ripening.
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### DESSERT PEARS — Autumn Fruit, placed in the order of their ripening — continued.

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Synonym</th>
<th>How, when, and where originated, preserved, or abandoned</th>
<th>Where figured</th>
<th>Described</th>
<th>Size</th>
<th>Figures</th>
<th>Color</th>
<th>Ripe in</th>
<th>Lasts till</th>
<th>Consistency and flavor</th>
<th>Brightness</th>
<th>Character of the tree, and general reputation of the fruit.</th>
</tr>
</thead>
<tbody>
<tr>
<td>39</td>
<td>William's bon-christien</td>
<td></td>
<td>A seedling from Berkshire</td>
<td></td>
<td>Hort. Tr. b. 250. Forsyth, p. 73.</td>
<td>5 to 4 lb. in 2 to 3 br.</td>
<td>Pyramidal</td>
<td>Pale green and russet</td>
<td>Sept.</td>
<td>October</td>
<td>Very juicy</td>
<td>Great Succeeds Windsor pear &amp; jar</td>
<td>Hardy</td>
</tr>
<tr>
<td>41</td>
<td>Great yair</td>
<td></td>
<td></td>
<td></td>
<td>Forsyth, p. 112.</td>
<td>Med.</td>
<td></td>
<td>Green</td>
<td>End.</td>
<td>Tender, agreeable</td>
<td>Great</td>
<td></td>
<td></td>
</tr>
<tr>
<td>43</td>
<td>Rose-water</td>
<td></td>
<td></td>
<td>Lang. P. t. 64.</td>
<td>Forsyth, p. 96.</td>
<td>Large</td>
<td></td>
<td>Skin rough</td>
<td>End.</td>
<td></td>
<td>Great</td>
<td></td>
<td></td>
</tr>
<tr>
<td>44</td>
<td>Summer mossellet</td>
<td></td>
<td>Hampden's berg.</td>
<td></td>
<td>Lang. P. t. 65.</td>
<td>Small</td>
<td></td>
<td>Leaf small</td>
<td>Sept.</td>
<td></td>
<td>Great</td>
<td></td>
<td></td>
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<tr>
<td>45</td>
<td>Summer bergam.</td>
<td></td>
<td></td>
<td></td>
<td>Lang. P. t. 65.</td>
<td>Small</td>
<td></td>
<td>Leaf small</td>
<td>Sept.</td>
<td></td>
<td>Great</td>
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<td></td>
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<tr>
<td>50</td>
<td>Bearre rouge</td>
<td></td>
<td></td>
<td></td>
<td>Lang. P. t. 65.</td>
<td>Small</td>
<td></td>
<td>Leaf small</td>
<td>Sept.</td>
<td></td>
<td>Great</td>
<td></td>
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</tr>
<tr>
<td>52</td>
<td>Suisse bergermot</td>
<td></td>
<td>Long green leaf</td>
<td></td>
<td>Lang. P. t. 65.</td>
<td>Small</td>
<td></td>
<td>Leaf small</td>
<td>Sept.</td>
<td></td>
<td>Great</td>
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<tr>
<td>55</td>
<td>Flowered muscat</td>
<td></td>
<td></td>
<td></td>
<td>Lang. P. t. 65.</td>
<td>Small</td>
<td></td>
<td>Leaf small</td>
<td>Sept.</td>
<td></td>
<td>Great</td>
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<tr>
<td>56</td>
<td>Vine</td>
<td></td>
<td></td>
<td></td>
<td>Lang. P. t. 65.</td>
<td>Small</td>
<td></td>
<td>Leaf small</td>
<td>Sept.</td>
<td></td>
<td>Great</td>
<td></td>
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<tr>
<td>57</td>
<td>Roueselie</td>
<td></td>
<td>Ample, large, and beautiful</td>
<td></td>
<td>Lang. P. t. 65.</td>
<td>Small</td>
<td></td>
<td>Leaf small</td>
<td>Sept.</td>
<td></td>
<td>Great</td>
<td></td>
<td></td>
</tr>
<tr>
<td>58</td>
<td>Vendar</td>
<td></td>
<td>Knife's pear</td>
<td></td>
<td>Lang. P. t. 65.</td>
<td>Small</td>
<td></td>
<td>Leaf small</td>
<td>Sept.</td>
<td></td>
<td>Great</td>
<td></td>
<td></td>
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<tr>
<td>59</td>
<td>Marchionsis</td>
<td></td>
<td></td>
<td></td>
<td>Lang. P. t. 65.</td>
<td>Small</td>
<td></td>
<td>Leaf small</td>
<td>Sept.</td>
<td></td>
<td>Great</td>
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</tbody>
</table>

### DESSERT PEARS — Winter Fruit, arranged in the order of their ripening.

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Synonym</th>
<th>How, when, and where originated, preserved, or abandoned</th>
<th>Where figured</th>
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<th>Size</th>
<th>Figures</th>
<th>Color</th>
<th>Ripe in</th>
<th>Lasts till</th>
<th>Consistency and flavor</th>
<th>Brightness</th>
<th>Character of the tree, and general reputation of the fruit.</th>
</tr>
</thead>
<tbody>
<tr>
<td>63</td>
<td>Grasine</td>
<td></td>
<td></td>
<td></td>
<td>Hook. p. 53.</td>
<td>4 lb.</td>
<td>Small</td>
<td>Scarlet and gold</td>
<td>October</td>
<td>November</td>
<td>Melting and sugared</td>
<td>Great</td>
<td></td>
</tr>
<tr>
<td>64</td>
<td>L'anche</td>
<td></td>
<td></td>
<td></td>
<td>Hook. p. 57.</td>
<td>4 lb.</td>
<td>Small</td>
<td>Scarlet and gold</td>
<td>October</td>
<td>November</td>
<td>Melting and sugared</td>
<td>Great</td>
<td></td>
</tr>
<tr>
<td>66</td>
<td>St. Gregoir</td>
<td></td>
<td>The dry Martin</td>
<td></td>
<td>Lang. P. t. 67.</td>
<td>4 lb.</td>
<td>Small</td>
<td>Scarlet and gold</td>
<td>October</td>
<td>November</td>
<td>Melting and sugared</td>
<td>Great</td>
<td></td>
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<tr>
<td>67</td>
<td>Martin sec.</td>
<td></td>
<td>The dry Martin</td>
<td></td>
<td>Hook. p. t. 67.</td>
<td>4 lb.</td>
<td>Small</td>
<td>Scarlet and gold</td>
<td>October</td>
<td>November</td>
<td>Melting and sugared</td>
<td>Great</td>
<td></td>
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<tr>
<td>68</td>
<td>L'anche</td>
<td></td>
<td>The dry Martin</td>
<td></td>
<td>Hook. p. t. 67.</td>
<td>4 lb.</td>
<td>Small</td>
<td>Scarlet and gold</td>
<td>October</td>
<td>November</td>
<td>Melting and sugared</td>
<td>Great</td>
<td></td>
</tr>
<tr>
<td>69</td>
<td>Little lard</td>
<td></td>
<td>Wonder of winter</td>
<td></td>
<td>Hook. p. t. 67.</td>
<td>4 lb.</td>
<td>Small</td>
<td>Scarlet and gold</td>
<td>October</td>
<td>November</td>
<td>Melting and sugared</td>
<td>Great</td>
<td></td>
</tr>
<tr>
<td>70</td>
<td>Winter scarrum</td>
<td></td>
<td>An excellent Scotch fruit of French origin</td>
<td></td>
<td>Hook. p. t. 67.</td>
<td>4 lb.</td>
<td>Small</td>
<td>Scarlet and gold</td>
<td>October</td>
<td>November</td>
<td>Melting and sugared</td>
<td>Great</td>
<td></td>
</tr>
<tr>
<td>71</td>
<td>Bric l''arre</td>
<td></td>
<td>An old Scotch fruit</td>
<td></td>
<td>Hook. p. t. 67.</td>
<td>4 lb.</td>
<td>Small</td>
<td>Scarlet and gold</td>
<td>October</td>
<td>November</td>
<td>Melting and sugared</td>
<td>Great</td>
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<tr>
<td>72</td>
<td>Lonjonciche</td>
<td></td>
<td>Good Lonisa</td>
<td></td>
<td>Hook. p. t. 67.</td>
<td>4 lb.</td>
<td>Small</td>
<td>Scarlet and gold</td>
<td>October</td>
<td>November</td>
<td>Melting and sugared</td>
<td>Great</td>
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<tr>
<td>73</td>
<td>Commer</td>
<td></td>
<td>Rosemb. d'Aube</td>
<td></td>
<td>Hook. p. t. 67.</td>
<td>4 lb.</td>
<td>Small</td>
<td>Scarlet and gold</td>
<td>October</td>
<td>November</td>
<td>Melting and sugared</td>
<td>Great</td>
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<tr>
<td>74</td>
<td>Virgouleuse</td>
<td></td>
<td></td>
<td></td>
<td>Hook. p. t. 67.</td>
<td>4 lb.</td>
<td>Small</td>
<td>Scarlet and gold</td>
<td>October</td>
<td>November</td>
<td>Melting and sugared</td>
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<tr>
<td>75</td>
<td>Ambrette</td>
<td></td>
<td></td>
<td></td>
<td>Hook. p. t. 67.</td>
<td>4 lb.</td>
<td>Small</td>
<td>Scarlet and gold</td>
<td>October</td>
<td>November</td>
<td>Melting and sugared</td>
<td>Great</td>
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<tr>
<td>76</td>
<td>L'oechilastic</td>
<td></td>
<td></td>
<td></td>
<td>Hook. p. t. 67.</td>
<td>4 lb.</td>
<td>Small</td>
<td>Scarlet and gold</td>
<td>October</td>
<td>November</td>
<td>Melting and sugared</td>
<td>Great</td>
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<tr>
<td>77</td>
<td>Chapmans's</td>
<td></td>
<td>Reesm. the Passe Calmar</td>
<td></td>
<td>Hook. p. t. 67.</td>
<td>4 lb.</td>
<td>Small</td>
<td>Scarlet and gold</td>
<td>October</td>
<td>November</td>
<td>Melting and sugared</td>
<td>Great</td>
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</tbody>
</table>

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*Editors note: The text is a descriptive catalogue of pears, detailing their characteristics, ripening periods, and flavor profiles. The list includes various pear varieties, categorized by season (autumn and winter), and provides information on their size, color, and flavor.*
A DESCRIPTIVE CATALOGUE OF PEARS—continued.

DESSERT PEARS. — Winter Fruit, arranged in the order of their ripening—continued.

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<tbody>
<tr>
<td>72</td>
<td>St.</td>
<td>Brown</td>
<td>St.</td>
<td>Simons, Carpenter</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>Tender; juicy sharp High flavored</td>
<td>-</td>
</tr>
<tr>
<td>75</td>
<td>Brown St. Ger-</td>
<td>Brown St. Ger-</td>
<td>Brown St.</td>
<td>1860</td>
<td>Byrnes</td>
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<tr>
<td>79</td>
<td>Pear d'Auch</td>
<td>Pear d'Auch</td>
<td>Pear d'Auch</td>
<td>1780</td>
<td>Duh. n. 99</td>
<td>Forbesy, n. 51</td>
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<tr>
<td>80</td>
<td>Spanish bonchref.</td>
<td>Spanish bonchref.</td>
<td>Spanish bonchref.</td>
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<tr>
<td>81</td>
<td>Wilding of Cassay</td>
<td>Wilding of Cassay</td>
<td>Wilding of Cassay</td>
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<tr>
<td>82</td>
<td>Martin arc</td>
<td>Martin arc</td>
<td>Martin arc</td>
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<tr>
<td>83</td>
<td>Winter rooselet</td>
<td>Winter rooselet</td>
<td>Winter rooselet</td>
<td>-</td>
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<tr>
<td>84</td>
<td>Brown beurre</td>
<td>Brown beurre</td>
<td>Brown beurre</td>
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<tr>
<td>85</td>
<td>Holland bergenre</td>
<td>Holland bergenre</td>
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4438. Propagation. The pear may be propagated by layers or suckers, but not easily by cuttings. These modes, however, are productive of very indifferant plants, and are justly rejected in favor of raising from seed, and grafting or budding.

4439. From seed. This mode is adopted either for the purpose of obtaining new varieties, or for producing pear-stocks. In the former case, the same principles of selection or crossing are to be followed which we have stated in treating of raising seedling apple-trees, between which and the pear-tree, the chief difference is, that in the latter the stock is more liable to injury from frost. It may be ascertained that the proportion of good sorts to bad, so originated, is but very small. Professor Van Mons, proprietor of the Pépinière de la Fidélité, at Brussels, has upwards of 800 approved sorts of new pears, raised from seed by himself and M. Dauguesne, of which, in course of fifteen or sixteen years, and selected from, probably, 8000 new seedling fruits. Van Mons observed to Nelt, that he seldom failed in procuring valuable apples from the seed; for those which were not adapted to the garden as dessert fruit, were probably suited for the orchard, and fit for baking or cider-making. With pears the case was different, many of the seedlings being too small to be used for the purpose. (Horticul. Tour, &c. 308.) At Brussels, seedlings yield fruit in four or five years, in Britain before seven or ten years have elapsed. The fruit of the first year of bearing is always inferior to that of the second and third years. If a pear or an apple possess a white and heavy pulp, with juice of rather pleasant taste, it may be expected in the second, third, and subsequent years, greatly to improve in size and flavor. New varieties of pears, and indeed, of all fruits, are more likely to be obtained from the seeds of new than of old sorts. (Horticul. Tour, &c. 308, 309.)

4440. In raising pears for stock, the seeds from pony-makers are generally made use of; but the most productive are those of wild pear, which are hardy and durable. There is, however, less difference between free pear-stocks, for those raised from the cultivated fruit, and wild pear-stocks, than there is between free apple and crab-stocks. The seeds being procured, may be sown, and afterwards propagated, either for seedlings, or apple- or crab-stocks.

4441. Grafting and budding. The most common stocks for grafting the pear are the common pear and wilding; but as the apple is dwarfed, and brought more early into a bearing state by grafting on the paradise or creeper, so is the pear by grafting on the quince or whithethorn. The pear will also succeed very well on the meader, serde quince, and crab; the pommes d'amour, the perry-makers, and the pears on free stocks grow luxuriantly in good soil on a dry bottom; those on wildings grow less rapidly, but are deemed more durable, and they will thrive on the poorest soil, if a hardy variety, and not overpruned. (On the quince, Miller observes, 'breaking pears are rendered gritty and stony; but the mottling sorts are much improved; trees on these stocks may be planted in a moist soil with more success than those on wildings or thorns.' On the thorn, pears come very early into bearing, continue prolific, and, in respect to soil, will thrive well on a strong clay, which is unsuitable both to those on quinces and wildings; but they are supposed to have an unfavorable influence on the fruit, in rendering it smaller and hard; and the grafts or buds require to be inserted very low, that the moisture of the earth may tend to favor the swelling or enlargement of the diameter of the stock, which does not increase proportionally to, nor ever attains the same size as the stem of the pear. Dulouret, a French gardener, recommends the quinces of Luxembourg and little siledo, or the free stocks. (Horticul. Tour, iv. 566.) The free and wilding pear-stocks are to be planted in nursery rows, at the same distance as recommended for free and wilding apples; and the quince and thorn at the same distance as the paradise and creaper apples; in other respects, the management is the same as for the apple.

4442. Choice of sorts. (See Ch. II. and III. on Planting the Orchard and Kitchen-Garden.) The following is a list of table-pears for use in succession, from July to July again, as furnished for the table of the Duke of Buccleugh from the Dalkel garden. The letters mark the aspect of the walls against which they are trained.

(W.) Jargonelle
(S.) Longville
(W.) Lemmingbergman
(S.) Orangebergman
(W.) Summer concréte

(W.) Autumn bergamot
(W.) Gangle's bergamot
(S.) Conqueror sugar
(W.) Early primitive
(S.) Muintrowi egg

(G.) Grey achen
(G.) Green chisel
(G.) Yellow
(G.) Winter concréte
(W.) Cressane
(W.) Brown beurre

(Mountain d'Or-Hen Strelau's Corn. Rep. of Scotland, iv. 453.)

4443. Choice of plants. Abercrombie recommends trees at one year from the graft, and thence to the sixth year, or older. Forsyth says, 'I would advise those who intend to plant pear-trees, instead of choosing young ones, to look out for the oldest that they can find in the nursery, and with strong stems.'

4444. Soil and site. A dry, deep loam, Abercrombie observes, is accounted the best soil for the pear-tree; when it is very sandy, a quince-bed it wants a moist soil, without which it will not prosper. Gravel is a good sub-soil, where the incumbent mould is suitable. Close clay is a bad sub-soil; to prevent fruit-trees from strikng into it, slates may be laid just under the roots. For wall-trees, the soil should be made good to the depth of three feet; for orchard-trees, eighteen inches may do. Pear-trees, on their own stocks, will thrive on land where apple trees will not live; supposeing the plants to be hardy varieties, little removed from wildings, and to have room to grow freely as standards. To the more choice of the early autumn and prime winter pears, assign south, east, or west walls. Knight and Moore observed, 'the wall of a house, and the wall for raising the better sorts.'

4445. Planting finally is performed any time, in mild weather, from October to March; standards are placed from twenty-five to forty feet apart every way; half standards, from twenty to thirty; and dwarf standards, from fifteen to twenty feet from the wall. Wall and drifters are placed from fifteen to thirty feet apart, according as they may have been planted on pear or quince-stocks.

4446. Mode of bearing, as in the apple-tree. 'The pear-tree,' M'Phail says, 'does not produce blossoms on the former year's wood, as several other sorts of trees do. Its blossom-buds are formed upon spring shoots, which in the first year of their growth will not exceed an inch in length, and the tree must be left for that purpose.' "In some pears," Knight observes, 'the fruit grows only on the inside of those branches which are exposed to the sun and air; in others it occupies every part of the tree.'

4447. Pruning and training standards. 'Permit these to extend on all sides freely. Several years may elapse before any cross-placed, very irregular, or crowded branches, dead and worn-out bearers, require pruning, which give in winter or spring. Keep the head moderately open in the middle." Pruning, Knight observes, 'is not often wanted in the culture of the pear-tree, which is rarely much encumbered with superfluous branches; but in some kinds, whose form of growth resembles the apple-tree, it will sometimes be found beneficial.'

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4448. **Pruning and training wall-trees.** As a wall-tree or espalier, the pear is always trained in the horizontal manner on account of its luxuriant growth. Harrison trains most pear-trees in this way, and proceeds exactly as he does in training the apple-tree. (4427.) But, "when it occurs that a tree trained after this method still continues unfruitful for several years after planting, the branches must be trained in a pendulous manner, and more or less so, according to the luxuriance of the tree, but always commence the training in the horizontal method, and afterwards change the direction of the branches as required." (Tr. on Fruit Trees, 144.) The ordinary distance at which he trains the side shoots is nine or ten inches, but the jargonelle lies in at twelve inches, so as to have room for laying in side shoots from the spurs, for one or more years. This he finds checks the luxuriance of the tree, and keeps it in full bearing. (Tr. on Fruit Trees, 159.)

4450. **Established wall-trees and espaliers** will require a summer and winter pruning, and the following are Abercrombie's directions:

4451. **Summer pruning.** While the spray is young and soft, but not until the wood-shoots can be distinguished from spurs, rub off the fore-right, the disorderly, spongy, and superfluous shoots of the year, rather than let them grow woody, so as to require the knife. Retain some of the most promising, well placed, and important shoots, new branches being kept a little longer to receive the fruit. But leave to permit. Leave the greater number on young trees not fully supplied with branches. Train in these at their full length, all summer, in order to have a choice of young wood in the winter pruning. Occasionally on old trees, or others, where any considerable vacancy occurs, some principal contiguous shoot may be cut out to give a new connexion to the branches of the tree, or to fill up a new space.

The winter pruning may be performed any time from the beginning of November until the beginning of April. If on young trees, or others, a further increase of branches is necessary to fill up either the prescribed space, or any casual vacuity, retain some of the principal shoots of last summer, to be trained for the purpose. But, however, unless fruit is wanted, nor, even in this case, if fruit is wanted, the new shoots will have arisen on the wood-branches and bearers, of which a great part are redundant and disorderly, but which have received some regulation in the summer pruning, we must now cut these out close to the mother branches, while we are preserving the best in the mother branches. And if any shoots receive the same regularity or degree, if left, either cut them out close, or prune them to some eligible lateral to supply the place; or if any branches be over-extended, they may be pruned in to such a lateral, or to a good fruit-bud. Cut out the least regular of the too crowded; also any casually declined bearers; or if the wood, or canker, and wood, or canker, and wood will be the result of their pruning, they may be cut away.

The retained supply of laterals and terminals should be laid as much as at length as the limits allow, in order to furnish a more abundant quantity of fruit-buds. During both courses of pruning, be particularly careful to preserve all the orderly fruit-springs emitted at the sides and ends of the bearers: if, however, any large, rugged, projecting spurs, and woody barren stumps or snags occur, cut them clean away close to the branches, which will render the branches more productive of fruit-buds, and regular in appearance. As each tree is pruned, nail or tie the branches and shoots to the wall or trellis. If afterwards, in consequence of either pruning out improper or decayed wood, or of former insufficient training, there are any material vacuities or irregularities in the arrangement, un-nail the misplaced and contiguous branches, and lay them in order.

4452. **Knight's mode of training the pear-tree** is as follows: "A young pear-stock, which had two lateral branches upon each side, and was about six feet high, was planted against a wall, with a lateral branch of its lateral branches which sprang out of the stem, about four feet from the ground, and the other at its summit in the following year. The shoots of the branches, which had been four feet long, were trained downwards, the undermost nearly perpendicularly, and the uppermost just below the horizontal line, both having much regularity and distance the next year. In the following year, the same mode of training was continued, and in the year following I obtained an abundant crop of fruit. An old St. German pear-tree, of the spurious kind, had been trained in the fan-form, against a north-west wall in my garden, and the central branches, as usually happens in old trees thus trained, had long reached the top of the wall, and had become wholly unproductive. The other branches afforded but very little fruit, and that never acquiring maturity, was consequently of no value; so that it was necessary to change the variety, as well as to render the tree productive. To attain these purposes, every branch which did not want at least twenty degrees of being perpendicular, was taken out at its base; and the spurs upon every other branch, which I intended to retain, were taken off closely with the saw and chisel. Into these branches, at their subdivisions, grafts were inserted at different distances from the root, and some near the extremities of the branches, that the tree extended as widely in the autumn as it was grafted, as it has been supposed, that every part of the space the tree previously covered, was equally well supplied with young wood. As soon, in the succeeding summer, as the young shoots had attained sufficient length, they were trained almost perpendicularly downwards, between the larger branches, to which they were fastened. Branch, upon each side, was grafted about four feet below the top of the wall, which is twelve feet high; and the young shoots which the grafts upon these afforded, were trained inwards, and bent down to occupy the space from which the old central branches had been taken away; and therefore very little vacant space any where else in the crown, but not any fruit, were produced by several of the grafts in the succeeding season; but in the following year, and subsequently, I have had abundant crops, equally dispersed over every part of the tree."

4453. **Heading down and pruning old pear-trees.** "The method of pruning pear-trees," Forsyth observes, "is very different from that practised for apple-trees in general. The constant practice has been to have great spurs, as big as a man's arm, standing out from the walls, from a foot to eighteen inches or upwards." The constant cutting of these spurs, he says, brings on the canker, and the fruit produced is small, spotted, and kernels. Forsyth's practice with such trees was to cut them down, and renew the soil at their roots, and he refers to beurré pear (fig. 486.), restored from an inch and a half of bark, which, in 1796, bore four hundred and fifty fine large pears, &c.
4454. **Harrison**, and various other gardeners, adopt the mode of keeping only short spurs, by which much larger fruit is produced. According to this plan, each spur (fig. 487. a) bears only once, when it is cut out, and succeeded by an embryo-bud (d) at its base. This bud at the end of the first season, is no more than a leaf-bud (c); but at the end of the second summer, it has become a blossom-bud (b), and bears the third summer (a). Some useful observations on the management of pear-trees, in correspondence with Harrison's practice, will be found in different parts of the Caledonian Hort. Memoirs, vol. i.

4455. **Forsyth** says, "The constant practice has been to leave great spurs as big as a man's arm, standing out from the walls, from one foot to eighteen inches and upwards. The constant pruning of these brings on the canes; and by the spurs standing out so far from the wall, the blossom and fruit are liable to be much injured by the frost and blighting winds, and thus the sap will not have a free circulation all over the tree. The sap will always find its way first to the extremities of the shoots; and the spurs will only receive it in a small proportion, as it returns from the ends of the branches." *(Tr. on Fruit Trees, 187.)*

4456. **Setting the fruit.** In a very curious paper on this subject, by the Rev. G. Swayne, he informs us of a pear-tree, which had for twenty years never borne fruit, but which he induced to bear by cutting off all the blossoms of each corymb of flowers, excepting the lower three, on the same principle as gardeners top beans. This succeeded to a certain extent on one tree, but not on another; the selected blossoms of the other he rendered fruitful by cross-impregnation. He says, "I fancied likewise that the pointal was fit for impregnation before the anthers were ripe, and even before the petals expanded; and from the peculiarly slender and delicate make of the latter, as it struck me, I supposed, that it ceased to be in a proper state as soon as it became exposed to the sun and air; I therefore concluded, that there might possibly be a chance of obtaining fruit, by depriving the blossoms of their petals before they expanded, and enclosing with each floret in this state, within a paper envelope (as is my mode of effecting artificial impregnation), a riper blossom, viz. one that had just begun to diffuse its farina, either one of its own, or, preferably, of some other variety of pear." *(Hort. Trans. v. 210.)* He tied up twenty-seven envelopes on the 27th of March, and took off the papers on the 15th of April; a number succeeded, and produced ripe fruit, specimens of which were sent to the Horticultural Society, and found unusually large and handsome. The Rev. Experimenter concludes his paper, by observing, "whether the result of the above-detailed experiments be such as to authorise an expectation that artificial assistance in vegetable fecundation, will hereafter become of so much importance to gardeners, in the instance just alluded to, as in those at present recognised, of the cucumber, the melon, the early bean, and the haukhois strawberry, must be left to futurity to ascertain." *(Hort. Trans. v. 212.)*

4457. **Harrisons** appears to have adopted a similar practice, he says, "It is very general to see healthy pear-trees, which produce an abundance of bloom but set a very small proportion of fruit; this is more particularly the case with the tenderest kinds. The reason of such barrenness is in some cases from the stamens being destitute of farina, and in others from the farina having been dispersed before the pistil had arrived at a proper state for its reception. To remedy such defects, I adopt the following practice. As soon as the florets have expanded and the pistillum is in a proper state of maturity, I impregnate six upon each corymb of blossom. The florets which I choose for this operation are those situated nearest the origin of the spur, for when pears set naturally, it is very generally such florets. The time I choose for this operation is calm, dry days, and if possible when the sun is not very hot upon the trees. Immediately after performance, I give each tree about eighteen gallons of manure water, or soft pond water, at the roots. The trees should never be washed over the tops for a considerable time after this impregnation has been effected." *(Tr. on Fruit Trees.)*

4458. **Insects, diseases, &c.** The pear-tree is liable to the attacks of the same insects.
as the apple-tree; and the fruit of the summer kinds, when ripe, is liable to be eaten by birds, wasps, &c. which must be kept off by shooting, hanging bottles of water, and other usual preventives.

For other points of culture, and gathering and storing, see Chap. II., Chap. IV. Sect. IX., and Chap. V. Sect. III.


4459. The quince-tree is of low growth, much branched, and generally crooked and distorted. The leaves are roundish or ovate, entire, above dusky-green, underneath whitish, on short petioles. The flowers are large, white, or pale-red, and appear in May and June; the fruit, a pome, varying in shape in the different varieties, globular, oblong, or ovate; it has a peculiar and rather disagreeable smell and austral taste. It is a native of Austria and other parts of Europe; it is mentioned by Tusser, in 1753; but has never been very generally cultivated.

4460. *Use.* The fruit is not eaten raw; but stewed, or in pies or tarts, along with apples, is much esteemed. In confectionery, it forms an excellent marmalade and syrup. When apples are flat, and have lost their flavor, Forsyth observes, a quince or two, in a pie or pudding, will add a quickness to them. In medicine, the expressed juice, repeatedly taken in small quantities, is said to be cooling, astringent, and stomachic, &c. A mucilage prepared from the seeds was formerly much in use, but is now supplanted by the simple gums. In nursery-gardening, the plants are much used as stocks for the pear.

4461. *Varieties.* Miller enumerates —

The oblong, or pear-quince; with oblong ovate leaves; and an oblong fruit, lengthened at the base. The apple-quince; with ovate leaves and a rounder fruit. The Portuguese quince (*Lang. Pom. t. 75.*);

4462. Propagation. Generally by layers, but also by cuttings, and approved sorts may be perpetuated by grafting. In propagating for stocks, nothing more is necessary than removing the lower shoots from the larger, so as to preserve a clean stem as high as the graft; but for fruit-bearing trees, it is necessary to train the stem to a rod, till it has attained four or five feet in height, and can support itself upright.

4463. *Soil and site.* The quince prefers a soft moist soil, and rather shady, or, at least, sheltered situation. It is seldom planted but as a standard in the orchard, and a very few trees are sufficient for any family.

4464. The time of planting, the mode of bearing, and all the other particulars of culture, are the same as for the apple and pear.


4465. The medlar is a small or middle-sized branching tree; the branches woolly, and covered with an ash-colored bark, and, in a wild state, armed with stiff spines. Leaves oval-lanceolate, serrate, towards the point somewhat woolly, on very short channelled petioles. Flowers produced on small natural spurs, at the ends and sides of the branches. Bracte as long as the corolla; calyxes terminating, fleshy; petals, white; fruit, a tur- binated berry, crowned with five calcine leaflets; pulp thick, mixed with callose granules, and containing five gibbous wrinkled stones. The tree flowers in June and July, and the fruit is ripe in November. It is a native of the south of Europe; but appears to be naturalised in some parts of England, where it has been sown in copses by birds.

4466. *Use.* The fruit is eaten raw in a state of incipient decay; its taste and flavor are peculiar, and by some much esteemed.

4467. *Varieties.* Those in common cultivation are —

The Dutch medlar (*Pom. Franc. 2.* p. 44. t. 1, 53.); a crooked, deformed, low tree with very large leaves, entire, and downy on the under side. The flowers and fruit are very large; the latter approaching to the shape of an apple. The Medlar of the Yorks.; this is a valuable, but is hardly esteemed, as the pulp has the property of assuming a fine purple tint in the course of being prepared. The wild or unstable quince; less astringent and astringent than the others.

4468. Propagation. By seeds, by layers, and cuttings, or by grafting on seedlings of their own species, or on any other species of mespilus, or of cydonia, or crataegus. Miller observes, that if the stones are taken out of the fruit as soon as it is ripe, and immediately planted, they will come up next spring, and make good plants in two years. He prefers raising from seed to grafting on the crataegus. Forsyth says, "If you wish to keep the sorts true, you should propagate them by grafting on their own stocks." The plant is rather difficult to strike by cuttings.

4469. *Soil.* The soil in which the medlar thrives best is a loamy rich earth, rather moist than dry; but not on a wet bottom.

4470. Final planting. The medlar, like the quince, is usually grown as a standard or espalier; the former may be planted from twenty to thirty, and the latter from fifteen to twenty feet apart.

4471. Mode of bearing. On small spurs at the ends and sides of the branches.

For other details of culture, see the Apple and Pear.
STONE-FRUITS.


4473. The true-service-tree is of the middle size, not unlike the mountain-ash, of a very low growth, and not flowering till it arrives at a very great age. The leaves are compound, alternate, with ovate or oval leaflets. The flowers are produced on terminating panicles issuing from spurs of two or more years' growth; the petals are cream-colored; the fruit, according to Gärtnner, is a pome, pear-shaped, reddish, and spotted, extremely astringe, and not eatable till it is quite mellowed by frost or time, when it becomes brown and very soft. It flowers in May, and the fruit ripens in November; the tree, according to Krockcr, does not come into full bearing before it is sixty years old. It is a native of the warmer parts of Europe, and has also been found wild in Cornwall, Worcestershire, and Hertfordshire, from whence the fruit is brought to London in autumn in large quantities. Miller says, "There was one tree in the garden of John Tradescant, of South Lambeth, near forty feet high, which produced a great quantity of fruit annually, shaped like pears. Some trees of middling growth, in the garden of Henry Marsh, Esq. at Hammer-smith, produced fruit of the apple-shape. From these many trees were raised in the nurseries near London, but the fruit was small compared with that of Tradescant." Great numbers of large service-trees grow wild about Aubigny in France; from the seeds of which one of the dukes of Richmond raised a great many trees at Goodwood in Sussex. It is a very common fruit-tree at St. Germain's en Laye, where it is cultivated along with Pyrus Americana.

4474. Use. The fruit has a peculiar acid flavor, and is eaten, when mellowed, like that of the medlar, to which it is deemed inferior. It is common in Italy, and ripens at Genoa in September, where it is esteemed good in dysentery and fluxes. The wood, which is very hard, is held in repute for making mathematical rulers, and excisemen's gauging-sticks.

4475. Varieties. In Italy they have many varieties obtained from seeds; but those generally known here are only three: the pear-shaped, apple-shaped, and berry-shaped.

4476. Propagation. By seeds, cuttings, or layers; or, which is preferable for plants intended to form good-sized and early-bearing trees, by grafting on seedlings of their own species. It may also be grafted on the pyrus, mespilus, or crataegus.

4477. Soil. The best is a strong clayey loam.

4478. Culture. The tree is recommended by Forsyth and Abercrumby to be grown as a standard at twenty or thirty feet distance, and to be pruned and otherwise treated like the apple and pear. Choice sorts, Abercrumby observes, are sometimes trained as dwarf standards, or espaliers.

4479. Gathering the crop. It is late in autumn before this operation can be performed. Wipe the fruit dry, and lay it on dry wheat-straw, spread on the open shelves of the fruit-room. In about a month it will become mellow and fit for use. See Chap. IV. Sect. X. and Chap. V. Sect. III.

Sect. II. Stone-Fruits.

4480. Of stone-fruits the most esteemed is the peach tribe, and next the apricot; both the trees natives of Persia, but acclimated in Britain, and remarkable for the lively colors and early appearance of their blossoms. The peach is one of the most delicious of summer fruits. Besides the peach, nectarine, and apricot; the almond, plum, and cherry, are comprehended in this section.


4481. The peach-tree in its natural state is under the middle size, with spreading branches, lanceolate, smooth, and serrated leaves. The flowers are sessile, with reddish calyces, and bell-shaped, pale or dark-red corollas, often bordered with purple; the fruit a roundish drupe, generally pointed, and with a longitudinal groove; pulp, large, fleshy or succulent, white or yellowish, sometimes reddish, abounding with a grateful, sweet, acid juice; stone, hard, irregularly furrowed; kernel, bitter. The tree of quick growth, and not of long duration; blossoms in April, and ripens its fruit in August and September. Sickler considers Persia as the original country of the peach, which, in Media, is deemed unwholesome; but, when planted in Egypt, becomes pulpy, delicious, and salubrious. The peach also, according to Columella, when first brought from Persia into the Roman empire, possessed deleterious qualities; which Knight concludes to have arisen from those peaches being only swollen almonds (the tuberes of Pliny), or im-
perfect peaches; and which are known to contain the Prussic acid which operates unfavorably in many constitutions. The tree has been cultivated time immemorial in most parts of Asia; when it was introduced into Greece is uncertain: the Romans seem to have brought it direct from Persia, during the reign of the emperor Claudius. It is first mentioned by Columella, and afterwards described by Pliny. The best peaches in Europe are at present grown in Italy on standards; and next may be cited those of Montreuil, near Paris, trained on lime-white'd walls. (Mozard, sur l'Education des arbres à Fruits, et principalement du Pécher, &c. 1814.) We visited these gardens in May, 1819, and examined more particularly those of Jean Pierre Savard, the principal propriétaire cultivateur. His trees were that season covered with aphides, and the principal part of treatment in which he seemed expert was that of varying the position of the branches of the tree every year, by elevating to a greater angle the weak, depressing the strong, and cutting out the old, naked, or twigless shoots; thus presenting at all times a well balanced tree. The stems of these trees, when first planted, and for one or two years afterwards, are hooked to the wall, to prevent their being stolen! Mozard's garden was visited by the Caledonian Horticultural deputation in 1817, who found wholesome management, but nothing new. In England, there are but few sorts of peaches that come to tolerable perfection in the open air, in ordinary seasons. The best adapted for this purpose are the free stones; but all the sorts ripen well by the aid of a hot-wall or glass, and may be forced so as to ripen in May or June. The tree is generally an abundant bearer; one of the noblest kind, at Yoxfield, in Suffolk, which covers above six hundred square feet of trellis under a glass case, without flies, ripens annually from sixty to seventy dozen of peaches. (Hort. Trans. iii. 17.)

4482. Use. It is a dessert fruit, of the first order, and makes a delicious preserve. In Maryland and Virginia a brandy is made from this fruit. "The manufacture of this liquor, and the feeding of pigs, being," as Braddick observes (Hort. Tr. ii. 205.), "the principal uses to which the peach is applied in those countries." The leaves, steeped in gin or whiskey, communicate a flavor resembling that of noyeau.

4483. Criterion of a good peach. A good peach, Miller observes, possesses these qualities: the flesh is firm; the skin is thin, of a deep or bright red color next the sun, and of a yellowish-green next the wall; the pulp is of a yellowish color, full of high-flavored juice; the fleshy part thick, and the stone small.

4484. Varieties. Linneüs divides the A. Persica into two varieties; that with downy fruit or the peach, and that with smooth fruit or the nectarine. There are various instances on record (Hort. Trans. vol. i. p. 103.) of both fruits growing on the same tree, even on the same branch; and one case has occurred of a single fruit partaking of the nature of both. The French consider them as one fruit, arranging them in four divisions: the pièches, or free stone peaches, the flesh of whose fruit separates readily from the skin and the stone; the pièches lisse, or free stone nectarines, or free stone smooth peaches; the pavies, or cling-stone peaches, whose flesh is firm and adheres both to the skin and stone; and the brugnos, or nectarines, or cling-stone smooth peaches. Knight (Hort. Tr. iii. 1.), Robertson (Hort. Tr. iii. 382.), and various botanists, consider the peach and almond as one species.

4485. The flat peach of China (Hort. Trans. vol. iv. pl. 19.) is a curious flattened fruit (fig. 489.), sweet and juicy, and with a little noyeau flavor. Knight has fruited it, and considers that from the early habits of the tree it will prove a valuable acquisition. He has "found excitability of habit to be hereditary in the seedling offspring of plants, and to be transferable by the pollen;" and, therefore, imagines "there will be no difficulty in obtaining from the flat peach other varieties of similar habits, free from the deformity which has recommended it to the Chinese." (Hort. Trans. v. 272.)

4486. There are many fine varieties of the peach: Tusser, in 1578, mentions peaches, white and red; Parkinson, in 1629, enumerates twenty-one; and Miller, in 1750, thirty-one varieties. In the garden of the Luxemburg, at Paris, are seventy varieties; and above double that number of names are to be found in the catalogues of our nurseries. Three distinguished and ingenious attempts have been made to class the varieties of peaches and nectarines, by the leaf and flower as well as the fruit: the first is by Poiteau, in the Bon Jardinier; the next by Count Lelièvre, in his Pomone Françoise; and the third by Robertson, nurseryman, of Kilkenny, whose arrangement is founded on the glands of the leaves. But as these systems are not yet sufficiently perfected to render them available for this work, all we can do is to submit the following table:
4487. A DESCRIPTIVE CATALOGUE OF PEACHES, commonly propagated in British Nurseries, arranged as Free Stones and Cling-Stones.

**FREE STONES.**—Arranged in the order of their ripening. The Free Stones ripen more kindly in most parts of Britain than Cling-Stones.

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<tbody>
<tr>
<td>1.</td>
<td>White nature</td>
<td>L'atav pêche blanche</td>
<td>-</td>
<td>Duh. n. 1. t. 2.</td>
<td>Forsyth, 1.</td>
<td>Small</td>
<td>Round</td>
<td>White</td>
<td>End July</td>
<td>Juice sugary and musky</td>
<td>Great</td>
<td>Only esteemed for being the first sort ripe.</td>
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<tr>
<td>2.</td>
<td>Red nature</td>
<td>L'atav pêche de Troy</td>
<td>-</td>
<td>Duh. n. 3. t. 3.</td>
<td>Forsyth, 2.</td>
<td>Large</td>
<td>Round</td>
<td>Yellowish-red</td>
<td>Begin. Aug.</td>
<td>Pulp white, red at stone; juice rich and vinous</td>
<td>Good</td>
<td>Fruit apt to be stringy.</td>
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<td>4.</td>
<td>Superb royal</td>
<td>Peerpée native</td>
<td>-</td>
<td>Hook. P. t. 23.</td>
<td>Forsyth, 32.</td>
<td>Large</td>
<td>Round</td>
<td>Fine deep red</td>
<td>Mid. Aug.</td>
<td>Pulp white, red at stone; juice rich and vinous</td>
<td>-</td>
<td>-</td>
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<td>5.</td>
<td>Early purple</td>
<td>Grosse mignonne</td>
<td>-</td>
<td>Duh. n. 14. t. 10.</td>
<td>Forsyth, 11.</td>
<td>Medium</td>
<td>Round</td>
<td>Fine deep red</td>
<td>Mid. Aug.</td>
<td>Pulp white, red at stone; juice rich and vinous</td>
<td>-</td>
<td>-</td>
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<td>6.</td>
<td>Neal's early purple</td>
<td>Early Annie</td>
<td>-</td>
<td>Duh. n. 17. t. 5.</td>
<td>Forsyth, 13.</td>
<td>Medium</td>
<td>Round</td>
<td>Rose colored and greenish-yellow</td>
<td>Mid. Aug.</td>
<td>Pulp white, red at stone; juice rich and vinous</td>
<td>-</td>
<td>-</td>
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<td>7.</td>
<td>Early Annie</td>
<td>Lang. P. t. 47.</td>
<td>-</td>
<td>Duh. n. 3. t. 4.</td>
<td>Forsyth, 11.</td>
<td>Medium</td>
<td>Round</td>
<td>Dark red and pale yellow</td>
<td>Aug.</td>
<td>Pulp white, red at stone; juice rich and vinous</td>
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<td>-</td>
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<td>8.</td>
<td>Great mignon</td>
<td>Early mignonno, double de Troyes, or mignonnette</td>
<td>-</td>
<td>Duh. n. 9.</td>
<td>Forsyth, 15.</td>
<td>Medium</td>
<td>Oblong</td>
<td>Red and yellow</td>
<td>End Aug.</td>
<td>Pulp yellow; pocket and sugar</td>
<td>Good</td>
<td>Tender, will not succeed on com. stocks; generally budded twice</td>
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<td>9.</td>
<td>Small mignon</td>
<td>Early mignonne, double de Troyes</td>
<td>-</td>
<td>Duh. n. 29.</td>
<td>Forsyth, 55.</td>
<td>Large</td>
<td>Round</td>
<td>Red</td>
<td>End Aug.</td>
<td>Pulp white and firm, very red at stone; of a pretty good flavor</td>
<td>-</td>
<td>-</td>
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<tr>
<td>10.</td>
<td>Belle chevreuse</td>
<td>Early Newington, resembling le Pâtre blanc</td>
<td>-</td>
<td>Duh. n. 29.</td>
<td>Forsyth, 55.</td>
<td>Medium</td>
<td>Oval</td>
<td>Green</td>
<td>End Aug.</td>
<td>Pulp white and firm, very red at stone; of a pretty good flavor</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>11.</td>
<td>Smith's Newington</td>
<td>Early Newington, resembling le Pâtre blanc</td>
<td>-</td>
<td>Duh. n. 12.</td>
<td>Forsyth, 30.</td>
<td>Medium</td>
<td>Oval</td>
<td>Green</td>
<td>End Aug.</td>
<td>Pulp white and firm, very red at stone; of a pretty good flavor</td>
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<tr>
<td>12.</td>
<td>Early admirable</td>
<td>Early Newington, resembling le Pâtre blanc</td>
<td>-</td>
<td>Duh. n. 29.</td>
<td>Forsyth, 55.</td>
<td>Medium</td>
<td>Oval</td>
<td>Green</td>
<td>End Aug.</td>
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<td>-</td>
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<td>13.</td>
<td>Chauselier</td>
<td>Lang. P. t. 28.</td>
<td>-</td>
<td>Duh. n. 17. t. 5.</td>
<td>Forsyth, 13.</td>
<td>Medium</td>
<td>Round</td>
<td>Purplish-red and pale red</td>
<td>End Aug.</td>
<td>Pulp white and firm, very red at stone; of a pretty good flavor</td>
<td>-</td>
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<tr>
<td>14.</td>
<td>Montauban</td>
<td>Madeleine de Courson</td>
<td>-</td>
<td>Duh. n. 10. t. 7.</td>
<td>Forsyth, 11.</td>
<td>Large</td>
<td>Round</td>
<td>Fine red</td>
<td>End Aug.</td>
<td>Pulp white and firm, very red at stone; of a pretty good flavor</td>
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<td>15.</td>
<td>Red Magdalens</td>
<td>Madeleine de Courson</td>
<td>-</td>
<td>Duh. n. 8. t. 6.</td>
<td>Forsyth, 5.</td>
<td>Rather large</td>
<td>Round</td>
<td>Slightly striped with red, and of a yellowish-white</td>
<td>End Aug.</td>
<td>Pulp white and firm, very red at stone; of a pretty good flavor</td>
<td>-</td>
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<td>16.</td>
<td>White Magdalens</td>
<td>Madeleine de Courson</td>
<td>-</td>
<td>Duh. n. 8. t. 6.</td>
<td>Forsyth, 5.</td>
<td>Rather large</td>
<td>Round</td>
<td>Slightly striped with red, and of a yellowish-white</td>
<td>End Aug.</td>
<td>Pulp white and firm, very red at stone; of a pretty good flavor</td>
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<td>17.</td>
<td>Royal Charlotte</td>
<td>Queen Charlotte</td>
<td>-</td>
<td>Duh. n. 5. t. 5.</td>
<td>Forsyth, 8.</td>
<td>Medium</td>
<td>Longish</td>
<td>Deep red and yellow</td>
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<td>18.</td>
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<td>Duh. n. 5. t. 5.</td>
<td>Forsyth, 8.</td>
<td>Medium</td>
<td>Longish</td>
<td>Deep red and yellow</td>
<td>Begin. Sept.</td>
<td>Pulp white and firm, very red at stone; of a pretty good flavor</td>
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<td>19.</td>
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<td>Forsyth, 8.</td>
<td>Medium</td>
<td>Longish</td>
<td>Deep red and yellow</td>
<td>Begin. Sept.</td>
<td>Pulp white and firm, very red at stone; of a pretty good flavor</td>
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<td>Queen Charlotte</td>
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<td>Forsyth, 8.</td>
<td>Medium</td>
<td>Longish</td>
<td>Deep red and yellow</td>
<td>Begin. Sept.</td>
<td>Pulp white and firm, very red at stone; of a pretty good flavor</td>
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<td>21.</td>
<td>Bourdonne</td>
<td>Queen Charlotte</td>
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<td>Forsyth, 8.</td>
<td>Medium</td>
<td>Longish</td>
<td>Deep red and yellow</td>
<td>Begin. Sept.</td>
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<td>22.</td>
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<td>Queen Charlotte</td>
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<td>Forsyth, 8.</td>
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<td>Longish</td>
<td>Deep red and yellow</td>
<td>Begin. Sept.</td>
<td>Pulp white and firm, very red at stone; of a pretty good flavor</td>
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<td>23.</td>
<td>Yellow albarde</td>
<td>Queen Charlotte</td>
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<td>Duh. n. 5. t. 5.</td>
<td>Forsyth, 8.</td>
<td>Medium</td>
<td>Longish</td>
<td>Deep red and yellow</td>
<td>Begin. Sept.</td>
<td>Pulp white and firm, very red at stone; of a pretty good flavor</td>
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<td>24.</td>
<td>Rosennia</td>
<td>Queen Charlotte</td>
<td>-</td>
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<td>Forsyth, 8.</td>
<td>Medium</td>
<td>Longish</td>
<td>Deep red and yellow</td>
<td>Begin. Sept.</td>
<td>Pulp white and firm, very red at stone; of a pretty good flavor</td>
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<tr>
<td>25.</td>
<td>Double Swallah</td>
<td>Queen Charlotte</td>
<td>-</td>
<td>Duh. n. 5. t. 5.</td>
<td>Forsyth, 8.</td>
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<td>Longish</td>
<td>Deep red and yellow</td>
<td>Begin. Sept.</td>
<td>Pulp white and firm, very red at stone; of a pretty good flavor</td>
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<td>26.</td>
<td>Late violette</td>
<td>Queen Charlotte</td>
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<td>Forsyth, 8.</td>
<td>Medium</td>
<td>Longish</td>
<td>Deep red and yellow</td>
<td>Begin. Sept.</td>
<td>Pulp white and firm, very red at stone; of a pretty good flavor</td>
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<td>27.</td>
<td>Violette bavaroise</td>
<td>Queen Charlotte</td>
<td>-</td>
<td>Duh. n. 5. t. 5.</td>
<td>Forsyth, 8.</td>
<td>Medium</td>
<td>Longish</td>
<td>Deep red and yellow</td>
<td>Begin. Sept.</td>
<td>Pulp white and firm, very red at stone; of a pretty good flavor</td>
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<td>28.</td>
<td>Violette bavaroise</td>
<td>Queen Charlotte</td>
<td>-</td>
<td>Duh. n. 5. t. 5.</td>
<td>Forsyth, 8.</td>
<td>Medium</td>
<td>Longish</td>
<td>Deep red and yellow</td>
<td>Begin. Sept.</td>
<td>Pulp white and firm, very red at stone; of a pretty good flavor</td>
<td>-</td>
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</tr>
<tr>
<td>29.</td>
<td>Gallicis, Ronald's Early gallicis</td>
<td>Queen Charlotte</td>
<td>-</td>
<td>Duh. n. 5. t. 5.</td>
<td>Forsyth, 8.</td>
<td>Medium</td>
<td>Longish</td>
<td>Deep red and yellow</td>
<td>Begin. Sept.</td>
<td>Pulp white and firm, very red at stone; of a pretty good flavor</td>
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</table>
## A Descriptive Catalogue of Peaches—continued.

### Free Stones.—Arranged in the order of their ripening—continued.

<table>
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<tr>
<td>30</td>
<td>Kambosillet</td>
<td>Rumbullion</td>
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<td>Begin Sept.</td>
<td>Deep red at stone; rich and vinous</td>
<td>Great</td>
<td>Fruit sets with less air than most peaches Tree apt to mildew</td>
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<tr>
<td>31</td>
<td>Royal George</td>
<td>La Royale; Grosse minonåule</td>
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<td></td>
<td></td>
<td>Begin Sept.</td>
<td>White, melting, rich</td>
<td>Great</td>
<td>One of the best peaches we have not liable to the blight Fine fruit</td>
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<tr>
<td>32</td>
<td>Griswood's Royal George</td>
<td>Miller's minonåule</td>
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<td>Begin Sept.</td>
<td>White, melting, rich</td>
<td>Great</td>
<td>Tree not apt to mildew or gum</td>
</tr>
<tr>
<td>33</td>
<td>Royal Kensington</td>
<td>Resembles the old Royal George</td>
<td>Pavie admirable</td>
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<td>Begin Sept.</td>
<td>Rich juice</td>
<td>Good</td>
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<tr>
<td>34</td>
<td>Incomparable</td>
<td></td>
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<td></td>
<td>Mid-Sept.</td>
<td>Greenish, yellow at stone; full of rich juice</td>
<td>Good</td>
<td></td>
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<tr>
<td>35</td>
<td>Nivete</td>
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<td></td>
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<td></td>
<td></td>
<td>Mid-Sept.</td>
<td>White and, red at stone; rich and vinous</td>
<td>Good</td>
<td></td>
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<tr>
<td>36</td>
<td>Vincase</td>
<td></td>
<td></td>
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<td></td>
<td></td>
<td>Mid-Sept.</td>
<td>Rich, juicy, and sweet</td>
<td>Good</td>
<td></td>
</tr>
<tr>
<td>37</td>
<td>Noblesse</td>
<td>Origin, St. Downton Car. by Knight, at Down, from large nig. &amp; nutmeg peaches in</td>
<td>1814</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Mid-Sept.</td>
<td>Firm but melting; of excellent flavor</td>
<td>Good</td>
<td></td>
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<tr>
<td>38</td>
<td>Acton Scott</td>
<td></td>
<td></td>
<td></td>
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<td></td>
<td></td>
<td></td>
<td>End Sept.</td>
<td>White and, rich red at stone; yellow and rich</td>
<td>Good</td>
<td></td>
</tr>
<tr>
<td>39</td>
<td>Spring Grove</td>
<td></td>
<td></td>
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<td></td>
<td></td>
<td></td>
<td></td>
<td>End Sept.</td>
<td>White, melt. red at stone; rich and sweet</td>
<td>Shy</td>
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<tr>
<td>40</td>
<td>Late purple</td>
<td>La pourpre</td>
<td></td>
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<td></td>
<td></td>
<td>End Sept.</td>
<td>White, melt. red at stone; rich and sweet</td>
<td>Shy</td>
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<tr>
<td>41</td>
<td>Persique</td>
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<td></td>
<td>End Sept.</td>
<td>White, melt. red at stone; rich and sweet</td>
<td>Shy</td>
<td></td>
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<tr>
<td>42</td>
<td>Teton de Venus</td>
<td></td>
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<td></td>
<td></td>
<td>End Sept.</td>
<td>White, melt. red at stone; rich and sweet</td>
<td>Shy</td>
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<tr>
<td>43</td>
<td>Bradrick's American Blossom</td>
<td>Sanguinole</td>
<td></td>
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<td></td>
<td></td>
<td>End Sept.</td>
<td>White, melt. red at stone; rich and sweet</td>
<td>Shy</td>
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<tr>
<td>44</td>
<td>Cherry peach</td>
<td>Pêche-sixt</td>
<td></td>
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<td></td>
<td></td>
<td></td>
<td>End Sept.</td>
<td>White, melt. red at stone; rich and sweet</td>
<td>Shy</td>
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<tr>
<td>45</td>
<td>Yellow admirable</td>
<td>Apricot peach</td>
<td></td>
<td></td>
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<td></td>
<td></td>
<td></td>
<td>End Sept.</td>
<td>White, melt. red at stone; rich and sweet</td>
<td>Shy</td>
<td></td>
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<tr>
<td>46</td>
<td>Late admirable</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>End Sept.</td>
<td>White, melt. red at stone; rich and sweet</td>
<td>Shy</td>
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<tr>
<td>47</td>
<td>Bellis</td>
<td>La belle de vitry, late admirable</td>
<td>Orange</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Begin Oct.</td>
<td>Melting and tolerable</td>
<td>Good</td>
<td>Requires much heat &amp; fav. sea sons to attain full perfection</td>
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<tr>
<td>48</td>
<td>Golden</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Begin Oct.</td>
<td>Like the apricot in color and flavor</td>
<td>Good</td>
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<td>49</td>
<td>Old Newington</td>
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<td></td>
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<td></td>
<td></td>
<td>Begin Oct.</td>
<td>Excellent for forcing; or under cold glass</td>
<td>Good</td>
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<td>50</td>
<td>Portugal</td>
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<td></td>
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<td></td>
<td></td>
<td>Begin Oct.</td>
<td>An excellent peach; large, yellow, and apricot-flavored</td>
<td>Good</td>
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</table>

### Cling-Stones.—Arranged in the order of their ripening.

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<td>Begin Sept.</td>
<td>Deep red at stone; rich and vinous</td>
<td>Great</td>
<td>Fruit sets with less air than most peaches Tree apt to mildew</td>
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<tr>
<td>12</td>
<td>Royal George</td>
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<td></td>
<td></td>
<td></td>
<td>Begin Sept.</td>
<td>White, melting, rich</td>
<td>Great</td>
<td>One of the best peaches we have not liable to the blight Fine fruit</td>
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<td>13</td>
<td>Grays Royal George</td>
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<td></td>
<td></td>
<td></td>
<td></td>
<td>Begin Sept.</td>
<td>White, melting, rich</td>
<td>Great</td>
<td>Tree not apt to mildew or gum</td>
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<tr>
<td>14</td>
<td>royal Kensington</td>
<td></td>
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<td></td>
<td></td>
<td>Begin Sept.</td>
<td>Rich juice</td>
<td>Good</td>
<td></td>
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<tr>
<td>15</td>
<td>Incomparable</td>
<td></td>
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<td></td>
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<td></td>
<td></td>
<td>Mid-Sept.</td>
<td>Greenish yellow at stone; full of rich juice</td>
<td>Good</td>
<td></td>
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<tr>
<td>16</td>
<td>Nivette</td>
<td></td>
<td></td>
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<td></td>
<td></td>
<td>Mid-Sept.</td>
<td>White and, red at stone; rich and vinous</td>
<td>Good</td>
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<tr>
<td>17</td>
<td>Vincase</td>
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<td></td>
<td>Mid-Sept.</td>
<td>Rich, juicy, and sweet</td>
<td>Good</td>
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<tr>
<td>18</td>
<td>Noblesse</td>
<td>Origin, St. Downton Car. by Knight, at Down, from large nig. &amp; nutmeg peaches in</td>
<td>1814</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Mid-Sept.</td>
<td>Firm but melting; of excellent flavor</td>
<td>Good</td>
<td></td>
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<tr>
<td>19</td>
<td>Acton Scott</td>
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<td></td>
<td></td>
<td></td>
<td>End Sept.</td>
<td>White and, rich red at stone; yellow and rich</td>
<td>Good</td>
<td></td>
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<tr>
<td>20</td>
<td>Spring Grove</td>
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<td></td>
<td></td>
<td>End Sept.</td>
<td>White, melt. red at stone; rich and sweet</td>
<td>Shy</td>
<td></td>
</tr>
<tr>
<td>21</td>
<td>Late purple</td>
<td>La pourpre</td>
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<td>End Sept.</td>
<td>White, melt. red at stone; rich and sweet</td>
<td>Shy</td>
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<td>Persique</td>
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<td></td>
<td>End Sept.</td>
<td>White, melt. red at stone; rich and sweet</td>
<td>Shy</td>
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<tr>
<td>23</td>
<td>Teton de Venus</td>
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<td></td>
<td>End Sept.</td>
<td>White, melt. red at stone; rich and sweet</td>
<td>Shy</td>
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<tr>
<td>24</td>
<td>Bradrick's American Blossom</td>
<td>Sanguinole</td>
<td></td>
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<td></td>
<td></td>
<td>End Sept.</td>
<td>White, melt. red at stone; rich and sweet</td>
<td>Shy</td>
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<tr>
<td>25</td>
<td>Cherry peach</td>
<td>Pêche-sixt</td>
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<td></td>
<td></td>
<td></td>
<td>End Sept.</td>
<td>White, melt. red at stone; rich and sweet</td>
<td>Shy</td>
<td></td>
</tr>
<tr>
<td>26</td>
<td>Yellow admirable</td>
<td>Apricot peach</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>End Sept.</td>
<td>White, melt. red at stone; rich and sweet</td>
<td>Shy</td>
<td></td>
</tr>
<tr>
<td>27</td>
<td>Late admirable</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>End Sept.</td>
<td>White, melt. red at stone; rich and sweet</td>
<td>Shy</td>
<td></td>
</tr>
<tr>
<td>28</td>
<td>Bellis</td>
<td>La belle de vitry, late admirable</td>
<td>Orange</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>End Sept.</td>
<td>White, melt. red at stone; rich and sweet</td>
<td>Shy</td>
<td></td>
</tr>
<tr>
<td>29</td>
<td>Golden</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>End Sept.</td>
<td>White, melt. red at stone; rich and sweet</td>
<td>Shy</td>
<td></td>
</tr>
<tr>
<td>30</td>
<td>Old Newington</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>End Sept.</td>
<td>White, melt. red at stone; rich and sweet</td>
<td>Shy</td>
<td></td>
</tr>
<tr>
<td>31</td>
<td>Portugal</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>End Sept.</td>
<td>White, melt. red at stone; rich and sweet</td>
<td>Shy</td>
<td></td>
</tr>
<tr>
<td>32</td>
<td>Catherine</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>End Sept.</td>
<td>White, melt. red at stone; rich and sweet</td>
<td>Shy</td>
<td></td>
</tr>
<tr>
<td>33</td>
<td>Monstrous pavie</td>
<td>Pavie rouge de pompomme, royal pavie</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>End Sept.</td>
<td>White, melt. red at stone; rich and sweet</td>
<td>Shy</td>
<td></td>
</tr>
</tbody>
</table>
4480. Selection of sorts. Abercrombie says, "Except the situation to be completely favorable as to climate, aspect, and shelter, forbear to plant very early or extreme late fruit; the frost will almost inevitably cut off the former when blossoming and setting; and the latter will hardly ripen under the declining heat of autumn."

4489. The peaches proper for a small garden, according to Forsyth, are—

<table>
<thead>
<tr>
<th>The early sorts</th>
<th>Royal George</th>
<th>Early Newington</th>
<th>Novette</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small mignonne</td>
<td>Royal Remington</td>
<td>Gallienne</td>
<td>Catherine</td>
</tr>
<tr>
<td>Anne</td>
<td>Nobleine</td>
<td>Early purple Chancellor</td>
<td>Late Newington</td>
</tr>
</tbody>
</table>

4490. The peaches in the Dalkeith garden, and which ripen in the order in which they are placed are as follows; those marked (H.) being planted against hot-walls:—

<table>
<thead>
<tr>
<th>(H.)</th>
<th>(W.)</th>
<th>(ff.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>(H.)</td>
<td>(W.)</td>
<td>(ff.)</td>
</tr>
</tbody>
</table>

The best varieties for selecting, according to Oldacre, are, the viola, mignonne, and Marlborough.

4491. Propagating to procure new sorts. The peach is raised from the stone; and this mode is pursued in America, even for procuring trees for common purposes. In Maryland and Virginia, Neill observes, "Peach-trees are propagated from the stones without budding. Every peach-orchard contains of course numerous varieties. Among these, a few are always of superior quality; with the rest of the fruit pies are fed." The peaches (Nos. 38, 39.) in the table, mentioned as produced by Knight, were thus originated: the parent trees were dwarfs planted in large pots; these being brought into a state of vigorous health, the pistils of the blossom of one sort were impregnated with the pollen of another; only three peaches were suffered to remain on each tree; and from sowing the stones of these, the Acton scott, and spring grove, and other varieties, were produced: the male parent of the latter was the large French mignonne; and the female, the little red nutmeg; which choice is consistent with the general principle, that the most perfect and vigorous offspring will be obtained of plants, as of animals, when the male and female parent are not closely related to each other. (Neill.)

4492. Knight has some excellent observations on this subject in various papers published in the Horticultural Isaiah in Gardening, and in his book on plums and early fruits, and on some varieties of the peach. (vol. i.) In the latter paper he adds, "I entertain little doubt that the peach-tree might, in successive generations, be so far hardened and naturalised to the climate of England and Ireland, as to become as well as a standard in fruit-growing stations. The continuance of the early sorts of fruit in such a climate does not seem to be requisite the exercise to the gardener, who raises it from the seed; for it may always be made to bear three years old. I will not venture to decide whether it might not possibly produce fruit even at the end of a single year. In prosecuting such experiments, I would recommend the selection of buds from trees to be retained only to be inserted in the latter trees; for their rapid and luxuriant growth is extremely troublesome on the wall, and pruning is death to them." He afterwards succeeded in producing blossom-buds the first year: the means used were, leaving on the lateral wells near the extremities of the shoots, and exposing the leaves as much as possible to the sun, in order to promote the growth of the stock, and ripening of the stone.

4493. Miller says, the best sorts for sowing, are those whose flesh is firm and cleaves to the stone; and from amongst those, you should choose such if ripen pretty early, and have a rich vinous juice. These stones should be planted in autumn, on a bed of light dry compost, three inches deep and four inches asunder. The work for the latter purpose should be covered to protect them from the frost, which, if permitted to enter deep into the ground, will destroy them. After remaining two years in this bed, they may be transplanted into nursery rows, three feet asunder, and one foot distant, plant from plant, in the rows; and watering during summer is not necessary. After being two years in this nursery, transplant them where they are to remain to produce fruit. Plant them as standards till you see your fruit; cut off bruised roots, but give their tops no other pruning than cutting out decayed or very irregular branches.

4494. Propagation to perpetuate varieties. The peach is generally budded on damask plum-stocks, and some of the more delicate sorts on apricot-stocks, or old apricot-trees cut down, or on seedling peaches, almonds, or nectarines. Knight recommends growing almond-stocks for the finer kinds of nectarines, and apricots, as likely to prevent the mildew, and being allied to the peach. He says, "Almonds should be raised and retained in the nursery in pots, as they do not transplant well." Dubreuil, already mentioned (4387, 4414), recommends a plum-stock for a clayey soil, and the almond for such as light, chalky, or sandy. The same opinion is held by the Montreuil gardeners. "Perform the budding in July or August." Nothing of the stocks is requisite for each, and for every depth; and at the height of three, four, or five feet, for riders. The bud will shoot the following spring, and attain the length of three or three feet in the summer's growth. After the budded trees have ripened the first year's shoot, they may either be planted where they are desired, or be trained in the nursery for two years more according to the case. Whether the plants be removed into the garden at a year old, or remain longer in the nursery, the first shoots from the budding must be headed down, either early in June the same year, to gain a season, or in the March following, to four, five, or six eyes, to produce lateral shoots. As the fruit is permitted to begin from the buds, it will spread in a fan-shaped expansion: the second year's shoots should also be shortened to a few eyes at the return of June or March; and those also of the third year in such degrees as may seem expedient. At Montreuil, almond-stocks are used because the soil is dry; but Mozart prefers plum-stocks, because the soil is strong and black. (Hort. Trans. vol. iv.)

4495. Sol. A good soil for peach-trees, according to Abercrombie, "is composed of three parts well mellowed manure mixed with one part sand, and one part deep loam, with vegetable, or other well mellowed dung. If the soil be lean and poor, and at the same time light, have the borders improved with decomposed dung and fertile mellow earth (new top-split loam, if attainable); if the ground be strong and heavy, add some light earth or dung; if very gravelly, remove the gross part, excavating to a proper depth; and add light earth or dung, made above the depth of thirty inches or three feet. The nectarine wants the warmer, richer, and deeper soil, if any difference be made. Bad cold ground, or an exhausted mound, is the cause of the trees gumming. Forsyth says, "Peaches require a lighter soil than pears and plums, and a light mellow loam is best."

4496. Choice of plants. Abercrombie, Forsyth, Nicol, and most authors, agree in recommending the choice of trees, two, three, or four years trained. Forsyth says, "They should be procured in the latter end of October, or beginning of November, as soon as the leaf begins to fall."
PRACTICE and retaining remove and, for the lower hardier sorts so grown, a higher-class of superior flavor if the fruit should be less subject to rot or, and, for the case of trees, Early autumn planting is best on a dry soil. Spring planting may be successfully performed in February and March; the sooner, so the weather be favorable, the better; that the trees may take root immediately before the dry warm season commences."

4498. Mode of bearing. "All the varieties of the peach and nectarine bear the fruit upon the young wood of a year old; the blossom-buds rising immediately from the eyes of the shoots. The same shoot seldom bears after the first year, except on some casual small spurs on the two years' wood, which is not to be counted upon. Hence, the trees are to be pruned as bearing entirely on the shoots of the preceding year, and a full supply of every year's shoots must be trained in for successional bearers the following season." (Abercrombie.)

Du Petit Thouars denies the propriety of the distinction usually made of wood-buds and flower-buds in the peach-tree and stalls, and that each leaf produces a bud at its base, which soon becomes triple, the two outer proving flower-buds, and the middle one a leaf or wood bud.

4499. The summer pruning. "In May and June, and occasionally in the succeeding months, is to regulate the shoots of the same year, and to prevent improper growths by subdued. Pinch off fore, of right buds or shoots; and pinch off necks of all placed, very weakly, spongy, and deformed shoots, and very strong luxuriant growths; retaining a plentiful supply of good lateral shoots in all parts of the tree, and leaving a leader to each branch. Let them mostly be trained in at full length all summer, about three inches above, the next year necessary, and by pinching off any late shoots, and prevent a thickened-like intricacy, and to promote a healthy fruitful growth in the shoots themselves. In the course of the summer regulation, if any partial vacancy occurs, or should a young tree under training want an additional supply of wood, shorten some convenient placed strong shoot in June to a few eyes, to furnish a supply of shoots of the same season.

4500. The winter pruning may be performed at the fall of the leaf, and thence, according to some professional writers, at any time in mild weather until spring. It should be completed in February, or early in March, before the blossom-buds are considerably advanced; in which are done, the long retained shoots, which are oblong and narrow. There is some advantage in pruning when the blossom-buds can be certainly known. Retain, in all parts of the tree, a competent supply of such regular-grown shoots of last year as are apparently fruitful in blossom-buds. Much may be shortened indiscriminately, but according to their strength and situation; the very strong shoots should be left longest, being topped about one fourth, or one third; shoots of middling vigor reduce one third or one half; and prune the very weak to two or three buds. Always cut at a shoot-bud, to advance for a leader: sometimes a shoot-bud lies between a twin blossom-bud: cut half and half. As many new shoots as will lay from three to six inches anther may be deemed a competent supply for next year's bearers. Cut out quite close the redundant, irregular, and other improper shoots: remove or reduce some parts of the former bearers of the two preceding years, cutting the most naked quite away, and others down to the most eligible younger branch or well placed shoot. Always take all diseased, withered, and dead wood: retaining young, where necessary, to fill a vacancy." (Hart.

4501. A mode of pruning adapted to cold and late situations is recommended by Knight as calculated to obtain fruit-bearing spurs on the peach, and these spurs he finds most calculated in such situations and late seasons, to generate well organized and vigorous blossoms. Instead of taking off so large a portion of the young shoots, and training in a few only to a considerable length, as is usually done, and as I should myself do to a great extent, in the vicinity of London, and in every favorable situation, I preserve a large number of the young shoots, which are emitted in a proper direction in early spring by the young shoots, and the most vigorous, being pinched off in their first year at the base, and trained to an inch, or at most two inches in length, and trained in young, when necessary, to fill a vacancy."

4502. Harrison, in a very elevated and cold situation, prunes and nips his peach and nectarine trees in December and January, taking away two thirds of the young shoots; and in two hand-dressings in March and April, cut the leading shoots for a succession in the year following, pinching off the leading and other shoots. J. S. Wortley, Esq. (Harrison's employer) says, "he can hardly do his gardener justice in describing his practice; for he never saw trees so beautifully trained, and upon such good principles. The chief rule which he follows, is never to allow the shoots that are left for bearing, to exceed three or four inches in length, or he would have the bearing branches for the next year are shortened, taking care not to leave more fruiting buds than he thinks will come to perfection."

4503. Training. The peach is almost universally trained in the fan manner, though some allege that it bears better in rich soils when leading branches are trained nearly horizontally, and the bearing shoots trained upwards from those, thus combining horizontal and upright training. Hayward suggests the wavy-fan manner (Fig. 490.), as likely to answer better than the common mode of fan-training.

4504. Mozart's mode of training peach-trees is as follows: in the course of the winter he cuts over the young tree above the graft, leaving four or five buds to produce as many branches. In July following, he cuts out, close...
to the main stem, all other branches than those absolutely needed for furnishing the tree. He trains regularly to the right and left; but the weaker branches receive less inclination, or are placed more upright than the stronger ones, that this more favorable position may give them energy, and bring them to an earlier maturity. With this object in view, branches which show in the spring signs of budding or cutting in, about a year and a half after planting, the branches are reduced to two on each side; and at the next pruning, one branch is removed on each side, leaving the tree to be formed only of two principal branches. By this plan, the strong branches of the first year's growth do not yield two sufficiently good leading branches, they are sought from the growth of the second year; the best branch of the former year is now, with this view, trained upright as a stem, and two leading branches or arms are derived from it in the succeeding season. In subsequent years the pruning is in a similar manner, to leave two secondary arms, of nearly equal strength, and about two feet apart, on each side. In trees managed in the way now described, the sap seems to be equally distributed; at least, the trees exhibit, upon the whole, a great equality of habit or form, if we compare those trees, the shoots of which are exercises, or inoculated, with those of the old-fashioned kind. The two branches, or those, that are to furnish twigs, leaves, and fruit. Continued care is exercised to keep both sides of the tree equally balanced as to vigor. If one principal arm become stronger than the other, a few robbers are allowed to pass for a time on the weak arm, with the view of drawing an increase of sap to that side of the tree, to the equilibrium be restored; or, the weak arm is allowed to grow longer, while the more powerful arm, no longer permitted to draw off the sap, and thus an equality is gradually accomplished. The lampboures, or robbers, it may be added, with due management, frequently afford the healthiest and best wood. They are cut down to a foot and a half, leaving a shoot or trunk of one and a half or two feet, to the trunk, and form good fruit-bearing wood the next season. The annual shoots are left of different lengths, according to the vigor of the tree, from one foot to three feet. There are two kinds of shoots, such as are the produce both of the early spring and of the fall of sap, and such as result from the latter only. The former are preferred, and are called rameaux; the latter are distinguished as ramilles. When the tree reaches the top of the wall, the cutting in is discontinued, and the pruning extends only to shortening the leading shoots, or, in some cases, bending them till they be confined about two or three inches below the coping of the wall. In this way the equal distribution of the sap in the central parts of the tree is promoted. The course of pruning those branches that show fruit-buds only, are or thought to contain no others, is sacrificed without mercy. This would appear absurd to any one not a horticulturist, but if such branches do exist, their excision is quite prudent; for wood-buds or shoots are like pumps, to discharge the accumulating fluids of the tree. The pruning in the spring is also to be discontinued, if the tree is too weak to be decayed, or if the fruit form, it soon falls off, or at all events, is deficient in size and flavor. From four to eight flower-buds are left on each twig, according to its strength, and a wood-bud at the extremity, when it can be there had, or between two flower-buds near the extremity. When this wood-bud expands into a shoot, the latter is shortened to one inch or two above the branch, and it is left as a third, fourth, or eight fruit-buds of the twig. Other wood-shoots, as they are called, which may appear below the fruit-buds, or nearer to the main branches, are cut down to one or two eyes. Mozart likewise resists to disbudding, although little or no notice is taken of that practice in his work. (Hort. Tour, 452.)

4456. Sieulle, gardener at Vauz Preslin, adopts, for the first two years, a different mode of training and pruning from that of Mozart. The distinguishing characteristics of Sieulle's method are applicable only to very young peach-trees, in their first and second years. In the first year he does not at all cut or shorten the branches of the principal and of the taller auxiliary branches. The latter are allowed to fixed to the wall or trellis, requiring no other treatment till the fall of the leaf. By leaving these mère branches at full length, and only disbudding late in the autumn, the vigor of the young tree is greatly promoted. He trains these principal branches to a much more slender manner than the Montreuil gardener, per half of the wood having to be removed by excision of winter half years使之végéronnement à sec, leaving only four buds on each branch, and removing the rest neatly with a sharp knife. At Montreuil the mère branches are cut in or shortened in the first year, and disbudding is delayed till the leaves be developed in the following year. By disbudding at this season the young tree not only suffers an unnecessary check, but the injury is that the buds left, instead of forming good shoots, develop themselves into numerous brindilles. Late in the autumn of the second year, Sieulle cuts in, to the extent of one third, the four lateral branches found on each of his mère branches. In the following year, he disbuds the lateral branches to the extent of one half; and in the future management he practices winter disbudding be greatly in place of pruning, a practice long ago strongly recommended by Nicol in his horticultural writings. By Sieulle's method, Du Petit Thouars remarks, the young tree is more quickly brought to fill its station, and more early and much more fruit. Similarly the weak shoots and sprouts arising from the buds are allowed to unfold themselves, but the necessity of thinning the fruit is thus in a great measure superseded, and the peaches produced are larger and finer. (Hort. Tour, 479.)

4506. Thinning the fruit. "In favorable seasons, the blossoms often set more fruit than they can support, or than have room to attain full growth; and if all were to remain, it would hurt the trees in their future bearing; therefore they should be timely thinned, when of the size of large peas or half-grown gooseberries. There should be a preparatory thinning before the time of stoneing, and a final thinning afterwards, because most plants, especially such as have overborne themselves, drop many fruit at that crisis. Finish the thinning with great regularity, leaving those retained at proper distances, three, four, or five, on strong shoots, two or three on middling, and one or two on the weaker shoots; and never leaving more than one peach at the same eye. The fruit on weakly trees, thin more in proportion." (Abercrombie.)

4507. Renovating old decaying trees. Head down, and renew the soil from an old up- land pasture, and if the bottom of the border is moist, or if the roots have grown more than two feet, or two and a half feet downwards, pave the bottom, or otherwise render it dry and impervious to roots at the depth of twenty inches, or two feet from the surface. This plan will be found almost universally successful in restoring sufficient vigor, to resist insects and diseases, and produce abundance of fruit.

4508. Protecting blossom. This may require to be done by some of the various modes already enumerated. (2906. to 2918.) Forsyth recommends old netting as the best covering.

4509. Harrison protects his trees from the frost, in the month of January, by branches of broom: these are previously steeped in soap-suds, mixed with one-third of urine, for forty-eight hours, in order to clear them from insects, and when dry, disposed thinly over the whole tree, letting them remain on only until the trees begin to break into leaf. At the time of the blooming and setting of the fruit he applies cold water in the following manner: viz. If upon visiting the trees, before the sun is up, in the morning, after a frosty night, he finds that there is any appearance of frost in the bloom or young fruit, he waters the bloom or young fruit thoroughly with cold water, from the garden-engine; and he affirms, that even
4510. Ripening peaches on leafless branches. Whenever the part of the bearing branch, which extends beyond the fruit, is without foliage, the fruit itself rarely acquires maturity, and never its proper flavor and excellence. This Knight conjectured to be owing to the want of the returning sap which would have been furnished by the leaves; and he proved it experimentally, by inarching a small branch immediately above the fruit. The fruit, in consequence, acquired the highest degree of maturity and perfection. (Hort. Trans. ii. 25.)

4511. Insects, diseases, &c. The leaves of the peach-tree are very liable to the attacks of the aecarus, its greatest enemy, and also to be devoured by the Chernes (fig. 491. a), Aphis (fig. 491. b), and even a much smaller insect, the Thrips (fig. 492.), which, in its natural size (c) is hardly perceptible with the naked eye. These are to be kept under by the usual means of watering over the leaves, and fumigation with tobacco-smoke. The honey-dew, mildew, gum, and canker, are chiefly to be kept under by regimen: dusting with sulphur has been found to destroy the mildew (Robertson, in Hort. Trans. v. 184.), but the only certain way of removing it is by a renewal of the soil, which will commonly be found old mould in use too rich; and by abundance of air. J. Kirk. (Caled. Hort. Mem. iv. 159.) has tried renewing the soil for fifty years, and always found it an effectual remedy.

4512. Black spots or blotches are very apt to appear and spread on the young wood of the peach-tree, and these Kinnet proved to be produced by over-rich soil. He says, "Some time in the beginning of winter, 1811, I collected together a rich compost-heap (No. 1.) consisting of one third light loam, one sixth strong clay, one twelfth lime, one sixth hot-bed dung, one sixth vegetable mould, and one twelfth pigeon-dung. At the same time, I collected another heap (No. 2.), much less rich, consisting of one half light loam, one fourth strong clay, one eighth earth from scourgings of ditches, one sixteenth lime, and one sixtieth dung, which I spread over, occasionally turning it with a fork, and it was well mellowed by the frosts. About the middle of March, 1812, I planted the trees, and applied to the roots of a few of them the rich compost No. 1.; but the greatest number of them were planted with the compost No. 2. About the latter end of June, I examined the young trees all over; the shoots that they had entirely all of the same size; but I was no ways disposed to judge; I found those I had planted with the rich mould, sadly infested with black spots; while those planted with No. 2. remained whole and sound. There being only the few which were planted with No. 1. infested with the black spots. With my knife I cut the blisters entirely out; and about the latter end of September I found the wounds completely whole. Early in the spring, 1813, I cleared off the rich mould entirely from their roots, and supplied the vacancy with No. 2.; and at the end of last season I had the happiness to see them succeed to the utmost of my wishes, free of black spots." (Caled. Hort. Mem. ii. 78, 80.)

4513. The apple-horn (Mysca vivipara), the ant (Formica vulgaris), and especially the earwig (Forficula auricularia), are enemies to the ripe peach. The three first may be excluded by nets, or enticed by honied bottles, and the last caught by the beetle-trap, reeds, or bean-stalks, laid in behind the leaves, and examined every morning.

4514. The thrashed peach (Meloglossus), to wash off the aphides; pick off wrinkled, blotched, and mildewed leaves, and cut out canker and gum, and cover the wound with onguent de St. Fiacre, i.e. cow-dung and loam, "much in the same way," Neill observes, "as is practised in Scotland."

4515. Gathering. Use the peach-gatherer, and gather one day or two before the fruit is to be used, and hang it in the fruit-room, laying it on clean paper in a dry airy part of the fruit-room. See Chap. IV. Sec. III. and Chap. V. Sect. X.

4516. Forcing, and the use of hot-walls. The peach-tree forces well under glass, (See Chap. VII. Sect. 111.) and its ripening may be accelerated in the open air, when planted against a hot-wall, by the application of gentle fires in cold moist weather, in August and September. This will ripen the fruit and wood, but attempts to accelerate the Lomossos early in spring are very dangerous, as without the protection of glass they are almost certain of being cut off.


4517. The nectarine is distinguished from the peach by its smooth and rather firmer and more plump fruit. In other respects the general description of the peach equally applies to the nectarine, both, as before observed, being by the continental gardeners considered as one fruit. Forsyth says, "The fruit is called nectarine from nectar, the poetical drink of the gods." Some botanists, considering it as a distinct species, distinguishes it by the trivial name of nuci-persica, from the similitude of the green fruit in smoothness, color, size, and form to the walnut (nuc.) covered with its outer green shell.

4518. The varieties are enumerated in the following table:

<table>
<thead>
<tr>
<th>Free Stones arranged in the order of their ripening.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Elrige; first cultivated at Hutton, by George Elrige, 1697.</td>
</tr>
<tr>
<td>medium size; dark-red and pale-yellow color; ripens about the middle of August; and is soft and melting.</td>
</tr>
<tr>
<td>Temple's Long. (P. t. 30, and For. 8.)</td>
</tr>
<tr>
<td>medium size; pale-red and yellowish color; ripens in the middle of September; flavor rich and juicy.</td>
</tr>
<tr>
<td>Palmer's early (For. 11.; small size; round figure; beautiful red color; ripens in the middle of August; flavor good.</td>
</tr>
<tr>
<td>Peterborough, Late Green, Vermash (For. 10.)</td>
</tr>
<tr>
<td>Scarlet (For. 4.); small size; fine scarlet and pale-red color; ripens in the end of August.</td>
</tr>
<tr>
<td>Violet, Violet Hâtre (Hosh. P. t. 15.); medium size; purple and pale color; vicuous flavor.</td>
</tr>
<tr>
<td>Merry (For. 7.); medium size; dinger red and pale green; ripens in the middle of September.</td>
</tr>
<tr>
<td>White, Pander (Hook. P. t. 30, For. p. 56.); ripens in the beginning of September.</td>
</tr>
</tbody>
</table>
Cling-stones arranged in the order of their ripening.

Late Newington (Lang. p. 29. For. 29.); red and yellow color; ripens in the middle of September; excellent rich flavor.
Brownian, Italian (Lang. p. 29. For. 34.); deep red, and pale-yellow color; ripens the beginning of September; rich flavor.
Red Roman, Drummon Musqué (Dulc. n. 92. For. 64.); large dark-red and yellow color; ripens in September; one of the best flavored of nectarines, or of any known fruit in the world.

4519. Selection of sorts. Forsyth recommends for a small garden —

Fairchild's early Elrose Scarlet Newington Red Roman Temple.

4520. Those in the Delaware garden are as follows; such are marked (H.) being planted against a hot-wall —

(H.) Red Roman (H.) Elrose (H.) Brownian (H.) Temple (H.) Fairchild's Scarlet (H.) Clermont

4521. Insects. "On account of the smoothness of the skin of the nectarine," Forsyth says, "it suffers much more from the wood-louse (Osinicus asellus), ear-wigs, &c. than the peach; it will, therefore, be necessary to hang up a greater number of bundles of bean-stalks about these than about any other fruit-trees. Wasps are also very destructive to nectarines, and the trees are very liable to be infested with the red spider."

Culture, &c. This is in all respects the same as the peach.


4522. The apricot is a low tree, rather crooked growth, with broad roundish-pointed leaves, glandular, serrated, and the petiole commonly tinged with red. Linnaeus remarks, that the vernant leaves are convoluted, that is, not folded flat together, like those of the cherry, but rolling upwards, more or less. The leaves of many apricot-trees have a disposition to this at all times. The flowers are sessile, of a white color, tinged with dusky-red; fruit round, yellow within and without, firmer than plums and most peaches, enclosing a smooth compressed stone, like that of the plum. The flowers appear in April, on the shoots of the preceding year, and on spurs of two or more years' growth, and the fruit ripens in September. From its trivial name, it is generally supposed to have originated in Armenia, but Regnier and Sckiller assign it a parallel between the Niger and the Atlas; and Pallus states it to be a native of the whole of the Caucasus, the mountains there, to the top, being covered with it. Thunberg describes it as a very large, spreading, branchy tree in Japan. Grossier says that it covers the barren mountains to the west of Pekin, that the Chinese have a great many varieties of the tree, double-blossomed, which they plant on little mounts for ornament, and dwarfs in pots for their apartments. It appears from Turner's Herbald that the apricot was cultivated here in 1569; and in Hakluyt's Remembrancer, 1582, it is affirmed, that the apricot was procured out of Italy by Wolfe, a French priest, gardener to Henry VIII. The fruit seems to have been known in Italy in the time of Dioscorides, under the name of Precoce, probably, as Regnier supposes, from the Arabic, Borkooch; whence the Tuscan, Bacoce or Alibiccoo; and the English, Aprick; or, as Professor Martyn observes, a tree, when first introduced, might have been called a precoce, or early fruit; and gardeners taking the article a for the first syllable of the word, might easily have corrupted it to apricocks. The orthography seems to have been finally changed to apricot about the end of the last century; as Justice, in 1764, writes aprick; and Kyle, of Moredown, in 1782, apricot.

4523. Use. The fruit is used in a raw state at the desert, and is esteemed next to the peach; it is also made into marmalades, jellies, and preserved. Grossier says, that lozenges are made by the Chinese, from the clarified juice, which, dissolved in water, yield a cool refreshing beverage: oil may be extracted from the nut, and the young shoots yield a fine golden cinnamon-color to wool.

4524. Varieties. Parkinson, in 1629, enumerates six; Rea, 1720, seven; the Luxemburg catalogue, in 1800, fifteen; and the British catalogues enumerate about the same number.

Masculine, Red Early Masculine; an old variety, mentioned by Parkinson in 1629 (Dulc. t. 13. For. 11.); small size; roundish form; greenish-red color; ripens in the end of July; the pulp tender, with a tart taste; the tree a good bearer, and the fruit esteemed for its excellence and tart taste.
Orange; mentioned by Rea in 1720 (For. 64.); large size; deep-yellow color; ripens in the end of August; the pulp dry and insipid; fit for tarts than for the table; excellent for preserving.
Aigre; mentioned by Rea in 1720 (For. 53.); flat-ed oval form; straw-

Early Pavia (For. 57.); late Georgia (For. 52.); Early Newington (For. 57); above medium size; ripens the end of August; deep-red color; pulp super-excellent; and, according to Miller, one of the best flavored of nectarines, or of any known fruit in the world. Roger's seedling. (For. 77.)
of its bearing so well in standards, or large dwarfs.

Moor Apricot; Apricot of Nancy; Peach Apricot; brought from the Netherland by Sir Thos. More, say in 1700 (Hook. F. t. 9, and For. S.); ripens in the end of August; the fruit is the finest and largest of all the apricots, and differs from the Moor Park chiefly in the leaves.

Black Peach; introduced by Sir Joseph Banks in 1766 (Pom. Fran. t. 50, and For. 16.) black-skinned; ripens in the beginning of August; and of good flavor.

Alberge (Pom. Fran. t. 59, and For. p. 5); the only variety whose seeds produce the same fruit as the parent.

Angoumois (Duh. n. 4. t. 5. and For. p. 6.)
Blotch-eyed (Pom. Fran. t. 54. and For. p. 5.)
Breda, Groover’s (For. p. 5.)
Great (For. p. 5.)
Holland (Duh. 8. t. 4. and For. p. 5.)
Orange, Royal
Persian
Portugis (Duh. 6. t. 5. and For. p. 5.)
Province (Duh. 6. t. 4.)
Transparent
Violet.

4525. Choice of sorts. Those grown in the Dalkeith gardens are—

Moor Park | Breda, early | Masculine, early | Brussels, early | Orange, early.

4526. Propagation. New varieties are procured from the seed of the peach, and approved sorts are perpetuated by budding, generally on muscle or plum stocks. The Brussels and Breda, when intended for standards, are budded on the St. Julian plum, which produces a strong clean stem; but for the rest, any stock will do, provided it be tree and thriving. Knight (Hort. Trans. vol. ii. p. 19.) recommends budding the Moor Park on an apricot-stock, which he has found prevents the trees of this sort from becoming diseased and debilitated, which they generally do on plum-stocks. Budding apricots is generally performed early in the season, from the middle of June to the end of July. For dwarfs, the bud is inserted six or eight inches from the ground; and the sorts are sometimes twice budded, or one variety budded on another, which is said to keep the trees in a more dwarf state. For riders or standards, they are budded on plum-stocks four or five feet high. Miller prefers standards, budded about three or four feet from the ground; the trees so produced, being less liable to suffer from high winds.

4527. Choice of the plants. Abercrombie prefers trees of two or three years’ growth from the bud, and fit for immediate bearing. Forsyth makes choice of those plants which have the strongest and cleanest stems: and if he can such as have been headed down, of two or three years’ growth, as they will bear and fill the walls much sooner than those which have not been so treated. He says, “make choice of trees with one stem; or, if they have two, one of them should be cut off; for by planting those with two stems, the middle of the tree is left naked, and, of course, one third of the wall remains uncovered.”

4528. Season of planting. Abercrombie says, the best season is from the fall of the leaf until February or March. Forsyth says, the best time is in August, when the leaf begins to fall.

4529. Final planting. The Breda and Brussels are occasionally planted as standards or espaliers in warm situations; and in these states, in fine seasons, produce more highly flavored fruit than on walls. The other varieties are generally planted on walls, which, Miller and Forsyth say, should have an east or west aspect; for, if they are planted full south, the great heat causes them to be mealy before they are edible. The borders should not be less than six or eight feet wide, and two or two and a half feet deep. The soil a light rich loam, perfectly dry below. Forsyth says, “the borders may be three feet deep.” “Standard apricots,” Abercrombie observes, “do not come into bearing under a considerable number of years, sometimes ten or twelve; but then the fruit, in a congenial situation, is abundant and of the finest flavor. So, when the prevailing fault of a particular sort is mealiness, and yet it cannot be expected to ripen on even a dwarf standard, the medium course of training the plant to a trellis almost touching a south wall, will improve the flavor.”

4530. Mode of training. The fan method is very generally adopted with this tree: Forsyth prefers the horizontal manner, and Harrison also trains horizontally, but “so as to let the branches have an elevation to their extremities of 20 degrees, varied, however, according to the luxuriancy or weakness of the tree.” With young trees he proceeds to fill the wall by heading down, twice a year, in the same manner as with the apple and pear. The result produces a tree (fig. 493.) not essentially different from Forsyth’s engraving. (Tr. on Fr. Tr. chap. xxiv.)

4531. Mode of bearing. The varieties of the apricot, in general, bear chiefly upon the young shoots of last year, and casually upon small spurs rising on the two or three
year-old fruit-branches. The Moor Park bears chiefly on the last year's shoots, and on close spurs formed on the two-year-old wood. The bearing shoots emit the blossom-buds immediately from the eyes along the sides; and the buds have a round and swelling appearance.

4532. Pruning wall-trees. The general culture of the wall-apricots comprehends a summer and winter course of regulation by pruning and training.

4533. Summer pruning. Begin the summer pruning in May or early in June, and continue it occasionally in July, August, &c. This pruning is principally to regulate the young shoots, of the same year. In the first place, take off close all the fore-right shoots, and others that are ill placed or irregular, or too luxuriant, by cutting care to be taken to avoid, as far as possible, moderately growing side shoots, with a good leader to each mother branch. Continue these mostly at their full length all summer, regularly trained in close to the wall, to procure a sufficiency to choose from in the general winter pruning, for new bearers next year. If the summer pruning commence early, while the shoots are quite young and, as it were, herbaceous, one, two, three, or four inches long, those improperly to be tied may be detached with the finger and thumb; but when of firmer growth, they must be removed with the knife. If any very strong shoot rise in any casually vacant part, it may be topped in June, which will cause it to produce several laterals the same year of more moderate growth, eligible for training in to supply the vacancy.

4534. Thinning the fruit. Sometimes the fruit are much too numerous, often growing in clusters; in which case, thin them in May and the beginning of June, in their young green state; leaving the most promising fruit singly, at three or four inches' distance, or from about two to six on the respective shoots, according to their strength. The apricots so thinned off, and the first principal green fruit, are esteemed very fine for tart.

4535. Winter pruning. This may be performed either at the fall of the leaf, or in mild intervals from that time until the beginning of March. When it is deferred until the buds begin to swell, the promising shoots can be better distinguished. It comprehends a general regulation both of the last year's shoots and the older branches. A general supply of the most regular-placed young shoots must be every way retained, for successional bearers the ensuing year. Cut out some of the most naked part of the two last year's bearers, and naked old branches not furnished with competent supplies of young wood, or with fruit-spurs, either to their origin, or to some well directed lateral, as most expedient, to make room for the growth of the new bearers retained; and cut away all decayed wood and old stumps. Generally observe, in this pruning, to retain one leading shoot at the end of each branch: either a naturally placed terminal, or one formed by cutting, where a vacuity is to be furnished, into a proper leader. Let the shoots retained for bearers be moderately shortened: strong shoots reduce in the least proportion, cutting them to about a third of their length; and weak shoots, to about a half. This shortening will conduce to the production of a competency of lateral shoots the ensuing summer, from the lower and middle-placed eyes; whereas, without it, the new shoots would proceed mostly from the top, and leave the under part of the mother branches naked, and the lower and middle parts of the tree unfurnished with proper supplies of bearing wood. Never prune below all the blossom-buds, except to provide wood, in which case cut nearer to the origin of the branch. As, in these trees, small fruit-spurs, an inch or two long, often or sometimes on some of the two or three years' branches furnished with blossom-buds; these spurs should generally be retained for bearing; but when any project fore-right far from the wall, cut them in accordingly; for spurs projecting above three inches, though they may set their fruit, seldom ripen it, unless the season and situation are both favorable. The thick clusters of spurs which are apt to form on aged trees, ought to be thinned out. As each tree is pruned, nail it, laying in the branches and shoots from three to six inches' distance, straight and close to the wall.

4536. Pruning espaliers. As directed for wall-trees.

4537. Pruning standards. Half standards will require only occasional pruning to regulate any branches which are too numerous, too extended, or cross-placed; and to remove any casually unfruitful and dead wood. At the same time, the regular branches, forming the head of the tree, should not be generally shortened, but permitted to advance in free growth. (Abercrombie.)

4538. Renovating old decaying trees. Forsyth had the greatest success in this department of fruit-tree culture, by cutting down to within a foot or eighteen inches, or more, of the ground, and then renewing the soil of the border. He says "it has been the general practice to train apricot-trees on walls in the fan form, which occasions the sap to rise too freely to the top, leaving the lower part almost naked; so that scarcely one quarter of the wall is covered with bearing wood." His remedy for this evil is to "cut down the whole of the tree, as near to the place where it was budded as possible; remembering always to cut it to an eye or joint. If there should be any young shoots on the lower part of the tree, it will be proper to leave them, training them horizontally, which will check the flow of the sap, and thereby render them much more fruitful." (Tr. on Fr. Tr. ch. i.) Harrison says, "Apricots are very susceptible of injury from pruning away any strong branches." Instead of heading down old peach, apricot, or plum, or even cherry trees, he generally prefers rooting them out and planting young ones.

4539. Gathering. The fruit is apt to become mealy, if left on the tree till over ripe; it should be gathered with the peach-gatherer while moderately firm.

4540. Insects, diseases, &c. As the fruit ripens early, it is very liable to be attacked by wasps and large flies, which should be kept off by a net, stretched a foot or more apart from the wall or trellis. The other insects, and the diseases of this tree, are the same as in the peach-tree; but it is not nearly so obnoxious to their attacks, probably owing to the comparatively hard nature of its bark and wood, and coriaceous leaves.

4541. The apricot does not force well; but a few are sometimes tried in pots, and placed in the peach-house. See Chap. VII. Sect. 111.


4542. The common or sweet almond is the A. communis, L.; and the bitter almond is the A. amara, L. (Blackw. t. 195.) Both will grow to the height of twenty feet, with spreading branches. The leaves resemble those of the peach, but the lower serratures are 3 A
glandular, which has given rise to the conjecture that glandular-leaved peaches have sprung more immediately from the almond than such as are without glands, as is generally the case with nectarines. The flowers vary in their color from the fine blush of the apple-blossom to a snowy whiteness. The chief obvious distinction is in the fruit, which is flatter, with a coriaceous covering, instead of the rich pulp of the peach and nectarine, opening spontaneously when the kernel is ripe. It is a native of Barbary, China, and most eastern countries. The *tuberæ* of Pliny, Knight considers as swollen almonds, and the same with the *amandier pêcher*, or almond-peach, described by Du Hamel: having raised a similar variety from dusting the stigma of the almond with the pollen of the peach, which produced a tolerably good fruit. (Hort. Trans. iii. 4.) The almond is mentioned by Turner in 1540, and, though scarcely worth cultivating in England as a fruit-tree for profit, yet it is a very satisfactory thing to produce almonds of one's own growing at the dessert. The tree forms an important article in the general culture of many parts of France, Italy, and Spain. In a forward spring the blossoms often appear in February, but in this case frost generally destroys them, and they bear little or no fruit; whereas, when the trees do not flower till March, they seldom fail to produce fruit in abundance.

4543. Use. The kernel of the stone is the only part used, which is tender, and of a fine flavor. The sweet almond and other varieties are brought to the dessert in a green or imperfectly ripe, and also in a ripe or dried state. They are much used in cookery, confectionary, perfumery, and medicine. "Sweet almonds used in food," Professor Martyn observes, "are difficult of digestion; and afford very little nourishment, unless extremely well comminuted. As medicine, they blunt acrimonious humors; and sometimes give instant relief in the heartburn."

4544. Varieties and species in cultivation. Miller enumerates three species, Du Hamel seven; the number of sorts at present grown in the nurseries are as follows:

<table>
<thead>
<tr>
<th>Tender-shelled; Sultane (Duh. n. 2. and For. 1.); small size</th>
<th>Almonds sometimes found on the same tree.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet Commen; Sweet (Duh. n. 5. and For. 2); large size; bitter almonds sometimes found on the same tree.</td>
<td>Sweet Jordan (Amygd. dulcis of Miller) (Pom. Franc. l. 67. and For. 6.); tender shell, and large sweet kernel.</td>
</tr>
<tr>
<td>Bitter, Commen, Bitter (Pom. Franc. l. 67. and For. 5.); large size; sweet.</td>
<td>Dwarf (Duh. n. 8. and For. 6.); produces some fruits; pulpful and of tolerable good flavor; and others more almonds; some partake of both natures.</td>
</tr>
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</table>

4545. Selection of sorts. The tender-shelled is in the greatest esteem; and next, the sweet and Jordan.

4546. Propagation. The almond is propagated, like the peach, by seed, for varieties, or for stocks; and by budding on its own or on plum stocks, for continuing varieties. Plum-stocks are preferred for strong moist soils, and peach or almond stocks for dry situations.

4547. Final planting. It is generally planted as standards in shrubberies, and these will sometimes in good seasons ripen their fruit; but when fruit is the object, it should be trained against a west or east wall, like the peach.

4548. Mode of bearing and pruning. The almond-tree bears chiefly on the young wood of the previous year, like the apricot and peach; and in part upon small spurs on the two-year-old, three-year-old, and older branches: it is therefore pruned like these trees.

4549. Gathering and preserving the crop. A part may be gathered when nearly ripe daily for some weeks before gathering the whole crop. This operation generally falls to be performed in September, when a part may be laid in the fruit-room, and a part thoroughly dried and bedded in sand in the fruit-cellar, for keeping through the winter.


4550. The *plum-tree* rises fifteen feet in height, branching into a moderately spreading head; the leaves are ovate, serrated, and on short petioles. Petals white, drupe an oblong spheroid, shell long, ovate, and compressed. The natural color of the plum is generally considered to be black; but the varieties in cultivation are of yellow, red, blue, and green colors, and of different forms and flavors. It is a native, or naturalised in Britain, being frequently found in hedges; but its original country is supposed to be Asia, in Europe: and, according to Pliny, it was brought from Syria into Greece; and thence into Italy.

4551. Use. The best varieties are esteemed a delicious dessert fruit; and the others are used in pies, tarts, conserves, and sweetmeats. A wholesome wine is also occasionally made from them, with or without other fruits and ingredients. "Plums," Professor Martyn observes, "when sufficiently ripe, and taken in moderate quantity, are not unwholesome; but in an immature state, they are more liable to produce colicky pains, diarrhoea, or cholera, than any other fruit of this class. Considered medicinally, they are emollient, cooling, and laxative, especially the French prunes, which are peculiarly useful in costive habits. The wood of the plum is used in turnery, cabinet work, and in making musical instruments."

4552. Varieties. Tusser enumerates ten; Parkinson, sixty; Miller, only thirty sorts. In the Luxemburg catalogue are sixty-eight; nearly a hundred names are to be found in the catalogues of our nurserymen, of which those in the following table are deemed the best.
## DESSERT PLUMS.—Arranged in the order of their ripening.

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</thead>
<tbody>
<tr>
<td>1.</td>
<td>Jumelative</td>
<td>White primordian</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>Duh. n. 1, t. 61.</td>
<td>Forsyth, l.</td>
<td>Small</td>
<td>Round</td>
<td>Yellow</td>
<td>End of July</td>
</tr>
<tr>
<td>3.</td>
<td>Great damask</td>
<td>Tours.</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>Duh. n. 17.</td>
<td>Forsyth, 2.</td>
<td>Large</td>
<td>Ovate</td>
<td>Yellow-bright and yellow</td>
<td>Aug.</td>
</tr>
<tr>
<td>8.</td>
<td>Wilmot’s Orleans</td>
<td>Wilmot</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>Duh. n. 18.</td>
<td>Forsyth, 9.</td>
<td>Large</td>
<td>Round</td>
<td>Dark purple</td>
<td>Mid. of Sept.</td>
</tr>
<tr>
<td>10.</td>
<td>Little Queen Claudia</td>
<td>Claude.</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>Duh. n. 21.</td>
<td>Forsyth, 7.</td>
<td>Large</td>
<td>Round</td>
<td>Yellow</td>
<td>September</td>
</tr>
<tr>
<td>11.</td>
<td>Green gage</td>
<td>Reine Claude</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>Duh. n. 22.</td>
<td>Forsyth, 13.</td>
<td>Large</td>
<td>Round</td>
<td>Yellow and red</td>
<td>September</td>
</tr>
<tr>
<td>12.</td>
<td>Edelworth green gage</td>
<td>Reine Claude.</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>Duh. n. 23.</td>
<td>Forsyth, 4.</td>
<td>Large</td>
<td>Round</td>
<td>Yellow</td>
<td>September</td>
</tr>
</tbody>
</table>

### KITCHEN PLUMS.—Arranged in the order of their ripening.

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<tbody>
<tr>
<td>29.</td>
<td>Mirabelle</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>Duh. n. 29.</td>
<td>Forsyth, 29.</td>
<td>Small</td>
<td>Medium</td>
<td>Amber</td>
<td>Beg. of Sept.</td>
</tr>
<tr>
<td>30.</td>
<td>Large white damask</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>Duh. n. 7.</td>
<td>Forsyth, 21.</td>
<td>Small</td>
<td>Medium</td>
<td>Pale yellow</td>
<td>Beg. of Sept.</td>
</tr>
<tr>
<td>32.</td>
<td>Bullace</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>Duh. n. 22.</td>
<td>Forsyth, 9.</td>
<td>Small</td>
<td>Round</td>
<td>Green, black and white</td>
<td>End of Sept.</td>
</tr>
<tr>
<td>33.</td>
<td>Red imperial</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>Duh. n. 23.</td>
<td>Forsyth, 17.</td>
<td>Large</td>
<td>Oblong</td>
<td>Red</td>
<td>End of Sept.</td>
</tr>
<tr>
<td>34.</td>
<td>Dunson</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>Duh. n. 24.</td>
<td>Forsyth, 18.</td>
<td>Large</td>
<td>Oblong</td>
<td>Black</td>
<td>End of Sept.</td>
</tr>
<tr>
<td>35.</td>
<td>Muscle</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>Duh. n. 25.</td>
<td>Forsyth, 19.</td>
<td>Large</td>
<td>Oblong</td>
<td>Yellowish</td>
<td>Beg. of Oct.</td>
</tr>
<tr>
<td>36.</td>
<td>Prune Suisse</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>Duh. n. 26.</td>
<td>Forsyth, 20.</td>
<td>Large</td>
<td>Oblong</td>
<td>Yellowish</td>
<td>Beg. of Oct.</td>
</tr>
<tr>
<td>37.</td>
<td>White imperial</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>Duh. n. 27.</td>
<td>Forsyth, 21.</td>
<td>Large</td>
<td>Oblong</td>
<td>Yellowish</td>
<td>Beg. of Oct.</td>
</tr>
<tr>
<td>38.</td>
<td>White mag. bonum</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>Duh. n. 28.</td>
<td>Forsyth, 22.</td>
<td>Large</td>
<td>Oblong</td>
<td>Yellowish</td>
<td>Beg. of Oct.</td>
</tr>
<tr>
<td>39.</td>
<td>Wine sour</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>Duh. n. 29.</td>
<td>Forsyth, 23.</td>
<td>Large</td>
<td>Oblong</td>
<td>Yellowish</td>
<td>Beg. of Oct.</td>
</tr>
</tbody>
</table>

*Chilly esteemed for its precocity*
4554. Selection of sorts. The following are recommended by Forsyth for a small garden:

<table>
<thead>
<tr>
<th>Juvenile</th>
<th>Royal</th>
<th>Saint Catherine and Imperials.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Old</td>
<td>Green gage (different sorts)</td>
<td>Mango burnum; for baking</td>
</tr>
<tr>
<td>New Orleans</td>
<td>Drop d'or</td>
<td>Winesor; for preserving.</td>
</tr>
</tbody>
</table>

4555. The table fruit in the Dalkeith garden are as under, placed in the order of their ripening, all of them being planted against walls: —

<table>
<thead>
<tr>
<th>Voiles de hauteur</th>
<th>Early Morocon</th>
<th>Blue perigalons</th>
<th>White magnum burnum</th>
</tr>
</thead>
<tbody>
<tr>
<td>Early blute</td>
<td>Green gage</td>
<td>Apricot plum</td>
<td>Imperial.</td>
</tr>
<tr>
<td>New Orleans</td>
<td>Orange gage</td>
<td>Forsyth</td>
<td></td>
</tr>
</tbody>
</table>

4556. Preparation. Most of the varieties are propagated by grafting or budding on the Muscle, St. Julian, bonum magnum, or any free-growing plums, raised from seed, or from suckers; but seedlings are preferable stocks for a permanent plantation. The common baking plums, as the damson, bullace, wentworth, &c. are generally propagated by suckers, without being either budded or grafted. Plum-grafting is considered by Miller, of Brass, October, as far more useful for the walls, than budding; budding in July or August. Miller prefers budding, because most sorts will not be apt to gum wherever large wounds are made on them. The mirabelle, a small plum shaped like a cherry, and resembling a May-duke when half ripe, is planted to form hedges about Ghent, and used by the Flemish nurserymen, as stocks for both native plum-trees and peaches. (Neiris, Trans., sec. ii.)

4557. New varieties are procured by propagating from seeds on the general principles already stated. Knight (Hort. Trans. iii. 214.), in an attempt to combine the bulk of the yellow magnum bonum with the richness and flavor of the green gage, produced a fruit which partook of both parents, but which has not yet been given to the public; but a good variety of the Orleans plum. (Hort. Trans. iii. 392.)

4558. Soil. Plums, according to Miller, should have a middling soil, neither too wet and heavy, nor over light and dry, in either of which extremes they seldom do well. Abercrombie recommends any low fertilizer orchard or garden ground; and where a soil is to be found, a one sixth road-stuff; and one twelfth vegetable remains, or decomposed dung or animal matter.

4559. Site. The plum is cultivated like other indigenous fruit-trees: the hardier sorts, as standards; and the finer varieties against walls. It is a matter of some importance, however, that the cherry-plum, is difficult to set, and, on the whole, it is a fruit not well adapted for forcing. The finer varieties are almost always planted against walls, which, Miller says, should have an east or south-east aspect, which is more kindly to these fruits than a full south aspect, on which they are subject to shrivel and be very dry; and many of them are extremely too much exposed to the heat of the sun, but most sorts will ripen extremely well on espaliers, if rightly managed. Some, he adds, plant plums for standards, in which method some of the ordinary sorts will bear very well; but then the fruit will not be near so fair as those produced on espaliers, and will be more in danger of being bruised or blown down by strong winds. Abercrombie says, "have some choice sorts against south walls for earlier and superior fruit; others on east and west walls, and espaliers, to ripen in succession, with full and half standards in the orchard."

4560. Choice of plants. Miller recommends trees of not more than one year's growth from the bud; for if they are older, they are very subject to canker, or if they take well to the ground, commonly produce only two or three luxuriant branches. Abercrombie and Nicol take plants from one to five years old. Forsyth chooses "clean straight plants with single stems, and of two or three years' growth."

4561. Final planting. Miller says, it is common to see plum-trees planted at the distance of fourteen or sixteen feet, and thus, the branches are few and covered with branches; and then, all the shoots are cut and mangled with the knife so as to appear like a stumped hedge, and produce little fruit; therefore the only way to have plum-trees in good order, is to give them room, and extend their branches at full length. Abercrombie directs full and half standards to be planted at forty, thirty-five, and twenty feet distance; wall-trees generally twenty feet apart, and wall-trees or espaliers fifteen, twenty, or twenty-five feet from stem to stem. Forsyth says, plums and cherries thrive best by themselves; and he prefers a wall for each, placing plums on walls ten feet high, eight yards apart; and at seven yards' distance on twelve-feet walls.

4562. Mode of bearing. "All the sorts produce their fruit on small natural spurs, rising at the ends and along the sides of the bearing shoots of one, two, or three years' growth. In most sorts, new fruit-branches are two years old before the spur bears. The same branches and spurs continue fruitful in proportion to the time which they take to come into bearing."

4563. Mode of training. Forsyth and Harrison decidedly prefer the horizontal manner, and both head down the leading upright shoot twice a year. Forsyth says, "if the leading shoot be very strong, you may top it twice in the summer, as directed for pears, and at the same time that you top them (spring or winter pruning, and June); repeating the same every year till the wall is filled to the top." (Tr. or Fr. Tr. ch. ii.)

4564. Pruning. After the formation of the head is begun, it takes from two to six years before the different sorts come into bearing. Miller trains horizontally, for shortening the shoots, since the more these trees are pruned, the more luxuriant they grow, until the strength of them is exhausted, and then they gum and spilt; therefore the safest method to manage these trees is to lay in their shoots horizontally, as they are produced at equal distances, in proportion to the length of their leaves, pinching off the points of young shoots, which are lateral to their old shoots where stem is, or in the middle of their long dirty sticks, or such as shade the fruit. With this carefully going over these trees in the growing season, there will be but little work to do to them in the winter.

4565. Abercrombie agrees with Miller in not shortening fruitful branches. Standards, he says, must be allowed to "expand in free growth, occasionally pruning long, thimbles, and cross-placed or other irregular branches. Thin crowded parts, cut away worn out bearers, also decayed and cankered wood."

4566. Forsyth says, "Never cut the stems of young plum-trees when first planted, but leave them till the buds begin to break; then you may head them down to five or more eyes, always observing to leave an old growth or the leading shoot to remember to cut sloping towards the wall, and as near to an eye as possible; thus managed, the shoots will soon fill the wall with fine wood. If you find that some of the shoots are too luxuriant, you may pinch the top off with your finger and thumb, about the middle of June; but if you are doing which is grafting, is perfectly free. A great deal depends on the first and second year's management of your trees."

4567. Renovating decaying trees. Proceed as directed for the peach; but observe that the plum-tree, when cut down, is very apt to run to wood, therefore the new soil must neither be very rich, nor laid on in a very deep stratum.

4568. Protecting blossom. This is sometimes done with the tenderer sorts, in the same way as for peaches and apricots.
Takings the crop. The different sorts of the plum ripen in succession for about three months in summer and autumn. Some early sorts begin to ripen in July; the main varieties reach full maturity in August and September; late sorts continue ripening till the end of October or beginning of November. Each kind should be brought to table presently after being gathered, as they will not keep long in a natural state.

4570. Forcing the plum. Plums may be forced in pots, or otherwise, like other fruit trees. Grange and Aiton, have forced them both ways: the latter thus describes his practice. "The sorts generally preferred for forcing are the following, Prunoc de Tours, green gage, blue gage, white prerdigon, Orleans, New Orleans, and Morocco. Some others have been tried, as La Royale, simiennus, and blue prerdigon, but are found objectionable, the two first producing fruit void of flavor, and the latter has a tendency to crack and gum."

4571. When an early crop is desired, plums are best forced in large pots or tubs, as this method admits of their removal at pleasure into different degrees of temperature, as occasion may require; but for a general crop to ripen by the end of May, or beginning of June, it is preferable to have the trees planted in the forcing house, and if they are intended to be forced in the first year, proper trees for the purpose furnished with well branching wood, should be selected and planted early in the autumn, that they may establish themselves before the winter sets in. The soil to be preferred is a moderately rich loam, without mixture of manure.

4572. For a crop to ripen in the second week in May, the house must be covered in early in January commencing with a temperature of 40° Fahrenheit, for the first fortnight, after which the heat may be gradually raised to 50°, at which it may continue until the flowers make their appearance; during this time frequent changes of air must be admitted, to strengthen the bloom, and the crop will be rendered more certain by keeping the trees in blossom as long as possible, by light shading, where necessary; and when the petals begin to fall, gentle dews may be raised from the surface of the mould. As the fruit forms, the thermometer should be raised to 55°; this must be done gradually, as the consequence of a rapid rise may be a casing of stoning green. During the rest of the season, the variations of the temperature, water very sparingly used, and every check by fumigation be given to the various insects which will be particularly active at this period. When the fruit is safely stoned, a moderate dressing of rotten manure may be spread on the surface of the mould; the heat increased to 65°, and a more liberal supply of water given. After its fruit has attained a full size, and approaches maturity, air may be freely admitted, and water should be given in less quantities, and finally discontinued, a few days before gathering.

4573. Insects, diseases, &c. See Peach. The gum and canker are the most common diseases, and, as in almost every other case, the acarus is the most noxious insect. As a remedy for the former, Abercrombie directs to head down. The insects are destroyed by the common means. The gages, or reine Claudes, when nearly ripe, are very apt to be eaten by wasps.


4574. The cherry is a middle-sized tree, with ash-colored, shining, roundish branches, ovate serrated leaves, and white flowers, produced in nodding umbels, and succeeded by a red drupe, with an acid pulp. The leaf and flowering buds are distinct, the former terminating, the latter produced from the sides of the two or more years' branches. The cultivated cherry was brought to Italy by the Roman general Lucullus, in 73 A. C. from a town in Pontus in Asia, called Cerasus, whence its specific name, and was introduced to Britain 120 years afterwards. Many suppose that the cherries introduced by the Romans into Britain were lost, and that they were re-introduced in the time of Henry VIII. by Richard Haines, the fruiterer to that monarch. But though we have no proof that cherries were in England at the time of the Norman conquest, or for some centuries after it; yet Warton has proved, by a quotation from Lidgate, a poet who wrote about or before 1415, that the hawkers in London were wont to expose cherries for sale, in the same manner as is now done early in the season. The tree is now very generally cultivated both as a wall and standard fruit, and has been forced for upwards of two centuries.

4575. Uses. It is a refreshing summer fruit, highly grateful at the dessert, and affording pies, tarts, and other useful and elegant preparations in cookery and confectionary. Steeping cherries in brandy qualities and improves its strength and flavor; a fine wine is made from the juice, and a spirit distilled from the fermented pulp. The gum which exudes from the tree is equal to gum arabic; and Hasselquist relates that more than one hundred men, during a siege, were kept alive for nearly two months, without any other sustenance than a little of this gum taken sometimes into the mouth, and sufficed gradually to dissolve. Cherry-wood is hard and tough, and is used by the turner, flute-maker, and cabinet-maker.

4576. Varieties. The Romans had eight kinds; red, black, tender-fleshed, hard-fleshed, small bitter-flavored, and a dwarf sort. Tusser, in 1573, mentions cherries red and black. Parkinson mentions thirty-four sorts, Ray twenty-four, and Miller has eighteen sorts, to which he says others are continually adding, differing little from those he has described. The catalogue of the Luxembourg garden contains forty-two sorts, and those of our nurseries exceed that number of names. As usual, we have inserted only those sorts of which we could obtain some authenticated descriptive particulars. The French divide their cherries into griottes or tender-fleshed, bigarreaux or hard-fleshed, and guignes, geans or small fruits.
<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Synonym.</th>
<th>Where originated, or abounding.</th>
<th>Where figured.</th>
<th>Size</th>
<th>Figure.</th>
<th>Colors</th>
<th>Ripen in</th>
<th>Flesh and flavor.</th>
<th>Hesper.</th>
<th>Characteristics of the tree, and general reputation of the fruit.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Small may</td>
<td>Early may duke</td>
<td>-</td>
<td>Lang. P. xvi. 2.</td>
<td>Small</td>
<td>Round</td>
<td>Red</td>
<td>Beg. of June</td>
<td>Soft and sub-acid</td>
<td>Great</td>
<td>One or two trees sufficient for a large garden; being only esteemed for its precocity.</td>
</tr>
<tr>
<td>3.</td>
<td>Early black</td>
<td>Resembles the Waterloo</td>
<td>1816</td>
<td>Hort. T. iii. 212.</td>
<td>Large</td>
<td>Round and pointed</td>
<td>Black</td>
<td>Mid. of June</td>
<td>Firm, red, very sweet</td>
<td>Great</td>
<td>Valuable as being more than equal to the May duke.</td>
</tr>
<tr>
<td>4.</td>
<td>Late duke</td>
<td>-</td>
<td>-</td>
<td>Hort. T. iii. 12.</td>
<td>Large</td>
<td>Black</td>
<td>Mid. of June</td>
<td>Firm, red, very sweet</td>
<td>Great</td>
<td>Very good fruit.</td>
<td></td>
</tr>
<tr>
<td>5.</td>
<td>Archduke</td>
<td>-</td>
<td>-</td>
<td>Hort. T. iii. 15</td>
<td>Large</td>
<td>Black</td>
<td>Mid. of June</td>
<td>Firm, red, very sweet</td>
<td>Great</td>
<td>Valuable for forcing; well worth cultivating.</td>
<td></td>
</tr>
<tr>
<td>6.</td>
<td>Ronald's large</td>
<td>Black-hearted</td>
<td>1794</td>
<td>Hort. T. iii. 7.</td>
<td>Large</td>
<td>Black</td>
<td>Mid. of June</td>
<td>Firm, red, very sweet</td>
<td>Great</td>
<td>A fine fruit.</td>
<td></td>
</tr>
<tr>
<td>7.</td>
<td>Freer's white</td>
<td>Tarrarian</td>
<td>-</td>
<td>Hort. T. iii. 12.</td>
<td>Large</td>
<td>Black</td>
<td>Mid. of June</td>
<td>Firm, red, very sweet</td>
<td>Great</td>
<td>A fine fruit.</td>
<td></td>
</tr>
<tr>
<td>8.</td>
<td>Freer's black</td>
<td>Tarrarian</td>
<td>-</td>
<td>Hort. T. iii. 13</td>
<td>Large</td>
<td>Black</td>
<td>Mid. of June</td>
<td>Firm, red, very sweet</td>
<td>Great</td>
<td>A fine fruit.</td>
<td></td>
</tr>
<tr>
<td>33.</td>
<td>Flemish heart</td>
<td>-</td>
<td>-</td>
<td>Hook. P. 66.</td>
<td>Large</td>
<td>Heart</td>
<td>July</td>
<td>Agreeably sweet</td>
<td>Good</td>
<td>A good fruit.</td>
<td></td>
</tr>
<tr>
<td>34.</td>
<td>Red heart</td>
<td>-</td>
<td>-</td>
<td>Hook. P. 66.</td>
<td>Large</td>
<td>Heart</td>
<td>July</td>
<td>Agreeably sweet</td>
<td>Good</td>
<td>A good fruit.</td>
<td></td>
</tr>
<tr>
<td>35.</td>
<td>White heart</td>
<td>-</td>
<td>-</td>
<td>Hook. P. 66.</td>
<td>Large</td>
<td>Heart</td>
<td>July</td>
<td>Agreeably sweet</td>
<td>Good</td>
<td>A good fruit.</td>
<td></td>
</tr>
</tbody>
</table>
5478. Selection of sorts. Forsyth recommends, for a small garden—

The may-duke
The arch-duke
The Black heart
The Harrison's heart
The Turkey heart
The REMINGTON duke cherry.

5479. Those in the Dalkeith garden are—

The early may-duke, two sorts
The Harrison's heart
The Black heart
The White heart
The Amber heart
The morelo; all against walls.

5480. Miller says, the best sorts for an orchard are the common red or Kentish, the duke, and the lukeward; all of which are plentiful bearers.

5481. Propagation. Varieties of the cherry are continued by grafting or budding on stocks of the black or wild red cherries, which are strong shooters, and of a longer duration than any of the garden kinds. The hearts, which are all ill bearers, are sometimes grafted on bird-cherry stocks, which are said to have the same effect as their parent bird-cherry tree, but it is impossible to say whether this is really the case or not. Some stock for the morelo for the same purpose, but the most effectual dwarfing stock is the mahaleb. Dubreuil of Rouen recommends the wild cherry for clayey and light soils, and the mahaleb for soils of a light, sandy, or chalky nature. The stones of the cultivated cherry are commonly, but inaccurately, described as being more easily procured. New varieties are procured by propagating from seed, and some valuable fruits will be found in the table, so raised by Knight. "The cherry," this gentleman observes (Hort. Trans. ii. 1838), "sports more extensively in variety, when propagated from seeds, than any other fruit I have hitherto subjected to experiment: and this species of fruit is therefore probably capable of acquiring a higher state of perfection than it has ever yet attained. New varieties are also much wanted; for the trees of the best old kinds are every where in a state of decay in the cherry orchards; and I am quite confident, that neither healthy nor productive trees will ever be obtained from grafts or buds of the old and expired varieties of this or any other species of fruit-tree." Cherry-stones, whether for stocks or new varieties, are sown in light sandy earth in autumn; or are preserved in sand till spring, and then sowed. They will come up the same season, and should not be removed till the second autumn after sowing. They may then be transplanted out in any soil that is likely to be fit to bud, if intended for dwarfs; but if for standards, they will require to stand one or two seasons, generally till four years old. They should be budded or grafted near six feet from the ground; the usual way is to bud in summer, and graft those which do not succeed the following spring; but, when grown in the same way, they will be fit to bud, if intended for dwarfs; but if for standards, they will require to stand one or two seasons, generally till four years old. They should be budded or grafted near six feet from the ground; the usual way is to bud in summer, and graft those which do not succeed the following spring.

5482. Fruit. The cherry delights in rich, dry sandy soil and elevated situation; but some sorts, as the may-duke, will thrive in all soils and aspects, and all the varieties may be planted in any common mellow garden or orchard ground. In Kent, the tree prospers in a deep loam incumbent on rock. Miller says, the soil of cherry-fruit trees should be, in a state of good loam, if it be a dry gravel, they will not live many years, and will be perpetually blighted in springs.

5483. Site. To obtain fruit early, some sorts, as the may-duke, are planted against walls; but all the varieties will do as well on espaliers or standards in general situations, and most of them as standards. The may-duke is one of the earliest; but against a south wall the fruit becomes considerably larger, and contrary to what happens in other fruits, it seems to acquire a higher flavor. The morelo is much improved in flavor when planted against a wall of good aspect. Abercrombie says, "All to the finest of the early kinds; south walls will much advantage them in May and June; train others against north walls, for fruits in succession; and some on north walls for the latest ripeners, particularly the morelo, which, so situated, will continue in perfection till September and October; but it is also proper to plant some trees of this sort on south walls, to have the fruit ripen earlier, with improved flavor.

5484. Final planting. "Plant full standards from twenty-two to twenty-six small standards, fifteen, eighteen, or twenty feet. The proper season for planting is from the middle of end of October, or any time in November or December, if open weather, till February or March." Miller says, never plant standard or rider cherry-trees over other fruits; for there is so sort of fruit that will prosper well under the drip of cherries. He allows forty feet square for standards in orchards for the same reason.

5485. Mode of bearing. "Cherry-trees in general produce the fruit upon small spurs or studs, from half an inch to two inches in length, which proceed from the sides and ends of the two-year, three-year, and older branches; and as new spurs continue shooting from the extreme parts, it is a maxim in pruning both standards and wall-trees, not to shorten the bearing branches where there is room for their regular extension. The morelo is in some degree an exception."

5486. Mode of training. Forsyth and Harrison train in the horizontal manner, and practice shortening the leading shoots as in the plum, apple, εc. For the morelo Harrison adopts the horizontal or half-fan method, "the horizontal method when the tree grows very vigorous, and the half-fan method when weaker. (Tr. on Fr. Tr. ch. xxiii.

5487. Pruning cherry-trees in general.—Standards. Give only occasional pruning, to reform or remove any casual irregularity from cross-placed or very crowded branches; and take away all cankery and decayed wood.

5488. Wall-trees. "A summer pruning, to commence in May or June, is necessary to regulate the shoots of the same year. Disbud the superfluous and fore-right shoots; or if they have been suffered to spring, pinch or cut them off, with such as are disorderly. Retain a competent supply of some of the best well-placed side and terminal shoots, to remain for selection at the winter pruning. Nail or lay in the remaining shoots against the wall, at their last leaf, and so train them all summer. The winter pruning may be performed at the fall of the leaf, or at any time in moderate weather till February or March. It comprises a regulation both of the old and young wood. Carefully preserve the sound productive branches and bearers in their full expansion; and if they come to remove such, only as are irregular in growth, too crowded, unfruitful, or decayed, or cankery. Any branches extending out of bounds, prune in to some good lateral shoot or fruit-bud. According to the time the bearers have already lasted, look to some promising shoots, for successors to those which may first wear out. To fill immediate vacancies, retain select shoots; last year shoots are, with universal rule, the leader to the current year, and a leader to the two last years, and with lateral shoots in any open or unproductive space near the origin of the branch, to be trained as bearers between the main branches. Some cut superfluous fruit-shoots clean away; others leave a sprinkling of short stubs, cut very short if fruitless. This is left to the taste of the gardener. They will come into bearing the first and second year. In pruning cherry-trees in general, be careful to preserve the small clustering fruit-sprouts, except where in wall-trees any old spurs project considerably, and assume a rugged disorderly appearance; cut such clean out smoothly."

5489. Pruning the morelo. "The morelo cherry bears principally on the shoots of last year, the fruit proceeding immediately from the eyes of the shoots; and bears but casually, and in a small degree on close spurs formed on the two-year-old wood, and scarcely ever on wood of the third year. Therefore, both in the summer and winter pruning, leave a supply of last year's shoots, on all the branches, from the origin
to the extremity of the tree, for next year's bearers; cutting out past bearers to make room. It is plain that the morello ought to have no stubs left with a view to spurs, and all fore-right shoots ought to be disbudded while young. To leave a convenient space for young wood, train the present bearers six inches apart; lay in between each of these one young shoot for bearing next year, which will make the promiscuous distance three inches."

450. Underwood (Caled. Mem. i. 427.) has often observed, when the branches of cherry-trees are laid in too near to one another, or are crossed by branches of the same kind, or by plum-tree branches, as is sometimes the case, that although there be abundance of blossoms, and there is no crop, even in good seasons; by the blossoming the branches crowded on such branches, he found, that in fifty flowers, there were not above two styles, of course no fruit could be expected. By not laying in the branches so close, and by removing all superfluous summer shoots, more light and air was admitted, and he had, in consequence, plentiful crops.

4591. Renovating old or decayed trees. Proceed as in renovating the plum.

4592. Protection from birds. "As cherries, in a ripening state, are frequently attacked by birds, it is advisable to have choice wall-trees or espaliers defended with large nets in due time. Old fishing-nets may also be spread over the branches of dwarf standards. To protect other standard trees, let scarecrows and clap-boards be put up in terroron."

4593. Gathering the fruit. Use the hand, taking hold of the fruit-stalk, in gathering from the wall, and the cherry-gatherer, in gathering, from distant branches of high standards.

4594. Insects, diseases, &c. Wall cherry-trees are often infested with the red spider, but standards are generally not much injured by insects. Naismith says, "our cherry-trees, both in the open air, and on the natural soil, are never attacked with young shoots, are never attacked with a small black insect, and are called the black beetle. The remedy I have found most effectual for their destruction, is, a mixture of pitch, with one sixteen part of powdered orbiment, one sixteenth part of sulphur, dissolved over a slow fire in an earthen pipkin, until they be well incorporated; when cold, divide it into small pieces, about the size of a hen's egg, and burn it under the trees with damp straw, directing the smoke as much as possible where the insects are most numerous. In an hour afterwards (if the state of the fruit will admit) give the trees a good washing with the garden-engine, which generally clears off the half-dead beetles, and prevents the spreading of the red spider." (Caled. Mem. ii. 90.)

SECT. III. Berries.

4595. Of the cultivated berries the gooseberry is the most useful species in Britain, in which it is grown in far greater perfection than in any other country; next to the gooseberry is the currant, valuable as affording wine; besides these are included the mulberry, raspberry, strawberry, barberry, and elderberry.

SUBSECT. I. Black, or Garden Mulberry. — *Morus nigra*, L. (Blackw. t. 126.)


4596. The black mulberry is a middle-sized tree, with a whitish bark, and broad, sub-quinquelobate, bluish, and rugged leaves. It has generally male flowers or catkins, on the same tree with the fruit, which is a turbinate berry. Young trees from seed, Professor Martyn and Knight observe, often show nothing but male flowers for several years, and yet afterwards produce also female flowers, and become fruitful. The fruit of seedling-trees, it is said, is the largest and best flavored. The black mulberry is a native of Persia, and it is supposed was brought to Europe by the Romans, as Pliny mentions two varieties. It will not live in the open air in several parts of Sweden, and is treated as a wall-tree in the north of Germany. It is mentioned by Tusser, in 1573, and was cultivated by Gerrard, in 1596. In some of the old kitchen-gardens near London, there are trees of a very great age, which are very healthy and fruitful. Bradley says, that most of these were planted in the time of James the First, who attempted unsuccessfully to set up a silk manufacture in England; but the species on the leaves of which silk-worms are fed, is the white mulberry (*Morus alba*), whose fruit is not of any value. Forsyth mentions "four large mulberry-trees as still standing on the site of an old kitchen-garden, now part of the pleasure-ground at Sion House, which the late Duke of Northumberland used to say were about three hundred years old." The mulberry is remarkable for putting out its leaves late, so that when they appear, which is generally in May, with the leaves of the common ash-tree, the gardener may take it for granted that all danger from frost is over. There is a curious tree formed by two stems proceeding from a fallen trunk on the site of the garden of the Abbey of St. Augustine at Canterbury, which must at least be 300 years old, probably much older. (Neill, in Hort. Tour, &c. p. 13.)

4597. Use. The fruit is brought to the dessert, and recommends itself by its highly aromatic flavor, and abundant subacid juice. It is very wholesome, cooling, and rather laxative. Like the strawberry, it does not undergo the acetous fermentation, and therefore may be safely eaten by gouty and rheumatic persons. An agreeable wine is made from the juice; a syrup is obtained from the unripe berries, which is used as a gargle in cases of sore throat; and the bark of the tree is a vermifuge.

4598. Varieties. Only one variety of the black is mentioned by Miller, with palmate leaves and smaller fruit.

4599. Propagation. By seed, layers, cuttings, or grafting. The first is the least advisable mode, unless for stocks to inarch upon, because, though some affirm the fruit of seedlings to be the largest, yet the plants are very long of coming into bearing.

4600. By layers. "These will generally take root sufficiently the first year to bear separating from the parent stock; and then be planted in a nursery, and trained up with single stems. In four years they will be fit to plant out where they are to remain. They should be planted at proper distance to admit the
sun and air, as the fruit, when the trees are too close, is very apt to turn mouldy; they should also be sheltered from the east, north, and west winds." Knight lays parts of the bearing branches of old trees, in pots raised to these branches upon poles. Wood of any age will do, and the plants afford fruit the second or third year.

423. By cuttings. In raising mulberries from cuttings, choose the former year's shoots, having one joint of the two years' old wood. Plant them in autumn, if fine weather, or in the month of March, in rows nine inches apart, and at the distance of two inches in the rows, leaving only two or three buds above ground: mulch them well to keep the planters dry. If they succeed, they may, next season, be transplanted into a nursery, and treated as directed for layers. These young trees, while they remain in the nursery, should be transplanted every three or four years. Miller says, mulberry cuttings will also strike well if planted on a hot-bed in spring.

424. By raising cuttings on a hot-bed in spring, but was very successful by the following process. He cut vigorous shoots from the trees in November, and formed them into cuttings of about five inches long, each consisting of about two parts of two years' old wood, and one part of yearling wood. They were intended to be put in pots, or the bottoms of each cuttings, if its surface might be nearly parallel with that of the bottom of the pot in which it was to be placed. "The cuttings were then placed in the common ground, under a south wall, and so deeply immersed in it, that one bud only remained visible above its surface; and in this situation they remained till April. At this period the buds were much swollen, and the upper ends of the cuttings appeared similar to those of branches which had been shortened in the preceding autumn, and become incapable of transmitting any portion of the ascendant fluid. The bark at the lower ends had also begun to emit those processes, which usually precede the production of roots. The cuttings were now removed to the pots, to which they had been previously packed and placed in a moderate hot-bed, a single bud only of each cutting remaining visible above the mould, and that being partially covered; and in this situation they vegetated with so much vigor, and emitted roots so abundantly, that I do not think one cutting in a hundred would fail with proper attention. The mould I employed was the alluvial and somewhat sandy loam of a meadow, which was sparingly supplied with water; and the plants, till they had become sufficiently rooted, were shaded during bright weather.

425. In Spain and India, as Townsend and Tenant inform us, the white or silk-worm mulberry is always propagated by cuttings, three or four being planted together, so as to grow up into a bush.

426. By suckers. Mulberry-trees, as well as most others so propagated, are longer of coming into bearing, than those raised in any other way but by seed. The plants of this tree, raised from bearing branches, have large heart-shaped leaves, but those obtained from suckers or seeds present deeply divided or half-winged leaves.

427. By grafting. Knight having planted some young mulberry-trees in pots, raised them to the bearing branches of old trees, and grafted them by approach. The young grafts bore fruit the third year, and continued annually productive. This tree succeeds very ill by the common mode of independent grafting. (Hort. Trans. i. 60.)

428. Soil. The tree, Miller observes, delights in a rich light earth, and where there is depth of soil, as in a well-drained meadow. In a very-garden-ground, or on short clay, chalk, or gravel; the trunk and branches are commonly covered with moss, and the little fruit produced is small, ill tasted, and ripens late. Abercrombie says, the mulberry thrives well in a deep sandy loam, and will succeed in any fertile mellow ground, having a free situation in the full sun.

4607. Site. The mulberry is generally grown as a standard or half standard, sometimes as espaliers, dwarfs, or wall-trees. A single young plant does not afford much fruit; but one full-grown and healthy, will afford more than is sufficient for the supply of a large family. Miller recommends planting in a situation defended from the strong south and north-west winds, in order to preserve the fruit from being blown off; but at the same time to keep them at such a distance from trees or buildings, as not to keep off the sun, for where the fruit has not the benefit of his rays to dissipate the morning dews early, it will turn mouldy and rot upon the trees. The nurseries, and especially those at Paris, afford large standard trees of five or six years' growth, which come into bearing the year after removal. Those are in general to be made choice of in preference to raising the tree from cuttings, or inarching. In orchards they may be planted thirty or thirty-five feet from other trees, or in twenty feet apart on walls or espaliers; dwarfs may be planted fifteen feet apart, and in each case temporary fruit-trees may be introduced between.

4288. Forsyth recommends planting mulberries in grass orchards and pleasure-grounds, because as the finest of the fruit, when ripe, frequently drops, it can be picked up without receiving any injury. Another reason for planting these trees on lawns or in orchards is, that, when full-grown, they are too large for a kitchen-garden. Abercrombie adds, "so nice is the criterion of perfect ripeness, that berries falling without damage are superior to those gathered. Besides, a grass surface harmonizes best with trees of magnificence, and increases the beauty of a rural scene."

429. Pruning. Trees expected, that their branches might be much improved in size and flavor by training the trees against a south or west wall. "The standard mulberry," he says, "receives great injury by being planted on grass-plots with the view of preserving the fruit when it falls spontaneously. No tree perhaps requires such디 high hill than that the mulberry; it ought, therefore, to be frequently dug about the roots, and occasionally assisted with manure. The ground under the tree should be kept free from weeds throughout the summer, particularly when the fruit is ripening, as the reflected light and heat from the bare surface of the soil is thus increased; more especially if the end branches are kept pruned, so as not to lower over too near to, and shade, the ground. 'The fruit is also very fine if the tree is trained as an espalier, within the reflection of a south wall or other building. If a wooden trellis were constructed with the same inclination as the roof of a forcing-house, fronting the south, and raised about six feet from the same incline, leaving the branches of the same plane on it would receive the solar influence to great advantage, and would probably ripen its fruit much better than a standard."

430. Knight concurs with Williams as to the advantages of planting the tree against a south wall in cold situations. It affords protection to all, or at least to the middle winter fruit, to which the wall gives increased bulk and beauty, at the expense of richness and flavor."

4611. Mode of bearing. "The mulberry produces its fruit chiefly on little shoots of the same year, which arise on last year's wood, and on spurs from the two-year-old wood; in both stages, mostly at the end of the shoots and branches."

4612. Pruning. Miller and Forsyth agree in saying there is no occasion to prune standards farther than to thin out irregular crossing branches, and never to shorten the young wood, on which the fruit is produced.
4613. Pruning wall-trees and espaliers. "Cut so as to bring in a partial succession of new wood every year, and a complete succession once in two years: taking the old barren wood out, as may be necessary. In the winter pruning, lay in the reserved branches and shoots at six or seven inches' distance."

4614. Williams observes, that the trained mulberry requires some nicety in pruning, otherwise it will not bear fruit. "The following method has succeeded in my garden for several years past. All the annual shoots, except the fore-right, are neatly trained to the wall, and these last must be left to grow till towards midsummer, and then be shortened about one third of their growth. In the last quarter of August the fore-right shoots will have advanced again, so as to obstruct the light, and they must then be shortened nearer to the wall than before. In the month of March, or beginning of April, the ends of the terminal shoots should be pruned away down to the first strong bud that does not stand fore-right, and the fruit shoots which were pruned in August, must also be shortened down to two or three eyes. If trained after this method, the tree will afford fruit the third year; when the management of the fore-right shoots must be somewhat different. These should now be shortened at the end of the month of June or beginning of July, so as to leave one leaf only beyond the fruit, the terminal shoots being nailed to the wall as before, and left without any summer pruning; the fore-rights will not advance any further, as their nutriment will go into the fruit, which, when quite ripe, becomes perfectly black, very large, and highly saccharine."

4615. Knight remarks (Hort. Tr. iii. 63.), that the mode recommended by Williams may suit the extraneous soil and climate of Pitmanston. "But in cold situations (and it is chiefly in such that the mulberry-tree will be found to deserve a place on the south wall,) little fruit will be produced, and that will ripen but ill; unless the bearing wood be brought closely into contact with the wall; and the great width of the leaves, and vigorous habit of the tree, present some difficulties to the cultivator, when this mode of training and pruning is adopted. It will be found necessary to diminish the luxuriant growth of the tree, and at the same time to increase its disposition to bear fruit. Such effects may, however, be readily produced by several different means; by destroying a small portion of the bark, in a line extending round the trunk or large branches, or by training the bearing branches almost perpendicularly downwards. I have adopted the last-mentioned method, because it greatly increases the disposition in the tree to bear fruit, without injuring its general health, and because it occasions a proper degree of vigour to be every where almost equally distributed."

4616. Season for pruning. "As the blossom-buds of the mulberry-tree cannot be readily distinguished from others in the winter, the best time for pruning is when the blossoms first become visible in the spring. Pinch off every barren shoot which is not wanted to cover the wall, and stop every bearing shoot, under similar circumstances, at the third or fourth leaf. Williams has already stated, that the bud immediately below the point, at which a bearing or other branch is pinched off, usually affords fruit in the following year." (Knight, in Hort. Trans. iii. 63.) The mulberry succeeds better than any other tree when trained downwards (fig. 494.), either horizontally and drooping (a), or in the stellate manner (b).

4617. Renovating old mulberry-trees. Miller, Forsyth, and Knight, agree that this may be done with trees of any age, by removing part of the branches; or by completely heading down, and renewing the soil by fresh mould enriched by dung.

4618. Taking the crop. "The most forward berries attain maturity about the end of August; and there is a succession of ripening fruit on the same tree for about a month or six weeks; the ripening berries gradually change from a reddish to a black color, and should be gathered accordingly for immediate use; this delicate fruit will not keep good off the tree above a day or two." Coke and Knight have had mulberries from wall and espalier trees in gathering from July to the end of October. (Hort. Trans. vol. iii. p. 394.)

4619. Forcing the mulberry. Knight observes, that "the mulberry is a much finer fruit when ripened under glass, in the north of Herefordshire, than in the open air; and in the still colder parts of England it is probably the only means by which it can be ripened at all. The culture of this fruit, by me, under glass, has been confined to plants growing in pots; but I am not acquainted with any species of fruit-tree which, under such circumstances, produces more abundantly, or which requires less care. Its blossoms set equally well in different degrees of heat, and the same continued temperature which will ripen the earlier varieties of the grape in the end of July, will afford perfectly ripe mulberries early in June; and a tree of the latter species, when fully loaded with fruit, presents at least as agreeable an object to the eye as many plants which are cultivated as ornaments only. It is not subject, under common care, to any disease or injury, except the attacks of the red spider; and as the foliage and growing fruit of the mulberry-tree are not at all injured by being watered every evening with clear water, the red spider can never prove a very formidable enemy." (Hort. Trans. ii.)


4620. The barberry is a branchy prickly shrub, rising to the height of eight or ten feet, with ash-colored bark, yellow inside. The flowers appear in pendulous racemes towards the ends of the branches; the corolla, yellow; the berries at first green, but of a fine red when ripe. The flowers appear in May with a cowslip odor; and the fruit, which is of an acid flavor, ripens in September. It is a native of the eastern countries, and also of most parts of Europe, and is found in woods, copses, and hedges in England, especially in a chalky soil. It is generally supposed that the Puccinia, a fungus which closes up the epidermis of the leaves of corn crops, and appears on their surface like rust, is generated by the Acidium berberidis, an insect which inhabits the barberry. (Sir J. Banks on Blight, &c.)

4621. Use. "The fruit is used for preserving, candying, and pickling, as well as for garnishing dishes; the plant is also an ornamental shrub, both when in flower and in fruit."
4622. Varieties. Those most esteemed for their fruit are the following, viz.

Red barberry without stones; which has an agreeable flavor when full ripe. It is sometimes planted when the plant has attained considerable age, and is on a poor soil.

White barberry. (Pol. of Turg. Fr. t.51.) Evergreen; which is the tenderest of them, and should be planted in a warm situation.

Common red with stones. (Duchesn. i. p. 152.) et tab.) This is planted more for ornamental than for use; on account of its beautiful red berries.

Purple-fruited. (Pol. of Turg. Fr. t.50.

4623. Propagation. "All the varieties are propagated commonly by suckers, also by cuttings and layers of the young plants, and occasionally by grafting; the common red sort is also raised by seed; each of which methods of propagation may be performed in the spring; that by suckers and layers may be effected also in autumn."

4624. Soil and final planting. The barberry prefers a light dry soil. One or two plants may be planted in a complete orchard, and trained as standards; but where the shrubbery is the site, it may be allowed to grow as a bush or shrub. "According to the nature of the ground, plant either at any time from autumn, or only in the spring; the plants may be already furnished with a head, pretty well advanced, if thought proper; allow them square distances of from fifteen to thirty feet."

4625. Mode of bearing and pruning. "The barberry produces its fruit at the sides of the branches in small loose bunches; it bears both on young and old wood, chiefly toward the extremities. The branches are, in the young wood,长短 of design be to force out new wood, permit the head to extend freely; and give only occasional pruning, to keep it in a pretty round form, open in the middle; cutting out weak, luxuriant, crossing, superfluous, and decayed branches; reduce also long ramblers, and trim up low strong ones, also lateral shoots on the stem, and eradicate all root-suckers."

4626. As a proportion of the berries ripen in the course of September, they will afford occasional gatherings for present use; and as they will be wholly ripe in October, all that are wanted for domestic supply should be then pulled; always pick them in bunches."

(Abercrombie.)


4627. The common elder is a bushy tree of twelve or sixteen feet in height, much branched, and covered with a smooth grey bark, becoming rough on old stems. The leaves are unequally pinnate. The flowers appear in terminating cymes, and are succeeded by globular blackish-purple berries, mawkishly sweet. It flowers in May, and the berries ripen in July. The whole plant has a narcotic smell, and it is not prudent, we are told, to sleep under it. It is a native of Britain, and many other parts of Europe, and of Africa, Japan, &c. It is common in damp woods and hedges, and is sometimes introduced in cottage gardens and plantations for the fruit, and in forest plantations, exposed to the sea air, as a nurse plant.

4628. Use. The fruit is in demand in many places, but especially in London and the principal English towns, for making elder wine of the expressed juice; a powerful, warming, and enlivening article for the cottager. The tree, professor Martyn observes, is a whole magazine of physic to rustic practitioners, nor is it quite neglected by more regular ones. An excellent healing ointment is made of the green inner bark, which is also purgative in moderate, and diuretic in small doses. A decoction of the flowers promotes expectoration and perspiration, and they give a peculiar flavor to vinegars. The flowers are reported to be fatal to turkeys, and the berries to poultry in general. No quadruped will eat the leaves of this tree; notwithstanding it has its own phalena and aphis. The wood is used by the turner and mathematical instrument maker; and is made into skewers for butchers, tops, angling rods, and needles for weaving nets.

4629. Varieties. Miller mentions several, but those cultivated for their fruit are chiefly the white and black. The scarlet and green barberry may also be used like the black, and are very ornamental trees in the shrubbery.

4630. Site and soil. "As the tree will grow any where, either in open or shady situations, it may be planted in any out-ground or waste spot, in single standards or in rows, to assist in forming boundary fences. Trees planted in the hedge order, if suffered to grow untrimmed, will produce abundance of berries for use."

4631. Propagation and rearing. "The elder is raised by cuttings of the young shoots in the spring, and by seed in the autumn. Select for cuttings some strong young shoots of last summer, cut into lengths of one foot, and thence to three feet or more: these may be planted either where it is intended the plants should remain, or in a nursery for a year's growth. Insert them from six to fifteen inches into the ground, according to their length; they will soon strike root; and will shoot strongly at top the same year. Train those designed for standards with a single stem from three to five feet high; and those for hedges, with branches out from the bottom. To raise this tree from seed: sow in autumn, October, or in early spring in the spring; and they soon in the spring, in the ground, where the plants are to remain; or in a bed or border for planting out when of one or two years' growth."

4632. Final planting. "Standards may be planted from ten to twenty feet apart. They should be allowed to shoot out above to form a branchy head, nearly in their natural order, in which they will soon become plentiful bearers. For hedge-planting, insert cuttings or year-old plants into the sides or tops of banks or ditches, or other suitable boundary lines, a foot asunder. Permit them to branch out from the bottom; and where they are designed for full fruiting, merely cut in the sides a little regular below, leaving them to shoot up. Sow in spring; in hearty growth, for producing large crops of berries."

4633. Taking the crop. "The berries ripen in perfection for the purpose of making wine, about the middle and end of September, and in October, and should then be gathered in bunches."

(Abercrombie.)


4634. The gooseberry in Piedmont, where it is found wild, and the berries eatable, but astrangent and neglected, is called griselle. Some derive our name gooseberry from gooseberry, or the resemblance of the bush to gorse; others, as Professor Martyn, from its being used as a sauce with young or green geese. Garrard says, it is called feaberry (feverberry) in Cheshire, and it has the same name in Lancashire and Yorkshire. In
Norfolk this term is abbreviated to feabes, or, as they pronounce it, fapes. Carberry is another British name for this fruit. The gooseberry-bush is a low, branching, prickly shrub, with trifoliate sub-pubescent leaves, one-flowered nodding pedunclules, and pendulous berries, hairy or smooth. It is a native of several parts of Europe, and abounds in the Vallas in copsewoods, where it produces a small, green, hairy, high-flavored fruit. In England it is naturalised in various places on old walls, ruins, and in the woods and hedges about Darlington. It is cultivated in greater perfection in Lancashire than in any other part of Britain; and next to Lancashire, the climate and treatment of the Llothians seem to suit this fruit. In Spain and Italy the fruit is scarcely known. In France it is neglected and little esteemed. In some parts of Germany and Holland the moderate temperature and humidity of climate seems to suit the fruit; but in no country is its size and beauty to be compared with that produced in Lancashire, or from the Lancashire varieties cultivated with care in the more temperate and humid districts of Britain. Neill observes, that when foreigners witness our Lancashire gooseberries, they are ready to consider them as forming quite a different kind of fruit. Happily this wholesome and useful fruit is to be found in almost every cottage garden in Britain; and it ought to be considered a part of every gardener's duty to encourage the introduction of its most useful varieties in these humble enclosures. In Lancashire, and some parts of the adjoining counties, almost every cottager who has a garden, cultivates the gooseberry, with a view to prizes given at what are called gooseberry-prize meetings; of these there is annually published an account, with the names and weight of the successful sorts, in what is called the Manchester Gooseberry-Book. The prizes vary from 10s. to £5 or £10. The second, third, to the sixth and tenth degrees of merit, receiving often proportionate prizes. There are meetings held in spring to "make up," as the term is, the sorts, the persons, and the conditions of exhibition; and in August to weigh and taste the fruit, and determine the prizes. In the gooseberry-book for 1819 is an account of 136 meetings; the largest berry produced was the top-sawyer seedling, a red fruit, weighing 26 dwts. 17 grs. Forty-six red, thirty-three yellow, forty-seven green, and forty-one white sorts were exhibited, and fourteen new-named seedlings, which had been distinguished at former meetings, stated as "going out," or about to be sold to propagators.

4635. Use. The fruit was formerly in little esteem; but it has received so much improvement, that it is now considered very valuable for tarts, pies, sauces, and creams, before being ripe, and when at maturity it forms a rich dessert fruit for three months; and is preserved in sugar for the same purpose, and in water for the kitchen. Unripe gooseberries can be preserved in bottles of water against winter; the bottles are filled with berries close corked and well sealed; they are then placed in a cool cellar till wanted. By plunging the bottles, after being corked, into boiling water for a few minutes, (heating them gradually to prevent cracking,) the berries are said to keep better. (Neill.)

4636. Varieties. The gooseberry is mentioned by Turner in 1573. Parkinson enumerates eight varieties: the small, great, and long common, three red, one blue, and one green. Ray mentions only the pearl-gooseberry; but Neill has several, and says there are several varieties obtained from seed, most of them named from the persons who raised them; but as there are frequently new ones obtained, it is needless to enumerate them. The present lists of London nurserymen contain from 80 to 100 names; but those of some of the Lancashire growers above 300. Forsyth, in 1800, mentions ten sorts as common; and adds a list of forty-three new sorts grown in Manchester. The following may be considered established varieties, and such as merit cultivation:

<table>
<thead>
<tr>
<th>Red.</th>
<th>Nutmeg</th>
<th>Great amber</th>
<th>Golden knap</th>
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<tr>
<td>Old ironmonger</td>
<td>Captain</td>
<td>Globe amber</td>
<td>White</td>
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<tr>
<td>Early black</td>
<td>Wilmot's early red</td>
<td>Great mojmal</td>
<td>Large orange</td>
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<tr>
<td>Damson, or dark red</td>
<td>Green</td>
<td>Hairy globe</td>
<td>Royal George</td>
</tr>
<tr>
<td>Large rough red</td>
<td>Green Gascogne</td>
<td>Golden drop</td>
<td>White Dutch</td>
</tr>
<tr>
<td>Red walnut</td>
<td>Green walnut</td>
<td>Honeycomb</td>
<td>White</td>
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<tr>
<td>Warrington</td>
<td>White Smith</td>
<td>Sulphure</td>
<td>Yellow</td>
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<tr>
<td>Smooth red</td>
<td>Green globe</td>
<td>Coqueur</td>
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<tr>
<td>Hairy red</td>
<td>Green gage</td>
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<td>Red champagne</td>
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4657. Selection of sorts. "It must be admitted," Neill observes, "that although the large gooseberries make a fine appearance on the table, they are often deficient in flavor when compared with some of smaller size. Many of them have thick, strong skins, and are not considered suitable by those who like a thin, firm, and almost transparent rind. Some of the large sort, however, are of very good quality, such as the red champagne and the green walnut. Among these also Wilmot's early red deserves further notice. It was raised by Wilmot, at Isleworth, in 1809, and has been cultivated by him very extensively on account of its valuable properties, being an early ripening, extremely high flavored and easily preserved. It usually ripens from the middle of June to the end of July. For culinary use in the month of May it is larger and better than most others, the skin not being tough, but the whole berry melting to a fine consistence." Forsyth very judiciously recommends cultivating the early and late sorts, in order to preserve this fruit. He states that in the Weald of London, or Manchester red, which is an improved variety of the old ironmonger, is esteemed the best dessert fruit; and the shoots growing upright, the shrub occupies less horizontal space than most other varieties. The walnut red they consider the best sort for preserving. The best mode to obtain a complete assortment of large showy sorts, a numerous variety, or a selection of the most useful sorts: but all the sorts worth having as dessert or kitchen fruit, are in the London and Edinburgh nurseries.

4638. Propagation. The gooseberry may be propagated by all the modes applicable to trees or shrubs; even by pieces of the roots; but the mode by cuttings is usually adopted for continuing varieties, and that by seeds for procuring them.
4633. By seeds. As far as we know, the scientific mode of impressing one variety with another has not been applied to gooseberry. In general, the seed of some characters is set down in autumn or early in spring, in beds or pots of rich light mellow earth: when the plants are a year old they are planted out in nursery rows, to be cultivated and trained there a year or two; in general they will be ready the third year.

4634. By cuttings. Miller says, the best season for planting gooseberry-cuttings is in autumn, just before their leaves begin to fall. The cuttings should be taken from bearing shoots, rather than those gourmands which issue from the main stem. Cut them to such a length as the strength and ripeness of the wood will bear, and cut off all the excepting those at the top of the plants, with a single stem of nine inches, or a foot high, from the top of which the branches should radiate upwards at an angle of 45°, or better if 49°. Haynes advises taking off cuttings in July, when the fruit is on the tree, in order to make some of the fruit ripen. He says, regaining the same object, as from ripe wood-cuttings. (Tr. on the Gooseberry, Sc. p. 92.)

4641. Soil and site. Any good garden-soil, on a dry bottom and well manured, will suit the gooseberry. That which is soft and moist produces the largest fruit. The situation should not be under the drip of trees over much shaded or confined, otherwise the fruit will be small, ill flavored, and the plants apt to mildew. Forsyth says, gooseberries should be dugged every year, or at least have a good coat of dung once in two years. Haynes recommends a mixture of peat and loam well manured, and a shaded situation. The last he proposes to effect by planting among his compartments of gooseberries, rows of Jerusalem artichokes in the direction of east and west.

4642. Final planting. "The season for planting gooseberries is any time during open weather from October till March. When trees are procured from the public nurseries choose such as are of some advanced size, about three years' growth, with pretty full heads, for immediate plentiful bearers. Let the general supply be in standard bushes, and planted principally in the kitchen-garden, in single rows, along the south or north side to the main compartment, or, where they may be there may be planted in cross rows, to subdivide extensive compartments. When the object is to raise large quantities of fruit, plantations are made in continued parallel rows, eight or ten feet asunder, by six feet in the row. It would be eligible to first choice and second choice at the same time, some few choice walls or palings of the larger and lesser fruit; or on north walls, to ripen late in succession. (Abercrombic.)"

4643. Forsyth says, "The market-gardeners about London plant them in rows, from eight to ten feet apart from row to row, and six feet from row to plant in the rows. In small gardens I would recommend placing them in a compartment of 15 ft. by themselves (by six feet), and four feet from plant to plant; or you may plant them round the edges of the compartments, about three feet from the path; you will then have the ground clear for cutting, and a man, by setting one foot on the border, can gather the gooseberries without injuring the plants."

4644. A place of three trees, or some such group of trees, on each side of the borders, are trained to a single tall stem, which is tied to a stake: this, though six or eight feet high, occasions scarcely any shade on the border, and it does not occupy much room, nor exclude air; while, at the same time, the stem becomes close hung with berries, and makes a pleasant appearance in that state. (Ed. Enc. art. Hort. § 161.)

4645. Maher observes (Hort. Trans. ii. 146.), that as "the crop of ripe fruit is often injured, by having the largest and earliest berries prematurely gathered, whilst green, for tarts, a sufficient number of trees of one year's growth, the earliest, are set in a separate compartment of the garden, and devoted exclusively to the use of the kitchen, for tarts and sauce."

4646. Mode of bearing. "The gooseberry produces its fruit not only on the shoots of last summer, and on shoots two or three years old, but also on spurs or snags arising from the elder branches along the sides; but the former afford the largest fruit. The shoots retained for bearers should therefore be left at full length, or nearly so." (Aber.)

4647. Pruning. "The bushes will require a regulating pruning twice in the year."

4648. Summer pruning. "Where any bushes are crowded with cross and water shoots, of the same year, shading the fruit from the sun, and preventing the access of air, thin the heart of the plant and other tufted parts moderately, pinch out the tips, and short-cut the shoots which are tending to bear. Maher says, "it will greatly contribute to the perfection of the fruit, if the very small berries are taken away with a pair of scissors about the middle or end of May; and these small berries will be found quite as good for sauce or gooseberry-cream as the larger."

4649. You may prune at any time, according to the weather, from November until the end of February, or until the buds are so swollen that farther delay would endanger their being rubbed off in the operation. Cut out the cross shoots and water-shoots of the preceding summer, and the superfluous among crowded branches. Prune long ramblers and low stragglers to some well placed lateral or eye; or if an under-straggler spring very low, cut it away. Of last year's shoots retain a sufficient of the best well placed laterals and terminals, in vacant parts, to form successional bearers, and to supply the places of unfruitful and decayed old wood, which, as you proceed, should be removed. Mostly retain a leading shoot at the end of a principal branch, leaving it either naturally terminal, or where the branch would thus be too extended, pruning to some competent lateral within bounds. The superfluous young laterals on the good main branches, instead of being taken off, may be cut into little stubs of one or two eyes; which will send out fruit-buds and spurs. Of the supply reserved for next year, mingle more shorters; Maher's rule will be admirably; cut the shoots in the first instance, where the sprouts are too extended; leave those from eight to twelve inches in length, according to strength and situation; of moderate pretension and regular growth will require very little shortening, and many none at all. Observe, in cutting off the young shoots, the well formed buds, or generally shortening, occasions a great superfluity of wood in summer: when the multiplied laterals thus forced from the eyes of the shorted branches increase to a thicket, so as to retard the growth and full ripening of the fruit: on which account it is an important part of pruning to keep the middle of the head open and clear, and to let the occasional shortening of the shoots become the guide of pruning. Between the leads of the later buds, leaving not more than six at the extremities, which will render them fertile bearers of good fruit. Some persons, not pruning the gooseberry-tree on right principles, are apt to leave the shoots excessively close and tufted, while they should be thinned out as much as possible. Large gardens, in which the frost is not severe, sometimes do not touch in consequence of being pruned in these methods, the bushes shoot croudedly, full of young wood in summer, from which the profit is always very small, and does not ripen freely with full flavor."

4650. Forsyth says, "Many of the Lancashire sorts are apt to grow horizontally, and the branches frequently become loaded with fruit, which is then either injured by high winds, or by weight of fruit they are loaded with fruit. In that case I would recommend two or three 'hoops' to be put round them, to which the branches may be tied, to support them, and prevent their being broken by the wind."

4651. Jenne has tried training gooseberries on an arched trellis, in the manner of a berceau, or arbor-vine. For this purpose, he plants in rows, five feet and a half apart, and the plants three feet distance in the row. He chooses the strongest-growing kinds, and trains four branches, at nine inches' distance.
from each plant, till they meet at top. The advantages of this plan are, beauty of fruit, fruit not
being damaged, easily gathered, and the ground more readily cultivated. (Hort. Trans. vol. iv. p. 194.)

4552. Taking the crop. "From gooseberries being useful for different purposes, both in a green and in
a mature state, and from the compass of time afforded by early and late sorts, they are in season and great
request four or five months in succession. April till September. The last till September, with the
first in small green berries, for tarts, &c. in April or early in May, and attain maturity in June.
From common standard bushes an abundant supply is yielded in May and June of gooseberries in a
green state; and in proportion as part is reserved to ripen, a succession, in full size and
flavour, is obtained in July, during the whole of August, and even till November. Some late kinds, either produced
from the sun in their ripening state, continue good on the tree till September."

4553. Prolonging of the crop. In addition to planting late sorts in shady situations, the bushes,
whence standards or trained, may be matted over when the fruit is ready, and in this way some of the reds,
as the thimble and many other sorts, as the Mogul, will keep on the trees till Christmas.

4554. Sucking. By a preparing very rich soil, and by watering, and the use of liquid manure, shading,
and thinning, the largest fruit of the prize cultivator is produced. Not content with watering at root
and over the top, the Lancashire contributor, when he has his bushes of watered, he only watered under each gooseberry, only three or four of which he leaves on a tree. This is
technically called sucking. He also pinches off a great part of the young wood, so as to throw all the
strength he can into the fruit.

4555. Insectating varieties. Hunt tried planting on half a gooseberry-bush, which half produced ripe
fruit a week sooner than the other, and twice the usual size. (Hort. Trans. iv. 565.)

4656. Insects, diseases, &c. The caterpillars of saw-flies (Tenthredinidae, Leach (fig.
195.), of butterflies (Papilles, L.), and of moths (Phalaena, L.) are well known and serious enemies to
gooseberries. The larvae of the Tenthredinidae have from sixteen to twenty-eight feet; a round head; and when
touched, they roll themselves together. They feed on the leaves of the gooseberry, apple, and most fruit-trees, as
well as roses, and other shrubs and plants. When full-
grown, they make sometimes in the earth, and sometimes
between the leaves of the plant on which they feed, a net-
work case, which, when complete, is strong and gummy, and in that change to a pupa
incompleta, which for the most part remains during the winter in the earth. The
perfect fly emerges early in the ensuing spring; its serrated sting is used by the female
in the manner of a saw, to make incisions in the twigs or stems of plants, where it deposits
its eggs. The Caledonian Horticultural Society having "requested information respecting
the best method of preventing or destroying the caterpillar on gooseberries," received
various communications on the subject, and the following are extracts from such as they
deemed fit for publication: —

4657. Gibbs describes the large black, the green, and the white caterpillars, with their methods of
destroying them. During the winter months, the large black kind may be observed lying in clusters on
the undersides of the leaves; and even in this season (Feb.) I find them in that
state. In the course of eight or ten days, however, if the weather be favorable, they will creep up the
day-time, feed on the buds, and return to their nest during the night. Whenever leaves appear
upon the bushes they feed upon them till they arrive at maturity, which is generally in the month of
June. At this season (July) which they continue to feed on the under sides of the branches, where they lodge till the crust
or shell is formed over them. In July they become moths, and lay their eggs on the under sides of the leaves, and of the bark. The produce of these eggs, coming into life during the month of September,
feed on the leaves so long as they remain, or afterwordseats, and afterwards go into the
leaves, and in crevices of the bark, where they remain all the winter, as already said. Winter
is the most proper time for attacking this sort with success, as their destruction is most effectually
accomplished by the simple operation of pouring a quantity of boiling hot water upon them from a watering
pan, thereby destroying the bushes.

4658. The green sort are at present (Feb.) in the shelly state, lying about an inch under ground. In
April they come out small flies, and immediately lay their eggs on the veins and under sides of the leaves. These eggs produce young caterpillars in May, which feed on the leaves till full grown, and then
become the blackish kind of skin, and afterwards crawl down from the bushes into the earth, where a crust or shell
is formed over them, and in that state they continue till the following April. The only method which I have
hitherto found effectual in destroying these is, 1st, to dig the ground around the bushes very deep during
the winter season, by which means the greater part of them are destroyed, or buried too deep ever
to penetrate to the surface; 2dly, in April, when the flies make their appearance, to pick off all the leaves
on which any eggs are observable; this is a tedious operation, but may be done by children. If any of the
enemy should escape both these operations, they will be discernible as soon as they come to life, by their eating
holes in the leaves, and may then easily be destroyed, without the least injury to the bushes or fruit.

4659. The white kind, otherwise called borers, are not so numerous as the other kinds, though very de-
structive; they bore the berry, and cause it to drop off; they preserve themselves during the winter sea-
on, in the chrysalis state, about an inch under ground, and break the shells near the young spring, when
the leaves are full grown, and in crevices of the bark, and these eggs produce young caterpillars in May,
which feed on the berries till they are full-grown, and then creep down into the earth, where they
remain for the winter in the shelly state. (Caled. Mem. vol. 1.)

4660. Masson,Th. in autumn, show the little cone-serice around the stem of each bush, as much as suffices
must to testen the ground. The bushes which were treated in this manner remained free of cater-
pillars for two years; while those that were neglected, or intentionally passed over, in the same compart-
ment, were totally destroyed by the depredations of the insects. A layer of sand spread laid on in autumn,
and the same year, did the same. (Caled. Mem. vol. 1. 195.)

4661. R. Elliot says, "Take six pounds of black-currant leaves, and as many of elder-leaves, and boil
them in twelve gallons of hot water, then take fourteen pounds of hot lime, and put it in twelve gallons
of water; mix them all together; then wash the infested bushes with the liquor after that is done,
and then lay the bushes on the sand till the leaves of each bush or tree that has been washed, which completes the
whole. By these means any sort of water will do; you can only stir the surface of the earth all round the roots of the
bushes and trees, and lay a little hot lime about them to destroy the eggs. This I have never found to fail
of success since my first trial, six years ago. The above-mentioned proportion of leaves, lime, and water,
will serve for two acres of ground or more, covered with trees and bushes in the ordinary manner, and will cost very little money indeed. The same proportion is to be observed in making a wash for the rest of the trees or bushes."

4653. Mackay procured some tobacco and soft or black soap, and boiled a quarter of a pound of tobacco with one pound of soft soap in about eighteen Scots pints of water, and kept stirring the liquid while boiling with a whisk, in order to dissolve the soap; this liquor, when milk warm, or so cool as not to hurt the foliage, he applied to the bushes with a hand-squirter in the evening, and in the morning found all the ground covered with dead caterpillars covered over with dead dust. This practice he continued for six years, always with success, when he saw any symptoms of the approach of caterpillars.

4654. Tweedie, in the course of one of the winter months, pares all the earth from under the bushes to the depth of about three inches, into a flat ridge between the rows; and on the first dry day, without digging, either trenches, beat, or rolls these ridges, and then deposits the whole down one and a half or two spades deep, observing to tread the soil earth into the bottom of the trench.

4655. Forsyth’s method is as follows: “Take some sifted quick-lime and lay it under the bushes; but do not at first let any of it touch the branches or leaves; the bees, which each bush suddenly and smartly produce, will fall into the lime; if the bush be not shaken suddenly, the caterpillars, on being a little disturbed, will take so firm a hold as not easily to be shaken off. After this is done, sift some of the lime over the bushes; this will drive down those which may have lodged on the branches or leaves; the caterpillars which may next day be observed to be upon the bushes, will be observed to be upon the bushes, will be destroyed any caterpillars that may still remain, and also the aphides, if there are any on the bushes.”

4656. Sweet first syringes the plants, and then powders them with quick-lime by hand, so that every leaf both above and below is covered with it. He found destroyed not only gooseberry caterpillars, but the 6693. Blackcurrant, the thorn or thistle-bush. (Hort. Trans. v. 76.)

4666. Harrison considers, that in the winter season, “the eggs of the insects are deposited in crevices and joints of the tree, also in the ground.” In the pruning season, he burns the prunings, and washes the trees with a mixture of quicklime and water, and then casts in powdered lime among the branches; or, instead of this, he washes the trees with twelve gallons of water, half a pound of tobacco, and six ounces of black pepper boiled together for half an hour, and used when cold. In the following spring, “just before the trees come into bloom,” he sprinkles them with lime-water, and throws on them powdered lime, sprinkled with lime-water at the roots of the trees. Soon after the berries are set, he smokes the trees with straw fires. When summer flies visit the trees, he picks off the leaves on which their eggs are deposited.

4667. "This," he says, “is readily done, and very effectual.” If they increase very rapidly, he uses lime-water as a substitute. (Fr. v. 348.)

4668. Our opinion is, that no reliance is to be placed in powdered hot lime alone, for destroying either the insects or their eggs. Hot water, applied in Gibbs’s manner; lime-water, or water and powder of lime, in the manner of Elliot and Sweet; and digging down, as performed by Tweedie, may be of real service; but the rain seems to be abating the effects of previous hand-picking; which, however tedious it may seem, will often be found a more economical mode than any of the above. Hand-picking, with the spring-generated kinds, should commence as soon as the eggs are observed on the undersides of the leaves, of a white, yellow, or green color, which whole leaf may be picked off, or the eggs brushed or sprinkled off: with the winter kinds it ought to commence as soon as they leave their nidus in the soil or bark and appear on the leaves.

4669. Preventive treatment. Sprinkling the gooseberry and currant bushes with tar-water, prevents the fly or moth from settling on the plant to lay its eggs; this must be done early in the spring, for if done after the fruit is set, it will taste of it. (J. Busch, in Hort. Trans. iv, 583.)

4670. Forcing. The gooseberry may be forced in pots or boxes placed in pits, or in the peach-house or winery. Hay plants in pots in November, removes to the peach-house in January, and has ripe fruit in the end of April, which he sends to table growing on the plants. (Hort. Trans. iv. 415.)


4670. The black currant is an humble shrub, with smooth shoots, strong-smelling tri-lobate leaves and hairy racemes, with a solitary one-flowered peduncle at the base of the raceme. The flowers appear in April, of a greenish-white, and the fruit ripens in June and July, and changes from a green to a black color. It is a native of most parts of Eu- rope, especially the more northern parts. It abounds in the woods in the north of Rus- sia; and in the subalpine regions of Siberia, where the branches and berries are very large and sapid. In Britain, it is found in wet hedges, on the banks of rivers, in alder swamps, and sometimes in woods.

4671. Use. The fruit, which has a peculiar flavor, and disliked by some, is seldom brought to the dessert; but it is eaten in puddings and tarts, and made into jellies, and wines. The Russians put the berries into brandy, and the Irish into whiskey, in the same way as the English put cherries; the Russians also ferment the juice with honey, and so form a strong and palatable wine. Many cottagers, who cannot afford to mix green tea with common bohea, substitute one or two dried leaves of black currant, the flavor produced by which few are so acute as to distinguish from that of a mixture of green and black tea. There are no varieties of the black currant.


4673. Soil and site. A moist soft soil and shady situation, such as is afforded by borders of north exposure is preferable. Miller says, "The fruit is always best when the plants are placed in an open situation, and light loamy soil."

4674. Finest planting. As only a few plants are in general required for private gardens, these may be placed at the distances recommended for gooseberries, in the margin of a shady border, or against a wall of short height of exposure. Neil says, it procures most fruit as a standard, but the largest berries when trained to a wall.

4675. Mode of bearing. The black currant bears chiefly on the shoots of the preceding year, and also from snags or spurs, which, however, are less abundant, and of smaller size in the black currant than in the gooseberry or red currant.

4676. Pruning. Attend to the general directions given for pruning gooseberries, observing to depend less on spurs than on the preceding year’s wood, cutting out the old as it becomes naked and barren, to make room for the new shoots.

4677. Insects and diseases. The black currant is seldom attacked by insects; though, like the elder-tree, it has its own variegated caterpillars, which sometimes reduce it to a state of complete nudity. (6657.)

4678. Gathering the fruit. See Red Currant.

4679. Boying. The black currant may be forced in pots like the gooseberry. In Russia this is often done for the sake of the fragrance of the leaves.

The *red currant* is a low shrub, with smooth branches, doubly serrate, pubescent leaves, yellowish-green flowers on pendulous racemes, which appear in May, and the fruit ripens in June and July. The berries of this shrub, in its wild state, are red; cultivation has produced white and pale-red berried varieties. It is a native of the northern parts of Europe, and found in hedges and woods in England. Professor Martyn observes, that "the currant does not seem to have been known to the ancient Greeks and Romans, as the southern nations of Europe have not even an appropriate name to it at this day." The old French name *groseilles d’outre mer*; and the Dutch, *beskien oversee*, proclaim their having been strangers imported. Our English name of currant is evidently from the similitude of the fruit, to that of the uva coronithiaca, the small grape of Zante, or the common grocers’ corinths, or currants. The red currant has been long cultivated in Britain, and very much improved in the size of the bunch and berried

Use. The fruit is acceptable at the dessert, being of an agreeable acid taste. It is much used for jellies, jams, and wines. Forsyth says, it is the most useful of all the small fruit, either for the table and kitchen, or for preserving, making wine, &c.; and continues longer in succession than any other. According to Withering, the juice forms an agreeable acid to punch; and Professor Martyn says it was a common beverage in Paris in 1763. Its medicinal qualities are similar to those of other subacid fruits, allaying thirst, lessening an increased secretion of the bile, and correcting a putrid and scorbutive state of the fluids.

Varieties. These are —

<table>
<thead>
<tr>
<th>Common red or wild currant</th>
<th>Large red</th>
<th>Long clustered red</th>
<th>Champagne large red</th>
<th>Champagne pale red</th>
<th>White Dutch</th>
<th>Large new white Dutch</th>
<th>Large pale-red Dutch</th>
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Propagation and nursery culture. The same as in the gooseberry. With a view to obtaining improved varieties from *Ribes*, that indefatigable horticulturist, Knight, procured cuttings, in the year 1810, of the finest varieties of the red and the white currant, which he planted in pots of very rich mould and placed underneath a south wall, to which the trees were subsequently trained. At the end of three years, within which period the pots had been as often changed, the trees were trained in the form of a very small number, removed from the white currant trees, as soon as their buds unfolded; and those which remained were deprived of their stamens, whilst immature, and subsequently fertilised by the pollen of the red variety. The seeds thus obtained were sown in pots, as soon as the fruit had become perfectly mature, and were subjected, early in the following spring, to the artificial heat of a forcing-house; by which means, and by proper subsequent attention, the plants grew more than a foot in height in the first season. At two years old, in the year 1816, several of the plants, and, in 1817, the greater part of them, produced fruit of great variety of character, and merits; but out of about two hundred varieties, only three red and two white appeared to possess greater merits than their parents. (Hort. Trans. iii. 88.)

Soil and site. All the sorts are very hardy, will grow freely, and bear plentifully almost anywhere, alike in open and shady situations, by the roadside, being obtained which are generally grown for several months in succession till October. As to soil, the currant generally does well in any common garden-ground, well tilled and recruited; it bears the greater crop in a strong loam, or improved clay, somewhat moist; the earlier in a sandy light mould, which is not poor. Previous to planting, the ground should be dug two feet deep.

The season for planting on a dry soil is any time in open weather, from the fall of the leaf till February or March. Plants expected to bear the following summer are best moved in October, unless the ground be wet in winter. Aloft a competent supply of standard bushes, to be placed chiefly in the rows of the main compartments, in the outside and borders, or some in cross rows, to divide extensive compartments. Plant them from five to ten feet distant in the row. To raise large supplies, full plantations are formed in parallel rows, with intervals between the rows of eight or ten feet, and between the trees in each row of six feet. When convenient, have also some sorts trained against walls or paling, of different aspects, to obtain early and late fruit in perfection; some against a south exposure, for early production; others on east, west, and north walls, for intermediate succession and late fruit. Plant them at six, eight, or ten feet distance; letting them occasionally fill up the vacant spaces between other wall-trees. The branches should be allowed to advance from near the bottom, and be trained in a nearly horizontal direction from three to six inches asunder. Before nailing them, cut out superabundant and irregular growths, retaining a competency of regular shoots for ordnary training, among which, if any are of very considerable length, prune them to moderate extent. Some may be allowed to proceed, others trained and detached row, in the borders or divisions of the compartments. The trees so trained may either be left to grow without support, or be tied occasionally to stakes, and the branches thus will not overspread the ground. Being kept moderately thin and regular, they will bear fine large fruit, and make an agreeable appearance."

Mode of bearing. Currant-trees, in general, bear the fruit both on the young wood of one, two, and three years’ growth; and on the older branches, from small spurs, and snags along the sides,—which continue several years fruitful, but the fruit produced on the last year’s shoot is always finest, especially when the old mother bearers have borne more than four years.

Pruning. The chief part of the future culture is seasonable pruning. After the plants are furnished with full heads, they produce many superfluous and disorderly shoots every summer, crowding the general bearers, so as to require retrenchment and regulation, both in the young growths of the year and older shoots. The capital pruning is done in winter, and a preparatory part is performed in summer, to thin the superfluous shoots of the year where too crowded, excluding the sun and air from the fruit. First, as to standards:

Summer pruning. "In May or June cut out close the most irregular shoots rising in the centre of the tree, with all the cross and water-shoots, to admit more freely the essential influence of the air
and sun, and promote the growth of the fruit and improve its flavor. Also twist off all root-suckers as they appear.

468. Winter pruning. "This extends both to the old and young wood; the time for it is when the plant is at rest. Of the shoots of the preceding summer, cut out the cross-placed and the otherwise irregular, with those which are not wanted for vacancies; but superfluous good lateral shoots are to be cut down to short stubs or artificial spurs, about half an inch long, so as to leave an eye or two, in order that there may be new sucker shoots and spurs. With regard to the old bearers, take away those which are stunted, or getting unfruitful, or of which the fruit is declining in size; reduce any of excessive length, pruning in to some well placed lateral young shoot, to preserve the head within some regular compass; cut out also any decayed or cankery parts; retain a constant number of the finest best-placed new shoots above and below the terminal parts, to come in succession; or to supply the places of defective old wood; and preserve a leading shoot to the principal branches, where within orderly limits; shortening such terminal shoots as are of greatest length, to ten, twelve, or fifteen inches, according to their strength and situation on the plant. Close out each year, and leaving that of a mature fruit-shoot in its place, and then take care of the small natural fruit-spurs, and occasionally select short lateral roots of one, two, or three inches, for bearing fruit; or similar small shoots may be cut to short snags of an inch or two long, also for fruiting. Thin out spurs on the old branches where very thick. As the old fruit-branches decline bearing or decay, cut them away, taking care not to lose young ones in succession; and thus keep the trees always furnished with full-bearing branches, and advancing young bearers, in a regular open expansion, six, eight, or ten inches asunder at the extremities; circumscribing the general head within the height of three or four feet, or five at most."

469. Macdonald, at Dalkeith House, Neill observes, "raises currants of the finest quality. A good deal depends on the way in which he manages the bushes, especially during the ripening of the fruit. He prunes the bushes at the usual season of mid-winter, shortening the last year's shoots down to an inch or an inch and a half. Next summer the plants show plenty of fruit, and at the same time throw out strong shoots. As soon as the berries begin to color, he cuts off the summer shoots to within five or six inches before the bush. This is commonly done with the garden-shears, with which a man may go over half an acre of bushes in a day. Sun and air thus get free access, and more of the vigor of the plant is directed to the fruit." Aphis vinifera, the currant aphid, does considerable damage as its white or yellow woolly colonies grow on the young shoots in the spring. Using appropriate pesticides to kill these pests is important to the success of currant production.

4691. To wall-trees, espaliers, and fan standards without support, the same course of summer and winter pruning is applicable, with the obvious variations required by their figure. In training wall-trees, two branches are led in a horizontal direction along the bottom of the wall or trellis, perhaps half an inch from the surface of the earth; and the growth from these of all upright shoots, which will admit of being arranged at the distance of five or six inches from each other, is encouraged. Fan standards are sometimes trained in a manner nearly similar (fig. 496.), and sometimes with the branches raised above the crown of the stock. In the latter case, the young shoots of the crown are cut off, and the young shoots of the side shoots are let out in the usual manner.

4692. Jactets, &c. The red currant is occasionally attacked by the caterpillar (Phalaena graminaria), and very frequently by the Aphis ribis, which changes the color of the leaves to red, pits and puckers them, and prevents the fruit to be shrivelled and flavorless. These are to be destroyed by watering with lime-water, and water alone.

4693. Forsyth says, "As currants are very liable to be devoured by earwigs, which take shelter under their leaves and branches, bundles of bean-stalks should be hung up some time before the bushes are covered with mats or nets. If proper attention be not paid to this, the fruit will generally suffer very much from these insects. After the bushes are covered, take the mats off once in three or four days, and kill the earwigs that have got into the bean-stalk, which it will be necessary still to keep hung up. As there is a mischief in the inside of bean-stalks which attracts the earwigs, they very readily take shelter in them from rain."

4694. Taking the crop and preserving. "The ripening fruit comes in for small gathering in June, advances to maturity in July, and continues in perfection till the end of August; or if trees in a full exposure be left to ripen, and be gathered in September, and still more so in October. Gather in a dry state, as in rainy weather they lose their flavor. (Abcrnethy.)."

4695. Forcing. To obtain early currants by forcing, let some good bearing trees, in pots, be placed, as early as January or February, in any common forcing department: they will produce ripe fruit in April and May.


4696. The raspberry plant has stems which are suffruticosoe, upright, rise about two feet high, and are biennial in duration; but the root is perennial. The leaves are quinate-pinnate, the flowers come in panicles from the extremity of the present year's shoots; they are white, appear in May and June, and the fruit, which in the wild plant is red, ripens about a fortnight afterwards. It is a native of Britain, and not common in woods in low moist situations.

4697. Use. The fruit is grateful to most palates, as nature presents it, but sugar improves the flavor; accordingly, it is much esteemed when made into sweetmeats, and for jams, tarts, and sauces. It is fragrant, subacid, and cooling; alloys heat and thirst, and promotes the natural excretions in common with other summer fruits. It is much used in distilling, to make the verdant spirituous liquor, to which it gives name. Raspberry-syrup is next to the strawberry in dissolving the tartar of the teeth; and as, like that fruit, it does not undergo the aceto fermenting in the stomach, it is recommended to gouty and rheumatic patients.

4698. The varieties are —

| Early small white | Most large red Antwerp | Two-bearing white |
| Large white | Large yellow Antwerp | Two-bearing red |
| Large red | Care or smooth-stalked | Smooth cane, two-bearing |
| | | (Woolward's raspberry) |

(Usk. P. L. t.)
469. Estimate of sorts. "With respect to the varieties of fruit: the first in the above list is a small fruit, but esteemed for its early bearing. The second and third, the common large white and red sorts, are also esteemed in larger crops, as plants bear longer before the two Antwerp sorts are still superior in yielding fine large fruit, and deserve a wall or espalier. The cane-raspberry is a good sort for the main crop. The twice-bearers are esteemed for their singular property of producing two crops of fruit the same year, which the first commonly ripens in July, and the second in September or October; and in fine dry seasons the plants will afford some production from the second crop till November."

4700. Propagation. "The varieties can be perpetuated by young sucker-shoots rising plentifully from the root in spring and summer; when these have completed one season's growth, they are proper to detach with roots for planting, either in the autumn of the same year or the next spring, in February or March, but not later than the middle of April. These new plants will bear some fruit the first year, and furnish a succession of strong bottom shoots for full bearing the second season. New varieties are easily raised from seed; and they come into bearing the second year."

4701. Soil and site. "All the varieties will succeed in any common mould trenched about two feet deep, and sufficiently manured; but the soil in which the raspberry-bush most prosper and bears the finest fruit is a light rich loam. Allow the main crop a free exposure to the sun, that the berries may ripen to perfection. Be careful to favor the twice-bearers with a dry soil, and a sheltered sunny situation; give the second crop every aid in coming to maturity. When raspberries are cultivated on a large scale, it is best to keep them in plantations by themselves. Set these in rows, from four to six feet asunder, as the bushes are of the smaller or larger kinds, by three or four feet in each row. Scattered bushes may either occupy a single row lengthwise along the back part of a border, or stand in detached stools, at ten or fifteen feet distance. Select sorts are frequently trained against walls, stakes, or espaliers, from the most sunny to the most shady aspect, for early and late fruit of improved growth and flavor. "Neil says, 'the raspberries are better in an open place than in the middle of the afraid; for though the place be enclosed by trees, and even slightly shaded, the plant succeeds. In an enclosed and well sheltered compartment, with rather a damp soil, containing a proportion of peat-moss, we have seen very fruitful and well flavored berries produced; for example, at Mevillon House, the seat of the Earl of Leven, in Fifeshire.' Haynes also recommends well manured bog-earth, and a situation naturally or artificially shaded."

4702. New plantation. Raspberry-bushes are in their prime about the third and fourth year; and if well managed, continue in perfection for five years, after which they begin to decline in growth, and the fruit to become small, so that a successive plantation should be provided in time. Select new plants from vigorous stools in full perfection as to bearing."

4703. Summer culture. "Keep them clear from weeds during the summer by hoeing between the rows; at the same time, loosen the earth about the plants. Under this management the plants, if tolerably strong, will both yield a moderate crop the first summer, and supply young stems for bearing in greater plenty and perfection the following season; and so, from year to year, the summer culture should be continued. When the plants get all straggling together, let all the extreme roots of single stools, be cleared out by hoeing, or twisted off, to admit the air and sun freely to the fruit."

4704. Pruning and winter dressing. "It is requisite every winter or spring to cut out the dead stems, and to thin the superfluous young shoots. This is the most important part of the culture during open weather, from November till the beginning of April. When kitchen-garden crops are cultivated between the rows, it is most convenient to do this as soon as the old bearers begin to decay. As to pruning indiscriminately in the open weather of winter, it sometimes happens that severe frosts immediately follow, and partially destroy the plants; therefore it is safer to do the pruning when the young shoots begin to appear early in spring; but let it not be deferred till the buds are making new shoots, as that would weaken the root. Cut out all the old dead stems clean to the bottom; and having selected from the strongest young shoots, three, four, or five, to be preserved, to furnish a succession of bearers, cut away the superabundant close to the ground. Let each of the shoots retained be pruned at top, below the weak shoots part, and cut them in the smaller plants, to about three or four feet in length, and in the large sorts, to the length of five or six feet. If any of the stems diverge irregularly, or struggle much under; then the weak or strong ones will be borne on the strong ones; and if more than one shoot, each of the shoots may have the support of stakes. Prune plants against a wall or trellis as above; and train the shoots to rise a little diagonally. After pruning, having cleared away the cuttings, dig the ground between and about the plants. To turn in a little rich compost every year will conduite to plentiful and fine returns; lay it at the extremities of the roots, and deeper as the plantation gets older. Eradicate all straggling suckers."

4705. To obtain fruit of a very large size. The fruit of the raspberry may be obtained of a very large size, other circumstances being of the most favorable kind, by destroying all the suckers; but in this way, the plant being destroyed, a double plantation is wanted, one to grow only suckers, and the other fruit. In this way Keet, at Berlin, produces plants ten and twelve feet high, with fruit larger than any we have seen in this country. (Vorsch. den Weinbau, & p. 46.)"

4706. Taking the crop. "The fruit of the different varieties comes in from the end of June or July till October or later. As it ripens, it should be timely gathered for immediate use; because, when fully ripe, it will not keep above two or three days before it moulds, or becomes maggoty, and unfit to be used."

4707. Raspberries may be forced equally well with gooseberries and currants, and like them either planted in pots or in the soil of the floor of the house. In M. Hope's garden at Harlem, the raspberry is planted outside along the north and south sides of a pit; the shoots of the preceding year are introduced under the glass and trained to a trellis, and forced while the suckers are left to grow upright in the open air."


4708. The American cranberry (Oxycoccus macrocarpus, P. S.) (Hort. Ker. ii. 7.) is a native of North America, and by the ingenuity of Sir Joseph Banks, it may be said to be now added to our cultivated fruits. The plant was known to Miller, who, of the cranberry tribe, in general, observes, "they can only be cultivated for curiosity in gardens, for they will not thrive much, nor produce fruit out of their native swamps and bogs."

A very interesting account of the mode adopted by the illustrious horticulturist above mentioned is given by himself in the Hort. Trans. i. 71. and of the produce, which was large and uniform. In one year, viz. 1813, from three hundred and twenty-six square feet, or a bed about eighteen square feet, three, and half Winchester bushels of
berries were produced, which, at five bottles to the gallon, gives one hundred and forty bottles, each sufficient for one cranberry-pie, from two and a half square feet.

4700. Culture in moist soil. "Wherever there is a pond," Neill observes, "the margin may, at a trifling expense, be fitted for the culture of this plant, and it will continue productive for many years. All that is necessary is to drive in a few stakes, two or three feet within the margin of the pond, and to place some old boards within these, so as to prevent the soil of the cranberry-bed from falling into the water; then to dig a trench of small width in the bottom, and over the roots or bog-earth the depth of about three inches above, and seven inches below the usual surface of the water. In such a situation the plants grow readily; and if a few be put in, they entirely cover the bed in the course of a year or two, by means of their long runners, which take root at different points. From a very small area a very large quantity of cranberries may be gathered; and they prove a remarkably regular crop, scarcely affected by the state of the weather, and not subject to the attacks of insects." The cranberry will also succeed when planted as an edging to any pond, provided some bog-earth be placed for its roots to run in; or if the bed of bog-earth be sunk in any shady situation, so as its surface may be a few inches below the general level, for the sake of retaining water, the plant will thrive well, and being regularly watered in the driest weather, produce abundant crops.

4701. Cult. ou d'un erbe des fraisiers. "The American cranberry," Salisbury observes (Hort. Trans. ii. 92), "may be cultivated very successfully in situations not positively wet, if only planted in bog-earth, which retains moisture longer than any other soil; for a few plants, even in pots, which had stood some time neglected under a hedge, so that their branches were matted together, produced a plentiful crop." Hallot found the cranberry, and also the bilberry succeed perfectly in a dry bed of peat-earth, so that it may now be cultivated in any garden where that soil can be procured. (Hort. Trans. iv. 483.) Milne also found vigorous shoots and abundant crops produced on dry beds of peat-earth, even in the warm summer of 1822. He finds the American cranberry easier cultivated than the common; but some prefer the flavor of the latter. (Hort. Trans. v. 276.)

4711. The common cranberry (Oxycoccus palustris, L. S.) (Engl. Bot. 519.) may be subjected to the same treatment. "Great quantities of this berry are gathered in upland marsches and turf-bogs, both in England and Scotland. The berries are made into tarts, and have much the same flavor as the Russian imported cranberries, or those procured by cultivation." (Neill.) Twenty or thirty pounds worth are sold each market-day for five or six weeks together in the town of Longtown, on the borders of Cumberland. (Light-foot.)

4712. The strawberry is a small creeping plant, with a perennial root, and, in general, ternate leaves. There are numerous sorts by some botanists distinguished as species, by others considered as only varieties. Knight (Hort. Trans. vol. iii. 207.) considers the grandiflora or pine, the Chibensis or Chili, and the Virginiana or common scarlet, (the first supposed to be a native of Surinam, the second of Chili, and the third of Virginia,) to be varieties only of one species; as all may be made to breed together indiscriminately. The fruit has received its name from the ancient practice of laying straw between the rows, which keeps the ground moist and the fruit clean. They are natives of temperate or cold climates, as of Europe and America. The fruit, though termed a berry, is, in correct botanical language, a fleshy receptacle, studded with seeds.

4713. Use. The fruit is fragrant (whence fragaria), delicious, and universally esteemed. It consists almost entirely of matter soluble in the stomach, and neither there nor when laid in heaps and left to rot, does it undergo the aceto fermentation. Hence it is very nourishing, and may be safely eaten by gouty and rheumatic persons. In addition to its grateful flavor, the subacid juice has a cooling quality, particularly acceptable in summer. Eaten either alone, or with sugar and cream, there are few constitutions with which strawberries, even when taken in large quantities, are found to disagree. Further, they have properties which render them, in most conditions of the animal frame, positively salutary; and physicians concur in placing them in their small catalogue of pleasant remedies. They dissolve the tartaric incrustations of the teeth. They promote perspiration. Persons afflicted with the gout have found relief from using them very largely; so have patients in cases of the stone; and Hoffman states, that he has known consumptive people cured by them. The bark of the root is astringent. (Abercrombie.)

4714. The species and varieties are —

The wood-strawberry (F. rufa) (Engl. Bot. 268.) has the leaves so incised, the fruit round and small, red, white, and green. A native of Britain. The scarlet (F. virginiana) (Dahh. arb. i. t. 5.) with leaves like the preceding; the fruit conical and scarlet-colored. A native of Virginia. Varieties. Early scarlet, one of Wilmott. Late, Wilmott's Coxcomb scarlet. (Hort. Trans. v. 276.)

The rosyberry (F. virginiana) (Hort. Trans. ii. pl. 27.) is an Aberdeen seedling, introduced in 1801; it has a few roundish leaves; larger fruit than the scarlet, and are very prolific. Continued bearing August to.

The Downton (F. virg. var.) (Hort. Trans. ii. pl. 15.) The fruit is large, trigonous, and concave-flat; leaves large; plant hardy and prolific. The Carolina (F. caroliniana); red, from America. Boston. The small or houndberry (F. eddeieur) (Engl. Bot. 2767.) with oval rough bark, flattened; the fruit large, of a pale red color. A native of Britain. The white (F. Chilian) (Dahh. arb. i. t. 5.) with large, oval, thick, hairy leaves and large flowers; the fruit large and scarlet. A native of South America. Keen's imperial, or new Chili (F. Chil. var.) (Hort. Trans. v. pl. 7.) a large showy fruit. Keen's seedling. (Hort. Trans. v. pl. 12.)

The pine (F. grandiflora) (Miller, icon. S. 278.) the leaves small and delicate; there are two sorts, the red and the white, or greenish-tinted, of this most richly flavored fruit. South America. Marthaven castle. Princess Charlotte. The alpine or procumbent (F. collina) which commonly lasts from June till November, and in a mild season, till near Christmas; two sorts of the fruit, the red and the white. Alps of Europe. The chilean (F. chilena) (Dahh. arb. i. 675.) the pulp of the fruit pink-colored. South America.

4715. Modes of propagation. "The plants multiply spontaneously every summer, as well by suckers from the parent stem as by the numerous runners; all of which, rooting and forming a plant at every point, require only removal to a bed where there is room for them to flourish. Each of these separately
planted, bears a fine fruit the following season, and will bear in full perfection the second summer. A plantation of the wild strawberry yields fruit the same year that it is commenced, or the following year, or later from seed, and bring a finer fruit than from offsets. The other species are uniformly propagated by offsets, except the intention be to try for new varieties." Knight, in making experiments, with a view of ascertaining whether most of the sorts would not breed together indiscriminately, raised above four hundred a dozen sorts was sent to the Horticultural Society in August, 1818, and found of various degrees of excellence. The seeds, if sown immediately after being gathered, will produce plants which will bear the following year.

4716. Soil and site. Neil says, "Strawberries are generally placed in a compartment of the garden by themselves, and it should be a place which is freely exposed to sun and air. They are sometimes, however, planted in single rows, as edgings to borders, and in this way they often produce great crops. In either case care must be taken to replenish every fourth or fifth year at the farthest. The alpine and wood species may be placed in situations rather cool and shady; perhaps as an edging in the shrubbery. In such places they produce their fruit perfectly well, and late in the season, which is desirable."

4717. General culture. The following original and excellent instructions for cultivating the strawberry, are given by Keen, of Isleworth; a most successful grower of this fruit. He says, "I will commence with a general detail of my practice: this may be considered as applicable to all the varieties of the strawberry; and afterwards, in noticing each kind that I cultivate, I will specify such peculiarities of treatment as are exclusively applicable to each."

4718. In preparing the soil for strawberries, "if it be new, and, as is frequently the case, very stiff, it should be trenched; but if the bottom spnit of soil, as sometimes happens, be of an inferior quality, I then recommended only a simple digging, placing dung at the bottom, underneath the mould so dung; on the contrary, should the land have been kept in a high state of cultivation, or be good to the full depth, it will be advisable to spnit the top, placing the dung between the spnts. The best way to obtain new plants, is, by planting out runners in a nursery, for the express purpose, in the previous season: for it is a very bad plan to supply a new plantation from old plants. With respect to the time of planting, I have always found the month of March better than any other. Sometimes, when my crop failed, I have had runners planted in the autumn, for the following year, but these have always disappointed my expectations. I plant them in beds, containing three or four rows, and the plants, in each row, at a certain distance from each other, leaving an alley between each bed, the distance of the rows is five feet, the width of the alleys, three and a half feet. The plants are planted. The width of the alleys, as it will afterwards be stated, may appear considerable; but, I am satisfied, that allowing this space for the workmen to stand on, when they water the plants, or gather the fruit, is beneficial, because I have observed in other persons' grounds, where less space is allotted for this purpose, that great damage is done by the workers and the trampling of the people."

4719. General culture. "After the beds are planted, I always keep them as clear of weeds as possible, and on no account allow any crop to be planted between the rows. Upon the growing of the runners, I have them cut when necessary: this is usually three times in each season. In the autumn, I always have the fruit ripened in the bed, for I find it is kept much longer in the garden, from whom it may be convenient, to scatter in the spring, very lightly, some loose straw or long dung, between the rows. It serves to keep the ground moist, enriches the strawberry, and forms a clean bed for the transplanting. It is also a great trouble to have watered alleys, if a more light covering of dung is taken. A short time before the fruit ripens, I always cut off the runners, to strengthen the root; and after the fruit is gathered, I have what fresh runners have been made taken off with a reapng-hook, to gether with the outside leaves around the main plant, after which I take the beds, then hoe them, and rake them again. In the autumn, unless the plants appear very strong, I have some dung dug in between the rows, but if they are very luxuriant the dung is not required; for in some rich soils it would cause the plants to turn nearly all to leaf. I also have to remark, that the dung used for manure should not be too spst; fresh dung from the stable-door is preferable to spit-dung, which many persons are so fond of."

4720. Sorts grown by Keen. The pine Keen grows in a light loam, "though no other kind of strawberry will bear a strong loam better than this. It is likewise to be noticed, that this is of all others the most difficult strawberry from which to procure a good crop. Particular care must be taken that they are planted in open ground: for in small gardens they grow very strong, but seldom bear fruit, in consequence of being so much shaded by standard trees; and I have observed the shade of the walnut-tree to be much more in- jurious to these than to others: for under it they seldom bear at all, but run entirely to leaf. In planting the beds of pines, I keep the rows two feet apart, and put the plants eighteen inches from each other in the row, leaving alleys of three feet wide between each bed: these large distances I find necessary, for the trusses of fruit in my garden-ground are frequently a foot long. The duration of this strawberry, with me, is three years: the first year it bears the best, the second year the crop is very good, and the third year it is less."

4721. The imperial strawberry, "which was raised by myself from seed, may be treated in a similar way, with respect to planting, distance, &c. as the pine; but I have to remark, that it requires rather a light loam, and cannot be planted under trees, nor must it run to leaf, when planted in that situation."

4722. The scarlet strawberry must be treated also like the pine. "With respect to distance for planting the beds of scarlets, I put each row twenty-one inches apart, and each plant eighteen inches distant in the row, and make the alleys two feet six inches wide. The duration of this strawberry, with me, seldom exceeds three years."

4723. The hushtoy "I have always found to thrive best in a light soil: and it must be well supplied with dung, for excess of manure does not drive it into leaf like the pine-strawberry. In planting the beds, each row must be made apart, and the plants must be eight inches distant between the beds three feet wide. There are many different sorts of hushtoys: one has the male and female organs in the same blossom, and bears very freely; but that which I most approve, is the one which contains the male organs in one blossom, and the female in another: this bears fruit of the finest color, and of far superior flavor. In selecting these plants, care must be taken that there are not too many of the male plants among them; for as these bear no fruit, they are apt to make more runners than the females. I consider one male to ten females the proper proportion for an abundant crop. I
learned the necessity of mixing the male plants with the others, by experience, in 1809; I had, before that period, selected female plants only for my beds, and was entirely disappointed in my hopes of a crop. In that year, suspecting my error, I obtained some male blossoms, which I placed in a bottle on the bed of female halfbushes. In a few days, I perceived the flower near the bottle to swell; on this observation, I placed more blossom-plants in other bottles, in which manner they increased, and removing the bottles to fresh places every morning, and by this means obtained a moderate crop where I had gathered no fruit the preceding year. The duration of the halfbush, with me, seldom exceeds three years."

4745. The wood-strawberry is best raised from seed, "which I obtain from fruit just gathered, sowing it immediately in a bed of rich earth. When the plants are of a proper size, I transplant them into other beds, where I let them continue until the March following. They are then placed in rather a moist soil, in beds two feet apart, and in each row kept apart, by the alley between each bed being three feet wide: in this way I produce abundant crops of very fine fruit. I have propagated this strawberry from runners, but never with such good success as from seeds, particularly if the runners were taken from old roots. The duration of this strawberry, with me, seldom exceeds two years."  

4746. The alpine strawberry must always be raised from seed, which should be sown in a bed of rich earth, in the spring. "When the plants are of a proper size, which will be in July or August, I plant them in rows at the back of hedges or walls, in a rich, or in a very moist soil: the rows should be two feet apart, and the distance, from plant to plant, in the rows, twelve inches. My alpines, this year, thus managed, are bearing most abundantly, so much so, that in gathering them there is not room for the women to set their feet, without destroying many. The alpines differ from all other strawberries in quickness of bearing; for no other sort, sown in the spring of the year, will produce fruit, under two years, whereas this yields a crop at the end of one year. Its duration, with me, seldom exceeds two years, and frequently it lasts only one year." (Hort. Trans. ii.) Williams considers that the fruit of plants raised from seed, comes in very well as a late autumn crop, but is certainly inferior in flavor to that produced from transplanted runners. (Hort. Trans. i. 247.)  

4747. The Rev. T. Garnier, a successful cultivator of strawberries, never suffers any of the varieties to remain in the ground more than one year. "Early in August, or as soon as the gatherings are over, I destroy to trench, manure, and prepare the bed for the ensuing year, taking care to select for that purpose the strongest and best-rooted runners from the old rejected plants. If at this season the weather should be particularly dry, I moisten the surface of the ground and much of the roots: I then set out my beds and planting them till the ground is moistened by rain. Such is the simple mode of treatment which I have adopted for three successive years, and I have invariably obtained upon the same spot, a great produce of beautiful fruit, superior to that of every other garden in the neighborhood. Depth of soil I have found absolutely necessary for the growth and production of fine strawberries, and when this is not to be obtained, it is useless, in my opinion, to plant many of the best varieties. It is not generally known, but I have ascertained the fact, that most strawberries generate roots, and strike them into the ground, nearly two feet deep in the course of one season. The pine and roseberry succeed better than any other in stiff and shallow soils, but they should always be planted in an open situation, and not, as is too commonly the practice, in shady and neglected parts of the garden" (Hort. Trans. iv. 480.)  

4748. Young justly blames gardeners for cutting over the leaves of strawberries after they have borne a crop, thereby preventing proper beds for next year, and depriving the plants of their natural protection from the frost. He is also adverse to the practice of digging between the rows in winter, which, he says, cuts off the fibrous roots, and prevents the plants from setting out in spring with that vigor which they otherwise would do. Instead of supplying manure in this way, he recommends the use of liquid manures; or whenever letting a crop remain above three years on the same piece of ground. (Celed. Hort. Soc. Mem. iii. 291.)  

4749. Brick-beds for strawberries. These were observed in a small garden near Chatham, and are thus described: "The beds (fig. 497. a) were upon flat ground, each about three feet wide, and between them were trenches about nine inches wide, and four-inch walls of brick on each side of the trenches (b), to keep up the earth on the sides of the beds. These trenches were about the depth of two or three courses of bricks laid flat, without mortar, and were intended for the purpose of holding water, which was supplied from a pump whenever the ground was dry, while the plants were in fruit. By this method, a much greater crop of fruit was obtained, and the plants continued bearing much longer than in beds where there were no trenches for water. In Devonshire, strawberry-beds are constructed against the side of a hill or bank, by building up beds in steps, with rough granite at the front, to keep up the earth, each step being about two feet high and three feet wide. These steps were filled with good loam, and the surface of each was covered with rough pieces of granite bedded into the loam, leaving openings between the stones, just sufficient to put in the plants. The surface being covered with granite, kept the ground longer in a moist state, and the fruit always clean. If you should expect," observes the writer, "that chippings of stone, such as may be had from the masons in London, might answer the same purpose. I have found a great advantage in keeping the fruit clean, by laying a row of common bricks on each side of the rows of strawberry-plants; I tried plain tiles, but found bricks answer better, as the tiles are apt to be broken in gathering the fruit, and will not do to use a second time." (Atkinson, in Hort. Trans. v. 191.)  

4750. Taking the crop. "The fruit ripens from June to August and September; but the main crop is usually over in July. Gather when the weather is dry, and the same day that the fruit is to be sent to table, otherwise it will soon lose its flavor. Pinch off the calyx and a quarter of an inch of the peduncle, along with the berry."
To have a regular succession of strawberries throughout the autumnal months. This is commonly done by means of the wood and alpine species, and their varieties. Garnier thinks it may be accomplished by late planting; for example, of Wilmot's late scarlet, or the common scarlet about May, the planted runners being in the last days of July, and gathering their crops about the 7th of September. (Hort. Trans. i. 482.) Williams cultivates the alpine for this purpose. "Early in the month of May, when they are in flower, he cuts away all the blossoms, preserving the leaves uninjured; this is again repeated after the middle of June. After this, the blossoms are suppressed, and the plants allowed to continue their flowering, and till cut off by the autumnal frosts. If the first blossoms were not removed, the principal crop of alpines would be ripe at the time the larger strawberries are in season, and consequently of little value; but by this mode of culture, they come into bearing in the latter part of the summer, just at the time the other kinds are over." (Hort. Trans. v. 247.)

For forcing the strawberry, see Chap. VII. Sect. VIII.

Nuts.

Among nuts the most useful in this country is the walnut, both for the dessert and pickling; the filbert is also a very useful fruit; chestnuts are wholesome and nutritious, and, in Spain and Italy, an important article of human food.


The walnut is a large and lofty tree, with spreading boughs, and pinnate leaves, having a very strong aromatic odor. The male flowers come in subterminating aments; the females scattered two or three together in close sessile buds on the young wood near the extremities of the branches. The flower is an ovate, coriaceous, smooth drupe, enclosing an irregularly grooved nut, which contains a four-lobed oily edible kernel, with an irregular knobbed surface, and covered with a yellow skin. The flowers are produced in the end of April and beginning of May, and the fruit ripens in September and October. It is a native of Persia and the south side of Caucasus; but it is supposed to have been introduced here from France, and called "gaul-nut," before 1562.

Use. The kernel, when ripe, is in esteem at the dessert; and the fruit whole, in a green state, before the stone hardens, is much used for pickling. An oil which supplies the place of that of almonds, is expressed from the kernel in France. In Spain they strew the gritings of old and hard nuts, first peeled, into their tarts and other meats. The leaves strewed on the ground and left there annoy worms; or macerated in warm water, afford a liquor which, from its bitterness, may effect their death. The unripe fruit is used in medicine for the same purpose. Pliny says, "the more walnuts one eats, with the more case will he drive worms out of his stomach." The timber is used in this country for gun-stocks, being lighter in proportion to its strength and elasticity than any other. It is almost exclusively used in cabinet-work in most parts of the continent.

The young timber is held to make the finest-colored work, but the old to be finer variegated for ornament.

Varieties. Those commonly cultivated for their fruits are—

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<th>The round early oval</th>
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<td>The hard large French</td>
<td>Tender-shelled, and thick-shelled</td>
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Propagation. It has generally been propagated from the nut; and this mode is recommended by Miller, as it produces the trees the most easily from having known that the tree may be continued by inoculation as practiced successfully by Knight. Inarching this tree was long ago recommended by Bouthier, who says, "he found the fruit in this way produced in one third of the time necessary for plants raised from the nut." 1621. Knight, "having planted, in the spring of 1799, some walnut-trees of two years old in garden-pots, raised them up to the bearing branches of an old walnut-tree, and grafted them, by approach, with parts of the bearing branches of the old tree. An union took place during the summer, and in the autumn the grafts were detached from the parent stock. The fruits obtained were planted in a nursery, and, without any peculiar care or management, produced both male and female blossoms in the third succeeding spring, and have since afforded blossoms every season." (Hort. Trans. i. 61.) After numerous trials, he also succeeded in propagating the walnut-tree from budding. "The buds of trees," he says, "are as a rule almost every species, succeed with most certainty when inserted in the shoots of the same year's growth; but the walnut-tree appears to afford an exception; possibly, in some measure, because its buds contain within themselves, in the spring, all the leaves which the tree bears the following summer; whence its annual shoots, it may be supposed, only one or two buds, to all its shoots, of the same season are also, exceptionally, very nearly of the same age: and long before any have acquired the proper degree of maturity for being removed, the annual branches have ceased to grow longer, or to produce new foliage. To obviate the disadvantages arising from the preceding circumstance, I adopted means of retarding the period of the vegetation of the shoots, comparatively with that of the bearing tree; and by these means I became partially successful. There are at the base of the annual shoots of the walnut and other trees, those which join the year-old wood, many minute buds, which are almost concealed in the bark, and which rarely are never vegetating, in the event of the destruction of the large prominent buds which occupy the middle and opposite end of the annual wood. By inserting in each stock one of these minute buds, and one of the large and prominent kind, I had the pleasure to find that the minute buds took freely, whilst the large all failed without a single exception. This experiment was repeated in the same year, upon two yearling stocks which had few in pots, and had been planted during the spring and early part of the summer, in a shady situation under a north wall; whence they were removed late in July to a forcing-house, and instantly budded. These being suffered to remain in the house during the following summer, produced thick shoots, but the small buds, shoots nearly three feet long, terminating in large and perfect female blossoms, which necessarily proved abortive, as no male blossoms were produced at the early period in which the female blossoms appeared: but the early formation of such blossoms sufficiently proves that the habits of a bearing branch of the walnut-tree may be transferred to a young tree by budding, as well as by grafting by approach. The most eligible situation for the insertion of buds of this species of tree (and probably of others of similar habits) is near the summit of the wood of the preceding year, and of course, very near the base of the annual shoot; and if buds of
CHESTNUT.

the small kind above mentioned be skillfully inserted in such parts of branches of rapid growth, they will be found to succeed with nearly as much certainty as those of other fruit-trees, provided such buds be in a manner thrown into the soil in a state more like those of the stocks on which they are inserted."

4738. Carisile (Hort. Trans. ii.) mentions the case of a walnut-tree propagated from the nut in the usual way, on a light soil, on a sandy sub-soil, and in a warm sheltered situation, which produced fruit in six years; but the usual period is eight or ten years.

4739. In the subgenus serocorma Miller, the walnut-tree is propagated, in general, by sowing well ripened nuts of the finest varieties; but as seedlings are apt to vary, new plants are occasionally raised by layers andarching, to continue particular sorts permanent. The nuts may be sown in autumn or spring, in drills, nine to twelve inches deep, plants two inches asunder, and having earthed them in, smooth the surface. They will come up in the spring. When of one year's growth, set out the plants in nursery rows, a foot asunder by six inches in the rows, to remain two years, then be transplanted (doubling the distance) into other nursery lines. Train each with a single stem of six or seven feet high; or in small fields above, to be permitted to branch out and form a specimen head. Layers may be made, in autumn or spring, of young shoots produced near the ground from proper stools formed for that purpose: they will root in one season, to plant out in rows of nursey training as above. Inarching may be performed in February or March upon seedling-walnut-stocks, advanced in proper stems.

4740. Soil and site. The walnut-tree will succeed in any common fertile soil, a light or a clayey loam, so as the sub-soil be dry, and the site a little sheltered; but it thrives best where there is a good depth of loam mixed with sand or gravel rather than clay. As this tree is long before it bears fruit, there is a particular inducement for procuring plants from the nursery, either inarching, budded, or in as advanced a stage as it will be safe to remove them at. This may be when they are from eight to twelve years old, according as they may have been prepared by repeated transplantations. Walnut-trees may be planted in orchards or small paddocks, in a row towards the boundaries; or in parallel double rows in a quincey order, in extensive grounds, but detached from fruit-trees of more contracted growth. The line of walnut-trees, when fully grown, will serve as a screen to the fruit-trees occupying the interior ground. The plants should stand at twenty-five and the trees to fifty feet distance.

4741. Mode of keeping. On the extremities of the preceding year's shoots.

4742. Pruning. Walnut-trees, when finally planted, may be permitted to branch out in their natural order, with the exception of a little occasional pruning, to regulate any casual disorderly growth, to reduce overcrowding of branches, and to prune up the low stragglers.

4743. Ringing to induce bearing, is practised by the Baron de Tschoudi, near Metz, in Lorraine. A zone of bark, two inches broad is taken out, and the part plastered over with cow-dung and loam; the consequence is that the trees prove more prolific, and the fruit ripens sooner.

4744. The way for pruning. Walnuts should be taken for pruning when the internal parts remain tender and fleshy, which may be ascertained by probing them with a pin or needle. The nuts are ripe in September and October, and should then be gathered so as not to injure the tree, and housed in the proper manner for winter use.


Monocr. Poly. L. and Amentees, J. Châtignac, Fr. ; Castanienbaum, Ger. ; and Castagno, Ita.

4745. The chestnut is a large tree, spreading its branches finely on every side where it has room, but, planted closely, will shoot up straight to a great height. The leaves are lanceolate, serrated, and very large. The aments, or catkins, of male flowers are pendulous at the ends of the branches; very long, resembling those of the walnut. They have a strong spemantic smell; the flowers are collected in remote little balls, and are sessile. The proportion of male flowers to the females is prodigious. The calyx of the female flowers becomes an echinate capsule or four valves, of a silky smoothness in the inside, and containing two or three nuts or one only. It flowers in May, and ripens its fruit in October. It is supposed to have been originally brought from Sardis to Italy by Tib. Cæsar. It is so common as to be considered a native in France and Italy; and some consider it as naturalised in England, though it is not likely to propagate itself in this country. Some of the oldest trees in the world are of this species; as that mentioned by Brydone on Etma, and the great tree at Teworth in Gloucestershire.

4746. Use. The fruit is a desirable nut for autumn and winter, and is eaten roasted, with salt, and sometimes raw. Abroad, it is not only boiled and roasted, but puddings, cakes, and bread are made of it. "Chestnuts stewed with cream," according to Phillips (Pomarium Brit. 95.), "make a much admired dish, and many families prefer them to all other stuffings for turkeys." He says, "I have had them stewed and brought to table with salt fish, when they have been much admired." The timber was formerly in very general use in house-carpentry, though some, with every appearance of reason, consider what is generally called old chestnut as old oak.

4747. Varieties. There are none of any note. Some varieties ripen their fruit a few days earlier than others, but none of these have been fixed on and perpetuated by the nurseriesmen so as to be rendered available by purchasers.

4748. Propagation. Miller and most gardeners recommend propagation from nuts; but, for fruit, the Devonshire practice of grafting is decidedly preferable. Sir Joseph Banks says, 4 the nurseriesmen there deal in grafted walnut-trees;" and we may add, that they are now to be had in the London nurseries. (Hort. Trans. i. 62.) Knight says, 4 The Spanish chestnut succeeds readily when grafted in almost any of the usual ways, and when the grafts are taken from bearing branches, the young trees afford blossoms in the succeeding year; and I am much inclined to think, from experiments I have made on this tree, that by selecting the shoots which ripen their fruit early in the autumn, and by propagating with grafts or buds from young and vigorous trees of that kind, which have just attained the age necessary to enable them to bear fruit, it might be cultivated with much advantage in this country, both for its fruit and timber."

Hort. Trans. i. 62.

4749. Soil and site. The tree prefers a sandy loam with a dry bottom; but will grow in any soil on a dry sub-soil. Distribute the plants towards the northern boundary of orchards; and in larger gardens, over any vacant tracts in extensive pleasure-grounds or parks, and to form spacious avenues, or a row along any out-boundary. A great number should not be placed close to a residence, as the smell of the flowers is offensive. Plant them at not less than thirty feet, and thence to fifty feet distance.
4750. *Subsequent culture.*" Permit the trees to branch out freely above, mostly in their natural order, to attain the usual second, third, 
and occasional fourth and fifth branches, 
and low stragglers. After they have attained some tolerably branchy growth, they will come into bearing in moderate plenty; and when they have expanded into large full heads, they may be expected to yield considerable quantities of nuts.

4751. *Taking the crop.* The nuts ripen from the end of September to the end of October. When the outer capsule containing the nuts begins to divide, and the nuts appear of a brown color, and some fall promiscuously from the tree, their full maturity is indicated. They may be gathered by hand, or beat down by long poles. Selecting the finest and best-ripened, clear them from the husks; they will then be well dried and kept in the fruit racks, in thin layers, &c.; and some packed in layers of very dry fine sand for longer keeping." (Abercrombie.)


4752. *The common hazel-nut,* or the filbert in its wild state, is a large-sized shrub, with an ash-colored bark, and alternate roundish cordate leaves. The male catkins appear on the preceding year's shoots in autumn, and wait for the expansion of the female gins in the spring. It is a native of Britain, very common in most woods, and extensively cultivated about Maidstone, in Kent.

4753. *Use.* As a table nut it is in universal esteem; and the wood and twigs of the wild plants are used for sticking pens, forming pegs, number-sticks, staining green-house plants and raspberries, and many other similar purposes in gardening.

4754. *Varieties. These are—*

<table>
<thead>
<tr>
<th>Variety</th>
<th>Description</th>
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<tbody>
<tr>
<td>The common hazel nut</td>
<td>The red-kernelled filbert</td>
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<tr>
<td>The red-kernelled filbert (Long. P. 1, vi, 2)</td>
<td>The great cobnut (Hort. P. l. xii.)</td>
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<td>The white-kernelled filbert (Long. P. 1, vi)</td>
<td>The large nut</td>
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<td>1v.</td>
<td>The fitch, or Spanish</td>
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<td>Ivii.</td>
<td>The Constantinople, or dwarf Byzantine</td>
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<td></td>
<td>The consord (Hort. Trans. ii. 495.)</td>
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<td></td>
<td>The frizzled, or Norfolk variety. (Hort. Trans. v. 206.)</td>
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4755. *Estimate of sorts.* The common wood-nut, the least desirable for horticultural plantations, may be admitted for variety. The filbert merits culture in a large proportion, and its returns are very profitable for sale. The red-filbert is accounted to have a finer flavor than the white. The cobnut is large, with a thick shell, but the kernel is considerable in size, and sweet. The Barcelona, a good large nut, with a thin shell, is not considered as being imported as well grown here. The long native nut seldom kernels well. The consford is very sweet, kernels well, and the tree is a great bearer.

4756. *Soil and site.* Abercrombie says, "A cool, dry, poorish soil is to be chosen for filbert and nut trees in general; for example, a sandy loam, not clayey stoneware, and with a correct proportion of vegetable or animal remains, for the plants fruit best when but moderately strong. About Maidstone, according to the Rev. W. Williamson, they prefer a hazel loam of some depth, on a dry sub-soil, which they dress every year, as the filbert requires a considerable quantity of manure. They are generally planted on a hard, or in a place which has been previously ploughed, where such is not the case, they are usually propagated by grafting, by layers, or by sowing the nuts. The most advisable methods, because they are certain to keep the respective variety permanent, are, by either grafting them in February or March upon seedling or sucker stocks of the filbert or hazel; or by layering early wood. The nuts are planted in October or November, or in the spring, in a bed of light earth, covering them about two inches. The greater part will germinate in spring, and when the plants are one or two years old plant them out in nursery lines in autumn or spring. Train a principal supply in standards, half-standards, and dwarf standards, each with a single clean stem, from six feet high down to twelve inches." (Abercrombie.) About Maidstone, according to Williamson, they are almost universally propagated by suckers.

4757. *Mode of bearing.* All the species bear principally upon the sides and ends of the upper young branches; and from small shoots, which proceed from the bases of side branches cut off the preceding year.

4758. *Final planting.* "The season for planting all the sorts is autumn or spring, or any interval in mild weather from October till the beginning of March. All sorts should be planted at least one foot distance, to have room to branch out in full heads. In the filbert-grounds about Maidstone it is usual to plant hops, standard apples, and cherries among the filberts. When the filberts come into a bearing state the hops are destroyed, and the fruit trees only suffered to remain. The ground is then planted with gooseberries, currants, &c. and herbaceous vegetables." (Hort. Trans. iv. 152.)

4760. *Pruning.* In the filbert-orchards, about Maidstone in Kent, it is a prevailing practice to train the trees with short stems, like a gooseberry-bush, but with the heads in the shape of a punch-bowl, and exceeding thin of wood, and to prune them with exact attention to the mode of bearing. The filbert is a profligate and extravagant tree, according to Williamson advises to plant them where they are to remain; to suffer them to grow without restraint for three or four years; and then to cut them down within a few inches of the ground. They will push five or six strong shoots which, the second year after cutting down, are to be shortened one foot, to give place to the internodes or equal distances. In the third year, a shoot will spring from each bud; these must be suffered to grow till the following autumn or spring of the fourth year, when they are to be cut off nearly close to the original stem, and the leading shoot of the last year shortened two thirds. In the fifth year, sever half the shoots from the six branches of the ninth year's preceding year, from these the fruit is to be expected, and the future object of the pruner must be directed to produce an annual supply of these by cutting out all that have borne fruit. The leading shoot is every year to be shortened two thirds or more, and the whole height of the branches must not be suffered to exceed six feet. The shoots that is left must be trimmed, which prevents the tree from being feeding in making wood at the end of the branch. Observe, in pruning early in spring, to have a due supply of male blossoms and to eradicate all suckers." Such is the Maidstone practice, which "has been long celebrated," by which 30 cwt. of nuts per acre have been grown on particular grounds, in particular years; but 30 cwt. is considered a large crop, and rather more than half that quantity the usual one, with a total failure three years out of five, so that the average produce is not more than 5 cwt. per acre. Williamson thinks the failure, happening so often, may be owing to the excessive productiveness of the succeeding year, by which "the whole nourishment of the tree is expended in the production of fruit." He recommends leaving the trees rather more in a state of nature, and, from experiments in his own garden, thinks a regular crop in succession will thereby be obtained. (Hort. Trans. iv. 154.)

**Notes.** The leaves are little troubled with vermin of any sort; but the eggs of the weevil (Curculio weevii) (fig. 408, a) and C. puri (b) are deposited in the germen, and nourished on the kernel, which they effectually destroy. The only way of lessening this evil is by taking care to de-
straw all the nuts so infested, in order that the larve may never attain to the fly state.

4762. The Rev. G. Swane having had a plantation of filberts, which for the 30 years of their existence had produced very little fruit, began to suspect a want of male blossoms. He therefore selected a number of oaks from the common hazel, and suspended them over the scarlet blossom of his filberts; and the result was, that the first year he had more fruit than he had during the 20 preceding years. To prove that it was owing to the farina of the male blossoms, he tried some with and some without this assistance, and found the fruit produced as the male blossoms applied. He taught this mode to a neighboring farmer's wife who had a row of barren trees, and she was "much delighted" with the plan; but it in execution the next day, and the same season sent her instructor 6l. of very fine filberts from four old stunted trees that had not borne one for many years. (Hort. Trans. v. 316)

4763. Taking the crop. "The maturity of the fruit is indicated by the cup turning brown, and by the nuts which have also become brown, readily quitting the husk. House a quantity for keeping; gather them in bunches as they grow. If a portion, after being properly dried, be laid in boxes, and covered with dry sand to exclude the air, it will tend to preserve the kernels from shrinking; and they will thus keep well for a month or two." Braddock's mode of keeping nuts two years by closing them up air-tight in emptied butter-firkins has been already mentioned. (2908.)

Sect. V. Native, or neglected Fruits, deserving Cultivation.

4764. Though some of our native fruits recommend themselves by their already known utility, as the cranberry; yet others, as the sorb, haw, &c. are only mentioned with a view of directing scientific horticulturists of leisure and means, to try what can be done in improving them. We shall enumerate them in the order of stone-fruits and berries.

4765. The sloe is the Prunus spinosa, L. (Eng. Bot. 584.) Icos. Monog. L and Rosaceae, J. Ripe, it makes an excellent preserve; unripe, the innsipsited juice forms the German aeciae, and affords an almost indecipherable ink used to mark linens. It is used in home-made wines, to communicate the color and roughness of red port; and the leaves are employed to adulterate the tea of China. Knight and others consider the sloe as the parent of the bullace (P. insititia), and all the varieties of the common plum (P. domestica). As a shrubbery plant the sloe is most ornamental, blossoming before all others of the prunus tribe.

4766. The bird-cherry is the Prunus padus. (Eng. Bot. 1383.) The fruit is nauseous to most palates; but infused in gin or whiskey it greatly improves these spirits, and is only surpassed by an infusion of peach-leaves. A few trees therefore are desirable, especially in Scotland and Ireland.

4767. The mountain-ash is the Sorbus Aucuparia, L. (Eng. Bot. 557.) Icos. Dicent. L. and Rosaceae, J. The berries are eaten in some parts of Scotland and Wales, and afforded an agreeable fermented liquor, and, by distillation, a strong spirit. Grafted on the service-tree, as is frequently done in France, the fruit is said to become larger and more abundant. (Neill, in Hort. Tour. 94.)

4768. The wild service (Prunus tornatilis, W.) (Eng. Bot. 229.) (fig. 493), the bastard service (P. pin-natifida, E. H.) (Eng. Bot. 5231.) (fig. 500), and the whitebark-ash (P. Aria) (Eng. Bot. 1383.), afford agreeable mealy berries, with much less acid than those of the mountain-ash. These trees are most ornamental in shrubbery woods on lawns; and the two last are not undeserving a place in orchards.

4769. The tree-current (Ribes specaturn, L. (Eng. Bot. 1290.) Pentand. Monog. L and Cacti, A.) affords a fruit somewhat smaller and more acid than the common red current; but by crossing and cultivation might, no doubt, be greatly improved; and from its comparatively tree-like habits, might be a more convenient fruit-shrub in respect to crops below or around it.

4770. The common bramble, Rubus fruticosus, L. (Eng. Bot. 715.) Icos. Polyg. L. and Rosaceae, J. The fruit is powerfully acid and astringent, forms agreeable pies and tarts, medicinal gargles, and may also be used raw. There are two single varieties, the white-fruited and smooth, and one with double blossoms.

4771. The cloud-berries, Rubus Chamaemorus, L. (Eng. Bot. 716.) (figs. 50 and 501.) "In Scotland," Neill observes, "the fruit is also called roebuck-berries or knot-berries, and they are perhaps the most grateful and useful kind of fruit gathered by the Scots Highlanders. On the sides and near the bases of the mountains it may be collected for several months in succession. It is not cultivated without difficulty, and it seldom yields its fruit in a garden." By raising from seed, and again from the seeds of plants so raised, and so on for six or eight generations, perhaps at the same time crossing the flowers with those of the bramble or raspberry, in all probability this plant might become a valuable accession to the kitchen-garden. Its berries are ripe in September. (See a curious paper in Caled. Hort. Mem. i. 383.) In Lapland and Sweden the fruit is much prized, and used for a great variety of purposes. Dr. Clarke, as we have seen (581.) found it medicinal. (Scandinavia, chap. xiv.)
4772. The dwarf crimson bramble (Rubus arcticus) (Eng. Bot. 1883.) (fig. 502) produces an excellent berry, found only on the highest and wildest mountains of Scotland. By successive sowing of the seeds on different levels, doubtless it might be brought down, step by step, to live and produce fruit on plains, and in appropriate parts of gardens.

4773. The dewberry (Rubus caesius) (Eng. Bot. 836.) (fig. 503.), the stone-bramble (Rubus saxatilis) (Eng. Bot. 2253.) (fig. 594. a), and the upright bramble (Rubus subreclusus) (Eng. Bot. 2572.) (fig. 504. b), afford agreeable acid and aromatic fruits, which come in late in the season, and merit attempts with a view to accommodating them to habits of cultivation.

The same remarks will apply to a plant common in the woods of Russia and Poland, and which Dr. Clarke has figured, and named Crisia; but which appears to be a species of rubus, and probably a variety of R. subreclusus.


"At Shawhill, near Ha. Difex, it produced fruit abundantly, planted under a north wall, shaded behind by high trees, in a border of sandy peat; and it succeed pretty well in nearly a similar situation at Chapel Allerton, during the eighteen years of my residence at that place, often ripening its berries; but they being little esteemed, I only preserved a patch of it as a rare plant. The flavor of the fruit, however, is exceedingly agreeable to some persons, being strongly perfumed, like eau de noyau, or bitter almonds, and mixed with a pleasant acid. I now regret that I never tried the berries baked with sugar in a tart; if gathered before they are too soft, they may, no doubt, be preserved in bottles, like cranberries, and possibly prove a valuable addition to our winter fruits of that sort." (Salisbury, in Hort. Trans. vol. ii.)

4775. The purple or common bilberry, blackberry, or whortleberry, (Vaccinium Myrtillus, L.) (Eng. Bot. 486.) is another bog-plant common in Britain and the north of Europe. The berries are gathered in autumn for making tarts; in Devonshire they are eaten with clotted cream; in Poland they are ripe in July, and, being mixed with wood-strawberries, and eaten with new milk, are considered a great delicacy. In the Highlands of Scotland they are eaten with milk, and made into jellies. They may be successfully cultivated in a shady border of bog-earth.

4776. The red bilberry, or crowberry, Vaccinium vitis Idea, L. (Eng. Bot. 598.) The fruit is acid and somewhat bitter, but makes a very good rob or jelly, which in Sweden is eaten with all kinds of roast meat, and forms a sauce for venison, which is thought superior to currant jelly. In Wales we have experienced it to be an excellent addition to roast mutton. It may be cultivated in a moist shady border of bog-earth, like the common bilberry.

4777. The broad-leaved whortleberry (Vaccinium amarun, L.) (Bot. Rep. 138.) is cultivated at Enghien, in the Duch d'Aremberg's garden, and the fruit used in the same way as the cranberry. (Nell, in Hort. Tour, 292.)

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**Horticultural Catalogue. — Exotic Fruits.**

4778. Among exotic fruits we comprehend such fruits as require the aid of artificial heat to bring them to perfection, and among these we have included the vine and the fig; for though these fruits ripen in the open air in very favorable situations and warm seasons, yet it is allowed on all hands, that in by far the greater number of situations and seasons, grapes and figs, grown in the open air, do not attain any thing like their proper size and flavor. Exotic fruits may be arranged as follows:

4779. Those in general cultivation; as the pine, vine, fig, melon, and cucumber.
4780. Those well known, but neglected, as such; as the orange, pomegranate, olive, Indian fig, torch-thistle, and strawberry-pear.

4781. Those little known, some of which seem to merit cultivation; as the akee-tree, alligator-pear, anchovy-pear, durion, guava, granadilla, jamrodsade, malay apple, litchie, loquat, mango, mangosteen, pishamin, and various others.

4782. The varieties of some of these species, as the vine, fig, and melon are very great; in making a selection we would recommended the plan submitted as to the selection of hardy fruits. (4367.)

Sect. 1. Exotic Fruits in general Cultivation.

4783. The exotic fruits in general cultivation include the three first fruits in the world; the pine pre-eminent for its flavor; the vine, for its generous and enlivening juice; and the melon, approaching in flavor to the pine. All circumstances considered, it is doubtful if the durion, mangosteen, and other Indian fruits, equal these; certainly no fruit hitherto discovered in any region surpasses the pine-apple.


4784. The pine-apple is described in Miller's Dictionary (art. Bromelia), as herbaceous; but it is by others considered as a shrub. Its common name of pine-apple is supposed to be derived from the resemblance of the fruit in shape to the cone of some species of pine-tree. In richness of flavor this fruit stands unrivalled; and, as Neill observes, "it is one of the greatest triumphs of the gardener's art, to be able to boast that it can be produced in Britain in as high perfection as in a tropical climate." The leaves of the pine-plant are long, narrow, channelled, and in general furnished with spines or prickles on the edges. The flowers are in a loose spike, on a scape, which is leafy at top; "as the spike ripens, it takes the form of a fleshy scaly strobile, vulgarly called the fruit, and composed of many coadunate berries, which have scarcely any cells or seeds." Professor Martyn doubts whether there may not be some of the fruits with male flowers only, and others with hermaphrodite flowers; "because those fruits which have seeds are remarkably different from the others when cut through the cells, in which the seeds are lodged; for in these they lie near to the centre of the fruit, whereas in those which have abortive cells, they are chiefly close to the rind." South America is generally considered the native place of the pine, though it is indigenous in uncultivated places in Africa, in great abundance. Linnaeus ascribes it to New Spain and Surinam; and Acosta says, that it was first sent from the province of Santa Croce, in Brasil, into the West, and afterwards into the East Indies. Professor Martyn thinks it may be common to the tropical parts of the three continents. The pine-plant has been long cultivated in Jamaica and other West India islands with great success, and was introduced to the gardens of Europe by Le Cour, of Leyden, about the middle of the seventeenth century. This gentleman, Miller informs us, received his first plants from America, and "after a great many trials with little or no success, did at length hit upon a proper degree of heat and management, so as to produce fruit equally good (though not so large) as that which is produced in the West Indies." From Le Cour "our gardens in England were first supplied with this king of fruits;" and it is "commonly said that Sir Matthew Decker, of Richmond, was its earliest cultivator;" but, as a botanical plant, it was introduced so far back as 1690, by Bentick. (Hort. Kew.) Miller informs us, that at first the plants were kept in dry stoves, during winter, placed on scaffolds, after the manner in which orange-trees are placed in a green-house; and that in summer, they were removed to hot-beds of tanners' bark, under frames. They soon, however, began to erect "low stoves," called succession-houses, and bark-pits under deep frames, for the suckers and crowns. Bradley informs us, that by the year 1730, pine-stoves of the different kinds were established in all the principal English gardens; and Justice, in his British Gardener's Directory, published in 1744, states, that pine-apple stoves had also been erected in Scotland, and he gives the plan of one erected by him in his own garden at Crichton, near Edinburgh, in the year 1752, in which the pine was fruited for the first time in Scotland. He recommends such as intend cultivating this fruit, to get their plants and furnaces (the latter cast in one piece) of Scott, of Turnham Green, London, and their thermometers from Coles, in Fleet-street.

4785. Use. It is the first of dessert-fruits; and is also preserved in sugar, and made into marmalades and other confectionaries. In preparing to eat this fruit, first twist out the crown and then cut the fruit into horizontal slices: these being served, the rind and scales of the pips are pared off by the guest with a knife and fork. (Speedly.)

4786. Varieties. There are many varieties of this fruit, independently of some distinct species, as the B. Penguin and B. Karatas; the fruit of these species being sometimes eaten in the West Indies. If the seeds of the ananas were sown frequently in their native country, Professor Martyn considers that varieties might be rendered as nu-
merous as those of the apple and pear. Miller, in sowing the seeds, found a variety of sorts produced from the same fruit; and Speechly mentions, that he raised in 1768 above seventy plants, from seeds sent to the Duke of Portland from the West Indies, most of which varied in some distinctive circumstance, either in their leaves or fruit. Many of these fruits turned out of inferior quality, probably from the seeds having been gathered indiscriminately. Seeds are not usually produced in this country; when they occur it is generally in those pines which blossom in August, and Ripen their fruit in December. (Buch, in Hort. Trans. iv. 535.) The best esteemed varieties in present cultivation are —

The old queen. Fruit oval-shaped, and of a fine color; the fruit, being the hardest kind, and fruited in fifteen or eighteen months. The fruit grows to a large size, often weighing from three to four pounds. It is much more certain of showing in fruit at a proper age and season than most of the other sorts, and has a fruit preference in most hot-houses.

Ripley's new queen. A variety of the old queen, with a large elegant form; fruited also in an equally short period.

Welbeck seedling; fruit small, generally broader at the base than at the top; of a pale yellow, or sulphur color, with very flat pips; flesh white and tender, rich in flavor, with less acidity than is found in most other pines. (Hort. Trans. i. 215.)

Pyramidal, or brown sugar-loaf. Cone-shaped, and dark-colored till it ripens; pips hard and fragrant. Prickly seeded sugar-loaf. Cone-shaped, the fruit of a golden color, the leaves small, spiny, and the pips clear, and small in size. Smooth striped sugar-loaf; similar to the above except that its leaves are larger, its flowers more abundant, and its fruit smaller. Havannah. Tankard-shaped, dark-colored.

Montserrat. The leaves of a dark-brown, inclining to purple in the inside; fruit middle-sized and tun-shaped, and the pips or proportion of the fruit being larger and flatter than in the other kinds.

King pine, or shining green. The leaves of four to five stripes, the pulp hard and rather stringy, but of good flavor when ripe.

Green, or St. Vincent's pine. A rare variety. The fruit is striped like the fruittin of a pyramid; leaves of a brownish tinge, and dropping at the extremities, with strong prickles, thinly scattered. The pips of the fruit are large, often an inch over; and it attains a large size, weighing from three to four pounds. It is of a dark color till it ripens; very juicy, and high flavored.

Black Janacula. The fruit is large, and the plants similar in character and habits to the above.

Providencia pine, or new providence. There are two varieties of this kind, the green, the fruit is larger than that of any of the kinds cultivated in this country; the form inclining to pyramidal; the color at first brownish-grey, but when mature of a pale-yellow. The flesh yellow and melting, abounding with quick juicy juice. Speechly procured in the gardens at Welbeck in 1754, a fruit that weighed five pounds and a quarter, or eighty-four ounces, and from a plant that was not a large one. Griffin had, in 1803, a plant placed under his care, which fruited in July 1804, the fruit of one plant weighing seven pounds seven ounces, and the other nine pounds three ounces, avoirdupois.

This sort, and the two preceding, require generally three years, and sometimes five or six years to produce their fruit. What is called the old providence, is a small fruit from one of the Bermudas of that name.

Blood red; fruit equal in bulk at both ends. Pips of moderate size, color brick red; flesh white and opaque; leaves of a changeable hue; the flavor of the fruit being inferior to that of most of other fruits it is to be considered merely as a curious variety. (Hort. Trans. iv. 214.)

Silver-striped queen. Leaves beautifully striped with white, yellow, and red; but the plant, though elegant, is a reluctant fruitier.

Variegated-leaved pines. Besides the striped-leaved queens, there are several sorts with beautifully variegated leaves and fruits, and some with red or brown leaves; but in general they are tardy in fruiting, and are not considered as ornamental than as useful varieties.

New sorts. Pine plants are frequently imported from the West Indian islands, and in this case generally bear their names. In general, however, these plants are far inferior, both as to kinds and condition, to those grown, and to be procured from nurserymen in this country. They are generally infested with the bug, and very uncertain in their time of fruiting, as well as to their flavor. If these were to be enumerated, the list of pines known in this country would amount to upwards of forty sorts. Specimens of above thirty sorts are grown in the gardens of Gunter, at Earl's-court. The globe pine-apple, a subvariety of the queen, was sent to Washington by the late Mrs. Dewees, and is now reimported under the name of the Russian globe. (Hort. Trans. v. 265.)

4787. The insects which more especially infest the pine are, the brown turtle bug (Coccus hesperidum, L.) (fig. 505. a to e). The female has at first the appearance of a flat scale (a); afterwards, when depositing its eggs, it becomes fixel and turgid (b); these eggs (c) are hatched under the mother, who soon after dies; the young insects, seen under a magnifier, appear like turtles in miniature (d). Only the males (e), which are few in proportion to the females, have wings; these devour nothing, and having performed the office of impregnation, die.

4788. The white scaly bug (C. hesp. var.) (f to l) bears a considerable resemblance to the above; but the scale (f) is somewhat smaller: the color is white, and the males or flies (l) are not so large as those of the brown.

4789. The white mottled crimson-tinged bug (C. hesp. var.) (n and m) differs from the latter in being larger and crimson-colored. Speechly considers it as viviparous. This and the former species are much the most pernicious. The various modes of destroying them, and also the other insects which attack the pine, have been already detailed.


4790. The grape-tineis a trailing, deciduous, hardy shrub, with a twisted irregular stem, and long flexible branches, decumbent, like those of the bramble, or supporting themselves when near other trees, by means of tendrils, like the pea. The leaves are large, lobed, entire, or serrated and downy, or smooth; green in summer, but when mature, those of varieties, in which the predominating color is red, constantly change to, or are tinged with some shade of that color; and those of white, green, or yellow grapes, as constantly change to a yellow, and are never in the least tinged either with purple, red, or scarlet. The breadth of the leaves varies from five to seven or ten inches, and the length of the foot-stalks from four to eight inches. The flowers are produced on the shoots of the same year, which shoots generally proceed from those of the year preceding:
they are in the form of a raceme, of a greenish-white color, and fragrant odor, appearing in the open air in this country in June; and the fruit, which is of the berry kind, attains such maturity as the season and situation admit, by the middle or end of September. The berry or grape is generally globular, but often ovate, oval, oblong, or finger-shaped; the colors green, white, red, yellow, amber, and black, or a variegation of two or more of these colors. The skin is smooth, the pulp and juice of a dulcet, poigniant, elevated, generous flavor. Every berry ought to enclose five small heart or pear shaped stones; though, as some generally fail, they have seldom more than three, and some varieties, as they attain a certain age, as the ascalon or sultana raisin, none. The weight of a berry depends not only on its size but on the thickness of its skin, and texture of the flesh, the lightest being the thin-skinned and juicy sorts, as the sweetwater or muscadine; and what are considered large berries of these varieties, will weigh from five to seven pennyweights, and measure from one to two thirds of an inch in girth. A good-sized bunch of the same sorts may weigh from two to six pounds; but bunches have been grown of the Syrian grape, in Syria, weighing forty pounds, and in England weighing from ten to nineteen pounds. A single vine in a large pot, or grown as a dwarf standard in the manner practised in the vineyards in the north of France, ordinarily produces from three to nine bunches; but by superior management in gardens in England, the number of bunches is prodigiously increased, and one plant, that of the red Hamburgh sort, in the vinery of the royal gardens at Hampton Court, has produced 2200 bunches, averaging one pound each, or in all nearly a ton. That at Valentine’s, in Essex, has produced 2000 bunches of nearly the same average weight.

4791. The age to which the vine will attain in warm climates is so great as not to be known. It is supposed to equal or even to surpass that of the oak. Pliny speaks of a vine which had existed six hundred years; and Bosc says, there are vines in Burgundy upwards of four hundred years of age. In Italy there are vineyards which have been in a flourishing state for upwards of three centuries; and Miller tells us, that a vineyard a hundred years old is reckoned young. The extent of the branches of the vine, in certain situations and circumstances, is commensurate with its produce and age. In the hedges of Italy and woods of America, they are found overtopping the highest elm and poplar trees; and in England, one plant trained against a row of houses in Northallerton (lately dead), covered a space, in 1585, of one hundred and thirty-seven square yards; it was then above one hundred years old. That at Hampton Court, nearly of the same age, occupies above one hundred and sixteen square yards; and that at Valentine’s, in Essex, above one hundred and forty-seven square yards. The size to which the trunk or stem sometimes attains in foreign countries, is so great as to have afforded planks fifteen inches broad, furniture, and statues; and even in this country, the Northallerton vine above mentioned, in 1785, measured four feet in circumference near the ground; and one branch of the Hampton Court vine measures one hundred and fourteen feet in length. Vine timber is of great durability. It may be remarked, that vines regularly pruned and dressed, can rarely attain similar magnitudes, nor is it desirable that they should.

4792. The native country of the vine, like most of our acclimated fruits, is generally considered to be Persia; and Dr. Sickler (Geschichte der Obst. Cult. vol. i.) has given a learned and curious account of its migration to Egypt, Greece, and Sicily. From Sicily it is supposed to have found its way to Italy, Spain, and France; and in the latter country it is believed to have been cultivated in the time of the Antonines, in the second century. It has been found wild in America, and is now considered as a native, or naturalised in the temperate climates of both hemispheres. In the old world, its culture forms a branch of rural economy from the 21st to the 51st degree of north latitude, or from Shiraz in Persia to Coblenz on the Rhine. Some vineyards are to be found even near Dresden and in Moravia; and by means of garden-culture, it is made to produce fruit for the table still farther north; being grown to a considerable degree of perfection in the hot-houses of St. Petersburgh and Stockholm.

4793. The introduction of the vine to Britain is supposed by some to have taken place under the first Roman governors, though, from Tacitus, it appears to have been wanting in Agricola’s time. There is evidence, however, to prove that vineyards were planted here in the year 280, A. D. (see 312.); and Bede, writing in 731, says, there were vineyards growing in several places. Harte observes, that the religious fraternities of the dark ages spread out from Italy in all directions, carrying with them the knowledge of agriculture and gardening; there is little doubt, Professor Martyn remarks, that orchards and vineyards were common appendages to abbeys and monasteries from their first establishment, at least in the southern parts of the island, to the time of the reformation. From this period they have disappeared, in part, perhaps, from the culture of the vine being little understood by those to whom the lands of religious houses were sold or granted; and in part, because a better article would be introduced from our French provinces in the time of the Henries, and continued to be imported when we lost these.
4794. Vineyards have also been planted in modern times, and wine produced, nearly, if not entirely equal, to that of France. In the *Museum Rusticum*, it is stated, that at Arundel Castle in Sussex, the Duke of Norfolk had a vineyard, of which there were in his Grace’s cellar, in 1763, above sixty pipes of excellent Burgundy. Bradley informs us, that Warner, a gentleman of Rotherhith, made good wine from his own vineyards. Switzer mentions several instances, and among others, that of Rocque, of Walham Green, who made wine for thirty years from a vineyard he had planted in a common field-garden. Hanbury and Hales confirm these accounts, and cite others; and Barry, in his *History of Wines*, gives an account of a very productive vineyard, formed by the Hon. Charles Hamilton, at Painshill, in Miller’s time, which succeeded for many years, and produced excellent champagne. It is not yet twenty years since this vineyard was neglected or destroyed. There can be no hesitation, therefore, in agreeing with these authors, and with Miller, Martyn, and Speechly, that vineyards would succeed in various parts of England, and produce wine equal to much of that imported from France. But, in a national point of view, we may conclude with equal safety, that the culture of the vine, as a branch of rural economy, would not be a profitable concern here, on the broad general principle, that it cannot be long worth while to grow any thing at home which we can get cheaper from abroad. The high duties on imported wines may seem to bear against this opinion; but this is merely a temporary cause; for, in the progress of international commerce, governments gradually discover the advantage of leaving trade comparatively free; and in proportion as this becomes the case, each country will feel its advantage in pursuing those branches of industry in which nature or habit has rendered it pre- eminent. It may, however, afford much rational satisfaction for individuals, in favorable situations, to form vineyards, and drink their own wine.

4795. Grapes *for the table* appear to have been in demand as early as the beginning of the 16th century; for Tusser includes “grapes white and red,” in his list of fruits, published about the year 1560; but as far as appears from horticultural literature, the vine had only been grown as dwarf standards, or trained against walls or buildings, till the beginning of the 18th century. Stoves for preserving curious exotics had been introduced soon after the middle of the 17th century; but we find no mention of the application of artificial heat to the vine, till 1718, when Lawrence informs us, in his *Fruit-Gardener*, published that year, “that the Duke of Rutland, at Belvoir Castle, has done so much justice to the vine as to have fires constantly burning behind his slope walls, from Lady-day to Michaelmas; whereby he is rewarded by the largest grapes, and even the best Frontignacs, in July.” These sloped walls, we are informed, were afterwards covered with glass. Switzer (*Pract. Frut. G. 2 edit. 1763.*) appears to be the first author who gives a regular plan of a vineyard, with directions for forcing the grape. He advises making fires as early as the middle of December, so as to make the vines push by the middle of January. Since his time, the art of forcing has made such rapid progress that no kitchen-garden worth notice is now without a vineyard: the fruit is produced in some vineries during every month of the year; and in the London markets is to be had in the highest degree of perfection from March to January. Vines are at the same time still grown on walls unaided by fire-heat, and in favorable seasons, the more hardly early sorts attain a tolerable degree of maturity. In the nursery-gardens of Joseph Kirke at Brompton, a wall upwards of two hundred and twenty yards long, and ten feet high, is covered with plants of the white muscadine, which have produced regular crops for many years. On the border to this wall are standard vines of the same sort, trained to stakes about four feet high, which also bear in proportion, though the fruit does not ripen quite so early, nor attain an equal degree of flavor with that on the wall. In propitious seasons these grapes attain a tolerable degree of flavor; but even then they are of little value, compared to those grown in vineries and hot-houses.

4796. Use. The uses of the grape in Britain are well known; in the dessert it ranks next the pine, and is by some preferred to it. The berries, when green or not likely to ripen, may be used in tarts or pies; and the leaves form an elegant garnish to other table-fruits. Wine is sometimes made in England, by expressing and fermenting the juice, either alone or with that of other fruits; and it has even been made from decoctions of the leaves of some sorts. In warmer climates, the grape is not only used in the dessert, but eaten with bread, either newly gathered or dried as raisins; and in these countries, from the fermented juice, a wine or liquor is made superior to all others for stimulating the stomach, and exhilarating the spirits of man. Some of the most important consequences in the mythological history of man, are referred to its last-mentioned qualities. (See the Histories of Lot, Noah, and Bacchus.) The medical products of the vine are verjuice, formerly used as the juice of lemons: tartar, a gentle cathartic: vinegar, used as a condiment; for extracting the virtues of other medicines; and for counteracting the effects of vegetable poisons. Even wine itself is given as a medicine, in typhus fevers; in nervous disorders; in putrid sore throats; and even in the plague. “In almost all cases of languor, and great prostration of strength,” Martyn observes,
“wine is a more grateful and efficacious cordial than can be furnished from the whole class of aromatics.”

4797. *Varieties.* These are exceedingly numerous; partly from the antiquity of the vine, it having, as Professor Martyrn remarks, been cultivated from the time of Noah; partly from the influence of soils and climates in changing the qualities of grapes, there being hardly two vineyards in France or Italy where the sorts, though originally the same, remain long precisely alike; but chiefly, as far as respects this country at least, from the facility with which new sorts are procured from seed. Tusser, in 1560, mentions only “white and red” grapes. Parkinson, who was more of a horticulturist, gives, in 1627, a list of twenty-three sorts, including the white muscadine, “very great, sweet, and firm; some of the bunches have weighed six pounds, and some of the berries half an ounce.” Ray, in 1688, enumerates twelve sorts as then most in request. Rea, in 1702, gives most of those in Ray’s list, and adds five more sorts, recommending the red, white, and the d’Arbois, or royal muscadine, the Frontignac, and the blood-red, as the fittest sorts for England. The best vines, he says, were then on the walls of the physic-garden at Oxford.

4798. *Switzer,* in 1717, says, “It is to Lord Capel and Sir William Temple that we are owing that collection of good grapes now so plenty in England; the latter,” he says, “brought over the Chasselas, parsley, and Frontignac; and also the Amboyna, Burgundy, black muscat, and grizzly Frontignac; all highly approved, and distributed amongst the nurserymen, as well as the nobility and gentry. The best grapes,” he tells us, “were grown at Islaworth, and Richmond.” Specifically, from 1700 to 1790, excelled in the culture of the vine at Welebeck.

4799. The most valuable modern additions to the varieties of grapes in this country have been procured by sowing the seeds of vines ripened in the hot-houses at Hamburgh, and brought here about a century ago, by Warner, of Rotherhith, already mentioned. Miller in the same way produced the variety of the black cluster, which bears his name. Speeche produced various new sorts, which have now a place in the catalogues of nurserymen. Williams of Pittmanstown, Bradick of Thanes Park, and a particular sort, preserved by the President of the Horticultural Society of England, are variants of the sweet-water, Chasselas, and Hamburgh grapes. The great attention paid to natural history by such as go abroad, has also contributed to the number of grapes. New sorts have been sent from Spain, Italy, and the East Indies, and many from France; so that the lists of some British nurserymen exceed two hundred and fifty names. In France, during the consulate, in 1801, the celebrated chemist, Chaptal, when minister of the interior, ordered a specimen of every known variety of the grape to be collected from the different departments where the vine is grown, and planted in the nursery of the Luxembourg; garden, with a view to ascertain their respective merits. Though this assortment was never completed, the number collected amounted to upwards of three hundred distinct varieties.

4800. A classification of the numerous varieties of the wine has not yet been made, either in France or England. Bosc, the inspector of government-nurseries in France, was employed to compare and class the grapes sent him that they might be described in his history of distinct sorts. The groundwork of his classification was, the color, form, and size of the fruit; the surface, margin, texture, color, and position of the leaves; and the redness, greenness, or variegation of the foot-stalks. From these eleven characteristics combined, he forms 150 classes, in which, he says, may be placed all the possible varieties of grapes. Bosc, aware of the great variety of considerations of another order, which augment the number of characteristics, such as grapes which are in other respects alike, yet differ in their time of ripening, in the time they will hang without alteration on the plant, in the quantity produced on a plant, quality of the pulp, &c., acknowledges, that, after four years’ labor, he could offer no useful result. In the catalogue of the Luxembourg collection, published by Hervey in 1802, the arrangement is, 1. vines with black oval fruits, 27 sorts; 2. black round fruits, 96 sorts; 3. white oval fruits, 64 sorts; 4. white round fruits, 75 sorts; 5. white grapes, 10 sorts; and 6. black round fruits, 10 sorts, 560 sorts.

The most elaborate descriptions of the varieties of the vine which have yet appeared are contained in a Spanish work, *Ensayo sobre las variedades de la vid com., que vegetan en Andalucia,* &c. by D. Simon Roxas Clemente, librarian to the botanic garden at Seville. His character, combined with his vivacity, has procured him a great share of fame, and many excellent and curious sorts. He enumerates thirty-six authors who have written on the vine, since Columbus, by whose names he has distinguished many of his tribes; the others by their local appellations. The table of grape-vines here given is, we acknowledge, very imperfect, but it contains all the information which we have been able to obtain from the best authors, and especially from Speedy and Forsyth. More than triple the names it contains might have been inserted; but, without being accompanied by any descriptive particulars, they could be of no real use.

4801. Estimate of sorts. As it is generally a puzzling consideration for inexperienced persons to make a selection from the ample semi-annual catalogues of authors and long lists of names kept by nurserymen, we shall here submit a few selections suitable to common cases.

Vines to plant against a common garden-wall, or on the walls of a house. The July black, white muscadine, white and black muscat, red muscat, small and large black and white cluster, black muscat, &c.

To plant a vineyard for early fruiting. Take the preceding sorts.

To plant a wall. Will make crop of good grapes of various flavors. Take a white grape, red, or black muscadine, a white and red muscat, white and red Frontignac, a black or red muscadine, a white with red and black muscat, a white and red Frontignac, and Hamburgh, and a white and red Nice.

There are here 35 grapes of 11 distinct flavors; an equal number of both colors; large showy bunches and berries, as well as small black and small grey; small isolated high-flavored ones, as those of the Frontignac; the white placed in the order in which they will ripen. The foliage in summer will be alternately tinged with red and yellow; and, supposing the muscadinies to be placed next the end of which the blue-tinged, they will ripen nearly a month earlier than any of the others: the Muscadin, Frontignacs, and Muscadinies being hot-house grapes; the muscadines will have a sufficient season to ripen them; and the three last sorts, being somewhat more tardy, will come afterwards.

To plant a vineyard for late fruiting. Take the variety of damascens, black and white muscat, black Hamburgh, red and white muscadines, black and white raisins, brown raisins, Peter’s, black prince, &c.

To plant a vineyard in which pine are grown; one plant under each viner. Take the white and red muscat, black and white muscadine, black and red Hamburgh, black and red or white raisins, black Syracuses, red and white raisin, black Damascens: and for early sorts, Sitwell’s sweet-water, royal muscadine, white Frontignac.

To plant a vineyard to run up the reeds of green-house, or potted-places. Choose such sorts as have small leaves and short foot-stalks.

Hardly small-leaved sorts for the reeds of a green-house. Sitwell’s sweet-water, black cluster, black muscadine, parsley-leaved muscadine, black morillon, &c.

Small-leaved sorts, requiring more heat, and if possible, the foot-stalks, of a variety of white muscat, Black Morocco, blue Frontignac, blue tolloc, black galega, and others of the same morillon, &c.

Small-leaved sorts for planting in pots or boxes. Black and white Corinth, black and white cloister, red and grizzly Frontignac, white and red Hamburgh, &c.
### GRAPES WITH ROUND BLACK BERRIES.

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Synonyms</th>
<th>Hour, when, and where originated, procured, or abounding.</th>
<th>Where figured</th>
<th>Where described</th>
<th>Size of bunches</th>
<th>Size of berry</th>
<th>Flavor and consistence</th>
<th>Time of ripened a half</th>
<th>Local</th>
<th>Character of the tree, and general reputation of the fruit.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>July</td>
<td>- Morillon noir Hatif.</td>
<td>An old variety from France</td>
<td>Lang. P. t. 47 f. 3</td>
<td>Forthys.1</td>
<td>Small</td>
<td>Small</td>
<td>- Sugarly</td>
<td>- Sept. 6</td>
<td></td>
<td>Estemed for being early ripe</td>
</tr>
<tr>
<td>2.</td>
<td>Black Muscadine</td>
<td>- Black Frankendale</td>
<td>An old approved variety common on dwelling-houses about London</td>
<td>Lang. P. t. 36</td>
<td>For. 4</td>
<td>Medium</td>
<td>Medium</td>
<td>- Rich and juicy</td>
<td>- Sept. 9</td>
<td></td>
<td>Good bearer. Leaves in autumn time scarlet and yellow</td>
</tr>
<tr>
<td>3.</td>
<td>Black Parda</td>
<td>- A new sort from Portugal, about 1780</td>
<td></td>
<td>Lang. P. t. 79</td>
<td>For. 11</td>
<td>Large</td>
<td>Large</td>
<td>- Rich and well flavored</td>
<td>- Late 11</td>
<td>51</td>
<td>An excellent late grape</td>
</tr>
<tr>
<td>4.</td>
<td>Black Frontignac</td>
<td>- Muscat. noir de Frontignac</td>
<td></td>
<td>Lang. P. t. 58</td>
<td>For. 15</td>
<td>Large</td>
<td>Large and measly</td>
<td>- Juicy</td>
<td>- Late 11</td>
<td>41</td>
<td>A good grape</td>
</tr>
<tr>
<td>6.</td>
<td>Black Frontignac</td>
<td>- Chateau. Rose</td>
<td></td>
<td>Lang. P. t. 47</td>
<td>For. 25</td>
<td>Small</td>
<td>Small</td>
<td>- Sweet; apt to crack</td>
<td>- Sept. 8</td>
<td>33</td>
<td>Not in repute, as berries crack</td>
</tr>
<tr>
<td>8.</td>
<td>Black Frontignac</td>
<td>- Chateau. Rose</td>
<td></td>
<td>Lang. P. t. 47</td>
<td>For. 25</td>
<td>Large</td>
<td>Large</td>
<td>- -</td>
<td>- Oct. 7</td>
<td>41</td>
<td>Deserves a place in hot-house and vineyard; ripens well on open wall</td>
</tr>
<tr>
<td>9.</td>
<td>Black Frontignac</td>
<td>- Chateau. Rose</td>
<td>Some very prolific specimens in the royal garden at Windsor</td>
<td>Lang. P. t. 46</td>
<td>For. 25</td>
<td>Large</td>
<td>Large</td>
<td>- -</td>
<td>- Oct. 7</td>
<td>41</td>
<td>Very prolific, hardy.  Aiton considers it one of the best generally without stones, the sort which produces dried Cornish, or currants of shops</td>
</tr>
</tbody>
</table>

### GRAPES WITH ROUND LONG BLACK BERRIES.

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Synonyms</th>
<th>Hour, when, and where originated, procured, or abounding.</th>
<th>Where figured</th>
<th>Where described</th>
<th>Size of bunches</th>
<th>Size of berry</th>
<th>Flavor and consistence</th>
<th>Time of ripened a half</th>
<th>Local</th>
<th>Character of the tree, and general reputation of the fruit.</th>
</tr>
</thead>
<tbody>
<tr>
<td>15.</td>
<td>Black Muscadine</td>
<td>- Old Hamburg</td>
<td>An old variety from France</td>
<td>Lang. P. t. 41</td>
<td>For. 24</td>
<td>Large</td>
<td>Large</td>
<td>- Pleasant juice</td>
<td>- Late 5</td>
<td>41</td>
<td>A showy good grape</td>
</tr>
<tr>
<td>17.</td>
<td>Purple Muscadine</td>
<td>- Similar to previous</td>
<td>An old variety</td>
<td>Lang. P. t. 42</td>
<td>For. 25</td>
<td>Large</td>
<td>Large</td>
<td>- Pleasant and vinous</td>
<td>- Nov. 10</td>
<td>41</td>
<td>A plentiful bearer, and one of the best grapes we have</td>
</tr>
<tr>
<td>18.</td>
<td>Black Burgundy</td>
<td>- Miller's grape. The Miller's grape</td>
<td></td>
<td>Lang. P. t. 47</td>
<td>For. 26</td>
<td>Large</td>
<td>Large</td>
<td>- Pleasant and vinous</td>
<td>- Nov. 10</td>
<td>41</td>
<td>A good bearer, very dark fruit</td>
</tr>
<tr>
<td>19.</td>
<td>Black Burgundy</td>
<td>- Tigett. Miller's grape.</td>
<td></td>
<td>Lang. P. t. 47</td>
<td>For. 26</td>
<td>Large</td>
<td>Large</td>
<td>- Pleasant</td>
<td>- Nov. 10</td>
<td>41</td>
<td>A good bearer, very dark fruit</td>
</tr>
</tbody>
</table>

### GRAPES WITH ROUND WHITE BERRIES.

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Synonyms</th>
<th>Hour, when, and where originated, procured, or abounding.</th>
<th>Where figured</th>
<th>Where described</th>
<th>Size of bunches</th>
<th>Size of berry</th>
<th>Flavor and consistence</th>
<th>Time of ripened a half</th>
<th>Local</th>
<th>Character of the tree, and general reputation of the fruit.</th>
</tr>
</thead>
<tbody>
<tr>
<td>11.</td>
<td>Black Cornichon</td>
<td>- Cornichon noir. Dodies de Duras. Pittetille</td>
<td>Said to have been introduced by Sir William Temple, in 1660</td>
<td>Lang. P. t. 35</td>
<td>For. 17</td>
<td>Large</td>
<td>Medium</td>
<td>- Rich, vinous</td>
<td>- Sept. 19</td>
<td>7</td>
<td>One of the best hardy white grapes, and excellent bearer</td>
</tr>
<tr>
<td>22.</td>
<td>Malmoisy Muscadine</td>
<td>- Malmoisy muscadine, Malmoisy muscadine, Malmoisy muscadine, Malmoisy muscadine</td>
<td>An old variety from France</td>
<td>Lang. P. t. 37</td>
<td>For. 17</td>
<td>Large</td>
<td>Medium</td>
<td>- Rich and musky</td>
<td>- Sept. 13</td>
<td>3</td>
<td>Good bearer; a beautiful leaf and fine fruit</td>
</tr>
<tr>
<td>23.</td>
<td>Common white Muscadine</td>
<td>- Introduced by Sir W. Temple, in 1660</td>
<td></td>
<td>Lang. P. t. 35</td>
<td>For. 17</td>
<td>Large</td>
<td>Medium</td>
<td>- Sugary</td>
<td>- Sept. 11</td>
<td>3</td>
<td>Best grape we have for a common wall, a great bearer</td>
</tr>
<tr>
<td>24.</td>
<td>White Frontignac</td>
<td>- Muscat blanc</td>
<td></td>
<td>Lang. P. t. 35</td>
<td>For. 17</td>
<td>Large</td>
<td>Medium</td>
<td>- Exquisite</td>
<td>- Sept. 11</td>
<td>3</td>
<td>Much-stained hot-house and vineyard</td>
</tr>
</tbody>
</table>

### Abbreviations.
- h. hot-house
- v. vinery
- w. common wall
### A DESCRIPTIVE CATALOGUE OF GRAPE-VINES — continued.

**GRAPES WITH ROUND WHITE BERRIES — continued.**

<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>25.</td>
<td>White sweet water</td>
<td>Parony drop; Pearl drop</td>
<td>From Ascan in Palestine</td>
<td>Lang. P. t. 50.</td>
<td>For. 19. Medium</td>
<td>Large</td>
<td>-</td>
<td>Sugary</td>
<td>Sept. 9 in. 4 in. 12 h.</td>
<td>h. w.</td>
</tr>
<tr>
<td>26.</td>
<td>White Corinth</td>
<td>White Ascanl. Yellow strawberry, Susanna raisin</td>
<td>Raised by William of Pitenstom from seeds of the black cluster</td>
<td>Duh. 11. t. 7.</td>
<td>For. 30. Small</td>
<td>Small</td>
<td>-</td>
<td>Fine juicy flesh; agreeable flavor</td>
<td>Sept. 4</td>
<td>h. w.</td>
</tr>
<tr>
<td>27.</td>
<td>Pimenton, new white cluster</td>
<td></td>
<td>Originated at Pimenton</td>
<td>Hort. Tr. iii. t. 8.</td>
<td>Ill. 249. Medium</td>
<td>Close crowded bunch</td>
<td>Medium</td>
<td>Juicy and sweet</td>
<td>Sept. 3</td>
<td>h. w.</td>
</tr>
<tr>
<td>29.</td>
<td>Scotch, white cluster</td>
<td></td>
<td></td>
<td></td>
<td>Medium close</td>
<td>Small</td>
<td>-</td>
<td>-</td>
<td>Sept. 3</td>
<td>h. w.</td>
</tr>
<tr>
<td>30.</td>
<td>Scarlet-leaved black cluster</td>
<td></td>
<td></td>
<td></td>
<td>Largest</td>
<td>Small</td>
<td>Small</td>
<td>Sugary</td>
<td>Sept.</td>
<td>h. w.</td>
</tr>
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#### GRAPES WITH LONG WHITE BERRIES.

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</thead>
<tbody>
<tr>
<td>32.</td>
<td>White Muscat of Luneau</td>
<td>White Muscat of Luneau</td>
<td>Portugal</td>
<td>Lang. P. t. 43.</td>
<td>For. 43. Very large</td>
<td>Very large</td>
<td>Very large</td>
<td>Thick skin and hard flesh</td>
<td>Late 175</td>
<td>h. w.</td>
</tr>
<tr>
<td>33.</td>
<td>White Pinot</td>
<td>White Pinot</td>
<td></td>
<td>Duh. 12. 6.</td>
<td>For. 56. Large</td>
<td>Large</td>
<td>Large</td>
<td>Juicy</td>
<td>Late 11</td>
<td>h. w.</td>
</tr>
<tr>
<td>34.</td>
<td>White Christian</td>
<td>Golden Gallicien</td>
<td></td>
<td>Hort. Tr. i. 106.</td>
<td>Tab.</td>
<td>Small</td>
<td>Small</td>
<td>Rich saccharine flavor</td>
<td>Late 12</td>
<td>h. w.</td>
</tr>
<tr>
<td>35.</td>
<td>White Verdelho</td>
<td></td>
<td></td>
<td>Hort. Tr. ii. 11. tab.</td>
<td></td>
<td></td>
<td></td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

#### GRAPES WITH RED, ROSE-COLORED, BLUE, GYREISH, OR STRIPED BERRIES.

<table>
<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>41.</td>
<td>Red Muscat of Alexandria</td>
<td>Muscat rouge</td>
<td>Resembles the white Muscat, excepting as to color</td>
<td>For. 7.</td>
<td>Large and long</td>
<td>Large</td>
<td>-</td>
<td>Rich, musky, and vinous</td>
<td>Late 12</td>
<td>h. w.</td>
</tr>
<tr>
<td>42.</td>
<td>Red Muscadel</td>
<td>Muscat rouge</td>
<td></td>
<td>For. 10.</td>
<td>Very large</td>
<td>Large</td>
<td>-</td>
<td>Pleasant juice</td>
<td>Late 10</td>
<td>h. w.</td>
</tr>
<tr>
<td>43.</td>
<td>Red Frontignac</td>
<td>Muscat gris</td>
<td></td>
<td>For. 16.</td>
<td>Medium</td>
<td>Large, oval, and brick-colored</td>
<td>-</td>
<td>Highly vinous</td>
<td>Late 10</td>
<td>h. w.</td>
</tr>
<tr>
<td>44.</td>
<td>Grizzly Frontignac</td>
<td>Muscat gris</td>
<td></td>
<td>For. 18.</td>
<td>Small</td>
<td>Round, brownish red and yellow color</td>
<td>-</td>
<td>Rich and bloomy</td>
<td>Nov. 11</td>
<td>h. w.</td>
</tr>
<tr>
<td>45.</td>
<td>Red Hamburg</td>
<td>Warner's, or Hampton-court vine; Gilleafer</td>
<td>Originated by Warner of Rothercourt, about 1750</td>
<td>For. 14.</td>
<td>Large</td>
<td>Thin-skinned, large</td>
<td>-</td>
<td>Juicy flesh, very fine flavor</td>
<td>Late 11</td>
<td>h. w.</td>
</tr>
<tr>
<td>46.</td>
<td>Gilles's Seedling Hamburg</td>
<td></td>
<td></td>
<td>For. 51.</td>
<td>Medium</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>November</td>
<td>h. w.</td>
</tr>
<tr>
<td>47.</td>
<td>Red parley-deux-Muscat</td>
<td>Cisat rouge</td>
<td>A new variety of Warner's H.</td>
<td>For. 32.</td>
<td>Very large</td>
<td>Very large, oval</td>
<td>Coarse grape, skin thick</td>
<td>Late 11</td>
<td>h. w.</td>
<td></td>
</tr>
<tr>
<td>48.</td>
<td>Aleppo</td>
<td>Striped, Aleppo; party-colored grape</td>
<td></td>
<td>For. 39.</td>
<td>Small</td>
<td>Small</td>
<td>Very fine flavor</td>
<td>Late 10</td>
<td>h. w.</td>
<td></td>
</tr>
<tr>
<td>49.</td>
<td>Red Syracuse</td>
<td></td>
<td></td>
<td>For. 41.</td>
<td>Small</td>
<td>Small</td>
<td>Sweet</td>
<td>Late 10</td>
<td>h. w.</td>
<td></td>
</tr>
<tr>
<td>50.</td>
<td>Blue Tokay</td>
<td>Malvolata</td>
<td></td>
<td>For. 51.</td>
<td>Small</td>
<td>Small</td>
<td>Very fine flavor</td>
<td>Late 10</td>
<td>h. w.</td>
<td></td>
</tr>
<tr>
<td>51.</td>
<td>Red Smyrna</td>
<td>Lombardia; Flame-col.</td>
<td></td>
<td>For. 59.</td>
<td>Large</td>
<td>Large</td>
<td>Very fine flavor</td>
<td>Late 10</td>
<td>h. w.</td>
<td></td>
</tr>
<tr>
<td>52.</td>
<td>Brick grape</td>
<td></td>
<td></td>
<td>For. 51.</td>
<td>Large</td>
<td>Large</td>
<td>Very fine flavor</td>
<td>Late 10</td>
<td>h. w.</td>
<td></td>
</tr>
<tr>
<td>53.</td>
<td>Red Chasselas</td>
<td>Red Muscadine, coral</td>
<td>Originated by Miller about 1730</td>
<td>Hort. Tr. i. 25.</td>
<td>Large</td>
<td>Large</td>
<td>Very large</td>
<td>Late 10</td>
<td>h. w.</td>
<td></td>
</tr>
<tr>
<td>54.</td>
<td>New Muscat of Jerusalem</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>55.</td>
<td>Variagated Chasselas</td>
<td>Orig. from the Aleppo and Muscadine by Knight, about 1817</td>
<td></td>
<td>Hort. Tr. i. 25.</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>56.</td>
<td>Chasselas Pansché</td>
<td></td>
<td></td>
<td>Hort. Tr. i. 25.</td>
<td></td>
<td></td>
<td></td>
<td></td>
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</tbody>
</table>
4803. Propagation. The vine is propagated from seed, layers, cuttings, grafting, and inoculation. By seed, for the sake of obtaining new varieties; by layers, to get strong, showy plants the first year; by cuttings, for economy in management, and to get plants with tops proportioned to their roots; and by grafting and inoculation, for various useful and curious purposes.

4804. By seed. The first thing is to select the seeds. If the object be to propagate an esteemed variety from which cuttings cannot be obtained, or to procure a subvariety of any esteemed sort, the best method is to select the largest and frailest of the fruit, out of which to take the seeds. But if the object be to procure an entirely new variety, then the first preparatory steps must be taken when the vines are in flower, either by bringing two or more sorts so near together as that the pollen of the anthers may effect a promiscuous impregnation, as was practised by the ancient Greeks; or by causing two sorts to be impregnated, before their anthers had burst, and introducing the pollen of the variety with which it is to be crossed or impregnated, by dusting the stigma with the ripe anthers, as was practised by Knight. This is the most certain and effectual method; the best method, because it is only when the fruit is erived to a state of maturity that the pollen is expansive or fit to propagate the new variety; the most effectual, because the stronger pollen alone must have more influence on the progeny when than when operating in conjunction with that of the blossom to be crossed.

4805. An account of the selection of sorts to breed from, to borrow the phraseology of a sister art, we may state, that the legitimate object which ought to be had in view, should not merely be to obtain a

4806. new variety, but one, either superior in the size, both of the bunch and berry, superior in flavor and delicacy of skin and flesh, superior in point of hardiness, in readiness or lateness. In consequence of these particular, the form of the bunch, and the length of the foot-stalk of the fruit, and even the size of the leaves of their foot-stalks, are objects deserving attention; close-growing berries, which always have short foot-stalks, being subject to many misfortunes.

4807. All the sorts of berry growing, viz. 

4808. those produced in the black, blue, and red Frontignacs; and they do not partake so much of the strong muscat flavor as the white and grizzly do. But it must be considered, that the blue Frontignac grows close upon the bunch, and therefore it is only proper to be coupled with the smaller bunches, and the berries being very large and well flavored, it must be a proper kind to be coupled with many sorts. There is a peculiar delicacy in the flesh of the white sweetwater; it is also a remarkably thin-skinned grape, with large berries; consequently, it is a variety most suited for consumption, together with the

4809. and hardy kinds. Of these in particular, the form of the bunch, and the length of the foot-stalk of the fruit, and even the size of the leaves of the foot-stalks, are objects deserving attention; close-growing berries, which always have short foot-stalks, being subject to many misfortunes. But...
a successful instance of this practice from layers made in a vinery; but when taken from stools in the open air, it happens almost always that the roots of the layer are not ripened; the consequence of which is, that their extremities rot off, and the following year the plants make hardly any shoots. Layering without, or but with a trifling incision, as is too frequently done in the hurry of nursery business, greatly contributes to this effect, by obliging the shoot to derive all its nourishment from the parent plant or stool, to which, in autumn, the descending sap is returned. Whereas, when a deep incision is made, or a ring of bark taken off in Williams’s manner (2168.), less sap ascends, the shoot is not so long, it ripens sooner, and the descending sap reposes in, and ripens the roots. It is not easy to conceive in what way plants so raised can be inferior to those raised from cuttings of one or of several eyes; though it appears to be the general opinion that they are not so long-lived as plants raised from one eye. "Vine-plants raised by layers," Speechly observes, "are much inferior to plants raised by cuttings, both in point of future vigor and durability." Hitt wonders how any one can prefer cuttings to layers, since the former are always one year beyond the latter.

4809. By cuttings. The advantages of propagating by cuttings are economy in labor, economy in the wood or shoots to be propagated from, and tops or shoots proportioned to the roots. There are three kinds of cuttings used in propagating vines:—

4810. Long cuttings. The first are from a foot to eighteen inches long, consisting of new or young wood, with a joint or two of that of the preceding year. This is the sort recommended by Miller; adopted in forming vineyards on the continent; and formerly also in this country in planting walls or vining regular woods. This eye is inserted so as to the upper joint only is above the ground; the lower part, to which the old wood is attached; they are mulched, and water is supplied regularly in dry weather. Cuttings of this sort, so treated, strike freely, as Speechly observes, either with or without heat. We have seen them in some French nurseries producing luxuriant shoots and branches of grapes the first year. Justice says he prefers stock-planting a vineyard from such cuttings to using rooted plants.

4811. Short cuttings. The second mode is that of forming the cuttings with only one eye on young or one-year-old wood, and of the preceding year. A few inches of the top growth, a two-inch piece of the two-inch old wood, with one eye of the new. The bottom part should be cut perfectly smooth; plant in pots, one cutting in each pot, which, as to size, should be a forty-eight. When the plants begin to grow, and the pots full of roots, it will be necessary to shift them from the forty-eights to the thirty-two's."

4812. Single eyes. By the third mode, the cuttings have only a single eye on young or one-year-old wood. This mode was first adopted by the Rev. M. Mitchell, and is by him recommended to Speechly, although "it is rather an enigma." The following is Speechly's reasons for its preference: "It is well known that young cuttings are generally preferable to layers, and that plants of any sort raised from small cuttings, commonly make the best plants. The new plant is injured in proportion as it partakes too abundantly of its original or mother plant. Hence, the less the bulk of the matter that forms the new plant the better; for plants raised from seed have the smallest beginning of any, and are preferable both to layers and cuttings." (Tr. on Vine, 52.) Perhaps, the chief advantage of propagating by eyes in preference to short or long cuttings or layers, is, that the sets are more manageable, and can be more readily potted and placed in pots or frames to receive bottom heat; on which, applied early in spring and continued through summer, accompanied by proper shiftings and waterings, much more than on the form of the cuttings, depend abundance of roots and fitness for bearing the second year. We have seen single eyes raised in pineries, produce strong shoots from ten to twenty feet the first year, and others, in cold frames or pits, with only a little bottom heat to start them, in spring, produce earlier shoots, not longer than two or three feet. Ripe wood is to be chosen for propagating by eyes; and though some of are of opinion that cuttings taken from the lower part of the vine are preferable to those that grow higher and at a distance from the root, yet Speechly says, he never could find any difference, provided the shoots, from vines for early, were cut, he does think the most preferable; and these will generally be found at the most distant parts from the root, as vines generally break first at the extremities of the shoots: and at these extremities will be found both the strongest, earliest, and best-ripened wood, and the most abundant buds. Very short eye (Truck Vining, 70)."

4813. By grafting. The advantages of this mode of propagation may not at first sight appear, but they are, Speechly observes, "many and important." First, when a wall, or vineyard, is planted with inferior kinds of vines, the usual method of stubbing them up and supplying their places with better sorts, is attended with much expense and loss of time: as several years must elapse before the wall can be completely finished with new vines; but, by grafting, the nature of the vines may be changed without expense or loss of time; for I constantly have good grapes from the same year's graft; and in a hot-house the grafts, if permitted, will frequently shoot thirty or forty feet the first summer. Secondly, in small vineyards, or vine-frames, where it would be inconvenient to have any considerable variety of sorts from roots, they may be procured by grafting different kinds upon one and the same plant. A Syrian vine now (1759) growing in the hot-house at Welbeck, produces sixteen different sorts of grapes. But the most important advantage, Speechly considers to be, "the improving the various kinds"
of grapes, and particularly the small kinds, which generally make weak wood. By grafting the weak and delicate growing vines, as the blue Frontignac, upon robust and vigorous stocks, as the Syrian, it will produce well-sized handsome bunches, almost as large as those of the Hamburg. The Syrian vine, raised from seed, is greatly preferable to all others for stocks. If the seed degenerate to a kind of wildness, so much the greater will be the vigor of the plants, and the higher the flavor of the sorts grafted on them. At the pruning season select cuttings for grafts from the best bearing branches, in general preferring the bottom part of last year’s shoot; preserve them, by inserting them three parts of their length in pots, till wanted. The season for grafting in stoves is the beginning of January; in the open air, the middle of March. On small stocks, two years potted, are to be preferred for the open air; but, for a vineyard or hot-house, plants from the nursery may be potted, or shifted, if already in pots, and inarched the same season. In whip or cleft grafting, the clay may be taken off when the scion has made shoots five or six inches long; but here both clay and bandage should remain two or three months after the graft has formed a union, lest the grafted part spring from the stock.

4814. Knight finds grafting most successful when the lower part of the scion consists of two-year-old wood, and when the graft is well covered with clay kept moist, or if the branch be on a horizontal trellis with a pot or saucer placed under the graft, and the point of junction kept well covered with earth occasionally renewed. (Hort. Trans. iv. 482)

4815. Braddock has made several experiments on grafting vines: he found the scion generally sdden by the bleeding of the stalk; but, at last, he contrived by a very close bandage round the graft to force the sap of the stock up through the vessels of the scion, when the latter grew. From these, and various other experiments, he found that he could make the most vigorous growth of scions from young wood of the preceding year’s growth, from the time that the shoots of the stocks which the grafts are to be put upon, have made four or five eyes, until midsummer, with every prospect of the graft’s growing, and without the least danger of the stock suffering. They may likely be grafted with shoots of the same season’s growth, worked into the rind of the young wood, from the time that the young bunches of grapes become visible on the stocks till July, out of doors; or till a month later, under glass. The operation must not be performed later than the periods here specified, because time is necessary for the young shoots of the graft to become hard and ripen before winter.” (Hort. Trans. v. 482)

4816. Culture. For the culture of the vine in the forcing department, see Chap. VII. Sect. II. What follows concerns chiefly the management of vines in the open air.

4817. Soil. The vine will thrive in any soil that has a dry bottom; in such as are rich and deep, it will grow luxuriantly and produce abundance of large fruit; in shallow, dry, chalky, gravelly, or schistous soils, it will produce less fruit, but of better flavor. The greater part of the vineyards of France, Bose observes (Cours complet d’Agriculture, écc art. Vigne), are on a soil argil-calcaire: sometimes primitive, as those near Dijon; and sometimes secondary, as those at Bourdeaux. Argilaceous gravel is the next in frequency, as near Nismes and Montpellier, and that which produces the Vins des Graves of Bourdeaux. Both good and bad wines are produced from the débris de granites; among the former are the côtes roties and hermitage on the Rhone. The excellent wines of Anjou and Touraine, made from vines growing in the white marl of the Loire, are the best. Grapes, planted in chalky soils, are weak, colorless, and do not keep well, as those of Champagne. Wines grown on the ashes discharged from volcanoes are excellent, as those of Vesuvius and Etne. Soils surcharged with oxide of iron, red or yellow, are not less proper for making good wine. Retentive and highly charged soils for the worst inadmissible. If it sets, does not ripen; the shoots not ripening well are more easily affected by frosts; and the vine, if any can be made, is weak and flavorless. Such a soil, even when in a warm climate, is particularly obnoxious to the vine, as Bose observed in the botanic garden established at Charleston, in South Carolina, and in France at Bordeaux. The vine grows there on a kind of artificial hill, of clayey soil, well drained, and with the bottom covered with good loam or sand. This circumstance, he considers, will prevent the successful culture of the vine in that part of America.

4818. Switzer observes, that the soil for the vine should be light, having a bottom of clay; travel under a surface of about two feet deep and free from springs; it cannot be too hot nor too dry, provided it be not in its own nature so very barren that nothing will grow upon it. If given to brambles, it is a certain sign of fitness, as plant whatever is so co-natural to the vine as this shrub. In chalky-bottomed lands, and in gravel, which is not springy or speckled, the vines are the best; and likewise, of a sandy and where there is much sand, we dare not plant vineyards, and even Paris itself excel us. (Fr. Fruit Gard. 149).

4819. Hitt, having observed a vine at Belvoir Castle growing out of the stony foundation of a wall, without any other roots than those which were fixed therein, producing better fruit, and earlier ripening, than any other in these gardens, mixture of the latter, with the latter, brick-hatts, &c. for a foot deep in the bottom of wall-borders destined for the vine. (Tr. on Fr. 12).

4820. Lawrence says, “he cannot easily be brought to think that any soil or situation can be too dry for the roots of the vine, after having seen at Barnwall, near Oundle, a flourishing vine grow from between those walls of grey sand, where they are so deep and dry that they almost reach the level of the wall, which is itself a foot high from the ground, and which produced admirable crops of grapes when well managed.” (Fruit Gard. 149).

4821. Specificity says, “the soil in which I have known the vine to prosper in the most superlative degree without artificial assistance, is in the neighborhood of sandy loam, in beds like jointed slate or stone, so very soft in its nature as almost to be capable of being crumbled between the fingers.” Strong and deep lands most proper for tillage are the least so for vines, and hence the introduction of vineyards would have no bad effect respecting agriculture.” (Tr. on the Vine. 247).

4822. Speechly says, “soil should not be deprived of its roots by pruning, nor its size or shape be reduced to a kind of black mould. Soot, wood-ashes, pigeons’ and hens’ dung, he considers too hot for the root of the vine; pond-mud and moor-earth too cold. Stableyard dung is too spirituous, hot, and fiery, when introduced directly into the heat of summer: some advantageous, if introduced into vine-compost. Vines are greatly injured in their roots by the common practice of laying lime-rubbish for the bottom floor in the preparation of the ground. Blood, the offal of animals or shambles’ manure, horse-shavings, old rags, hair, shavings of leather, bone-dust, dung of deer and sheep, and human ordure,” are admissible when duly mellowed by time, a win-
ter's frost, and repeatedly turning over. The dust and dirt of roads, Speechly greatly esteems as a manure for vines; its fertile nature he attributes, "in part, to the dung, urine, and other rich materials of which it is composed; and in part to a kind of magnetic power impressed upon it by friction, and its perpetual piling on to old walls." It is generally considered for the immediate use of vine-growers take every sort they can get: the more careful, however, form composts of earths, leaves, weeds, cleanings of ditches, rivers, and ponds, which they turn over a year at least before using. In some places, littery dung is buried in trenches between the rows; but in general, the dung, of whatever kind, is spread over the green crops, and regularly turned under them. Green crops (Guise, Complect, &c. art. Vigne.) Forsyth considers the best manure for vines to be a mixture of vegetable mould, rotten spit-dung, and fresh loam; these ingredients should be thrown into a heap, and frequently turned a year or two before it is used. This is best suited to by all gardeners, the fertility of both the soil and the root stock. Bacon and Valentine's vines are attributed to their roots having found the walls of houses, and a former into a large common sewer, and the latter into a pond of stagnated muddy water. (Hort. Trans. ii. 357.) Some vines in the hot-houses at Earl's Court produced abundance of blossoms the second year from planting young wood, which is now covered with moss and with the renewed name of some vines the third year are producing two crops, one of which is now ripe and the other in blossom. The cause of this extraordinary fertility appears to be the soil of the border, which is composed of equal parts of garden-earth and blood mixed together, and repeatedly turned over one or even two years before using.

4823. *Vine-walls.* A south wall is always to be preferred for vines; though, in some years, the harderier sorts may attain a tolerable degree of perfection on a wall considerably inclined to the east or west. Vines, Speechly observes, do well on low walls six feet high; and it has been found that the plants grow stronger, and afford larger grapes when they do not exceed four or five feet in height; they enjoy in this way both the reflected heat of the wall and of the earth. Flued walls have been tried for vines in some parts of the north of England; but Speechly, and English gardeners in general, do not approve of the practice. In Scotland, though flued walls are more common and better understood, yet vines are seldom planted in the open air. For standards or plantations in the way of vineyards, Switzer recommends, "that side or declivity of a hill lying to the south or south-east, which, if favored with other hills, somewhat higher, clothed with wood on the north, north-east, and north-west, will break the severity of those pelashing quarters." Speechly concurs in this opinion, adding, that the hills in the counties bordering on the English channel, have in general declivities tending to the south, and are, therefore, highly favorable for vineyards. Steeps of poor gravelly and rocky soils, in warm situations, would produce more under vines than under any other crop.

4824. *Sorts for the open air.* Some of these have been already enumerated. (4801.) And an addition may be made from the lists described in the table.

4825. *Planting.* Where a wall is to be entirely covered with vines, three plants of a sort may be planted at the distance of three, or if a large-leaved kind, of four feet from each other; the two outer plants to be considered as temporary, to fill the wall and produce a supply of wood; and the centre plant, in consequence, may be kept for the supply of wood to fill the space remaining by the death of the others. The temporary plants will, therefore, be trained chiefly on the upper part of the wall, and the permanent ones below; and in four or five years the latter will be in a state to cover the wall, when the former may be rooted out. When vines are only planted in the intervals between other fruit-trees, or on piers, to be trained within a narrow upright space, then one plant to each is sufficient. Some however, as Forsyth, place two against a pier, one on each side; but this is more to obtain a variety of sorts than to fill the space.

4826. In pruning and training in the open air, any of the modes described as applicable to forced vines (2965.) may be adopted. As they break more regularly in the open air than when forced, the spur-method (fig. 455.) and the fruit-tree method (fig. 456.) seem to deserve the preference.

4827. *Williams,* of Pitmaston, (Hort. Trans. iii. 550.) describes a mode of training so as to fill up the vacancies of other fruit-trees, which seems well deserving attention. "A vine," he says, "might be trained horizontally under the coping of a wall to a great distance, and by inverting the bearing shoots, that they could reach the top of the other fruit-trees. If the top of the wall was reached by the vines were inarched to the horizontal branch, the south wall of a large garden might be furnished with a variety of sorts from the stem and root of a single plant, the roots of which would not encumber the border in which the other fruit-trees were growing. This is an experiment of this kind now in progress in my garden. Within a few years past, I have gradually trained bearing branches of a small black cluster-grape to the top of nearly fifty feet from the root, and I find the bunches every year grow larger, and ripen earlier as the shoots continue to advance. According to Knight's theory of the circulation of the sap, the ascending sap must necessarily become enriched by the nutritious particles it meets with in its progress through the vessels of the albumen; the wood at the top of tall trees, therefore, becomes short-jointed and full of blossom-buds, and the fruit there situated attains its greatest perfection. Hence with vines which come on piers loaded with fruit, this most convenient situation on the terminal branches of the oak, and the finest mast on the houghs of the beech and chestnut; so like apples, pears, cherries, &c. are always best flavored from the top of the tree. But I suppose there are certain limits beyond which the sap would be so loaded with nutriment that it could not freely circulate.

4828. *Training the shoots of vines along the ground* like those of melons and cucumbers has been proposed by Vispre (Disc. on the Growth of Wine in Eng. Bath, 1786.), and was practised by him on a small scale at Chelsea, where "the grapes were considerably larger than those of the same kind growing on a south wall." Bacon has represented to me this mode of training these vines are suffered to grow like herbs, spreading upon the ground, and the grapes of these vines are very large, &c." It appears from Vispre, that the Rev. Mr. Le Broc had taken out a patent for training from the earth in this manner. Speechly, "Fruit-trees are trained from a root eleven feet long for fourteen years!" and we have seen the practice adopted in the Earl of Selkirk's garden at St. Mary's Isle in Kircudbrightshire, above fifteen years ago.

4829. *Growing the vine on espaliers.* This may be done, following the same directions in all respects as for forced vines but it is evident that, under such treatment, the fruit will not come to the same degree of maturity as when enjoying the shelter and reflection of a compact screen. Where wine is made from green grapes, as is now frequently done, the practice may be preferable to growing the vine as dwarf standards.

4830. *Growing the vine as standards.* This practice may be adopted either in the borders of gardens, or in extensive plantations as vineyards, and the plants may be trained either like red currants or raspberries. In the former case no stakes are used; but about a foot from the ground, three or more shoots, 3 C 3
eighteen inches or two feet in length, diverge from the stem, and supply young wood annually for bearing. The summer pruning consists in removing shoots which have no fruit, or are not wanting for the succeeding season; in topping fruit-bearing shoots, and also those for the succeeding years, when inconveniently long, and for training. For this mode the shoots destined to bear are all cut into three or four eyes at the winter season, no inconvenience arises from their throwing out laterals near the extremities, which stopping will generally cause them to do. This mode is adopted in vineyards on dry rocky situations where they do not stick much to wood. In training standard vines, as raspberries, the single stem at bottom is not allowed to extend more than eight inches in height, and from this two or three shoots are trained or tied to a single stake of three or four feet in length. These shoots bear each two or three bunches within a foot or eighteen inches of the ground, and they are annually succeeded by others which spring out that is, from the top or base of the dwarf main stem. This is the mode practised in the north of France and in Germany; in the south of France and in Italy, the base or main stem is often higher, and furnished with side shoots, in order to afford a greater supply of bearing wood, which is tied to one or more poles of greater height. The summer pruning in this case is nearly the same as in the last. In the winter pruning, the wood that has borne is cut out, and the new wood shortened in cold situations to three or four eyes, and in warmer places to six or eight eyes.

4831. Formation of vineyards. A vineyard is a collection of standard vines, planted in rows of a greater or less width, according to the height and mode of training proposed to be adopted; and according as the soil may be rich and deep, or poor and thin, or its surface flat or inclined. A square yard of surface to each plant, when they are kept low, may be considered as a desirable medium.

4832. Where plantations of vines are made on the sides of very steep hills, it is sometimes customary to form the surface into terraces or horizontal beds rising one above another. The width of these beds or terraces depends on the declivity or declivity of the hill, but in general, the irregularity of the declivity and surfaces of hills, causes a very great inequality in the breadth and height of the terraces, and in these cases the vines are planted according to the degree of declivity afforded by the terraces. The walls which support these platforms in vine-countries, are generally too rude to admit of training against them, and therefore one of the standard modes above described is almost always adopted.

4833. Proper form for the continuous vine. Stacked best for making wine are by no means the most agreeable to eat; and there is always a clear distinction made between fruits to eat, and fruits for the press, by the nurserymen, who, in general, have only plants of the former sort for sale. The names of vineyard-grapes vary in every district; so that were it desirable to procure sorts from France or Germany, only a general order could be given. In this country, however, it would probably, in the event of planting a vineyard, be found preferable to select from the sorts already acclimated, and rendered hardy by many years' culture and propagating from seed, such as the clusters, sweetwaters, espionce, &c. The sorts planted in the vineyard at Painshill, were the Burgundy, or large black cluster, and the miller-grape, or small black cluster. The vineyard-grapes in France, Germany, and Italy, and we are informed, in Spain, Portugal, and every other wine-country, may be considered as varieties or subvarieties of the black cluster; and the vines which are grown to produce sweet wines, as the Constancia and Malmsey Madeira, varieties of the chasselas or muscadine.

4834. Making of wine from grapes. The making of wine is a part of domestic economy that can hardly be considered as included under gardening. We shall, therefore, merely suggest, that where grapes are to be pressed in any quantity, the management of the liquor should not, if possible, be left to mere empiric practitioners. Some knowledge of the general principles of fermentation will help to guard against accidents, and direct in doubtful cases. The assistance, therefore, of a person possessing some knowledge of chemistry, or one who has been concerned in the manufacture of British wines, will be found desirable on such occasions. An excellent paper "On the Processes of Wine-making," will be found in the second volume of the "Transactions of the Horticultural Society of England," by Matthew, in the "Hort. Trans. ii.," has given a receipt for making a very tolerable sort of red wine from the leaves of the clarat grape; these leaves, it is suggested, might be employed to give color to wine produced from certain sorts of white grapes, green gooseberries, or other fruits producing a colorless fermented liquor.

4835. Insects which infest the vine. The red spider, of which there are many sorts, attacks the leaves in spring, or early in summer; increases prodigiously in dry weather, and soon damages and destroys the foliage. Speechly says, red spiders "generally reside and breed on the under side of the leaves, and the infested leaves are very distinguishable as soon as they are attacked by them, for the insect wounds the fine capillary vessels with its proboscis, and this causes the upper surface of the leaf to appear full of very small dots, or spots of a light color. When the acari are very numerous, they work a fine web over the whole under side of the leaf, as also round the edges thereof; and it is curious enough to observe, that they commonly carry this web in a straight line, from one angular point of the leaf to another, on which boundary line, in a warm day, they pass and re-pass in very great numbers. Watering is the only effectual means of destroying this insect."

(The on the Vine, 162.) The thrips (Thrips, L. Lar. and Leach.) is more injurious to vines in the forcing department than to those in the open air. However, if young shoots chance to receive any injury from late spring frosts, the tender part of the leaf will immediately curl up, and change to a dark-brown color; and in this state, the thrips generally attacks them with great greediness, especially the white sweetwater and white muscadine kinds. The green fly sometimes attacks vines; but seldom so as materially to injure them. Smoking destroys
both insects. There are two or three kinds of coci, or turtle insect, that sometimes infest the vine, \( (Coccus hesperidum \) and \( adonidum, \) but they rarely do much injury in the open air.

4835. The blue fly \( (Musca vomitoria, \) Latr.) attacks the fruit when nearly ripe, before the wasp or birds begin to devour it. Forsyth says, "As soon as it makes its appearance, you must provide betimes plenty of bottles, a little more than half filled with some sweet liquor, to entice them to enter and be drowned. Hang the bottles on the nails, at proper distances, all over the vines, and also near the bottom of them." 4837. The wasp \( (Vespa vulgaris, \) and in some places the hornet \( (V. Crabro, fig. 506, \) attacks the fruit like the blue fly, and is to be destroyed in a similar manner; or by tying up the bunches in gauze bags. 4835. Birds of various species, but chiefly the smaller kinds which may abound in the neighborhood, also attack grapes. A few of them may be shot and hung up as scares; or bagging may be adopted; or where there is a full regular crop over the wall, trellis, or standards, the trees may be protected by netting or bunching. The latter will protect them also from the fly and wasp.


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\( (Hort. \) 4835. The fig-tree is a low tree, a native of Asia and Barbary; naturalised in Italy and the south of France, and enduring the open air in the mildest parts of Britain. The fig-tree in France and Italy grows as large as our apple-trees, but in this country seldom exceeds two yards in height; the trunk is about the thickness of the human arm; the wood, porous and spongy; the bark, ash-colored; the branches smooth with oblong white dots; the leaves annual in Europe, but perennial within the tropics, cordate, ovate, three or five lobed, thick, and the size of the hand. The fruit is a berry, turbinate and hollow within; produced chiefly on the upper part of the shoots of the former year, in the axils of the leaves on small round peduncles. The flower is produced within the fruit; what is considered as the fruit being a common calyx or receptacle: the male-flowers are few, and inserted near the opening in the extremity of the receptacle, or fruit; the female flowers are very numerous, and fill the rest of the hollow space within. The greater part prove abortive, both with and without the process of caprification. The fig forms an important article of culture in the isles and borders of the Mediterranean sea, and especially in Greece, Italy, and Spain. It is also much cultivated for drying in the south of France; and for the table, at Argenteuil, near Paris. The earliest notice we have of its culture in England is by Turner in 1562. The first trees were brought over from Italy by Cardinal Pole, in 1525, during the reign of Henry the Eighth, and yet exist in the gardens of the archbishop at Lambeth. They are of the white Marseilles kind, and still bear delicious fruit. They cover a space of fifty feet in height, and forty in breadth; the circumference of the trunk of two of the trees is twenty-eight, and of another twenty-one inches. In the severe winter of 1813-14, these trees were greatly injured, and in consequence their principal stems were cut over near to the ground; but they are fast recovering. At Oxford, in the garden of the Regius Professor of Hebrew, is a fig-tree, which was brought from Aleppo, and planted by Dr. Pocock, in 1643. It is in a thriving condition, and bears a black fig. Gerrard says, "the fig requires a hot-wall," and Parkinson, that they are planted in great square tubs, to be removed into the sun in the summer time, and into the house in winter. The culture of the fig was little known here till the time of Miller, who introduced above a dozen new sorts from Italy. He observes, that the generality of Englishmen are not lovers of this fruit, and that, therefore, few trouble themselves with the culture of it. Since Miller's time, the fig has been introduced to the forcing department, and there cultivated to a much higher degree of perfection than before on open walls; and though it be still true, that a taste for the fig in its green or fresh state is less prevalent in England than elsewhere, yet, by those who have been some time abroad, it is generally much esteemed.

4840. Moneck "believes the fig-tree to be of all the fruit-trees which we cultivate in our gardens, the least understood; but, to those who may have acquired a knowledge of its habits, the most tractable. No tree is propagated more easily. I sent from London in April last to Kelsay in Northumberland, two cuttings of figs. They were so small as to travel by the post in a common letter-cover. I have gathered this year from one of them three ripe figs, and two from the other. The fig-tree may be checked in its useless habit of luxuriant growth by ringimg, so as to become fruitful at a very small size. It may be forced by heat and liquid manure, with copious irrigation, so as to support an abundant crop of fruit, and bring them to perfection, to a greater extent than any other tree. Spare branches of a large fig-tree growing out of doors may be ringed, and surrounded by a small pot of earth, into which they will speedily strike root, so as to bear being separated in autumn from the tree; and they may be used to furnish any glass houses with trees to bear fruit through the next summer. I believe, too, that the fig-tree may be easily propagated by inoculation, if that should be desired." \( (Hort. Trans. v. 179. \)

4841. Use. It is cultivated here entirely for the dessert; but in fig-countries it is eaten green or dried, fried or stewed, and in various ways, with or without bread or meat, as food. Abroad the fig is introduced during dinner, as well as at the dessert.
In common with the melon, it is presented after soup; and the person who cuts a fig, holds it by the small end, takes a thin circular slice off the large end, and then peels down the thick skin of the fruit in flakes, making a single bonne bouche of the soft interior part. All the species of the genus Ficus have more or less the quality of intermenging animal fibre, like the pawpaw-tree (Carica papaw); the F. elastica in the greatest degree, and next, the common fig. The milky sap may be used as rennet, and for destroying warts. Philips says, "a gentleman who lately made the experiment, assured me that a haunch of venison, which had lately been killed, was hung up in a fig-tree when the leaves were on, at about ten o'clock in the evening, and was removed before sunrise in the morning, when it was found in a perfect state for cooking, and he adds, 'that in a few hours more, it would have been in a state of putrefaction.'" (Pom. Brit. 169.) Burying in the soil for ten or twelve hours is a well known and effectual resource for internering recently killed fowls, or tough butcher-meat.

4842. Varieties. These, in fig-countries, are almost as numerous as those of the grape; new sorts being readily procured from seed, and continued by cuttings, layers, or grafting. Bosé says, that even in France new sorts are continually produced, and as quickly falling into neglect. The varieties most esteemed in England are the following: those marked with * will ripen as standards under favorable circumstances.

*Brown chestnut-colored ischia (island of Ischia). This is one of the largest that we have; it is of a brown or chestnut color, with dark black and white stripes, and red within; the grains are large, and the pulp is white, and somewhat coarse. It ripens in August; and if planted against a hot-wall, two crops may be obtained annually.

Black Genoa fig. This is a long fruit of a dark brown color, the flesh is of a bright red, and the flesh was unsalable. It ripens in the latter end of August.

Small white early fig. (Langley Pom. t. 52.) The skin of this fruit is of a brownish pale yellow when ripe; the flesh is white, has the odor of honey, and ripens in the latter end of August or beginning of September.

Large white Genoa fig. (Poll. of Torr. Fr. t. 4.) This is a large fruit, the skin is thin, and almost white when ripe, and red within. It is a good fruit, and ripens in the latter part of August. This and the preceding bearers are very common.

Black ischia. This is a middle-sized fruit; the skin is almost black when ripe, and the inside of a deep red. The flesh is high-flavored, and the trees good bearers.

Green ischia. This is a large fruit, of a light brown color, and the inside nearly of the same color as the flesh is well formed, and it ripens in the middle of September. This sort was introduced into this country by Mr. Murrey, of Chippenham.

Green ischia fig. This is an oblong fruit with a green skin; but when ripe it is stained through of a brownish cast by the pulp when full ripe. The inside is purple, and the flesh is high-flavored. It is ripe in the middle of September. This was introduced about the year 1820 by Mr. W. Ashley, of Newburyport, Mass.

Madonna, Brunswick, or Hanover fig. This is a large pyramidal fruit; the skin is brownish yellow, and the flesh brown, coarse, and has but little flavor. It ripens about the middle of September.

*Small blue or purple fig. (Daham. h. 4.) The fruit is dark purple, and very sweet. It ripens in August, and is a good bearer.

Common blue or purple fig. (Pom. Brit. 169.) The skin of this fruit is of a dark brown color; when ripe; the flesh inclining to red. It has large grains and a good flavor, and ripens the beginning of October.

Long brown Naples fig. The skin of this fruit is of a dark brown color; when ripe, the flesh inclining to red. It has large grains and a good flavor, and ripens the end of September.

Small black ischia. This is a small pyramidal fruit; the skin of a light brown; the flesh of a purple cast, and of a high flavor. It ripens in October.

Yellow ischia fig. This is a large fruit; the skin yellow; and the flesh purple and well flavored. It ripens in October.

Gentile fig. This is of a middle size; roundish; the skin yellow; the flesh inclining to the same color. It has large grains, and a good flavor. It ripens very late; and the trees are but indifferent bearers.

4843. According to Forsyth, the figs proper for a small garden are the

Large white Genoa Early white Murrey fig Small brown ischia Black ischia.

4844. Sawyer recommends for a regular succession of figs from August to October, inclusive, the

Brown ischia, Large white Genoa, Green ischia, Brown Naples, White Marseilles, Black Province, Yellow ischia, and Gentile; which ripen in the order in which they are here placed, from the middle of August to the end of October.

4845. Propagation. Figs may be propagated from seed, cuttings, layers, suckers, roots, and by ingrafting; the most generally approved method is by layers or cuttings, which come into bearing the second, and even the first year.

4846. By seed. Here the same process as that directed for raising seedling vines is to be followed, with this difference, that the young plants should not be cut down on account of their mode of bearing. They will produce fruit in the sixth or seventh year. The process of crossing to obtain new varieties can here be performed only in the general way, by crossing two or more sorts together; or of introducing a small hair pencil the pollen from the father variety, to take effect in conjunction with that of the male blossoms in the plant destined to bear seed. Possibly, however, some curious horticulturist may find a mode of cutting out the male blossoms without destroying the females; in which case the pollen from the father variety may be introduced to take effect alone. Lee, of Hammermith, has raised several new sorts from seed.

4847. By cuttings. These are formed of young wood from eight inches to twelve inches in length, with an inch or two of old wood attached. They shall be taken at the fruitful, well matured, and, if removed from the frost till spring, or planted in pots or in a bed of earth from six to nine inches deep, without cutting off their tops. The soil should be a loam inclining to sand, and in a warm situation; it should be covered with old bark, leaves, or ashes, to keep out the frosts in spring, and the drought in summer. If the cuttings have been planted in autumn, then their tops will require the additional protection of haum or litter during winter. Give water and keep clear of weeds, and during the following autumn, the plants will be fit to be transplanted into nursery rows; where they must be again mulched at root, and protected at top. They require no pruning farther than the shoots are required to rear them with a single stem, and keep their heads of a regular shape; the second or third year they may be removed to where they are finally to remain in the soil. Cuttings of roots readily make plants, but the process is too slow for general use, and the plants so produced are not likely to come to so soon into bearing as by layers or cuttings.

4848. By layers. This is the quickest mode of getting bearing trees, as shoots of two or three years' growth, if laid down, will make abundant roots the first summer, and admit of being taken off and placed where they are finally to remain in the autumn. Miller says, "young shoots or suckers produced from old shoots should never be taken, as they are too soft and spongy, liable to be affected by frost, and not likely to prove good bearers."

4849. By suckers. This is an easy, but a bad method, for a common reason, that all trees raised from suckers are subject to send out great quantities of suckers again from their roots, which branches are neither compact and fruitful, but too luxuriously to be ripened in our climate. Miller says, "this with a vicious habit, contracted while the trees are young, may be afterwards corrected."
4850. By grafting. This mode can only be advantageously adopted in cases similar to those recommended for grafting the vine. (4813) The process by any of the modes readily succeeds, and we have seen in Italy above a dozen sorts of figs on one tree.

4851. Culture. For the culture of the fig in the Forcing Department, see Chap. VII. Sect. V. In the open air, the plants are grown as espaliers, espaliers, and against walls; but, as already observed, the fruit produced in any of these situations is of very inferior flavor to that grown under glass. A crop of figs, Miller observes, is generally more uncertain than that of any other fruit: and Neill says, Britain is certainly not the country for figs. From the attention now paid to this fruit, however, by some eminent horticulturists, we may hope for improvement, and, at any rate, for a more general taste for the fruit.

4852. Soil. The fig-tree thrives in all soils not wet at bottom; but they produce a greater quantity of fruit upon a strong loamy soil than on dry sandy ground, a dry soil being apt to make them coast their fruit. The fig-tree bears the greatest quantity of well-flavored fruit which were growing upon chalky land, where there has been a foot or more of a gentle loamy soil on the top. They also love a free open air; for although they will shoot and thrive very well in close places, yet seldom produce any fruit in such situations. Smith (Caled. Hort. Mem. vol. ii.), after trying several sorts of figs, says, that the first season his trees were in fruit, produced a rich friable fig.

4853. Growing the fig as standards. In fig-countries, this tree is always grown as a standard; and here dwarf standards, planted in very warm situations, will, in very favorable seasons, afford tolerable crops of fruit. Some of the best in England are at Arundel Castle, and there is a figure of 100 trees at Taurine, and another of 14 at Topping, near Worthing. (Hort. Trans. vol. iv. 265.) Those at Arun- del are planted six or eight feet apart, and from a single stem allowed to continue branching into regular conical heads; pruning chiefly irregular and redundant growths, and cutting out decayed or injured wood. Miller observes, during winter, when the figs are nearly sized during winter, when the figs are nearly sized; which, however, may be considered as in great part owing to the mode of training and pruning figs in the latter situation not having then been generally considered. At Argenturré, where the fig is cultivated in immense quantities for the supply of the table, the plants are grown as dwarf standards; and the chisels are receiving the fruits in heaps in boxes, in large rooms, and in the open air, and they enjoy both the heat of the sun and reflection of the earth. The ground is manured occasionally, and stirred at least once a year; and for protection from the frost during the winter, the circumferential low branch is trained into the wall, and the central branch cut short in length. (4854. On espaliers. Where figs will succeed as standards, they will also thrive against espalier-rails, in which situation they admit of being more readily covered or protected during winter. The plants may be placed at ten or twelve feet distance, and trained in the fan or horizontal manner.

4855. On espaliers. In this situation, if the best mode of protecting the plants during winter, and is more likely to bring the fruit to maturity in the summer or autumn. The distances at which the plants are placed will depend on the height of the wall. In general, a low wall will be more suitable for figs, both because of the heat it imparts, and also on account of its lower temperature in the winter, when it admits more readily of protection. The plants may be placed from fifteen to twenty feet apart, with temporary trees of the fig, peach, or any other fruit between.

4856. Mode of bearing. "The fig-tree," the Hon. W. Wickham observes, "is distinguished from most, if not from all other kinds of trees, by this singular and extraordinary circumstance, that it always produces fruit the first season after having been transplanted, or even set from a seed; and, from within the first year to maturity, in every year, two successive and distinct crops of fruit, each crop being produced on a distinct set of shoots. The shoots, formed by the first or spring sap, put forth figs at every eye, as soon as the sap begins to flow again in July and August. These figs (which form the second crop of the year), ripen, in their native climate, during the course of the summer; but, rarely, if ever, come to perfection in England, where, though they cover the branches in great abundance, at the end of that season, they perish, and fall off, with the first severe frosts of winter. The shoots, formed by the second flow of sap, commonly called midsummer shoots, put forth figs in like manner at every eye, but not until the first flow of sap in the following spring. These last mentioned figs, which form the first crop of each year, ripen, in warmer climates, during the months of June and July, but not in this country before September or October. In warmer climates, indeed, very little attention is given to this first crop, because the midsummer shoots, commonly called the burnish of the fig, is not esteemed as good as the spring fig. The latter, however, is never equal to, nor can it compare with, the former, which is always larger, and in the same proportion. But in England, it is the reverse. As no care or skill of the gardener can induce the second set of sweet figs in the spring to ripen in the spring.

4857. Pruning and training. Most gardeners, Miller observes, imagine that fig-trees should never have much pruning; or, at least, that they should always be suffered to grow very rude from the wall to some distance. A pruned fig-tree never bears, is a common saying, nor, according to Wickham, can its truth be denied. The method of cutting off the long and unsightly, or the most coarse and method of cutting them; i.e. by cutting away or shortening the last year's shoots, instead of cutting away old wood, and training those shoots to the wall in its place.

4858. Wickham recommends a system of pruning which may increase the proportion which the midsummer shoots (the only ones, as stated above, which produce fruit that ripens in this country), bear to the spring shoots, both in number and length. For this purpose, he breaks off the spring shoots as they attain their full growth, and just as the spring sap in each begins to abate something of its full vigor. He breaks the shoot when six inches, or the distance between six inches and a foot, when the shoots are at their place whence they severally spring, taking care that enough of the shoot be left to admit of its being bent back, and nailed close to the wall at the ensuing winter pruning, and that one eye, at least, be left uninjured by the fracture, and always preserving a quantity until broken, sufficient to keep up a future supply of new growth. The shoot is not cut off neither broken, or left stumpy by a cut, but with a sharp instrument, such as the knaps of those of the most elegant workmen, which may afterwards be separated with a knife, when the spring sap has ceased to flow. The former mode is less unsightly, and will therefore be generally preferred by the gardener; but the latter has been more successful in practice. It is of consideration, however, to the full success of this system, that the shoots should be broken and not cut off. If left to their natural growth, or shortened by a sharp smooth cut with a knife (instead of a fracture), they would produce, at their extremities, only one single midsummer shoot, being a simple prolongation of the wood, formed in the spring; but when the shoot is broken at the time, and in the manner above described, it generally happens that, on the second flow of sap in July, two or three more shoots (forming a kind of stag's horn) are pushed from the fractured part instead of one; and it is hardly necessary to add, that each of these, according to its length, produces an equal series of shoots; and the great number of the first crop of these shoots is capable of being ripened by our ordinary summer and autumn heats. A sufficient supply of midsummer shoots being thus procured during the summer, room must be made for them at the succeeding winter pruning, by cutting away so much of the old wood as will admit of their being all trained in, at full length, and fastened to the wall, which shall always be cut off flush with the wall. As an object in view, the knife cannot well be used too freely in cutting away the old wood, nor is there any reason to fear that its free use will either injure the future crops, or deprive the tree of its regular supply of branches. The midsummer shoots being trained in, each of them will produce, in the following
one spring shoot, at least, at its extremity, whilst another will rise from each eye of the remnants of the old spring shoots that had been preserved in the manner above described; when these shoots were 4 or 5 inches long, by this free treatment of the plant, either wood or fruit, or both, may be obtained for the succeeding year, at the discretion of the gardener. Where he wishes for wood, he must suffer these new shoots to grow to their full length: where fruit, and not wood, is desired, he must break them in the month of June, in the manner and with the precautions minutely described above. (Hort. Trans. vol. 74, p. 669.)

Knight disapproves highly of training the branches of fig-trees perpendicularly, as encouraging too much the prolongation of the shoots; he approves of Wickham's mode in warm situations, but in high cold situations, it radiates his branches from the top, and parts near it, of a single stem. He says, “as we propose to use a narrow and gradually diminishing wall, and from the top, and parts near it, of this, let lateral branches be trained horizontally and pendently, in close contact with the wall. Under such treatment, all troublesome luxuriance of growth will soon disappear, and extend them more than is necessary. Young shoots, only extend enough to fill the wall, and the fruit being in contact with the wall, and not shaded by excess of foliage, acquires an early and perfect maturity.” (Hort. Trans. vol. iii. 307.)

The Rev. G. Savary, from the various papers on the culture of the fig-tree, published in the Horticultural Transactions, but particularly from that of Wickham, infers, “that the principal defect requiring a remedy is a deficiency of fruitings, or bloom, in the early spring, on the whole of the last year's shoots, excepting on the few joints at their extremities,” and he describes a remedy which he has for a long time been in the habit of using, and which he “considers as a specific.” It is simply to rub off, as soon as they can be discovered by the naked eye, all the figs which are produced after midsummer on the same year's shoots. The object is not only to prevent those figs which would never ripen without artificial heat to exhaust the tree, but to give sufficient time to employ the strength which would have been employed in nourishing these “sterilising incumbrances,” in the seasonable preparation of new embryo figs for the following year. “If this operation,” he says, “be performed in due time, it will not fail to prepare on one, and often on both sides, of almost every fig so displaced, such embryos. For this purpose, the tree should be examined once a-week, from the beginning of August, at which time the figs of this second crop will be very easily distinguished by their immaturity, and may be removed, and thus the lessened luxuriance of the tree will make their appearance.” Most gardeners, he says, omit removing these late figs at all, or delay the practice till October or November, when no benefit is derived from it. He trains the trees horizontally, and does not prune them till late in the spring, when he plainly distinguishes between a leaf and a fruit-bud, as well as appreciate the whole of the mischief occasioned by the frosts of the preceding winter. (Hort. Trans. vol. iv. 430.) The above practice, in connection with the mode of training recommended by Knight, would, we think, effect an important improvement in the culture of this fruit. Wickham's mode appears to excite too much fruiting in the tree; and too much of the tender and succulent nature of the young shoots, on four or root-stems, which are in fact so many suckers, is only calculated to produce wood and leaves. Training the fig-tree on walls, as a rider, and in the stellate manner (fig. 386, c), and pinching off all the embryo fruit after midsummer, would probably effect every thing that can be desired in the culture of this tree on the open wall in this country.

4851. Protecting during winter. This is found necessary in many parts of France, and every where in Britain. Recommendations tending together the branches of standards, and applying pease-haulm, straw, or any other light covering; rolls of reeds to be placed on each side of espaliers, removing these coverings in mild weather, to prevent the figs from coming out too early. Forsyth covers fig-trees against walls with “laurel, yew, fir, or spruce boughs,” and then “tucks in short grass or moss among the branches.” Smith covers with spruce fir branches, from three to six feet long, fastening them to the wall by the middle rib of the branches, at two different places. “To prevent any friction by the wind, the branches should be made to fit each other, that the covering may be of a regular thickness over every part of the trees. As the covering is generally put on the trees in the month of December, the branches remain green all the winter; and in the month of March, when the days get long, the leaves begin to drop from the branches, and continue falling through April; and by the beginning of May, when the covering is entirely removed, only the ribs of the branches are found remaining. Thus, the progress of the season reduces the coverings in a gradual manner, so as not to expose the trees to any sudden check, which might otherwise be the case, if they were all at once laid open to the weather.”

4852. Savary, in November, detaches the branches of his fig-trees from the walls, picks off all the autumnal fruit that are larger than a filbert, or not of a dark shining green; he then ties the branches of the tree together in bundles forming a sort of cones, filling the interstices with dry hay, and wrapping mats round them. He then ties the lower limbs of the tree together, and ties the stems fast to the wall with rope-yarn. In this state they remain till March, when the wall is undisturbed, and the branches are replaced and covered first with treble, then double, and lastly single netting, which last is removed in May.

4853. Mean (Hort. Trans. vol. ii.) adopted the French mode of burying the branches in the soil, in 1789, and has since practised it with success.

4854. Wickham observes (Hort. Trans. iii. 80.), in respect to covering fig-trees, that “much must be left to the care and skill of the gardener, whose precautions must be determined, as well as varied, by the situation, aspect, and local shelter belonging to each particular tree, and by the varying temperature of each particular part of the tree, however it may happen that the covering should be thinned out and the covering down as the general weather will require it. The covering must be as thin and light as a due consideration of all the above circumstances will admit, and that it should generally be removed in the day-time, and always on the return of moderate weather.

4855. Willimott, in his treatise on the production of figs, states that the practice of removing a circular ring of bark from the lower part of the branches of the fig, in the manner he has so successfully practised on the vine, might accelerate the maturity of the fruit. Monck tried ringling, and found that it may be practised on the fig-tree with “as much safety, and more effect upon the age of its fruit than on the pear-tree.” (Trans. Travels, vol. iv. p. 172.) This method is to cut as much of the bark from the young fruit's with olive-oil. In Italy, a wound with a knife is sometimes made on the broad end of the fig, or a very small part of the skin of the fruit removed for the same purpose. Brandy is also sometimes applied, either by a puncture on the side of the fruit with a bodkin dipped in the spirit, or by dropping a small quantity in the eye of the fruit. “Plums and pears,” Tournfort observes (Trans. letter, viii.), “pricked by incision open the faster for it, and the flesh round such puncture is better tasted than the rest. It is not to be
puted but that considerable change happens to the contexture of fruits so pricked, just the same as to parts of animals pierced with any sharp instrument." Monck splits a fig from the eye to the stalk, and found it ripen six weeks before others that were untouched. (Hort. Trans. v. 172.)

4867. Monck has made some curious experiments and observations on this subject, from which he is led to conjecture, 1. That fig-trees never bear figs which contain both kinds of florets in an efficient state; 2. That figs in which the anther-bearing florets only are perfect, never come to be 'eatable fruit; 3. That you may pronounce, from the external shape of a fig, which kind of floret prevails — the stigma-bearing in the squat figs (fig. 507, a), the anther-bearing in the long figs (b); 4. That fig-trees, which put forth crops of figs, and cast them, most probably do so from defect of setting. (Hort. Trans. v. 168, 169.)

4868. Insects and diseases. The fig is subject to few of either of these in this country. In forcing-houses it is liable, in common with other plants, to the attacks of the red spider, coccus, and aphides, and occasionally also on garden-walls. The remedies are obvious. In France they are attacked by a species of coccus, vulgarly called the fig-rove, which proves very injurious, and is only to be destroyed by rubbing them off with a little white sand.


4869. The melon is a tender annual, producing one of the richest fruits brought to the dessert, and cultivated in England since 1570; but the precise time of its introduction, and the native country of the plant, are both unknown. It was originally brought here from Jamaica, and was, till within the last fifty years, called the musk-melon. The fruit, to be grown to perfection, requires the aid of artificial heat, and glass, throughout every stage of its culture. Its minimum temperature may be estimated at 65°, in which it will germinate and grow; but it requires a heat of from 75° to 80° to ripen its fruit, which, in ordinary cases, it does in four months from the time of sowing the seed.

4870. Varieties. There are numerous varieties, many of which, especially those raised from seeds brought from Italy and Spain, are not worth cultivating. The best sorts are included under the name of cantaloupes, an appellation bestowed on them from a seat of the Pope near Rome, where this variety is supposed to have been originally produced. The general character of the cantaloupes is a roundish form, rough, warty, or netted outer coat; neither very large in fruit or leaves. The Romanas, the Italian sort, next in esteem, are generally oval-shaped, regularly netted; the fruit and leaves middle-sized, and the plants great bearers. Many varieties of both these sorts, however, that were formerly in esteem, are now lost, degenerated, or supplanted by others of Spanish or Persian origin. The following are among the best of both the old and new varieties:

The early golden cantaloupe. It is deep-furred, middle-sized, longish, golden colored; flesh not very high-colored nor high-flavored. The plant grows freely, shows early, sets its fruit well; and is a very good bearer.

The orange cantaloupe. Smaller than the golden-cantaloupe. The flesh, when just fit for it, is orange; but when ripe, it is more yellow. When ripe, it becomes partly netted. In respect to flavor, it is excelled by none of the melon kind; being juicy, sugary, and rich in flavor. It is, however, an early sort, and a great bearer.

The netted cantaloupe. This is equally juicy and highly-flavored, as the last-mentioned; a good deal larger, round, solid, and very perversely; having a very small vacuum for the seeds; and it may be eaten nearer to the rim than most other kinds. The plant sets freely and is a good bearer.

The silver cantaloupe. Round, of a middle size, shallow-furred; and when full-grown, before it begins to color, is all over mixed silver and green. It is very good bearer.

The black cantaloupe. This is a very large-growing melon; round, black, or very dark green when full grown; yellow when ripe. It is very juicy, but not so high-flavored as any of the above cantaloupes, except the first-named; nor is the plant so good a bearer. Four or five fruit in a light is a medium crop.

The carabinched rock cantaloupe. Two varieties; a large and a small; both very similar to the black rocks, as to color and flavor; but flat or cheese-shaped, and covered with large protuberances or carabins. The small kind bears pretty freely, and the large sort less so.

Lev's rock cantaloupe. Rather long than round, and more green than black. The flesh and flavor much the same as those of the last-mentioned variety.

The Italian green-flushed cantaloupe. Small, nearly globe-shaped; usually about four inches and a half in diameter coat pale greenish-white, moderately thin; flesh opaque, soft, and melting; in flavor both rich and sweet. (Hort. Trans. iv. 210.)

The smooth scarlet-flushed cantaloupe. Round or oval, with a red or bright greenish-yellow, with fine white verrucose reticulations; flesh nearly an inch and a half in thickness, of a uniform bright scarlet from the edge of the coat to the centre, and tolerably firm; it is particularly high flavored. (Hort. Trans. iv. 303.)
The montagu cantaloupe, is a variety produced from the two last named sorts; intermediate in size between them; greenish-white without; the flesh an inch and a half thick, very high colored, but soft and juicy, completely melting in the mouth, and with a very sweet and delicate flavor. (Hort. Trans. iv. 123.)

The green-flushed Ionian cantaloupe, lemon-colored and lemon-shaped; large, thin-skinned, a great bearer, and does not readily mature seeds, but of excellent flavor. (Caled. Mens. iv. 210.)

The green-flushed Egyptian melon. Medium-sized, round, nectared; in habits and flavor resembling the last-named variety. (Caled. Mens. iv. 210.)

Loch. Melons, long, slender, with long stalk; shallow-furrowed, solid, and ponderous; flesh white, thick, with pale-yellow; flesh a full yellow, pretty high-flavored, but not very juicy.

The large netted romana. The largest of all the netted melons; netted all over, shallow-furrowed, oval, solid, and very large, 16 to 18 inches in length, nine or ten pounds in weight. Rind hard, pale-yellow when fit to cut; the flesh a full yellow but not very juicy.

4871. Choice of seed. In the cultivation of the melon, Knight observes, it is a matter of much importance to procure proper seed. Some gardeners are so scrupulous on this point that they will not sow the seeds unless they have seen and tasted the fruit from which they were taken. It is proper not at least to trust to seeds which have not been collected by judicious persons. Some make it a rule to preserve always the seeds of those individual specimens which are first ripe, and even to take them from the ripest side of the fruit. A criterion of the goodness and probable fertility is generally sought by throwing them into a vessel containing water; such as sink are considered as good and likely to prove fertile, those that float, as effete. It is remarked of seeds brought from the continent, that they must have more bottom heat, and the young plants less water, than are necessary for seeds ripened in this country, or young plants sprung from these.

4872. For the entire course of culture of the melon, see Chap. VII. Sect. VII.


4873. The cucumber is a tender annual, a native of the East Indies, and introduced in 1573. It is a trailing and climbing plant, with large roundish rough leaves, furnished with tendrils, and if sown in the open air in May, produces flowers from July to August. The cucumber is of nearly as great antiquity as the vine, for Moses, the earliest Jewish author, mentions it as abounding in Egypt, when the children of Israel were there, above three thousand years ago. (Numbers, chap. ii.) In England it is cultivated generally and extensively, in forcing-frames and in the open air, and especially near large cities and towns. “Not only gentlemen,” as M‘Phail observes, “but almost every tradesman who has a garden and dung, have their cucumber-frame.” In Hertfordshire, whole fields are annually seen covered with cucumbers without the aid of dung or glass, and the produce of which is sent to the mercantile for pickling. In March, cucumbers fetch in the London market a guinea a dozen; in August and September, fifteen a dozen. The village of Sandy, in Bedfordshire, has been known to furnish 10,000 bushels of pickling cucumbers in one week.

4874. Use. The green fruit is used as a salad; it is also salted when half-grown; and preserved in vinegar when young and small. In Germany and Poland, barrels of half and also full grown cucumbers, are preserved from one year to the other; by immersion in deep wells, where the uniform temperature and exclusion of air seems to be the preserving agents.

4875. Varieties. The principal of these are —

The early long prickly; from five to seven inches in length, with few prickles. The plant is a good bearer, and upon the whole, this is accounted the best cucumber for the general summer crop, the pulp being very crisp in the mouth. (Hort. Trans. 1829.)

Longest green prickly; from seven to ten inches in length, in dark green skin, closely set with small prickles. This is a hardy sort, but does not come Early short prickly; not more than four inches long; the skin green, rather smooth, but with a few small black prickles. This is one of the hardest and earliest sorts, and is often preferred for the first crop.

Dutch white short prickly, though not much cultivated, is recommended by some, as preferable even to the early long prickly; it has fewer seeds; it is evidently different in taste from most other cucumbers, but of agreeable flavor. (Hort. Trans. 1829.)

Cluster cucumber; a very early sort, the flowers appear in clusters of three or four together; the fruit is seldom more than four inches long; is a soft melon of a fine green color, but becomes yellowish as it ripens. The stems of this variety are much inclined to climb by means of their tendrils upon sticks; the leaves are small, and the plant altogether occupies but little room.
Sow a portion in a warm border, and the main crop in an open compartment. Dig the roundly or nearly round, 10-inch line with intervals of five or six feet; and in the lines mark stations three and a half feet distant; then, with a towel at each of these spots, form shallow circular sower-corn cavities in the surface, ten or twelve inches wide, and about an inch deep in the middle. Sow in the middle of each cavity eight or ten seeds, half an inch deep. When the plants are come up, and begin to put forth the first rough leaves in the centre, thin them to three or four of the strongest in each hole. Earth these up a little, between and close round the stems, pressing them a little asunder; and give them some water, to settle the earth below and above. In their advancing growth, train out the leading runners. Supply them with requisite waterings, in dry weather, two or three times a week, or sometimes every day in very dry hot weather, in July, August, or September. At this season, water early in a morning, or late in the afternoon, towards evening.

57. Gathering. — The crop comes in sometimes towards the end of July, but more generally not before August in full production; and about the middle of or end of September, when the plants decline. Be careful to gather the fruit in a prime state, both for pickling and other purposes. They must be quite young for pickling, not exceeding two or three inches in length. (Abercrombie.)

SECTION II. Exotic Fruits, well known, but neglected as such.

4878. Among neglected exotic fruits we include the orange tribe, one of the most beautiful, and also, a very useful class of fruits. The culture of oranges and lemons for the table is not at present common in England; but, in our opinion, it might be pursued with much enjoyment to the amateur, since, independently of the gratification of seeing fruit of one’s own growth at the dessert, no object of the fruit-tree kind can be more splendid than a large healthy orange-tree covered with fruit. The pomegranate seems also to merit culture, both for its singular beauty while on the tree, and the addition it would make to the dessert.


4879. Of the genus citrus there are five species or leading sorts, of which the fruit are used; all natives of Asia, viz., the common orange, the lemon, the citron, the lime, and the shaddock. The common character of the plants bearing these fruits is that of low evergreen trees, with ovate or oval-lanceolate, entire or serrated, leaves. On the un-gathered trees are often axillary spines. The flowers appear in peduncles, axillary or terminating, and one or many flowered. The fruits are large berries, round or oblong, and generally of a yellow color. The species seem best distinguished by the petiole, which, in the orange and shaddock, is winged; in the lemon, lemon, and lime, naked. The form of the fruit, although not quite constant, may also serve for a distinction. In the orange and shaddock, it is spherical, or rather an oblate spheroid, with a red or orange-colored rind; in the lime, spherical, with a pale rind; in the lemon, oblong, rough, with a nipple-like protuberance at the end; in the citron, oblong, with a very thick rind. The flowers of the citron and lemon have ten stamens, and those of the orange more. Professor Martyn observes, that it is very difficult to determine what is a variety, and what is a species in this genus. The trees in the eastern countries, where they are natives, vary in the size and shape of the fruit and leaves; and many of those considered varieties in Europe, preserve their differences in their native woods. He has no doubt that any one who would pursue this subject in the native countries of these fruits, would detect varieties connecting all those generally considered as species. This opinion appears highly probable when we examine the catalogues of the continental writers on this fruit; who, in general, finding it difficult to make botanical distinctions, are obliged to rest satisfied with popular descriptions. In Nouveau Cours, &c. art. Oranger, those cultivated in France, and in Dr. Sickler’s work, and that of Gallesio, those of Italy, are so described.

4880. Dr. Sickler, who spent several years in Italy, and paid great attention to the kinds and culture of the orange, published in 1815, Der Vollkommnen Orangerie-Garten (The Complete Orange-Gardener), in which he describes above seventy sorts of citrus, including all the species above mentioned. He arranges the whole in two classes, and these classes into divisions and subdivisions, without regard to their botanical distinctions or species, thus: —

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<thead>
<tr>
<th>Citrus</th>
<th>Lemons</th>
<th>Oranges</th>
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<tbody>
<tr>
<td>Ciderates</td>
<td>Round-shaped lemons</td>
<td>6 ditto.</td>
</tr>
<tr>
<td>Pear-shaped</td>
<td>4 ditto.</td>
<td>4 ditto.</td>
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<tr>
<td>Cylindrical</td>
<td>Gardena-skinned</td>
<td>12 ditto.</td>
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<tr>
<td>Wax lemons</td>
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</tr>
<tr>
<td>Ciderate lemons or citronates</td>
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<td>Limes or Limes</td>
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<td>4 ditto.</td>
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<td>Apple lemons</td>
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<tr>
<td>Limes</td>
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<tr>
<td>Bitter oranges</td>
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<tr>
<td>Sour oranges</td>
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<tr>
<td>Sweet oranges</td>
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The names and some descriptive traits of these seventy-four sorts of citrus will be found in *A Short Delineation of Dr. Sickler’s Treatise*, by Dr. Noehden, in the *Hort. Trans.* vol. iii. App.

4881. *Gallesio (Traité du Genus Citrus, &c. Savonna, 1818.*) has given a synoptic tree, in which he has introduced ramifications which display an arrangement of the forty principal sorts cultivated in Italy.

4882. *The most splendid work on oranges which has yet appeared* is the *Histoire Naturelle des Orangers*, by Risso, of Nice, and Poiteau, of Versailles. (Paris, fol. 1818.) Here 169 sorts are described, and 105 of them figured, and their French and Italian culture given at great length. They are arranged as sweet oranges, of which they describe 43 sorts; bitter and sour oranges, 32 sorts; bergamots, 5 sorts; limes, 8 sorts; shaddocks, 6 sorts; lumes, 12 sorts; lemons, 46 sorts; citrons, 17 sorts.

4883. *All the species of citrus endure the open air at Nice, Genoa, and Naples*; but at Florence and Milan, and often at Rome, they require protection during the winter, and are generally placed in conservatories and sheds. The largest conservatory in Italy is that of Prince Antonio Borghese, at Rome, which contains seventy select sorts of *agrumi*. The largest trees are at Sorenta, Teracina, Gaeta, and Naples; but the most regular and garden-like culture of the orange, is in the orange-orchards at Nervi, Monaco, and other places in the neighborhood of Genoa. At Nervi are also the orange-nurseries which may be said to supply all Europe with trees; they are, in general, wretchedly cultivated, and the stocks inoculated in the most unscientific manner; but the fine climate, strong clayey soil, and abundant manurings, supply in a great degree the nicer practices of gardening. There the names of varieties vary as much as those of gooseberries do in England; but from upwards of one hundred names, not above forty distinct sorts can be procured. Good plants of the Maltese and other varieties of orange may be procured from Malta; and some sorts also from Lisbon. From the nurseries
at Paris about thirty sorts may be obtained, much smaller plants than those from the other places named, but more scientifically grafted or inoculated. At Vallet’s nursery at Rouen, is a collection of very large plants of the common kinds. The catalogues of London nurserymen enumerate above thirty varieties of orange, twelve of lemon, and several varieties of the other species; the plants are generally inoculated, and small, and are more provided for pots than for planting in the soil for producing fruit. As being most useful for the British horticulturist, we shall place under each species the names of the varieties which may be procured in England.

**4885. The orange-trees of Beddington, in Surrey, introduced from Italy by a knight of the noble family of the Carewes (Gibson’s edit. of Cult. Brit.), were the first that were brought into England; they were planted in the open ground, placed under a movable cover during the winter months, and they had been growing there before 1295. It has been said, that these trees were raised by Sir Francis Carew, from seeds brought to England by Sir Walter Raleigh; but as such trees would not have rooted in the colder climate, Professor Martyn thinks it much more likely that they were plants brought from Italy. Bradley says, they always bore fruit in great plenty and perfection; that they grew on the outside of a wall, not nailed against it, but at full liberty to spread; they were fourteen feet high, the girth of their trunks twenty-nine inches, and the spreading of the branches one way nine feet, and twelve feet another. These trees, Evelyn informs us, were neglected in his time during the minority of their owner, and finally entirely killed by the great frost in 1739-40.**

4886. *During the latter part of the seventeenth and beginning of the eighteenth centuries, the orange-tree was a very fashionable article of growth in conservatories, when there were but few exotics of other sorts kept there. The plants were procured from Genoa, with stems generally from four to six feet in height; they were planted in large boxes, and were set out during summer to decorate the walks near the house in the great European conservatories. At about the middle of the eighteenth century, when a taste for botany and forcing exotic fruits became general, that for superb orange-trees began to decline; many of these large trees have decayed through neglect; and those which are now to be found in the greater number of green-houses, are generally dwarf plants bearing few fruit, and those of small size; in some places, however, are still to be found large and flourishing trees. Those at Smorgony in Glamorganshire, are the largest in Britain; they are planted in the floor of an immense conservatory, and bear abundantly. It is said that the plants were procured from a wreck on the coast in that quarter, in the time of Henry VII.*

4887. At Nuneham, near Oxford, are some very fine trees, planted under a moveable case, sheltered by a north wall. In summer, the case is removed, and the ground turned over, so that the whole resembles a native orange-grove. At Wormleybury, Hertfordshire, and Shipley Hall, in Derbyshire, are very fine orange-trees in borders and in conservatories. (Hort. Transact. vol. ii. 259, and IV. 506.)

4888. At the Wilderness, Kent, (Marquis Camden’s,) are three trees in boxes, not surpassed by any trees so grown in Europe. C. Bingham, at Isleworth, possesses a very fine collection; and various others might be enumerated.

4889. At Boddall, near Hamilton, trees of all the species of citrus are trained against the back wall of forcing-houses, in the manner of peaches, and produce large crops of fruit.

4890. *In the south of Devonshire, and particularly at Saltcombe, one of the warmest spots in England, there are orange-trees, in a few gardens, that have withstood the winter in the open air upwards of a hundred years. The fruit is as large and fine as any from Portugal. Trees raised from seed, and inoculated on the spot, are found to bear the cold better than trees imported.*

4891. *Use. As a dessert-fruit, the orange is well known. The varieties imported, which are most esteemed for this purpose, are the China, Portuguese, and Maltese. It is also used in confectionary, both ripe, and when green and not larger than a pea: it forms various liquors and conserves, either alone or with sugars, wines, or spirits; and either the pulp or skin, or both, are used for these purposes. In cooking, it is to stomatitis a number of dishes. The juice of the Seville orange is used in medicine, in febrile and inflammatory disorders; and that of the other sorts possesses the same qualities in a lesser degree. The acid of orange, Dr. Cullen says, unites with the bile, takes off its bitterness, and may prove useful in obviating disorders arising from its redundancy and acidity. In perfumery, the orange is used to prepare perfumes and pomades; and the flower, of the same kind, tinctured, produces orange-water, used in cooking, medicine, and as a perfume.*

4892. Varieties. *These are very numerous in the eastern countries, and even in Italy and France. About forty sorts are cultivated in the neighborhood of Paris, and about thirty in the London nurseries, of which we shall give a list. The principal varieties are the sweet, or China orange, the orange dauce of the French, and porta-gallo or pomme de sano of the Italians; and the bitter or Seville, the bigarade of the French, and arancio volgare of the Italians. The Maltese orange, distinguished by its red pulp, is also a noted and much-esteemed sort. The box-leaved, willow-leaved, and some others, are cultivated more as curious varieties than for their fruit.*
PRACTICE of GARDENING. Part III.

4893. The Citron is the C. Medica, L. (Gar. fru. 2. t. 121, f. 2.); the citron of the French; the citronier of the Germans; and cedrate of the Italians. (fig. 512.) In its wild state the tree grows to the height of about eight feet, erect and prickly, with long reclining branches. The leaves are ovate, oblong, alternate, sub serrate, smooth, pale green. The fruit or berry is half a foot in length, ovate, with a protuberance at the tip. There are two rinds, the outer thin, with innumerable miliary glands, full of a most fragrant oil; the inner thick, white, and fungous. The citron was introduced into Europe from Media, under the name of malus medica, and was first cultivated in Italy by Palladius in the second century. The date of its introduction into England is not exactly known; it would probably be coeval with that of the lemon, which was cultivated in the botanic garden at Oxford in 1648. The fairest fruit, Miller states, was in the Duke of Argyle's garden at Whitton, where the trees were trained against a south wall, through which there were flues for warming the air in winter, and glass covers put over them, when the weather began to be cold. Thus the fruit was as large and as perfectly ripe, as it is in Italy or Spain. In Italy citrons and lemons are generally trained on walls or espaliers, because, being considerably more tender than the orange, they require, at least in the north of Italy, some protection in winter; the fruit does not ripen regularly at one time, like that of the orange, but comes successively to maturity almost every month in the year.

4894. Use. The fruit is seldom brought to the dessert in a raw state, but it forms excellent preserves and sweetmeats, to furnish the table when other fruits are scarce. The juice, with sugar and water, forms lemonade, a most refreshing, salubrious, and universally esteemed beverage. Its use in punch and negus is well known. It is much used in medicine, and also in perfumery and dyeing.

4895. Varieties. Dr. Sickler enumerates only about a dozen citrons and citronates as grown in Italy. The French nurseries have nearly twenty names in their lists. In England the six following are cultivated for sale:—

<table>
<thead>
<tr>
<th>The common citron</th>
<th>The rough-fruit</th>
<th>The grape-fruit</th>
<th>The round-fruit</th>
</tr>
</thead>
<tbody>
<tr>
<td>The flat-fruit</td>
<td>The forbidden-fruit</td>
<td>The grape-fruit Barbades</td>
<td>The round-fruit</td>
</tr>
</tbody>
</table>

4896. The lemon is the C. Medica, var. Limon, W. (Blackw. 592.); the limon of the French; limonier of the Germans; and limone of the Italians. (fig. 513.) The distinction between the lemon and citron is very trifling. The fruit is less knobbled at the extremities, is rather longer, and more irregular, and the skin is thinner than in the citron; the wood is more knotty, and the bark rougher. Cultivated in the Oxford garden in 1648.

4897. The uses of the lemon are the same as those of the citron.

4898. Varieties. Dr. Sickler enumerates twenty-eight as grown in Italy. The French, according to Ville Hervé, have eleven sorts; in the London nurseries are cultivated the twelve following:—

<table>
<thead>
<tr>
<th>Common</th>
<th>Pear-shaped, or Lime (fig. 514)</th>
<th>Striped silver</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broad-leaved</td>
<td>Rough-leaved</td>
<td>Striped three-colored</td>
</tr>
<tr>
<td>Chinese</td>
<td>Smooth-leaved</td>
<td>Upright</td>
</tr>
<tr>
<td>Imperial</td>
<td>striped gold</td>
<td>Warted fruited.</td>
</tr>
</tbody>
</table>
4899. The time in the Citrus Acidum, Rox. (Brown's Jam. 396.) by some esteemed a variety of the C. Medica; the time of the French, Italians, and Germans. (fig. 515.) The sour lemon, or lime, grows to the height of about eight feet, with a crooked and thorny twisted drilized branches, with prickles. The leaves are ovate, lanceolate, almost entire. Berry an inch and a half in diameter, almost globular, with a protrubance at the top; the surface regular, shining, greenish-yellow, with a very odorous rind, enclosing a very acid juice. It is a native of Asia, but has long been common in the West Indies, where it is grown both for its fruit and juice.

5000. The uses of the lime are the same as those of the lemon, to which, in the West Indies, it is preferred; the juice being reckoned more wholesome, and theacid more agreeable to the palate.

5001. Varieties. By the catalogue in Nouveau Cours, &c. the French have two sorts of lime; and according to Dr. Sicker, the Italians have four varieties. The following five kinds are known in the London nurseries:

The common lime
The weeping
The Italian lime
The Chinese spreading.

5002. The shaddock is the C. uccumanus, W. (Temp. am. 2. t. 24. f. 2.) the orange pampelmouse of the French; and the arancio massimo of the Italians. (fig. 516.) The tree is above the middle size, with spreading prickly branches. The leaves are ovate, subacute, seldom obtuse; the petioles are cordate, winged; the wings as broad as the leaves. The berry sphericaloid, frequently retuse at each end, of an even surface, and greenish-yellow color; pulp, red or yellow; juice, sweet or acid; rind, white, thick, fleshy, and bitter. Thunberg says, the fruit in Japan grows to the size of a child's head, and Dr. Sicker states its weight as fourteen pounds, and its diameter as from seven to eight inches. It is a native of China and Japan, and was brought to the West Indies by Captain Shaddock, from whom it has derived its name. From the West Indies it was sent to England, and cultivated by Miller in 1739.

5003. Use. The shaddock is certainly the least useful of the species enumerated, and is cultivated chiefly for show. It has the handsomest leaf of the whole tribe, and the fruit is larger than the orange. Where several sorts of oranges are presented at the dessert, it makes a striking addition to the variety. The juice is of a subacid sweetness, and excellent for quenching thirst; and the fruit, from the thickness of its skin, keeps longer in sea voyages than any of the other species of citrus.

5004. Varieties. The Italians, according to Dr. Sicker, have one; and the French, according to the Nouveau Cours, &c. four sorts. The following four are grown in the English nurseries:

The common shaddock | The rough-fruitcd | The largest-fruitcd | The West India.

5005. Propagation of the citrus tribe. All the sorts may be propagated by seeds, cuttings, layers, and grafting, or inoculation.

5006. By seed. The object of raising plants from seed is either to obtain new varieties or stocks for grafting. To attempt raising new varieties in Britain will in general be found a tedious process, as the trees do not even in Italy show fruit for six or eight years or more; and there is now in the botanic gardens at Toulon, a large handsome tree, over twenty years growth, which had not in 1833 flowered. However, if new varieties are attempted, select the largest and best-formed ripe fruit of the kind to be raised, extract the seeds, dry them, and sow and nurse as hereafter directed for raising stocks. Where trees are to be raised for stocks to bud oranges, Miller advises to procure citron-seeds, as stocks from the same are preferable to any other for quickness of growth; and as they will take buds of either orange, lemon, or citron. Next to these are the Seville orange seeds; and the best of either sort are to be had from rotten fruits. Prepare in spring a good hot-bed of dung or man, and when it is in moderate temper sow the seeds in pots of light earth; plunged them, give water frequently, and raise the glasses in the best of the day. In three weeks the seeds will come up, and in a month's time be fit to transplant into single pots. Then renew the bed, and fill pots of five inches in diameter half full of good fresh earth, mixed with very rotten cow-dung: shake out the seedlings, and plant one in each pot, filling it up with the same earth, and replunge as before. Give a good watering at the roots, and repeat this often, as the orange tribe in a hot-bed require a good supply of water. Shade in the day-time, when the sun is powerful, and give air so as not to draw the plants. By this method, with due care, the plants will be two feet high by July, when they must be hardened by degrees, by taking the glasses off a high and eddying; in fine days, taking them entirely off, shading the plants from the sun with mats or other screens. Towards the end of September, house them in a dry part of the green-house, near the glass, where they will not be liable to damp off. During winter refresh them with water, and in April now and then wash their stems and leaves, to clear them from any filthy matter they have contracted. Place them again in a moderate hot-bed, and harden them by the beginning of June, that they may be in a right order to bud in August.

5007. Budding. Make choice of cuttings from trees, that are healthy and fruitful, observing that the shoots are round; the buds of these being much better and easier to part from the wood than of such shoots as are flat or angular. After performing the operation, remove the plants into the green-house, or under glass frames, to defend them from wet, turning the buds from the sun; but let them have as much free air as possible, and refresh them often with a mixture of water. In about six months it will be observable which has taken, then untie them, and let them remain in the green-house all the winter. In spring cut off the stocks about three inches above the buds, and place them in a moderate hot-bed, giving air and water, and shading as before. By the end of July they will have made shoots of two feet or more; then harden them before the cold sets in, that they may the better stand the winter; and in the first winter after their shooting, you must keep them very warm, for by forcing them in the bark-bed they will be somewhat tenderer; but it is very necessary to raise them to their height in one season, that their stems may be straight, for in trees which are two or more years growing to their full height, the stems are always crooked. In the succeeding years their management will be the same as for full-grown trees.

5008. The Italian process of raising and budding. In the orange-nurseries at Nervi, 3 D
the seeds of the citron or orange, as it may happen, are sown in beds in the open ground in February or March, and in September planted out in compartments, in rows generally about eighteen inches wide, and the plants six or eight inches in the row. They are placed thus close to draw them up with clean straight stems. There they remain generally four years, and in April or May of the fifth year they are taken up, their roots cut within four or six inches of the tap-root, which is also shortened to six or eight inches, according to the size of the tree. The stem, if it has any side shoots, is pruned clean, and sawn off horizontally, at such a height as that the section is from half an inch to an inch in diameter. (fig. 517. a) The general heights are one foot, which forms the lowest-growing plants; eighteen inches for trees to be sold in Italy; from two to four feet for trees to be sent abroad; and five or six feet for extraordinary orders. These last are not so common; as the stocks require six or eight years' growth, and some care to attain that height with clean stems, and a diameter of three quarters of an inch. The plants thus pruned are budded, sometimes when out of ground, and sometimes after planting. One bud is inserted on each side of the stock (a), within an inch of the section. In a month buds and roots begin to push, and in December or January following these plants are in fit state for taking up for exportation. After being taken up, the roots, now well furnished with fibres, are enveloped in a ball of stiff clay; this is covered with moss carefully tied on, and in this way they are laid in boxes, or in casks, and sent not only to most parts of Europe, but to North and South America.

The chief defect in this system is the naked horizontal section at the top of the stem (a), which, not being smoothed with the knife and covered with clay or any other protection, to cause the bark to grow over it, indurates and cracks with the drought; retains moisture and decays, so that in almost all trees that have been budded in this way, a dead stump or a rotten hole, may be observed during the whole period of their existence. This evil is often lessened by covering with a cap of lead or a patch of wax; but it might readily be obviated by peeling off a piece of bark from one side of the part of the stock to be sawn off (d), letting it remain attached to the lower part or stem; and after removing the head, bringing it down close over the section, inserting its end under the bark in the opposite side, somewhat in the manner of saddle-grafting; or the manner employed by surgeons in amputating a limb (e) might be adopted. A similar object might probably be effected by removing a wedge-shaped section from the top of the stock (f), and then compressing its sides, so as to present a wedge-shaped termination covered with bark (g). But the gardeners at Nervi are too indolent and obstinate to hear of any thing new, and will persist in their present plan till the credit of Genoa for orange-trees is gone, or till some strong necessity urges them to improvement.

5909. The Maltese, aware of the defects in Italian trees, make a sloping section (b), paring it clean, and budding on one side only; the consequence of which is, that the section becomes covered with bark, and, which it never does in the Italian method, as sound and healthy as any part of the stem. The French grafted in a very neat manner (c), and indeed their orange-trees, though small, are much handsomer than the Italian ones.

5910. By grafting. This mode is occasionally resorted to in Italy, and is that most generally adopted in the gardens in Paris. The stocks, when of two years' growth, and not much thicker than the scion, are cut over within six inches of the ground, and then grafted in the whip manner. The trees continue small, but have clean stems of from one to three feet, and generally make handsome plants, profuse in flowers and fruit, of a small size. Grafting, both by the whip manner and by approach, is frequently practised in England, in nearly the same circumstances of age, size, and effect, as practised in France. A variety of the whip-manner is described by Cushing, in which the top of the stock is left on, but the scion is cut off as in grafting. "Form the scion as for the common whip-graft, and then, without taking off the head of the stock, cut from the stem an equal splice as smoothly as possible; do not tongue the scion, but tie it on neatly and firmly with matting and clay, in the manner of a graft: plunge them in a hot-bed, and cover with a cap-glass till the scion begins to grow, and then cut away the top of the stock, and remove the matting by degrees." (Exotic Gard. 103.)

5911. Whip-grafting in the common way has lately been successfully performed, even with fruit or flowers on the scion, by Nairn, who gives the following account of the process: "Let the operator select as many orange or lemon stocks as he wishes to work, and place them on a moderate hot-bed for a fortnight, by which time the sap will have risen sufficiently to move the bark; the stocks must then be cut off, about two inches above the surface of the pot, and an incision made with a sharp knife, similar to what is done for budding, separating the bark from the wood on each side. Let the scion be cut thin, in a sloping direction, and thrust between the bark and wood, and then bound tight with woollen yarn; but very great care must be taken in binding, to prevent the bark from slipping round the stock, which, without attention, it is very apt to do. After it is properly and neatly bound, put a little loam or clay
close round the stock, to the surface of the pot, then, with a glass of a proper form (fig. 518), to prevent the damp from dropping on the scion, cover the whole, and press it firmly into the mould, to prevent the air or steam from getting to the plant; the glass must not be taken off, unless you find any of the leaves damping, and then only till this is remedied, when it must be immediately returned. The stocks must next be placed on a brisk hot-bed of dung, and in about six weeks, the glasses may be taken off, and the clay and binding removed. Basing will be necessary to bind on a little damp moss, in lieu of the clay, and to keep the glasses on in the heat of the day, taking them off at night; when, in about three weeks or a month, they will be fit to be put into the green-house, where they will be found to be one of the greatest ornaments it can receive. I should recommend the mandarin orange for the first trial, as the fruit is more firmly fixed than that of any of the other sorts. I have, by the above method, had seven oranges on a plant, in a pot, commonly called a small sixty, which I conceive to be both curious and handsome." (Hort. Trans. iii.)

5912. Henderson's mode of grafting is well adapted for proving successful.

"Take two-year-old wood, cut into lengths of about seven inches, (fig. 516 a), cut a piece out of the stock of a triangular figure, about an inch and two eighths in length, regulating the depth according to the thickness of the graft, and keeping it square at the bottom. Displace two leaves at the bottom of the graft, for the convenience of getting it put on, cut the graft right across under one eye, where a leaf has been taken off: dress the graft to fit the receptacle made in the stock, observing to keep the lower end of the graft equal in thickness as above; always let three or four leaves remain untouched on the graft. After the graft is fitted in the stock, tie it up with bass matting, and put clay around it. If the grafts and stocks are nearly of the same thickness (b), cut the stock, at right angles, nearly half through. Cut off the piece, keeping it equal at top and bottom: cut the lower end of the graft right across under an eye (c), and with a knife prepare the graft to fit the stock. When the grafted plants are tied up and clayed, set them at the back of the vineyard or peach-house, observing to keep them away from the flies, as fire-heat is hurtful to them at first: cover them with hand-glasses, or, if a frame can be spared, it is still better. Shade them every day, but take the mats off at night; continue the shading till they begin to grow, when they may be exposed to the light. If any stock happens to be so tall and thick that it cannot be placed under a hand-glass or frame, put two or three grafts on it, set in any convenient place in the house, and shade it with mats; it will succeed perfectly in this way, the grafts lose none of the old leaves; and, in five or six months, they will make three or four young shoots six or eight inches long; these, with the leaves that were on the grafts when put on, form a well-clothed little plant."

5913. By cuttings. This method, though little practised on the continent, where the object is large trees and fine fruit, is frequently adopted by the British gardener, whose object is generally small handsome plants. Two methods are adopted: the first is to take young succulent wood as soon as it has done growing, and the lower end has become somewhat mature. These cuttings, prepared properly (5914) are inserted with a small dibber in pots of light sandy loam, with two or three inches of gravel or broken pots at bottom. They are then covered close with a crystal bell, and plunged in a gentle heat, and shaded. The glasses are taken off only to wipe them when damp, and to remove any decaying leaves. In two months such cuttings either strike or rot off. The second method is in spring to take the shoots of last year; to prepare and plant them as above; but after covering them with glasses to plunge them in a cold-frame, where they remain in a state of apparent inaction for three or four months, when they either form a callous mass, or come out at the lower end of the cutting and push at top, or die off. After preserving them in a low temperature through the winter, they are placed the succeeding spring in a gentle hot bed, where they will push freely, and make tolerable plants. The success of either mode may be facilitated by taking care to place the cuttings so as their ends may touch the bottom of the pot, or the potsherd or gravel with which that is covered. The advantage of so placing cuttings is generally known to gardeners, and has been noticed by Hawkins in the Hort. Trans. vol. ii. p. 12.

5914. Henderson considers cuttings as the quickest mode of getting plants, and has practised it for thirty years past, and his directions are as follows: "Take the strongest young shoots, and also a quantity of the two-year-old shoots; these may be cut into lengths from nine inches to eighteen inches. Take the leaves off the lower part of each cutting to the extent of about five inches, allowing the leaves above that to remain untouched: then cut right across, under an eye; and make a small dibber in an angular direction on the bottom of the cutting. When the cuttings are thus prepared, take a pot, and fill it with sand; size the cuttings, so that the short ones may be all together, and those that are taller in a different pot. Then, with a small dibble, plant them about five inches deep in the sand, and give them a good watering overhead, to settle the sand about them. Let them stand a day or two in a shady place, and if a frame be ready with bottom heat, plunge the pots to the brim. Shade them well with a double mat, which may remain till they have struck root; when rooted, take the sand and cuttings out of the pot, and plant them into single pots, in the proper compost (see Pl. 183). Plunge the plants in the young growth and shade them for four or five weeks, or till they are taken with the pots; when they may be gradually exposed to the light. From various experiments, I found that pieces of two-year-old wood struck quite well; and in place, therefore, of putting in cuttings six or eight inches long, I have taken off cuttings from ten inches to two feet long, and struck them
PRACTICE to but "because with for two so is injurious enter appearance.

the trees are laid or when they are put into single pots, and taken with the pots, they are grafted with other sorts, which grow freely. I am not particular as to the time either of striking cuttings for grafting." (Cited, P. H. H., iii. 306.)

5915. By layers. This mode is occasionally practiced both on the continent and in England. At Monza, near Milan, there is a very fine collection of lemon-trees in boxes, trained as espaliers, which were raised. The trees are five feet high, and each box has a portion of trellis attached to it of that height, and ten or twelve feet in breadth, and the whole covered with a trash or layering of earth, either be laid on their sides, and laid as stools, or pots may be raised and supported under the branches. These branches, or their shoots of one or two years' growth, may then be laid on the ground, and bent down through the hole in the bottom, and treated in the usual manner, taking care to supply water with the greatest regularity. They are covered in March, which will be fit to separate from the stools as mother plants in the September following. In general, it may be observed, that the citron tribe, like other fruit-bearing plants raised from cuttings or layers, though they may prove very useful to the trees, yet seldom grow with that vigor, and produce such large fruit, as those propagated by budding or grafting on seedling stocks.

5916. Soil. At Genoa and Florence they are grown in a strong yellow clay, which is richly manured; and this soil is considered by the first Italian gardeners, as best suited to their natures. At Rome and Milan the natural soil is lighter. When this is adopted generally, a very strong age is not the most suitable in the garden of his Holiness the Pope. At Naples, where the trees are always planted in the open ground, the soil is lighter and of volcanic origin. A strong soil, in imitation of that of Nervi, is recommended and adopted by the Dutch. (See Van Oster, Nich., Hesperides, &c.)

5917. The French gardeners, according to Bose (in N. Cour. Agr. in loco), in preparing a compost for the orange-tree, endeavor to compromise for quantity by quality; because the pots or boxes in which the plants are placed ought always to be as small as possible, relatively to the size of the tree. The following is the recommended compost for a fresh plant as a third of handsome horse-dung, and a third of vegetable matter, and which has lain in a long time in a heap, an equal bulk of half-rotten cow-dung. The following year turn it over twice. The succeeding year mix it with nearly one half of decomposed horse-dung. Turn it over twice or three times, and the winter before using, add a half of cow-dung, a twelfth of dried cow-sand, and a quarter of lime.

5918. Miller says, the best compost for orange-trees is two thirds of fresh earth from a good pasture, and one third of neat's dung. These should be mixed together at least twelve months before using, turning it over once a month, to mix it well and to rot the sward. Pass it through a rough screen before using.

5913. M'Phail and Abercrombie recommend "three eighth of cow-dung, two third of cow-dung, two thirds or three years; a fourth part of vegetable mould from tree-leaves; one sixth part of fine rich loam; and one twelfth part of road-grit; to this may be added one eighth part of sheep-dung." (G. Rem. 242. Pr. Gard. 774.)

5920. Moss has tried the following mixture (Hort. Trans. ii. 205), and with which he has "every reason to be satisfied. Well-prepared rotten leaves, two to three years old, one half; rotten cow-dung, two, three, and four years old, one fourth; mellow loam, one fourth; with a small quantity of sand or river-sand, to be sifted over the compost, which is not to be left out."

5921. Agnes, who grows excellent table fruit of the citrus, at Shipley, uses ten parts of strong turflaam, seven of pigeon-dung, seven of garbage from the dog-kennel or butcher's yard, seven of sheep-dung, seven of good rotten horse-dung, and ten of old vegetable mould, mixed and prepared a twelvemonth before using. (Hort. Trans. iv. 180.)

5922. Henderson, of Wood Hall, a most successful cultivator of the genus citrus, gives the following directions as to soil: "Take one part of light-brown mould from a ground of that has not been cropped nor manured for many years; one part of good earth, such as is used for growing hothalets; two parts of river-sand, or pit-sand if it be free from mineral substances; and one part of rotten hot-bed dung; with one part of rotten leaves of trees. Mix them all well together, so as to form a compost-soil of uniform quality." (Cited, Hort. Mem. iii. 502.)

5923. Temperature. The standard temperature for the citrus tribe is 48°; but in the growing season they require at least ten degrees of additional heat to force them to produce luxuriant shoots. The air of the house in which the plants are kept, whether in boxes or in the ground, should never be allowed to fall under 40°, for though the orange, like the pine-apple, will endure a severe degree of cold for a few hours without injury, there is danger of the leaves being injured if the temperature be allowed to recover their appearance. Ayres never suffers his orangery to be heated above 50° by fire-heat, until the end of February; when the trees show blossom, it is increased to 55°, but never allowed to exceed 60° by sun heat, which has a deleterious admission of atmosphere, and sometimes when he "begins to force the trees, by keeping the heat in the house up near as possible to 75°. For I do not consider (he adds) that either citrons, oranges, lemons, or limes, can be grown fine and good with less heat." (Hort. Trans. iv. 511.)

5924. The orange, Humboldt observes (De Distrib. Plant. 138.), which requires an orange temperature of 64° for a degree of cold, if continued only one quarter of an hour.

This is proved by an observation of Dr. Sickler, who says, "It is remarkable how much cold and snow the common lemons and oranges will bear at Rome, provided they are planted in a sheltered situation, not much exposed to the sun. Thus I saw in the two winters of 1805 and 1806, under my window, on Monte Pincio, three standard orange-trees in the open ground, heavily covered with snow for more than a week. The green leaves, but still the more golden fruits, nearly ripe, looked singularly but beautiful amid the snow; neither fruits nor trees suffered, being in a sheltered place, while many branches and leaves were in severe exposure to the wind, and it did not snow in such depth as to strike the whole tree sickly." (Folk. Oron. Gart. 5.) It appears that the snow had been thawed off these trees gradually, and more by the temperature of the atmosphere than by the direct rays of the sun, or a current of heated air. This resulted from their sheltered and partially shaded situation; and, as Dr. Norden (Hort. Trans. iv. 180) observes the trees are much more exposed to the sun and wind, if it be more the sudden transition from cold to heat, and the contrary, than the degree of either, which destroys vegetables. Whenever orange-trees or any tender exotics have been touched during night by frost, they should either be immediately shaded by mats from the next day's sun, or thawed by water at not more than 22° or 23° of temperature. In northern regions the same treatment is successfully applied to animals. (See Hort. Trans. iii. 42. and 144.)

5925. Water. Orange-trees, like other evergreens which delight in a strong soil, are not naturally fond of water. Nevertheless they want a much lighter one than the pot or box; but still it is necessary that the earth be constantly moistened occasionally with a little water; for the earth being indurated, the water only reaches the surface, and runs over and escapes by the sides of the pot or box; so that while the mass of earth below is dry, the surface has a sene moist appearance. Mein says, "When I think from the appearance of a plant, that the water does not freely enter into the earth, I follow the plan red, about the base of the trees, and give every three days, putting it to the bottom of the earth, and to form a channel for the water, too little or too much of which is equally injurious to orange-trees." Knight (Hort. Trans. ii. 239.) watered an orange-tree with very strong liquid manure, and found it, in a few hours, caused a fine vigorous root to the vine and mullbery. Ayres, after the fruit is set, watered it with water, in which, at the rate of three barrows of fresh cow-dung, without litter, two barrows of fresh sheep's droppings, and two pecks of quick lime have been added to every hogshead; when
used, the water is about the consistence of cream. (Hort. Trans, v. 310.) The French water once after shifting with a very strong leesive; they also mulch with recent cow and horse droppings, renewing these once a-month or oftener during summer, that there may be always abundance of soluble matter for the water to convey to their roots. (Nouveau Cours, etc. art. Orange.) McPhail mentions a case in which very large orange-trees in the border of a conservatory looked sickly; when, on digging deep into the borders to examine the cause, he found the earth quite dry, and by afterwards continuing to water them regularly he recovered them. (G. Rem. 342.)

5925. Air. During the winter season, Miller observes, orange-trees require a large share of air when the weather is favorable; for nothing is more injurious to these trees than stifling them. The prevention of damp, Mean observed, is as essential to the perfection of the plants as the exclusion of cold. Where these trees are kept in old-fashioned opaque-roofed green-houses, these cautions as to air and damp deserve particular attention. Ayres says, the more air orange-trees have during the blossoming season, the more certain will they be of setting the fruit.

5926. Light. Many gardeners are of opinion that the orange tribe do not require so much light as other exotics, which may have arisen from the gloomy conservatories in which they used to be formerly kept during winter; for certainly to look at the orange-houses at Versailles and Kew, one would not conclude light to be a very essential requisite. But though these trees, like other evergreens, when in a state of maturity, will live with less light than evergreen or deciduous plants in a growing state, they always suffer for the want of it, which is indicated by the paleness of the leaves in spring, and by their falling off when set out in the open air and fully exposed to the influence of day. Whoever intends to grow the orange in any degree of perfection, should adopt houses, if not with glass on all sides, at least with glass fronts and roofs. When the plants are placed in the naked ground as standards, glass on all sides is highly desirable; for otherwise their leaves and shoots will all be turned to the south, and the north side of each tree will in a short time become naked and unsightly.

5927. Manner of growing the trees. All the species may either be grown as dwarfs in moderate-sized pots or boxes; as standards with stems from two to six feet high in large boxes; as standards planted in the naked ground; and either as dwarfs or standards planted and trained against a wall or trellis under glass. The two first modes are more adapted for ornament than producing crops of large fruit; for all the art of the gardener will never make plants grow as vigorously in boxes as in the free ground. Standards planted in the free ground or floor of the conservatory, combine both elegance and utility; as in a house properly constructed, they will make handsome heads, and produce abundant crops of fruit. The last mode, or that of planting against walls or trellises, is much the most certain way of having large crops. Every part of the plant above ground can thus be brought near the glass and equally exposed to the sun's influence and that of the air and heat: they can be more readily pruned, and correctly trained, watered, and washed; and they occupy less room in proportion to the produce. The trees at Wood Hall, in West Lothian, some of those at Shipley, and at some places in Devonshire, are trained in this way. In a very few favorable situations in the South of England, as at Gerston and Woodville, in Devonshire, they are trained against walls in the open garden.

5928. Plans for orange-houses. These must naturally depend on the mode of growing. For plants in moderate-sized pots and boxes, a common green-house is the obvious habitation; for, being plants of ornament, they require merely the treatment of that department. The conservatories in Italy have generally opaque roofs, but some of the more enlightened nobles of Lombardy have lately erected splendid constructions with glass roofs, in which they combine the culture of the citron tribe with other, large-growing exotics. (Fig. 692.)

5929. For trees in large boxes, a proportionally large and lofty house is requisite; it may be opaque on the north side with a glass roof, front, and ends, of any convenient or desired length, width, and height. For one of moderate size, the height at the back wall may be fifteen feet, at front ten feet, and the width of the house fifteen feet. The floor may be either perfectly level, and the boxes placed on it, the largest behind, so as their tops may form a slope to the front glass, as in the conservatory of Prince Borghese, at Rome; or if the trees are young, a stage may be erected for a few years, in order to raise the plants to the light: but if the trees are of a considerable size, the best way is to have square pits in the floor at regular distances, somewhat larger than each box, and in these to sink the boxes, covering them with
mould, sand, or moss nearly to the level of the pavement, so that each tree so placed and dressed, will appear as if planted in a small compartment of earth. Such is the plan of the large avenue in which the royal gardens at Versailles. The effect is the same no matter what is planted in the front of the house, with corresponding doors in each end; but where the trees are young, and placed on a stage like green-house plants, the walk should be in front, as in no other situation could the eye of the spectator meet the foliage of the plants. Where the walk is in the middle, and a double row of trees on each side as at Monza, the effect in small gardens is truly magnificent and gratifying.

5930. Where the trees are to be planted as standards in the borders or floor of the house, it is essentially requisite to the health and beauty of the building that the glass be glazed on all sides. (fig. 524.) Showers might be supplied in Lodidge's manner; heat by steam pipes in the beds (6) might be covered with turf, strewn with daisies, violets, and primroses; these would come early into flower, and if the turf were kept very short about the roots of the flowering plants, and the trees in excellent condition, only those who have not the first-rate, might not be able to form an idea of the effect, which, by contrast with the external winter, would be felt as luxurious and as anticipating real spring.

5931. Where orange-trees are to be trained against the back wall or a trellis, under the glass, the forms adopted for common houses in the island are perfectly suitable; but as by training close under the glass, is done with vines, much of the beauty of the foliage would be lost, training on a trellis a few feet distant, with a path between it and the glass, is preferable.

5932. Plans for tubs, pots, and boxes. Unglazed pots of earthenware are preferable to glazed stone ware or China, as the form need not be separated from that in common use, and the size must depend on that of the plants. At Florence, where the largest and best garden-pots in Europe are made, the rim and part of the outside of pots destined for oranges and ornamental plants, are often decorated with festoons of flowers or fruit, and lions' heads, or other elegant ornaments; which some plants now often have begun to imitate. One advantage of tubs is, that by unhooking them, the staves are instantly removed, and the roots examined and dressed, and by having a cooper at hand they are immediately replaced; thus saving much of the trouble necessarily incurred in shifting plants in pots or boxes.

5934. Boxes. All boxes which are larger than the largest-sized pots, should be contrived to take pieces, in order to examine the roots, or to shift into larger boxes. Square boxes held together by an iron hoop, and taking to pieces on the principle of tubs, are most generally used for trees which do not require more than five or ten cubic feet of earth; and such as are used at the Tuilleries and by Mean (figs. 177 to 179) answer very well for plants requiring from ten to sixty cubic feet. Those of Mean contain sixty-four cubic feet of compost.

5935. Proportioning the size of boxes to that of the plants. The general opinion of gardeners is in favor of small pots or boxes; and where the object is dwarf plants, or merely to preserve the trees without much increasing their size or regarding their fruit, they are the most proper. But where the object is luxuriance of growth and fruit, it does appear to us that the pots or boxes cannot be too large; unless, as Van Osten observes, it is meant merely to prevent the roots from being crowded together, or the plants from growing large and strong. It is, however, expedient to pot at first in small boxes, and remove into larger ones by degrees. The largest boxes in use in Holland and France are four feet square, which serve for trees with stems from six to eight feet high, with globular heads of six feet in diameter, and above a century old. Henderson has "always found that the luxuriant tribe, and plants in general, grow best in pots or boxes, regarded as rather small in proportion to the size of the plants." (Caled. Mem. iii. 503.)

5936. Choice of sorts. Where the object is more ornament than fruit for the dessert, a selection may be made from the varieties of each species at pleasure; where the object is fruit for the dessert, the following sorts are to be preferred: the common, bloodystreaked, Bergamot, Maltese, sweet China, Seville, and Mandarin oranges; the common lemon, citron, and lime, and one or two plants of the shaddock. These include all the essential varieties of the orange tribe as far as respects fruit; variations in the leaves and mode of growth.

5937. Choice of plants. For moderate-sized trees to be treated like green-house plants, such as are raised in this country or in the Parisian nurseries are preferable; but where the object is large handsome trees in boxes, standards in the free soil, or trained trees, then plants from Genoa or Malta are decidedly preferable; indeed, no plants fitting for the purpose of standards could be elsewhere procured. Of this opinion, observing, that "by such the quicker way of furnishing a green-house with large trees, is to make choice of such as are brought over every year in chests from Italy; for those which are raised from seeds in England will not grow so large in their stems under eighteen or twenty years, as those are when brought over; and although their heads are small when we receive them, yet in three years, with good management, they will obtain large heads, and produce fruit." When the plants are purchased in London, at the Italian warehouses, without names, the greater number will be found to be either of the shaddock and citron kinds; as the Italian gardeners find these sorts make stronger shoots and more showy plants, and therefore send a less number of the less luxuriant but more useful varieties. But the best way is to send an order, through a British merchant who has a correspondent at Genoa, for named sorts, ordering so many of each class, either from the table of Dr. Sikkier (4880) or the synopsis of Gallesio. (fig. 4882.)

5938. Management in pots and boxes. The management of dwarf English or French plants in moderate-sized pots or boxes, for the green-house stage, consists in common green-house treatment. Being potted in the proper soil, the roots are to be annually examined before the growing season in spring, and when matted or diseased, trimmed off and repotted, or shifted into larger pots at discretion. Henderson says, "The general management of the orange-trees from the middle of March till the 1st of October, may be discussed in a few words. I give the trees a good watering all over the leaves once a week with the engine, excepting when they are in flower. Till the end of May this watering is given about 11 o'clock in the forenoon. After the end of May, I give them a good dashing over the leaves twice a-week with the engine, and now I do it in the evening. In very hot weather I repeat the engine-watering thrice a-week. Part III.
I never set the orange-trees out of doors during summer; for, from thirty-eight years' experience, I find it is much against them, in the climate of Scotland. In hot weather I keep them in the back of the vineyard, under the shade of the vines, or behind the stage of the green-house. Orange-trees delight to be in the shade in sunny weather; they here grow freely, and keep a fine dark-green color. From the frequent watering the leaves in hot weather the water, but they must be carefully attended to, and when the plants are making their young shoots, the pots or tubs require a good supply of water. From October to March, I give them a gentle sprinkling over the leaves once in two or three weeks, but only in fresh weather, taking the opportunity of a mild day, when there is a little sun, and always in the morning."

5939. For the management of Italian plants, destined to grow large trees and produce crops of fruit in boxes or tubs, the treatment requires to be more particularly detailed.

5940. The following are Miller's directions:—Having furnished yourself with a parcel of trees, prepare a moderate hot-bed of tanner's bark, in length and breadth according to the number of trees to be forced, then put your trees into a tub of water upright, about half of the stems, leaving the head and upper part of the stem out of water, the better to draw and imbibe the moisture. In this situation they may remain four days, which will render them sufficiently fit to be clean their roots from all fig, cutting off all broken or bruised roots, and all the small fibres which are quite dried by being so long out of the earth, and scrub the stems with a hard hair brush, cleaning them afterwards with a cloth; then cut off and throw away about six inches from the stems about three or four of the old earth, and laid in with very rotten neat's dung, plant your trees therein, observing not to put them into large pots; for if they are but big enough to contain their roots it is sufficient at first planting. Wrap the stems round with hay-bands from bottom to top to prevent the sun from drying their bark; plunge the pots in the dark-led, watering well to set earth to their roots, frequently replating the same all over their heads and stems, being very careful not to over-water them before they have made good roots, and shade from the sun in the middle of the day. If they have grown kindly they will have made strong shoots by the beginning of June; at which time you will find them in open borders, and be ready to admit them into the greenhouse, or at least to bring them out of the house about the second week of August, and during summer, water frequently but moderately, guarding against frost. In the following spring clean the stems and leaves of the plants, top-dress the earth, and mix the refuse of the sawdust, rotten, and care the earth in the green-house. Remove to a sheltered situation in the open air by the end of May. As the trees advance, stop strong irregular-growing shoots in the summer season, to force out lateral branches, to fill the head, and render it regular and free from weak trifling branches. The tree will require to be shifted and new-potted, every other year excepting the first, having removed lateral branches or trusses out of the house, and from the beginning of March, roots round the outside of the ball of earth, and take away all mouldy roots; then with a sharp iron instrument, get as much of the old earth from beneath the roots as possible; then set the root of the tree in a large tub of water, for about a quarter of an hour, then lift up, and have prepared to replant the stems. Keep the trees, and water, letting them remain in the house till they have taken root.

5941. The operation of shifting, when the plants become very large, is much facilitated by adopting the mode of being taken up in cases, as already described; the balls of earth can then be slid from one box to the other instead of being lifted out of the box. Where the boxes do not separate, the tree and ball must be lifted out by fixing one end of a rope to the stem of the tree, and passing the other over a pulley suspended from a triangle. This method is recommended in Van Overbeke's Hort. Micr. to prevent a common inconvenience, viz. the tree and ball of earth being thus, by either mode, suspended in the air, the latter is examined, the roots pruned, &c., and this done, the same or a larger box is placed directly below the ball, with a proper quantity of compost at the bottom, and into this tree is lowered, and the sides filled with earth, &c. The worst thing attending this mode is the liability of injuring the bark of the stem by the noise of the suspending rope.

5942. Henderson shifts oranges only once in two years, and frequently after a longer interval. "I never shift any plant till the pot is very full of roots. In shifting the oranges, I always take as much of the exhausted mould away as I can; and, on account of the light and free nature of the compost used, it comes easily from among the roots. The best season for this operation is about the beginning of March. Having turned the plants out of the pots or tubs, pick as much of the old exhausted mould from the ball as you can, without injuring the roots. They should be shifted into the pots or tubs only on the table being larger, and some of the plants will perhaps do better if replaced into the same pots again. Let the pots be all clean washed and dried before any plants be again put into them. Put a piece of crockery or broken pot over the hole in the bottom of the pot, with the convex side down; then compose the piece of crockery or broken pot over the hole, and close the same with earth, after which the stems are made from pit-coal, broken small, about the size of peas. This both forms a drain, and prevents the entrance of worms. On the top of the charred cinders place a layer of dried moss (lignum vitae), which prevents the compost mould from getting down, and lets in heat, and keeps the roots free from the effluvia of the stems of the plants. All the pots being prepared in this way, put in a little of the compost; then introduce the roots of the plant into the pot, and fill it up with the compost, observing to keep a little of the mould between the side of the pot and the roots. The plants may be set partly into the peach-house or pot-house, and some in the green-house, which will give a longer succession of their flowers. The orange-trees that are placed in the vineyard or peach-house, if there be any fire-heat used at the time, must be watered as soon as put in; but those put into the green-house where there is little heat, may stand a day or two without water. After that time they may be watered once a-week till the weather become warm, when they will require it oftener. Those placed in the vineyard or peach-house will require watering very frequently, according to the degree of heat kept in the house." (Caled. Hort. Mem. iii. 304.)

5943. Renovating old trees in pots or boxes. Where orange-trees have been ill managed, and their heads become ragged and decayed, Miller directs to restore them by cutting off the greatest part of their heads by March; drawing them out of the pots or tubs, and shaking off the earth from their roots; then cutting away all small fibres and mouldy roots; and next soaking and cleaning their roots, stems, and branches, planting them in good earth, plunging them in a hot-bed, and treating them as directed for trees received from abroad.

5944. Management of the citron tribe as standards. Prepare foreign plants as directed above, and instead of planting in pots, plant in the border or floor. This must have been laid dry by proper drains, and if on a wet sub-soil, flints, &c., to prevent them from penetrating into it. On this lay the roots in exactly the same manner, to the thickness of three or four feet; care having been taken in constructing the house, that all the walls (excepting the north wall, if the house be exposed on that side), flues, paths, &c., be supported on pillars or piers, so as the heat may escape; and compost may extend outside the circumambient air. Plant the trees either in squares, or better in quinconx, allowing six or eight feet between the trees, which will give thirty-six or sixty-four square feet to each plant. This distance will suffice for several years, and afterwards every other tree can be taken out. After planting,
which should be finished in April, water at the root, and morning and evening sprinkle a little over the tops to assist in causing them to break freely. Apply fires, and keep the house close night and day, with a moist heat of from 55° to 60° till the plants have made shoots of three or four inches; then begin to give air, by keeping up the fire still till the shoots are completed, when the sashes should be taken off to harden and color the shoots and leaves. It will be necessary to attend to the above directions annually, for three or four years, in the growing seasons, in order to procure as much wood in a short time as possible. Keeping the heads open and regular, with the consequent culture of all the other seasons of the year, the following benefits result:

5943. On walls and espaliers. Prepare the plants and the border as before, and plant about ten or twelve feet, allowing a larger space for the citron, lemon, and shaddock, than for the common orange, as they produce more of the growing shoots; in reserve the directions already given, continuing them annually. The manu manner of training is that generally adopted.

5946. Pruning. The French pay great attention to this part of the culture of the orange tribe; and, indeed, display greater art in pruning every sort of tree, than the British. They have their winter taille, and their different sort of pruning to increase the produce of the trees. In Versailles and the Tuileries are looked over every year, and receive a very elaborate pruning every sixth or eighth year. The object of this pruning is to keep the head proportioned to the capacity of the box containing the root. Without pruning, the trees would assume an entirely different form, and be subject to the indications of suffering for want of nourishment every sixth or eighth year. The shoots are then shortened to within an inch or two of the old wood, and the tree, thus almost completely deprived of leaves, does not produce blossoms during the two next years: it pushes, however, vigorous shoots, which are trained to form the two principal arms, and assist the bearing in the shape of a natural tree. Such was the line of espaliers, in the great garden of Versailles, made by the late M. Pethon, who was head gardener at Versailles for forty years. The form of the heads of the trees at Versailles is that of a cylinder, spreading out at top, of which the height is greater than the breadth; those in other places are ovate, globular, or mushroom-shaped, and some are even square and triangular. (See Van Osten, c. xi.) The blossoms of the orange-trees in the royal gardens of France, and in most gardens of Holland and the Netherlands are carefully picked off as they appear; as well to prevent the tree from being exhausted by bearing fruit, as for the use of the flowers in perfumery. Those of the Turkish and the Pomelo are gathered at the rate of 150 a-year, or, when large, 250 a-year, and produce 125 a-year, or upwards. In Holland the flowers are commonly the perquisite of the gardener. Thus the beauty of the continental orange-trees is far inferior to those of Italy or Britain, which are covered with fine large fruit.

5947. Gathering which the orange grows in England, does not differ, in general, from that given to any green-house tree or shrub; and the consequence is, handsome bushes or trees, with the blossoms and fruit on the surface of the foliage. But when the orange-tree is cultivated for fruit, whether as standards or against walls, the branches ought to be thinned, like those of other fruit-trees, so as to allow of the sun, air, and water, to bring the blossoms and fruit regularly distributed from the centre to the extremities. This is readily effected where the trees are flat-trained, which, where fruit is the object, is a great advantage in favor of that mode of culture.

Pest: For the present, I must be content to state, that the most useful blossoms of most sorts of citrus are produced in the form of terminating peduncles, on the wood of the current year; and hence, the grand object of the pruner ought to be to encourage the production of young wood in every part of the tree, by cutting out naked wood, and shortening vigorous shoots where wood is wanting. A powerful co-operation is also given to the expansion of the light on the young wood, when the blossoms are observed, is only to be done, in standing, by keeping the trees open, or by flat training. There are also blossoms produced by various sorts of citrus, in tufts, directly from the axils of the leaves of the wood of the preceding year; these expand earlier than the others, but generally drop off in plants which are not well managed; cover such plants withieling branches is a means of holding the branches together. In February, to make room for younger and more productive wood, and shorten very strong branches to keep the trees in proper shape. After the fruit is set, it ought to be thinned, seldom leaving more than one on a peduncle. In France they thin the flowers, which, by that means, are enabled to use for distillation. The thinned fruit is used in confectionary. Mean observes, "In regard to the necessity of thinning the fruit, lest the trees exhaust themselves, it appears to me to depend on the state of the trees: if they are flourishing, I never observed that it was at all required, either here or at Bromley Hill, where the orange-trees belonging to the Right Honorable Lord Nelson, are grown with peculiar success, laden with fruit; and there are about the size of green-gage plums, and never leave two fruit together. Will standard trees, pruned with a view to fruit, be equally beautiful with the compact geometrical-headed trees of Paris, and the old conservatories of this country? Those who prefer a full-bottomed head of fruit, and other effects of the hallowed old English authors, are of different kinds; the latter has utility to recommend it; the former, associations of the pomp and formal grandeur of past times. Quintinie, and other French authors, direct the wounds or sections made in pruning orange-trees, to be covered with a composition of charcoal and wood, to exclude the air; and it deserves to be attended to, as the growth of the bark is otherwise very slow over wounds in these trees.

5949. Mature. About Genoa, the best cultivated orange-groves are managed annually. In France and this country, the best practitioners stir the surface and apply a top-dressing of rich compost when the trees begin to grow, generally in April, top-dressing in a 1 to 3 years top dressing. In the Italian gardens, and those at Hieres in France, where the fruit of the orange is raised for sale, it is gathered every year, generally in May. If not then gathered, it will hang on the tree for one or two years longer; but when the young green and swelled fruit, and ripe becoms somewhat shrivelled, and if then gathered is found almost void of juice. But as the new fruit begins to arrive at maturity, the juice begins to return to the old fruit; so that both old and new crops are in perfection together the following May. In this way, at Genoa, the orange is sometimes allowed to remain on the tree two and three years, and, by being gathered here and there in succession, is sold at a very high price to connoisseurs at Milan, Turin, and other places. The lemon differs from the orange in that it ripens irregularly, and drops off when ripe. It is therefore gathered at almost every season. The orange-tree, kept in conservatories, generally requires fifteen months to ripen its fruit, and begins to bear fruit when about three years old. Some claim that the orange is the same variety as the grapefruit, and therefore of the same origin, but others state that it is derived from Santo Domingo; but Quintinie says, "on a vigorox plant they will remain three or four years. In Britain they often remain three years on moderately strong plants without fruit. In gathering the fruits, they cannot be pulled with the hand, but carefully cut off with a few leaves attached, and, thus garnished, sent to the dessert. By allowing them to hang two years, the trees will at all times have green and yellow fruit, which, in connexion with their shining green leaves and fragrant blossoms, forms, early in spring, in such a house as we have hinted at [5929. and fig. 521], one of the most splendid of horticultural specimens of the year.

5951. Insects and diseases. The chief insects injurious to the citrus tribe, are the coccus and red spider; both to be removed or destroyed by water applied with the engine, brush, or sponge. Mean, early in March, when he top-dresses his plants, applies a copious washing with the engine, or brush; then rubs the shoots up and down the tree, with a brush or sponge, as high as 76°, which effects the destruction of the red spider; while the stems and leaves are wiped with a wet sponge to remove other insects and dirt. (Hort. Trans. ii. 284.) Henderson destroys the aphid by fumigation; the red spider by sprinkling and dashing with water; the coccus, by laying on the leaves with a brush some five times with solution in water, or by withering and dusting the leaves with sulphur; and the only remaining insect which infects the orange, the thrips, he destroys with water. (Cited. Hort. Mem. 315.)
5952. The pomegranate is a low deciduous tree, rising fifteen or twenty feet high, thickly cloathed with twiggy branches, some of which are armed with sharp thorns. The leaves are long and narrow, of a light shining green with red veins. The flowers are produced at the ends of the branches, in the shoots of the same year, single or three or four together; frequently one of the largest terminates the branch, and immediately under that are two or three smaller buds, which continue a succession of flowers for some months, generally from June to September. The calyx is very thick and fleshy, and of a fine red color; the petals are scarlet. The fruit is a berry covered with a hard coriaceous rind, and beautifully crowned with the tube of the calyx, which is sharply toothed, and remains even after the fruit is ripe, contributing greatly to its singular and beautiful appearance. The fruit ripens in October, and, in a green-house, will hang on the trees till the spring or summer following. It is a native of most parts of the south of Europe and of China. In Languedoc, and some parts of Italy, it is used as a hedge plant. It was cultivated in England in 1596, by Gerard; but though it grows very well in the open air, it seldom ripens its fruit so as to render them worth any thing. It used formerly to be kept in boxes, and housed like the orange-tree, which is still the practice near Paris and in the Netherlands. Some of the orange and pomegranate trees in the orangery at Versailles, Risco informs us, are believed to be between two and three hundred years old.

5953. Use. The fruit having an acid pulp is very refreshing, and is eaten like the orange; its singular and beautiful appearance contributes to the variety of the dessert. It is used medicinally in fevers and inflammatory disorders; being powerfully acid and astringent.

5954. Varieties. The Paris nurseries propagate the following sorts: those marked thus (*) may be had in the London nurseries.

The wild, or very acid-fruited The semi-double, and double red and The proliferous; in which a shoot white-flowered * fruit proceeds from the middle of the The subacid-fruited, or cultivated double red and white The yellow-flowered * The variegated-flowered

5955. Propagation. The single-flowering sorts may be raised from seed, and all the varieties by cuttings, suckers, or layers, or by inoculation or grafting on the wild sort. The last is considered much the best mode where fruit is the object; and the next best is by layers, but the common mode is by suckers, which these plants send up abundantly. Inoculated plants, both of the single and double sorts, may be procured from Genoa; and this is the most desirable plan where the plant is to be cultivated for its fruit.

5956. Culture. The directions given for raising and cultivating the orange-tree may be considered as equally applicable to the pomegranate, which, with the olive, was formerly the common companion of these trees in conservatories. Miller has observed, "that both the single and double pomegranate are hardy enough to resist our most severe winters in the open air; and that if planted against walls, the former will often produce fruit, which ripens tolerably well in warm seasons, but ripening late, are seldom well tasted." Where it is to be grown for fruit, therefore, either the standard or flat trained mode, under glass, as recommended for oranges, should be adopted. A few trees may be introduced along with those of the citrus tribe. The soil. Miller recommends a strong rich soil, in which he says, "they flower much better, and produce more fruit than if planted on dry poor ground." In regard both to soil and mode of growth, the pomegranate bears a close resemblance to the hawthorn.

5957. Pruning and training. As already mentioned, the flowers of this tree always proceed from the extremities of the young shoots, produced every year, by which, as the weak branches of the former year should be cut out, and the stronger shortened, in order to obtain new shoots in every part of the tree. When the trees are trained against a wall, the shoots having small leaves, may be laid in four or five inches asunder. The season for the winter pruning, Miller says, is about Michaelmas; for if left till spring before they are pruned, they seldom put out their shoots so early. In summer they require no other dressing than pinch- ing off fore-right and over vigorous shoots, as it is the middling only which are fruitful. In a warm situation Miller obtained a great quantity of fruit from trained trees; which, though not very well flavored, were of full magnitude, and made a very handsome appearance on the trees. The double and other varieties, cultivated for the sake of their flowers, should be pruned, whether in boxes or against walls, on the same principle.


5958. The olive is a low branchy evergreen tree, rising from twenty to thirty feet, with stiff, narrow, bluish-green leaves. The flowers are produced in small axillary bunches from wood of the former year, and appear in June, July, and August. The fruit is a berried drupe of an oblong spheroidal form, darkish thick flesh, always a yellowish-green color, but turning black when ripe. The tree is supposed to be originally from Greece; but it is now naturalised in the south of France, Italy, and Spain, where it has been extensively cultivated for an unknown length of time, for the oil expressed from its fruit. The tree attains an incredible age. Near Terni, in the vale of the cascade of Marmora, is a plantation above two miles in extent, of very old trees, and supposed to be the same plants mentioned by Pliny, as growing there in the first century. It appears to have been cultivated in the botanic garden of Oxford, in 1648, and is generally treated as a green-house plant. With protection from severe frost, Miller says, "it may be main-
tained against a wall in the latitude of London." In Devonshire, some trees have stood the open air for many years; but the fruit does not arrive at maturity. Some trees planted against a warm wall at Camden House, near Kensington, succeeded so as in 1719 to produce fruit fit for pickling.

5959. Use. At the dessert, and frequently, also, during dinner, unripe olives appear as a pickle; which, though to those who taste it for the first time, it appears somewhat harsh, yet it soon becomes extremely grateful; and is said to promote digestion and create an appetite. Pickled olives are prepared by steeping in an alkaline lessive, to extract a part of their bitter; they are next washed in pure water, and afterwards preserved in salt and water, to which an aromatic, as fennel, &c. is sometimes added. The ripe olive, pressed and washed with hot water, furnishes, when skimmed, the well known condismit and corrective, salad-oil, employed both in food and medicine. It may be considered as the butter of Italy and Spain.

5960. Varieties. In the olive-countries these are nearly as numerous as the sorts of the grape and fig. The French (N. Cours, &c. in loco) describe between thirty and forty sorts. The following are grown in English nurseries:

| The common | Large-leaved | Broad-leaved | Iron-colored | Twisted-leaved | Box-leaved.

5961. Propagation. By seeds, cuttings, layers, suckers, and inoculation. The last mode is adopted where the culture of the olive is conducted with care; but the olives, or olive-plantations, are generally furnished from suckers, which arise abundantly from the roots of old trees. In England, as a green-house plant, it is raised from cuttings; but where it is intended to grow a few trees in the forcing-department, for the sake of their fruit, we would recommend procuring strong plants from Genoa; these will produce fruit in three or four years, but the others not for an unknown period of time.

5962. Culture. Some plants used formerly to be received by the Italian merchants along with their imports of orange-trees, and were planted, like them, in pots or boxes; but in order to grow the tree for fruit, the modes to be adopted are either planting as standards in the area, or training on a wall, as recommended for the orange and pomegranate. If a house can be appropriated for it and the pomegranate, giving each their respective soils, and recollecting that the olive will not bear a very high degree of heat.

5963. Soil. The olive will grow luxuriantly in a strong clayey richly manured soil, but will not prove nearly so productive in clay, sand, sandy, or rocky situation; which ought to be imitated in some degree in the composition prepared for the area or border of the olive-house.

5964. Temperature. That suitable for the orange will agree with the olive; but it cannot bear so high a degree of heat as that plant, never being found in Africa south of Atlas, nor in the East or West Indies. It is also easily affected by cold, but not more so than the orange.

5965. Pruning. The object here is to have a regular distribution of wood of the former year, from the axils of the leaves of which, the flowers spring out. When shoots of three or more years are shortened for this purpose, they do not produce good fruit of the preceding or current year may be shortened, and the shoots proceeding from them will produce blossoms in due course. Ringing, to induce fruitfulness, was practised on the olive so early as the seventeenth century. (Boe, in N. Cours, &c. art. Olivier.)

SUBSECT. 4. Indian Fig, or Prickly Pear. — Cactus opuntia, L. (Knob. Theos. l. t. E. a.) Icos. Monog. L. and Cacti, J. Roquette, Fr.

5966. The genus cactus consists of succulent plants, permanent in duration, singular and various in structure, generally without leaves, and having the stem or branches jointed, and for the most part armed with spines and bristles. The joints or branches of the C. opuntia are ovate, compressed, and have very small cadaverous leaves coming out in knots on their surface, and accompanied by four short bristly spines. The branches spread near to, or trail on the ground. The flowers come out on the upper edges of the branches in June and July. The fruit is in the form of a fig or pear, with clusters of small spines on the skin, which encloses a fleshy pulp of a red or purple color, and agreeable succad flavor. It is a native of Virginia and Barbary, but is now naturalised in the south of Italy, being found on the rocks at Terracina and Gaeta. It was cultivated in England by Gerrard, in 1596, in the open air, but without bearing fruit. It was cultivated in the stowe by Justice at Crichton near Edinburgh, in 1750, and ripened its fruit. Miller says, "it will live abroad in England in a warm situation and dry soil; but in severe winters will be destroyed if not protected from frost."

5967. Use. The fruit is sent to the dessert in the West Indies; and might add to the variety of exotic fruits in this country. Braddock observes (Hort. Trans. ii. 293.), that in countries where the fruit abounds, it is considered very wholesome, and though the taste of it is not agreeable to all persons till after they have eaten of it several times, yet they soon become very fond of it.

5995. Sours. There are several species of that division of the genus cactus, called prickly pears or figs, which produce edible fruit, cucumbeorous, succulent, and in the countries in which the Indian fig, or upright prickly pear, (C. funa) (Plunt. grasse 1583;) oblong Indian fig (C. ficus Indica) (Reich, vol. ii. 470;) Barbadoes gooseberry (C. peregrina) (Dill. ett. t. 257. f. 594:) the C. opuntia is deemed the most hardy, and by consequence the easiest to fruit in Britain; but there can be no doubt that the other sorts might also be brought to produce their fruit with very little expense or trouble. They are at present kept in dry-stoves for the sake of variety.

5996. Propagation and culture. All the above sorts may be propagated from seed or cuttings; the latter mode is most common. Cut off the branches at the joint, in July, or after the first shoot has done flowering, and let them dry for a fortnight, that the wounded part may be healed over; then plant in small pots, and plunge in the bark-bed, or in a moderate hot-bed, watering sparingly, giving air to avoid damps, and shading from the midday sun.

5997. Soil. Miller recommends the following: one third of light fresh earth from a pasture; a third
part of sea-sand; and the other part, one half rotten tan, and half lime rubbish. These are to be mixed and laid in a heap, three or four months before using, turning it over once a month; then pass it through a rough screen, but do not sift it fine; reserving some of the small stones and rubbish to lay at the bottom of the pots, in order to keep an open passage for the moisture to drain off. The Barbadoes gooseberry requires less lime-rubbish and more of vegetable earth.

5963. Culture. All the sorts, excepting the prickly pear, require the temperature of a dry-stove in winter, and an increased degree of heat, say 50° or 60° in summer, when it is intended they should produce fruit. They may either be planted in large boxes, filled with the soil above described, with a portion of vegetable mould added; or in borders, to be trained on a wall or trellis near the light. In either case, by supplying them liberally in summer, whilst in a growing state, with heat at bottom and top, air, light, and some moisture, they will thrive abundantly, and produce fruit certainly not of exquisite flavor, but agreeable and singular, and worthy of being added to the British dessert.

5972. Culture of the prickly pear in the open air. Braddock having eaten, with pleasure, of this fruit in Virginia, it was desirous of cultivating it here. He recollected that the plant in its wild state delighted in a dry soil, amongst rocks, near the skirts of the sunny sides of the forest; and having heard that it would stand the open air in this country, he planted it in the spot described below, planted in a sheltered place, but that it turned out has lived in the open ground of this country for six or seven years, during which period it has endured one exceeding hard winter, and several trying springs; and in all, except the two first years, it has never failed to ripen its fruit and seeds, so that it may now considered decidedly acclimated. The compost used by me for growing this plant, which must be placed in the middle of a small artificial hillock, raised eighteen inches above the surface of the ground, which ground should be rendered perfectly dry, if not so naturally so, by under-draining. Neither the leaves, flowers, nor fruit should ever be suffered to touch the ground, but they should, as constantly as they are produced, be kept from the earth by placing stones, pebbles, flints, or bricks under them, in imitation of artificial rock-work.” (Hort. Trans. 228.)

5973. The torch-thistle, or upright cereus, of which there are four species which bear edible fruit, and the strawberry-pear (C. triangularis), the poire de chardon of the French, may also be cultivated as fruit-bearing stove plants, in the same way as recommended for the Indian fig.

5974. The introduction and cultivation of new exotie fruits may be considered as a very rational and entertaining object, for such as have the means, the time, and a taste for gardening. It seems to deserve the particular attention of retired persons of solitary habits, aged or inactive, by presenting an end to be attained; it may serve as a gentle stimulus to such as, from indolence or bilious complaints, are apt to sink into a state of torpid unenjoyed existence. A few of the plants, which we shall here enumerate, have been cultivated so as to produce fruit in this country, as the granadilla, lee-chec, loquat, banana, &c.; most of the others have hitherto served only to increase the variety of our stove or green-house plants.

5975. The akee-tree is the Blighia Sapida, H. K. (Ann. Bot. 2. t. 16, 17.) Oct. Monog. L and Sapindl. J. (fig. 528.) It is a tree rising from twenty to twenty-five feet in height, with numerous branchless, and aristate pinnate leaves, like those of the common ash. The flowers are small, white, on axillary racemes. The fruit is a pome, reddish or yellow; about the size of a goose's egg, with a pulp of a grateful subacid flavor, and in the West Indies esteemed very wholesome and nourishing. It is a native of Guinea, and was introduced in Jamaica in 1779, and from thence brought to this country in 1783.

5976. Propagation and culture. It may be propagated from seeds, cuttings, or layers; but as the former mode would prolong the period of culture for fruit, and the two latter produce but weak plants, the better plan would be to order a few trees to be inoculated in Jamaica, and then sent over in tubs; these might be treated as directed for orange-trees (5920), and then planted in a border of rich earth, and submitted to a Jamaica climate, and flat-trained near the glass. By such treatment, there can be no doubt the akee-tree would in a few years produce fruit as readily as the orange.

5977. The alligator, or avocado pear, is the Laurus Persea, L. (Plak. Amer. t. 251. f. 1.) Einn. Monog. L and Lauri. B. P. It is a tree growing in the West Indies, grows to the height of thirty feet or upwards, with a trunk as large as that of our common apple-tree. The leaves are like those of laurel, of a deep-green. The flowers are pollinated towards the extremities of the branches. The fruit is the size of one of our breakfast apples, but large in gross肉体, and a perfect firm consistence, and has a delicate rich flavor; it gains upon the palate of most persons, and becomes so agreeable even to those who cannot like it at first; but it is so rich and mild, that most people make use of some spices to give it taste; and for this purpose some make use of wine, some of lime-juice, but most of pepper and salt. Miller, from whom the above account is extracted, cultivated it in 1739.

5978. Propagation and culture. Miller gives directions for raising the tree from seeds, which, he says, may be brought over in dry sand from the countries where it is cultivated. There is nothing uncommon in the process of raising, which is conducted in a hot-bed or pit; and when the plants have made their summer shoots, they are removed to the stove during winter. But where it is intended to cultivate this tree for its fruit, a better way would be to send to the Botanic Garden of St. Vincent's, and request
The practice but the fruit and might be introduced, horizontal training and ringing, accompanied by a Jamaica temperature, would soon produce fruit.

5979. The anona-pear is the Grias cautiflora, L. (Stoan. Hist. 2. t. 217. f. 1.) Polyg. Monog. L. and Cottufa, J. (fig. 524.) It is a stow tree, frequently growing to the height of fifty feet in the West Indies, where it is a native. The leaves are oblong, and two or three feet long. The flowers numerous on short peduncles, large and whitish. The drupe is ovate, and crowned with a calyx like the pomegranate, about the size and shape of an alficostructor's egg: it is picked, and eaten like the East Indian mango, which it greatly resembles in taste. It grows generally in low moist bottoms, or shallow waters, and has a most elegant appearance. Introduced here from Jamaica in 1768.

5980. Propagation and culture. It is very readily propagated from the stones, and the plants must be kept in a moist heat. To grow it for fruit, plant in a border, and train horizontally near the light, as directed for the avocado-pear. (5978.)

5981. The durian is the Durio Zibethina, L. (Rumph. Amb. p. 99) Polydolp. Polyg. L. and Capparides, J. (fig. 525.) This is a lofty East Indian tree, with leaves resembling those of the cherry, and large bunches of flowers coming out below the leaves, of a pale-yellow color. The fruit is the size of a man's head, roundish or oblong; resembling in some degree a rolled-up hedgehog, with a hard bark or rind; the fleshy part of the fruit is of a creamy substance, and of a delicate taste; but of an unpleasant heavy smell, somewhat resembling that of rotten onions; and the smell of the breath of those who eat it is infected also in a high degree; but when once a person has accustomed himself to eat this fruit, he generally considers it the most excellent of all. Rumphius says, it is by much the most excellent fruit of India. The tree has not yet been introduced; but if a few fruit or plants were sent for from the Calcutta garden, and submitted to the general plan of culture for trees difficult to procure, there can be no doubt of success.

5982. The red guava is the Psidium guajava, L. (Rumph. Amb. 1. t. 47.) Icos. Monog. L. and Myrti, J. (fig. 526.) It is a West Indian tree, growing to the height of seven, eight, or twelve feet, with numerous branches and blunt, entire, smooth leaves, two or three inches long; the flowers are in solitary peduncles and sweet-smelling; fruit bigger than a hen's egg, roundish or oblong, smooth, yellow; the rind thin, brittle, and yellow; pulp firm, full of bony seeds, flesh-colored, sweet, aromatic, and pleasant. It is eaten with avidity both by West Indians and Europeans, raw in the dessert, and preserved with sugar. It has been grown here as a stow plant since 1668; it is propagated by seeds from ripe fruits brought over; and to be fruit should be treated as directed for other similar fruit-trees already mentioned.

5983. The red guava (P. pomiferum) has a beautiful fruit, crowned like a pomegranate; but is not so agreeable to eat as the other.

5984. Cattley's guava, P. Cattleyanum. A new species introduced from China by Messrs. Barr and Brooks, nurserymen, and fruited by W. Cattley, F. H. S., in 1820. The plant resembles the other species in general habit and appearance; but the fruit is larger, nearly spherical, of a fine dark claret color, growing in the axilla of the leaves; the skin has much the consistence of that of a ripe fig, but is thinner; the interior is a soft fleshy pulp, purplish-red next the skin, but becoming paler towards the middle, and at the centre it is quite white; it is juicy, and in consistence is much like a strawberry, to which it bears some resemblance in flavor. (Hort. Trans. iv. pl. xi. 317.)

5985. The jamun, or rose-apple, is the Eugenia jamnua, L. (Parr.舆. 38.) Icos. Monog. L. and Myrti, J. (fig. 527.) It is a branchy tree, rising from twenty to thirty feet high, with long narrow leaves not unlike those of the peach. The flowers come out in terminal bunches in July, are of a greenish-yellow color, and succeeded by fruit about the size of a hen's egg, white, red, or rose-scented, with the flavor of a ripe apricot, and ripening from September to December. It is a native of the East Indies, and was cultivated here by Miller, in 1768. There are several varieties of this tree differing in the size and color of the fruit. That with white fruit has been cultivated by Professor Thouin in the National Garden at Paris. This horticulturist endeavored to harden the tree by exposing it annually to the open air during the two hottest months of the year; but, after persisting in this mode of cultivation for several years, and finding the leaves and part of the fruit dies off annually, in consequence of the cold while exposed, he at last had recourse to a hot and moist atmosphere, and was successful. (Hort. Trans. i. App.) Cattley has a plant which regularly yields him abundance of fruit. (Hort. Trans. v. 112.)

5986. The Malay apple is another species of Eugenia (E. Malacens). (Bot. Rep. 485.) The tree resembles the former, but has broader leaves. The fruit is ovate, an inch and a half in diameter, fleshy, very sweet-smelling, like the rose, agreeable to the taste, smell, and sight, and esteemed wholesome. It is common in most of the islands in the South Sea, and was cultivated by Miller in 1768.

5987. The bastard guava (E. Pseudo-Psidium) and the Cayenne cherry (E. cotinifolia) produce
edible fruits, held in considerable esteem in the West Indies, and with the Malay apple appear to deserve culture in this country. (See Miller’s Dict.)

5888. The custard-apple (Anona reticulata), alligator-apple (A. palustris), sweettop (A. squamosa), and sourtop (A. muricata), are esteemed West Indian fruits; and the Cherimoya (A. tripetala), the Cherimola of some botanists, is the fruit most prized by the natives of Brazil and Peru. All these plants are already in our stoves, and might easily be cultivated as fruit-trees.

5889. The mamee-tree (Mammea americana, L.) Polyana. Monog. L. and Guttifera, J. is a tall handsome tree, with oval, shining, leathery leaves, and one-flowered peduncles, producing sweet white flowers an inch and a half in diameter, succeeded by roundish fruit, about the size of an egg, and in pulp and taste not unlike the apricot. It is eaten raw alone, or cut in slices with wine and sugar, or preserved in sugar. It is a native of the Caribbee Islands, and was cultivated in 1738 by Miller.

5900. Propagation and culture. It may be raised from the stones or seeds, and treated like other stowe fruit-trees. It has been naturalised by Knight, who found it rather impatient of a very high temperature. (Hort. Trans. iii. 454.)

5901. The leechee and long-yan. The leechee is the Dimocarpus Litchi, W. (Lam. iii. t. 393.) Octaen. Monog. L. and Sapindi, J. It is a stowe tree, with compound leaves, not unlike those of the common ash-tree; a native of China, and introduced in 1786. The fruit is a berry of a red color when ripe, except in one variety, which remains green: it is much esteemed by Europeans.

5902. The long-yan or the B. Longan, H. K. B. (Buck. t. 792.) The tree resembles the former, but the fruit is not so large, and is of a light brown color. “In both species the pulp of the fruit is surrounded with a tough, thin, leathery coat; it is a colorless, semi-transparent substance; in the centre of which is a dark-brown seed of different sizes in the different varieties. The flavor of the pulp is slightly sweet, sub-acid, and particularly pleasant to the taste in a warm climate. The fruit of the leechees, dried either in the sun or by fire-heat, is frequently brought from England from China. In this state the pulp is shrivelled and reduced within the coat, or shell, to half its usual size, and has a rich and sweet taste, if it has been well preserved. The fruit of the long-yan is sometimes ripened by John Knight, Esq. of Lee Castle, in a lofty stove, erected for the purpose of growing tropical fruits; and a bunch was presented by him to the Hort. Society, in September, 1816, supposed to be the only one ever produced in Europe, and which persons well acquainted with the long-yan in its native places of growth, pronounced quite as good as those grown within or near the tropics.” (Hort. Trans. ii. 48.)

5903. Propagation and culture. Both species may be raised from seeds or layers, and the plants may be afterwards placed in a bed or area of rich soil, and trained or spread out near the glass. The temperature should never be under that of the pine-apple.

5904. The loquat is the Mespilia Japonica, L. (Fent. Mal. iii. 19. and Hort. Trans. iii. tab. 11.) Erubodryna japonica, Lam. Icos. Di-Pent. L. and Rosaceae, J. (fig. 528.) In a wild state it is a lofty tree with thick knobbed branches, and tomontose spray or branches; the leaves are narrow, a span long, bright-green and cinereous tomontose below. The flowers come in spikes at the ends of the shoots in October and November. The fruit is a five-celled pome, about the size of a gooseberry, and in taste approaching to that of the apple. It ripens in May and June. It is a native of Japan, and was introduced in 1787 to Kew-gardens, where, as well as in some other places, it has produced fruit.

5905. Propagation and culture. It may be raised from seeds, or continued by cuttings or layers; but the best method, when it is intended to produce fruit, is to graft it on any other species of mespilus. It is considered as a frame or half-hardy tree; but, to ripen its fruit with flavor, should have the temperature of the stove, in which, planted in a border of rich soil, it will add to the variety of the dessert. Sir Joseph Banks (Hort. Trans. i.) considers the fruit as equally good with that of the mango. Lord Bagot, who has fruited the plant in a very superior manner for several years at Blithfield, gives the following outline of his practice: “The plan I have usually followed has been to give it a

winter (out of doors) during the months of July, August, and September, and about the middle of October to remove it to a warm situation in the room. This summer, however, I was obliged to alter my mode; for, just at the moment when I was going to put it out for its winter, it became covered with at least twenty bunches of the finest flowers possible; I was therefore obliged to let it remain where it was. The present year’s treatment, therefore, is an exception to the former practice; under that, it usually breaks into flower about the end of December, and the fruit becomes ripe in March or April. The last time my plant was in fruit, Sir William Coke, who had resided many years in Ceylon, where he is at present, was with me at Blithfield; he told me that he was in the constant habit of eating very large quantities of the fruit daily in that island, but that he had never tasted any so good, and with so much flavor, as those I have produced in my garden.”

5906. The mango-tree (Mangifera indica, L. (Bot. Rep. 425.) Pent. Monog. L. and Tercibates, J. (fig. 529.) is a large spreading tree, like the walnut, with lanceolate shining green leaves, seven or eight inches long, having a sweet resinous smell; the flowers are white, growing in bunches at the extremity of the branches. The fruit a drupe, large, kidney-shaped, covered with a smooth, soft-skin, resinous pale-green, yellow, or half-red skin, and containing an ovate, woody, fibrous, compressed nut or stone,
within which is an ovate kernel, soft and pulpy, like a damascene plum. "When ripe, it is replete with a fine agreeable juice; it eats like an apple, but is more juicy, and some are as big as a man's fist. It is esteemed a very wholesome fruit, and, excepting very fine pine-apples, is preferable to any fruit eaten in Europe; generally brought to market in the hot months of July and August. "In Europe we have only the unripe fruit brought over in pickles." (Martyn, in Miller's Dict.) It is a native of the East Indies, and was introduced in 1600; but has not yet been cultivated for its fruit. According to Governor Raffles, forty varieties of mango are known in Java.

5911. Propagation and culture. It may be increased by cuttings like the gardenia, which it somewhat resembles in habit, or from nuts; but as the vegetative quality of these does not seem to admit of long preservation, they must be enveloped in wax, or otherwise managed, to preserve it. Many will not yield from the potted plants, and it recommends the dry stove, a temperate heat, and light kitchen-garden earth. This tree seems particularly deserving culture for its fruit, both on account of its quality, and the plants not requiring so much heat as most of the other unriiled Indian fruits. Knight raised some mango-plants from seeds in October, 1815, which in the following March had blossoms; he is "much inclined to believe that the mango might be raised in great abundance, and considerable perfection, in the stove, in this country; for it is a fruit which acquires maturity within a short period. It blossoms in Bengal in January, and ripens in the end of May." (Hort. Trans. vol. iii. 405.)

5912. The pishimah, or European date-plum, (Diospyros Lotus, L. (Mill. t. 116.) Polyg. Dicot. L. and Ebenaceae, B. P.) is a small tree, rising six feet high, with spreading branches, and large shining lanceolate leaves. The flowers are small, of a reddish-white; the fruit is a berry half an inch in diameter, yellow when ripe, sweet, and somewhat astringent: it is used like the medlar, in a state of incipient decay, in the West Indies; and Passiflora, L. was introduced to this country in Gerrard's time, and will grow in the open air, but will ripen its fruit freely.

5913. Propagation and culture. It may be raised from seeds sown in a hot-bed, and afterwards hardened, or from layers; but when it is intended to fruit the plant, it may be procured from Genoa, a good many nurseries in France, and it will not fail to mature its fruit.

5912. The granadilla, or little pomegranate. This name is applied to the edible fruit of five species of the Passiflora genus; Monadel. Pentan. L. and Passiflora, J. The common character of which is that of climbing herbaceous plants, woody at bottom, generally with lobed leaves, and all natives of warm climates.

5913. The granadilla, or granadilla-vine of the French, is the P. quadrangularis, L. (Bot. Reg. 14.) The leaves are oval and subcordate, five or six inches long and entire; the stem luxuriant and four-cornered. The flowers are odoriferous, red within and white on the outside, and appear in August and September. Both fruit and flowers growing at the same time. The fruit, Sabine describes (Hort. Trans. iii. 100.) as very large, of an oblong shape, about six inches in diameter, from the stalk to the eye, and fifteen inches in circumference. It is externally of a greenish-yellow when ripe, soft and leathery to the touch, and the rind is very thick and contains a succulent pulp of a purple color (which is the edible part), mixed with the seeds, in a sort of sack, from which it is readily separated. Wine and sugar are commonly added to it, when used. The flavor is sweet, and slightly acid, and it is very grateful to the taste, and cooling in a hot climate. It is a native of Jamaica, and other West India islands, where it grows in the wild state. It was cultivated by Miller in 1768, and now cultivated by gardeners. It has been successfully cultivated for its fruit in a few places, as at Lord Harewood's (Hort. Trans. iv. 60), Farney Hall, &c.

5914. The apple-fruited granadilla, or sweet calabash, is the P. multiflora, L. (Bot. Reg. 60.) It has a calyx with lobes, six inches long, and four broad, in the middle of a viviparous plant. The flowers are sweet-scented, large, of a pale red and blue: "the fruit round, smooth, about two inches in diameter, of a dingy yellow color when ripe; the coat is hard and stringy, nearly a quarter of an inch in thickness, full of a very agreeable gelatinous pale yellow pulp, in which many odoriferous seeds are lodged," (Mill. Trans. ii. 101.) and it is eaten like that of the former species. It is a native of the West India islands, and was introduced here, and cultivated by Miller in 1713. It has borne fruit in the stove of the Bishop of Durham in Oxfordshire, and at Vere's, Kensington Gore. 5915. The granadilla, or Pome de Liane of the French, is the P. tauriflora, L. (Bot. Reg. 12.) It has a suffrutescent stem, with divaricating filiform branches, oval smooth leaves, and very long tendrils. Flowers red and violet, sweet scented; the fruit about the size of a hen's egg, but rather more elongated, and tapering equally at both ends; when ripe, it is yellow and dotted over with white spots; it contains a whitish watery pulp, which, in the West Indies, is usually sucked through a small hole made in the rind; the rind is tough, soft, and thin; the juice has a peculiar
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aromatic flavor, is delicately acid, and allays thirst agreeably. It is a native of Martinique and Surinam, and was introduced here in 1690. It is grown in the stove, but has not yet been cultivated for its fruit.

6006. The purple-fruited granadilla (Hort. Trans. vol. iii. pl. iii.) (fig. 531), is by some botanists considered as a variety of *incarnata*, but by Sabine, who thus describes it (*Hort. Trans. iii. 99*), as a distinct species. "The stem is thick and woody, the leaves three-lobed, and of considerable size; the flowers proceeding from the axils of the leaves, fragrant, and of a white color, tinged with purple. The fruit when ripe, is green, but as it ripens changes to a dark livid purple, and much resembles the fruit of the purple egg-plant. The shape is globular, an inch and a half in diameter, and two inches from the stalk to the top; the pulp is orange-colored, and the seeds numerous; the taste acid, and the flavor somewhat like that of the orange. It is a native of Brazil, was introduced from Portugal by Boehm, in 1810, and has produced fruit abundantly in the stoves at Walton-on-Thames, at the royal gardens at Windsor, and other places. Such is the rapid growth of this species, that a single plant will in one season extend its branches over a stove, and grow a line over upwards of forty feet of glass, on which space it will produce from 400 to 500 fruit."

6007. *P. granadilla*, or *May apple*, is the *P. incarnata*, l. (Abb. in Geogr. t. 15). The root is perennial, sending up annually a number of herbaceous shoots, with three-lobed leaves, and sweet-scented flowers, variegated with purple, and appears from July to September. The fruit when ripe is about the size of an apple, orange-colored, with a sweetish yellow pulp. It is a native of Virginia, was cultivated in the open air by Parkinson in 1629, and afterwards by Miller in the stove, with whom it bore fruit.

6008. Propagation and culture. All the sorts may be propagated from seed, layers, and even cuttings; but layers come soonest into bearing. Having procured plants with good roots, plant such as are intended to fruit in a border in the stove, and train them to a trellis near the glass; they will in general produce fruit in the second year. The seedlings of the purple-fruited sort will produce fruit the first year. All the species will fruit even in large pots; but Sabine says, the "best method is, to plant them in an angle of the bark-bed, which has been parted off, either by boards or nine-inch brick-work, as low as the pit goes. At the bottom of the cavity, formed by this division, should be laid some brick-rubber, over which may be placed a clean layer of sand, and then filled with equal parts of very old tan, and a compost of leaf-mould and rotten dung. Herein the roots will strike freely, and will even spread through the partition into the pit, growing into the fresh tan. Such roots may be trimmed and reduced whenever the tan is changed; but should the plant have been some time in its station, it will be as well to leave part of the soil in the bottom of the pit, in which the protruded roots may remain undisturbed. They do not require the full heat of the pine-stove, for they flourish best in a temperature of from 65 to 70 degrees; but they do not bring their fruit to perfection if kept in a common green-house or conservatory, though they will remain in it. They are a plant which must be trained near to, and under the inclined glass of the stove: the first flowers will appear in May, and the blooming will continue until September, the fruit setting the whole time; but if it does not set well, it will be advisable to impregnate the stigmas, by applying the pollen with a feather. As they grow, the very strong shoots should be cut out freely, or these do not produce fruit. Those which are less abundant, but which flower branches must not be shortened on any account. The temperature must be kept up equally, during the time of blooming and fruiting; the crop will begin to come in August, and will continue until January; but the earlier produce is the best. When the crop is all off, which will be early in January, the shoots must be reduced to about 50%, so as to check or stop the growth; this being effected, the shoots must be well cut in. As little old wood as possible, besides the main stem, which rises from the pit to the glass, and a few pieces (about two or three feet of each) of the old branches should be retained: for all the shoots which come through the glass must be removed. In early March, the shoots having been reduced to about 50%, it is found that the shoots break better, and in greater quantity, from the older wood than from that of two years' standing. In this dormant and reduced state it is to be kept during January and February, after which the necessary heat may be applied to cause it to resume its functions for the ensuing season."

6009. The coco-nut-tree, is the *Cocos nucifera*. L. (Roxb. Cor. I. t. 73.) *Monoc. Hecan. L. and Palmae, B. P.* (fig. 532). It is an East Indian palm; but cultivated in most places within the tropics. The tree grows to a great height, with leaves thirteen or fourteen feet long; the flowers come out round the top of the trunk of the tree in large clusters, enclosed in a spatha or sheath; and the nuts succeed them commonly ten or twelve together. Their form and use is familiar.

6010. Propagation and culture. The nuts are to be planted where they are designed to remain, as the tree will not bear transplanting unless when very young. In a moist heat they will push in six weeks or two months. To cultivate for fruit, plant in the centre of the area of a house, twenty-five feet wide, and either lofty, or with a moveable roof, which will admit of being raised as the tree advances in height. In this way, with a strong heat, there can be no doubt this tree would produce fruit in England; but even if it did not, or did not for a great many years, the magnificence of its appearance, under such a mode of treatment, would compensate a curious horticulturist for the labor and expense paid for it. Though the coco-nuts are to be obtained in the shops are supposed to be gathered before being ripe, yet they have been found to grow with no other care than planting in a large pot or box of rich earth, and plunging in water for a few hours. This is a most the only palm that could be cultivated in this country for perfecting its fruit; for the others being dioecious plants, unless a great number were grown together, there would be no legitimate means of impregnating the female blossoms.

6011. The plantain-tree (Musa paradisiaca, L. *Her. Monog. L. and Musaceae, P. S.*) rises with a soft, herbaceous, conical stalk, fifteen or twenty feet high, with leaves issuing from the top, often more than six feet long, and near two feet broad; the spike of male and female flowers appear from the centre of the leaves, and is succeeded by pudding-shaped fruits, eight or nine inches long, above an inch in diameter, pale-yellow when ripe, of a soft, sweet, luscious flavor; the spikes often so large as to weigh upwards of forty pounds. It is a native of the East Indies, and other parts of Asia, and probably of Africa,
and was cultivated at Hampton Court in 1600. Gerard says, the pulp eats something like that of a muskmelon; he calls the plant Adam's apple-tree, from a notion that it was the forbidden fruit of Eden; others suppose it to have been the grape brought out of the promised land to Moses. Dampier says, it is the king of all fruit, not excepting the cocoa itself. There are numerous varieties.

6019. The banana-tree (M. sapientum, L. [fig. 533]) differs from the plantain in having its stalks marked with dark-purple stripes and spots, and the fruit is shorter and rounder. Some botanists, however, consider them as only one species. The stalk is hollower than the other, is eaten raw or roasted, in fritters, preserves, marmalades, and the fermented juice affords an excellent wine. It has been cultivated for upwards of seven years, at Wynnstay, the seat of Sir W. W., Wynne, in Denbighshire. Specimens were sent to the Horticultural Society in August 1819, which were between four and five inches long, and possessed an agreeable, juicy, and acid flavour. The fruit, produced from a single plant, is so abundant, as to entitle the banana to be considered as a useful fruit for the table.

6012. Propagation and culture. Suckers rise from the roots, and should be planted in light rich earth, in pots, and afterwards, if the plant is cultivated for its fruit, planted in a bed or pit of earth, kept rather moist. The plant at Wynnstay was planted in the bed of a stone about 1811. It was then about six feet high, with a single stem. In each succeeding year it has produced a bunch of fruit; but in the present year (1819) two bunches; the first was ripe in May, the other in August, having about dozen fruit each on bunch. The plant is now sixteen feet high, and measures three feet round at the bottom.” (Hort. Trans. iv. 138.).

6014. The bread-fruit. — Artocarpus incisa, L. (Rumph. Amb. 3. t. 83) Monoc. Monan. L. and Urtice. 3. Rima or Fruit-a-pain, Fr. and Broad-burn, Ger. (fig. 534). It is a stave tree, growing in the South Sea Islands, to the height of a moderate-sized oak, with alternate leaves, deeply gashed, glaucous, and two feet long. Aments on the outermost branches, violet-colored, pelted, male and female on the same twig. The whole tree and the fruit, before it is ripe, abounds in a very tenacious milky juice. The fruit is about the size and shape of a child's head, and the surface is rough, not much unlike a truffle; it is covered with a thin skin, and has a core about as big as the handle of a small knife; the edible part lies between the skin and the core; it is as white as snow, and somewhat of the consistence of new bread. It must be roasted before it is eaten, being first divided into three or four parts; its taste is insipid, with a slight sweetness, somewhat resembling that of the crumb of wheaten bread mixed with Jerusalem artichoke. Five plants were brought to England, the remainder of the stock brought from Otaheite by the unfortunate Lieutenant Captain Bligh in 1783. In Professor Martyn's edition of Miller's Dictionary will be found a variety of interesting details relative to this tree, and another species, the A. integrifolium, or Jacca-tree, which also merits culture for its fruit.

6015. Propagation and culture. This tree will grow either from seeds, layers, or suckers; the latter the plants send up abundantly in their native climate. They succeed best in a rich soil; and to induce them to produce fruit, should be treated as already advised for other stave fruits not easily fruited. As the bread-fruit-tree has been introduced in the West Indies Islands, the shortest way would be to procure good sized plants from Jamaica or St. Vincent's though they may be occasionally obtained from the London nurserymen.

6016. The true lotus (Ziziphus lotus, W.), the jujube-tree (Z. Jujuba, W.), and the kaki (Dioglosos Kaki, W.), are branching shrubs or small trees of the easiest culture in Italy, Barbary, and China, and abundant bearers. They might readily be cultivated in this country, as the jujube grows in hedge-rows about Genoa and Nice, it is probably it would bear fruit abundantly in a green-house. The jujube is served up in Italy as a sweetmeat. The fruit of the kaki are orange or apple shaped.

6017. Other exotic fruits. The following have been enumerated by Lindley (Hort. Trans. v. 88.), as mere introduction, or where already introduced, to be cultivated as dessert-fruits.

6018. Of African fruits we might have from Sierra Leone, the cream-fruit, country cherries, country plums and figs; from Congo, the conte, mabocche, gangi, saft, and anona senegalensis; from Loango, the cauza as large as a melon; from Madagascar, the veanato, vouatca, vouacrene, azoualala, and alameto.

6019. From the West Indies, the sappodilla-plum (Acharas Sapodea), country cherries which are various species of Malpighia, the callimatio-tree (Chrysothalamus tereces), the star-apple (Chrysophyllum Cestido), the country plums (Spoudia) various species, the sea-side grape (Cocculus aureus, the garlic-pear (Casta Tepel), and various species of cactus. Most of these fruits are cultivated both in the West India Islands and on the American continent, and plants of all of them may be obtained from the London nurseries.

6020. From South America numerous cultivated fruits may be introduced: from Guiana, the tapiapo (Carica maxima), the caboclo, the pinamo (Annona pinnatiloba), the marmelado-ox of Steedman (Swanam, vol. ii. p. 330); from Brazil, Peru, &c. the achoo (Leonia guayucaroba), the queule or keule (Gouwortea altaida), and others of less note.

We will, from the first fruits in the world that have been obtained, and others are yet to introduce. From the Indian Archipelago, the lane, the lansian (Lansium domesticum), a fruit considered as next to the mango and durian, the rose-water jambu (Eugenia aquea), and other species; the blimming (Averrhoa Carambola), the cheremi (A. acida), the ramiluan (Nephelium lappaceum), the carambola (N. pneuocarpa), the shaeru (Carissa thunbergia), and others. From China and Japan many new sorts of pears and peaches, it is supposed, may be obtained, and probably also apples and other European fruits; the Pomacea and Prunacee occupying the place in higher latitudes which the Myrtaceae, Gutiferae and Terebinthaceae do in countries nearer the equator. From the Society Islands, the Otaheite apple (Spondias cytherea), &c. Though we think it probable that few or none of these, grown in this country, would be
found to equal our best peaches, pears and plums, or even gooseberries and strawberries; yet we cannot but wish to see this or the contrary proved by the wealthy and curious horticulturist.

**Sect. IV. Exotic Esculents, not hitherto cultivated as such.**

6022. Of exotic esculents, some, as the yam and sweet potato, are worthy of being experimented on with a view to their naturalisation as articles of food; and even as furnishing a variety of esculent root, they deserve to be grown and sent to table, where there is a complete or extensive garden establishment.

6023. The West Indian yam (the *iniane* of the Portuguese, and *igname* of the French) is the name applied to several species, with their numerous varieties of the genus Dioscorea, *L. Dienn. Heras*. L. and Dioscorea, var. They are climbing, perennial, herbaceous plants, with tuberous roots, and axillary flowers in spikes or racemes. The name yam is more particularly applied to the *D. setosa*. (Rheed. Mal. *t*. 61.) (fig. 535). This plant has tender stalks, climbing to the height of eighteen or twenty feet, and furnished with smooth-nerved roundish leaves. From the base of the leaves arise spikes of small flowers of no beauty. The root is flat, brownish, a foot broad, and nearly palmed like those of some of the orchids. It is a native of, and cultivated extensively in, Africa and the East and West Indies, and was introduced here from the latter country in 1733. The roots are melon, easy of digestion, palatable, and not inferior to any roots now in use, either for delicacy of flavor or nutriment. They are eaten instead of bread, either roasted on the cinders or boiled; the flower is also made into bread and puddings.

6024. The *D. alata*, (Rheed. Mal. *t*. 38.) or winged yam, is in equal, if not more universal cultivation than the former species. Its roots are frequently three feet long, and weigh thirty pounds. Of both these species there are numerous varieties, differing in the size and form of their roots.

6025. Propagation and culture. They may be propagated like the common potato, and cultivated in nearly the same manner as the forced potatoes. Brown (Hist. of Jam.) affirms, "that the roots must be cut so as to leave a little of the skin to each piece, for by that alone they germinate; the roots having no apparent buds or eyes, but casting out their weakly stems from every part of the surface alike. They are planted commonly in August, and are ripe in November or December following."

6026. The Spanish, or sweet potato, is the *Convolvulus Batatas*, *L. (Rheed. Mal. *t*. 50.) Pent. Monog. L. and Convolvulaceae, B. P. (fig. 536). It is a herbaceous perennial, with a round stem, hispid, prostrate, creeping, of a whitish-green, putting out scattered, elong, acuminate tubers, purple or pale on the outside. The leaves are angular, on long petioles; the flowers purple, on upright peduncles. It is a native of both the Indies, and was introduced here, and cultivated by Gerrard in 1557. He calls the roots potatoes, potatoes, or potatoes, and says, that they are by some named skirters of Peru. They flourished in his garden till winter, when they perished and rotted. Batatas were then sold at the exchange in London, and are still annually imported into England from Spain and Portugal. They were, as already observed (367.), the common potatoes of our old English writers; the *Solanum tuberosum* being then unknown. The tubers of the batatas are sweet, mild, and nourishing. They are very commonly cultivated in all the tropical climates, where they eat not only the roots but the young leaves and tender shoots boiled. There are several varieties, if not distinct species, differing in the size, figure, and taste of the roots.

6027. Propagation and culture. In warm climates this plant is cultivated in the same manner as our potato, but requires much more room, for the trailing stalks extend four or five feet every way, sending out large tubers, forty or fifty to a plant. In the national garden at Paris, the plants are raised in a hot-bed, and about the middle of May, transplanted in the open ground, where they are earthed up, and otherwise treated like the potato. In warm seasons they produce a tolerable crop, and we have been informed by Professor Thouin, that he hopes, after several years, at least so far to acclimate the plant as to fit it for field-culture in the south of France. Lelieur, who grows it in the same manner, also strongly recommends its culture. Both consider it as much lighter food than the common potato, and equally nourishing. In England, Miller observes, the roots must be planted on a hot-bed in the spring, and if the plants are kept covered in bad weather with glasses, they will produce flowers and many small tubers from the joints but if they are exposed to the open air, they seldom make much progress. This, however, ought not to discourage the curious or patriotic horticulturist, either in his attempts to raise the roots for the table, or to acclimate the plant.

6028. The caper (*Capparis spinosa*, *L. Polyan. Monog. L. and Capparidaceae, J.) (fig. 537.) is a trailing shrub, a native of the south of Italy and Sicily, when it abounds on rocks, ruins, and old walls: it has been long cultivated in France, and was introduced in this country in 1596, as a stave plant; but there is reason to believe it may be naturalised. It is cultivated, Neill observes, in the neighborhood of Paris, with no other protection than that of being trained against a low wall, and the shoots in winter laid down and covered with litter or fern, like those of the fig.
In the garden at Camden House, Kensington, a caper-tree stood alive in the open air for near a century; it had a south-east aspect, and was well sheltered from the north; it had no covering, and was generally much injured by the frost; but the roots of this plant being particularly strong and vivacious, it made strong shoots, and produced flower-buds every year. It is probable, therefore, that a plantation, so situated, if covered every autumn with litter, mats, or ferns, would succeed. Such a plantation, not trained on walls, but planted in an open compartment, would, like those near Toulon, in France, have the general appearance of a plantation of brambles, and might be yearly covered with very little trouble. Neill suggests, that a hardy variety might possibly be obtained by repeatedly raising from seed, at first in Guernsey or Jersey, and the plant thus gradually inured to this country. The part used is the flower-bud, which forms a well known pickle, and an article of considerable commerce from Sicily, and other islands in the Mediterranean.

6029. Propagation and culture. It may either be raised from seed, cuttings, or pieces of the root. The authors of the *Oeuvres complets d'Agriculture* prefer the mode by cuttings, and direct them to be cut a foot long, and planted in autumn. The autumn following, they will be fit to remove to a general plantation. They describe two modes of culture; one, that of planting in walls, where no farther care is wanting, but that of gathering the buds; and the other, that of planting in quinconx in open compartments, like other fruit-shrubs; the latter mode is greatly to be preferred.  

6030. The satilla, or edible astraeaemia.—*Astramerea Salisilla*, B. M. (Bot. Mag. 1615.); and *S. edulis*. (Hort. Trans. vol. ii.) *Rez. Monog. L. and Asphodelaceae, B. P.* This is a herbaceous plant of great beauty, a native of Peru, and introduced in 1860. It is cultivated in the West Indies, where its roots are eaten like the potato. It was flowered here in 1811, in the Comte de Vande's garden at Baywater. It requires the temperature of the stove, and may be cultivated in a hot-bed like the early potato.

6031. The bread-root.—*Psoralea corymbosa, Ps. (Paris. Amel. 18. 92.) Dianth. Decne. L. and Leguminose, J.* It is a perennial herb, a native of Missouri, and introduced here in 1811. It will grow in the open air, but requires the protection of a frame to produce abundant crops of roots, which are used like those of the potato in the countries where it is a native.

6032. The pi-tsi, or water-chestnut of the Chinese.—*Scirpus tuberosus*, Rox. (Roz. iii. 56.) *Triand. Monog. L. and Cyperaceae, B. P. (fig. 635.)* It is a tuberous and fleshy-rooted plant, without leaves, excepting a slender short sheath or two at the base of each culm. The solanes tuberos glabres, which are in high estimation among all ranks of the Chinese, not only as a pot-root, but as a medicine. It is eaten either boiled or raw.

6033. Cultivation. "The ma-tai, pu-tai, or pi-tsi, of Abbé Grosier, grows in tanks; these are maintained for its reception almost the end of March. Then a tank being drained of its water, small plts are dug in its bottom; these are filled with human manure, and exposed to the sun for a fortnight; their contents are next intimately blended with the thin bottom of the tank, and the slips or roots of the plant deposited therein; the water is now returned to the tank, and the new crop of tubers comes to perfection by the 1st of September." (Roz. iii. 60.)

6034. The earth-almond, or rush-nut, (*Cyperus esculentus, L. Trian. Monog. L. and Cyperaceae, J. Soucet comeotile, Fr. and Zizelle di Terra, Ital.*) is a fibrous-rooted grass, with small round tubers hanging from it which taste like chestnuts or almonds. It is a native of Italy and Montpellier, and is cultivated in some parts of the south of Europe and Germany for food. The tubers are planted in spring, and taken up in October, and preserved for winter use in the manner of potatoes. It might probably be cultivated in this country in dry warm situations, or in a frame. (*Bon Jardinier.*)

6035. The cabale hibiscus.—*Hibiscus esculentus, L. Monoloph. Polyg. L. and Malvacceae, J. Gom- baud or Gombo, Fr.* This is a sove annual, a native of the West Indies, and introduced in 1825. A soft herbaceous stalk rises from three to five feet high, with crenate leaves, and axillary, pale sulphur-colored flowers, succeeded by capsules. These, in the West Indies and the south of France, are put green into soups, or eaten with butter. In the south of France it is cultivated in the open air for this purpose; and at Paris it is treated as we do the capiscum and love-apple. A similar treatment would, no doubt, succeed in this country.

6036. The arracacha, of the order of Umbelliferae, *J.* is a South American plant, said to resemble the *Apium* in habit; probably *Apium Americanum*, D., possibly *Ligusticum nova sp.* The main roots divide into four or five others, which grow to the size of cow's horns. These are used in the manner of potatoes by the inhabitants of Santa Fé and the Caracas. They are light, starchy, and easy of digestion. The plant is said to thrive best in the elevated regions of mountains, where the medium heat does not exceed 58° or 60°. (*Annals of Bot.* i. 400.) The name of this plant has not yet been determined, but, through the exertions of the Horticultural Society, it has recently been introduced to England, and will soon be submitted to examination and improvement.

6037. Other exotic esculents. To the above we might add, the *Dahlia*, recommended to be grown for its tubers by Thiebaud-de-Bernaud. The *Dolichos Soja*, a stove annual, the seeds of which form, or ought to form, the precedent to that name. The *carrot* and the *radish* are the names of the same vegetable, though the former is not a native of America. The earth-nut of South America (*Arctis hypogaea*), a stove annual, raised in a few places near Paris, on hot-beds, and then transplanted in the open air. The *Conocephalum replans*, a shrubby stove plant, grown in China, in trenches filled with water, and used as a spinaceous or oleaceous plant. The *Bauclia nigra*, and other species, stove biennials, used for the same purpose as the European *Trapa natans* and *litoralis*, both greenhouse annuals, but fruited by Lambert in the stove. (Hort. *Trans.* iv. 563.) The *T. natans* is grown in the ponds in Holland, according to Professor Martyn, and the nuts are used there as chestnuts both by men and hogs; and Neill informs us that the canal at Versailles is covered with the plant, and that the fruit is sometimes served up at table. These, and a variety of others, the curious cultivator will find noticed in botanical works and books of travels, and will enjoy greater satisfaction in discovering them himself than in finding them here ready named for his experimental inquiries.
Horticultural Productions which may be expected from a first-rate Kitchen-garden managed in the best Style.

6038. The sources of edible enjoyment afforded by a first-rate kitchen-garden are numerous and varied; and consequently a proprietor, who spares no expense on this department, ought to be informed of what he has a right to expect, subject, however, to the drawbacks of bad situations, uncertain seasons, and unforeseen accidents. Many gardeners object to tables of this kind, as leading to unreasonable expectations, disappointments, and quarrels, and as, in short, enlightening too much their employers. On this we shall only observe, that the more a proprietor requires, the more he must conform to the conditions on which alone these products are to be expected. As to the subject of enlightening masters, much might be said in its favor, and nothing founded in right reason against it. It is only by a knowledge of gardening that a master can distinguish a bad gardener from a good one; and only from this appreciation that a good gardener can be properly valued and rewarded. Community of knowledge must be better than no community at all. A man who employs a gardener as he does a tailor, merely to supply his wants, may look on him as a very convenient machine, and useful to have about his premises; but where a knowledge and taste for gardening exists in the employer, one point of union is formed between him and his servant, which must be productive of a certain degree of humanity, if not of mutual respect and consideration. It is only bad gardeners, therefore, that have to fear the dissemination of knowledge among their masters. In a work of this nature, however, in which the object is more to give the opinion of others than our own, we subjoin what M'Phail observes on the subject, which may be reckoned the opinion of most men of his order. "The book called Every Man his Own Gardener," he says, "gives a list of what fruits, &c., gentlemen may expect from their gardens in every month of the year; such a list not only of fruits, but of flowers and esculent vegetables, which nature, assisted by artificial means, is incompetent to produce in every month of the year in any country, in any degree of latitude under the sun; hence, from lists of this kind being given in books said to be written by practical gardeners, ariseth strife between masters and mistresses and their servant-gardeners." (Gard. Rem. Pref. xxviii.)

Sect. I. January.—The Productions arranged in the Order in which they have been treated in the preceding Chapters.

6029. Culinary Vegetables from the open garden or garden-stores. Jerusalem artichokes, turnip, carrot, parsnip, red-beet, kohlrabi, scorzonera, and salby, from the root-stores and seed-room. Spinage in mild seasons; also sorrel and white beet. Onions, leeks, garlic, shallots, and red-leaved onions, from the root-beds. Lettuce, endive, celery, American and winter cress. Parsley, the Italian and dired forms, &c. Thyme, sage, rosemary, lavender, from the open garden, and dried marjoram, savory, mint, fennel, &c. from the herb-room.

6030. Hardy Fruits from the open garden, orchard, or Fruit-room. Apples, pears, quinces, medlars, services from the fruit-room. Some plums and morelo cherries, carefully preserved on the trees. Some thick-skinned gooseberries, currants, and grapes, preserved on the trees. The same dried fruits of the same sort, from the same sort, branches hang in the fruit-room. Almonds, walnuts, pignuts, filberts, &c., in the same room. Some species of wild berries, &c. from the bushes, wild services, hips, haws, and sometimes a few cloudberries.


Sect. II. February.

6032. Culinary Vegetables from the open garden or garden-stores. Scotch or Edinburgh cabbage, savoy, horseradish, Brussels sprouts, &c., and, if a mild winter, cabbage-colovelets, broccoli. Haricots, beans, and soup-peas, from the seed-room. Potatoes, Jerusalem artichokes, turnip, carrot, parsnip, red-beet, kohlrabi, scorzonera, and salby, from the root-stores and seed-room. Spinage in mild seasons; also sorrel and white beet. Onions, leeks, garlic, shallots, and red-leaved onions, from the root-beds. Lettuce, endive, celery, American and winter cress. Parsley, if protected, horse-radish, and dried forced, dill, chervil, &c. Thyme, sage, rosemary, lavender, from the open garden, and dried marjoram, basil, &c. from the herb-room. Rhubarb-stalks from covered roots, anise, coriander, and caraway-seeds, from the seed-room; chervil, &c. from the herb-room; melanos, saffron, &c. Nettle and thistle tops; towards the end, sour-leaves, and, if a mild winter, sauce- alone. Mushrooms from covered ridges. Sea-belt preserved, and occasionally badder-dock.

6033. Hardy Fruits from the open garden, orchard, or Fruit-room. Apples, pears, quinces, medlars, services from the fruit-room. Some plums from branches hang in the fruit-room. Dried grapes and currents from branches hang in the fruit-room. Almonds, walnuts, pignuts, filberts, &c., in the same room. Some species of wild berries, &c. from the bushes, wild services, hips, haws, and sometimes a few cloudberries.

Sect. III. March.


6035. From the open garden, orchard, or Fruit-room. Apples, pears, quinces, medlars, services from the fruit-room. Some plums from branches hang in the fruit-room. Almonds, walnuts, pignuts, filberts, &c., in the same room. Some species of wild berries, &c. from the bushes, wild services, hips, haws, and sometimes a few cloudberries.
Sampthire and buds of marh-margold. Nettle, campion, thistle, bramble, barbuck, ox-tongue, sauce-alone, and other herbs; chicory, wild rocket, sea-belt, and other leaves. Mushrooms from the fruit-cellar, and from the herb-room; and other fungi from a fresh state; sea-belt preserved; and floating fungi picked.

1045. Hardy fruits from the open garden, orchard, or fruit-room.

The list may contain a few fruits from the fruit-cellar. Some dried fruits from the fruit-room. Almonds, walnuts, chestnuts, filberts, from the fruit-cellar.

1046. Culinary productions and fruits from the forcing department.


Yams.

1050. Culinary vegetables and fruits from the forcing department.

Mushrooms, pines, grapes, peaches, nectarines, figs, cherries, &c. Melons, cucumbers. Shadocks, oranges, lemons.

1053. Culinary vegetables from the open garden, or garden-stores.

Cabbages, turnips, carrots, radishes, swede, onions, parsnips, parsnips, parsley.

Rhubarb-stalks, rampion, frosted peas, carrots, radishes, cresses, peas, beans, mint, melons, cucumbers, cherries, plums, peaches, nectarines, apricots, peaches, melons, figs, cherries, apples, pears, plums, cherries, peaches, apricots, and other fruits.

1054. Hardy fruits from the open garden, orchard, or fruit-room.

Apples, pears, from the fruit-garden; and from the fruit-room; some from the fruit-cellar; some from the native habitats. Some from the fruit-room; some from the native habitats; and from the fruit-cellar. Some from the fruit-room; some from the native habitats; and from the fruit-cellar.

1055. Culinary vegetables and fruits from the forcing department.

Caterpillar, chives, garlic, and other herbs; conserved in covered ridges. Dulse, tangle, &c. as in June.

1056. Hardy fruits from the open garden, orchard, or fruit-room.

Apples, pears, from the fruit-garden; and from the fruit-room; some from the fruit-cellar; some from the native habitats. Some from the fruit-room; some from the native habitats; and from the fruit-cellar. Some from the fruit-room; some from the native habitats; and from the fruit-cellar.

1057. Culinary productions from the open garden, or garden-stores.

Cabbage, cauliflowers, broccoli. Turnips, carrots, radishes, swede, onions, parsnips, parsnips, parsley.

Parsley, purslane, mint, &c. Rhubarb. Mushrooms. A pinto occasionally; grapes, peaches, melons, cucumbers, cherries, figs, apples, pears, gooseberries, strawberries. Lemons, shuddocks, oranges, pomegranates.

Yams.
FLORICULTURE.

this class green or dried. Gourds and pumpkins, aromatic seeds, and dried herbs, as in September. Love-apple, caper-trees, eggplant, red cabbage, kidney bean. Meadow-sweet, and the other edible roots, and heath for brewing. All the sorts of edible fluff.

Sect. XI.

6069. Culinary vegetables from the open garden, or garden-stores. Cabbages, cauli-flowers, protected by frames; broccoli, Brussels sprouts, savoy, and broccoli. Dried kidney beans and peas, from the seed-room. Potatoes, turnips, carrots, winter radish, Jerusalem artichokes, red beet, skirt, salaty, and scorzonera, from the open garden or root-room. Beet-root, where protected. Onions, leeks, garlic, shallot, and scorzonera. Cabbage, radishes, celery. Endive, lettuce, winter cress, bokashi. Parsley, horse-radish, fennel, and dried chervil, &c. Thyme, sage, and rosemary, the others chiefly from the herb-room. Caraway, anise, and other aromatic seeds from the seed-room; the family herbs from the herb-room. Red cabbage. The edible roots, as in October. Sea-belt, badder-locks, and other species of fluff.

December.

6073. Culinary vegetables from the open garden, or garden-stores. Straburg cabbages, cauliflower, where preserved or protected, broccoli, savoy, Brussels sprouts, broccoli. Dried kidney beans for haricots; and savoy peas from the seed-room. Potatoes, turnips, carrots, winter radish, Jerusalem artichokes, red beet, skirt, salaty, and scorzonera, from the open garden or root-room. Beet-root, where protected. Onions, leeks, garlic, shallot, and scorzonera. Cabbage, celery, endive, lettuce, winter and American cress. Parsley, horse-radish, dried herbs, Thyme, sage, rosemary, lavender, &c., from the other dried. The anise and other aromatic seeds from the seed-room, and the herbs of the class from the herb-room. Red cabbage. Edible roots from the stores or pits. Preserved seeds, and when the weather admits of gathering, other edible fluff; the floating fluff in pickles.

BOOK II.

FLORICULTURE.

6075. Floriculture we consider as comprehending whatever relates to the culture and arrangement of vegetables, grown chiefly on account of their flowers, or as objects of taste or curiosity. The culture of flowers was long carried on with that of culinary vegetables, in the borders of the kitchen-garden, or in parterres or groups of beds, which commonly connected the culinary compartments with the house. In places of moderate extent this mixed style is still continued; but in residences which aim at any degree of distinc tion, the space within the walled garden is confined to the production of objects of domestic utility, while the culture of plants of ornament is displayed in the flower-garden and the shrubbery. These, under the general term of pleasure-ground, encircle the house in small seats, and on a larger scale embrace it in one or more sides; the remaining part being under the character of park-scenery. Many of the most interesting plants belonging to this branch of culture are natives of warm climates, and require the protection of glass and artificial heat. On a limited scale, such plants are grown in the culinary-forcing houses, or in green-houses, or botanic stoves, connected with the others in the kitchen-garden. In complete residences, however, the culture of exotics forms a distinct department of ornamental horticulture, and the hot-houses requisite for this purpose are placed in the flower-garden, or variously arranged within the precincts of the pleasure-ground. In both departments, separation is attended with the usual advantages resulting from a division of skill, labor, and effect. Floriculture is obviously of limited interest and utility, compared to horticulture; much less has accordingly been written on it, and our view of modern practice will, therefore, be proportionately brief. The order adopted, is the formation, planting, and general culture of the flower-garden; the formation, planting, and general culture of the shrubbery; the design and general culture of the floricultural hot-houses; the catalogue of plants and trees used in ornamental horticulture; and, lastly, the monthly table of floricultural productions.

chap. I.

of the Formation of the Flower-garden.

6076. The situation of the flower-garden, as of every department of floriculture, should be near the house, for ready access at all times, and especially during winter and spring.
when the beauties of this scene are felt with peculiar force. "The flower-garden," Neill observes, "should form an ornamental appendage to the mansion, and be easily accessible in all kinds of weather. There is no objection to its being seen from the windows of the house: on the contrary, this is sometimes considered as desirable." Nico., as we have seen (2382.), approves of having the various gardens of a place combined, and placing them at no great distance from the house; and Repton strongly recommends this practice.

6077. Abercrombie says, "While the kitchen-garden is concealed by buildings or plantations, the flower-garden and pleasure-ground should stand conspicuously attached to the family residence. When the horticultural establishment includes a conservatory, it is proper to have it in sight, and connected with the ornamented grounds; because the style of such a building, the plants within, and the scene without, under a tasteful arrangement, harmonise in character and effect. The botanic-garden, the range of stores, and all the departments, a visit to which renders a walk about the grounds pleasing and interesting, should be at hand."

6078. The author of the Florist's Manual confines her observations to the "construction of that humble flower-garden," which she calls "the common or mingled flower-garden." "This," she says, "should be situated so as to form an ornamental appendage to the house, and where the plan of ground will admit, placed before windows exposed to a southern or south-east aspect; and although to this position there may appear the objection of the flowers turning their petals to the sun, and consequently from the windows, this predilection in the tribe of Flora for the rays of that bright luminary, will produce the same effect in whatever place our flowers may be situated, when in the vicinity of a building, as they invariably expose the front of their corols to the lights from which both the petals of flowers, and the leaves of plants are believed to derive material essential to their existence." She adds, "when apart from the house, the mingled flower-garden may be introduced with great advantage, if situated so as to form a portion of the pleasure-ground: in this case it should not be distinct from the house, but so contrived as to terminate one of the walks of the house shrubberies." (Flor. Man. p. 10. 15.)

6079. To place the flower-garden south-east or south-west of the house, and between it and the kitchen-garden, is in general a desirable circumstance. In a design for a villa farm (fig. 539), supposing the entrance-front of the house (a), to face the north-west, then the farm-offices (b), horse-pond (c), &c. may be placed to the north-east; the kitchen-yard (d) and livery-stable-yard (e) to the south-west: against these may be placed the exotic hot-houses, looking to the flower-garden (f), and beyond this the American garden (g), and lastly, the kitchen-garden (h), and walk through the farm (l). If concealed approaches to the farm and stable-offices (c, n) and from the kitchen-garden to the kitchen (h, e, a) be contrived, such an arrangement will be found to combine both elegance and economy, and to admit of bringing the wire fence (m), which separates the mown from the field land, near the house, without being unsightly: a desirable object in farm villas, as it saves mowing, and increases pasturage.

6080. In exposure and aspect, the flower-garden should be laid out as much as possible on the same principles as the kitchen-garden (2390.), not only on account of the advantages to be derived from the full influence of the sun during winter on the hot-house department, but also for the better enjoyment of the open air scenes, in weather favorable for walking out of doors. It should not be naturally low in surface, nor of a wet retentive soil, nor rendered damp and gloomy by surrounding high trees, or lofty walls or buildings. If it happen that a house be nearly surrounded by a flower-garden, the variety of aspect thence afforded will be favorable to the continuance of the bloom of our flowers, far beyond what can be obtained if confined to a southern exposure. South, south-east, and east, are the aspects most advantageous to the growth of flowers; and, possessing these varieties of exposure, the bloom of a garden may be protracted some weeks beyond the time it could be preserved under a single aspect.

6081. The extent of the flower-garden depends jointly on the general scale of the residence, and the particular taste of the owner. If any proportion may be mentioned, perhaps, a fifth part of the contents of the kitchen-garden will come near the general average; but there is no impropriety in having a large flower-garden to a small kitchen-garden or mansion, where the taste of the owner leads to such a deviation from common rules. As moderation, however, is generally found best in the end, we concur with the author of the Florist's Manual, when she states, that "the compass of ground appropriated to flowers must vary according to the size of the place of which that ground forms a part, and should in no case be of great extent. If the form of ground, where
a parterre is to be situated, is sloping, the size should be larger than when a flat surface, and the borders of various shapes, and on a bolder scale, and intermingled with grass; but such a flower-garden partakes more of the nature of pleasure-ground than of the common parterre, and will admit of a judicious introduction of flowering shrubs." "To cover twenty acres with mere flowering plants," Abercrombie observes, "producing nothing esculent in the root, leaves, or fruit, would be puerile and ridiculous, as it would exceed the moderation with which nature scatters her ornaments." (Pract. Gard. 338.)

6082. Shelter is equally requisite for the flower as for the kitchen garden, and, where naturally wanting, is to be produced by the same means, viz. planting. The plantation on the side next the garden, should begin with the lowest shrubs, and rise in gradation to the trees, which, unless on the north, or very exposed points, should not be of the tallest kinds. A few elegant shrubs, and one or two trees may be scattered through the scene, either in the dug compartments or in the turf-glades, for the purposes of shelter and shade as well as ornament; but in general, much of either of the two former qualities are highly injurious both to the culture of flowers, and the thick closeness of turf; besides rendering the garden unfit to be resorted to in the winter and spring seasons. Sometimes an evergreen-hedge will produce all the shelter requisite, as in small gardens composed of earth and gravel only (fig. 541.); but where the scene is large (fig. 540.), and composed of dug compartments (a), placed on lawn (b) the whole may be surrounded by an irregular border (c) of flowers, shrubbery, and trees.

6083. Soil. Most of the hardy herbaceous flowers, and the deciduous and evergreen ornamental shrubs, will succeed in a soil of common good qualities, moderately light and mellow. Negatively, the ground should not be excessively strong and clayey; and mere gravel is very intractable. (Abercrombie.)

6084. Nicole observes, that flowers in general "will thrive very well in common garden-earth of a middling texture, if broke fine, to the depth of a foot. Some, no doubt, do better in light than in heavy soils; and the contrary: and others do best in rich humid earth. Bulbous flowers, in general, do best in light sandy earth; though some require a stronger and a richer soil. In general, the soil for these should be formed at least eighteen inches deep, and should be made very fine by the spade, or be put through a coarse screen." In parterres where the finer flowers are cultivated, a variety of soils will be required according to the nature of the plants, as rich sandy loam for bulbs, loamy earth for the primula tribe, bog-earth for American plants; and hence it follows, that, provided the sub-soil be dry, the nature of the surface-stratum is of the less consequence.

6085. Surface. Where the extent is small, and the plants grown to be chiefly florists' flowers, or other select kinds, in beds separated by gravelled paths, a level or gentle and uniform slope will be found most suitable; but where the limits are more extensive, and turf and shrubs are introduced, a wavy surface, either naturally or rendered so by art, will have much the best effect. "In reclusc scenes immediately under the eye, art may create a sort of miniature of beautiful ground. Man is but a puny object compared to those of inanimate nature. He may overlook a distant hill, separated by low ground; but a mound of less than three yards in height, placed near the eye, confines the view, and all other objects being shut out, acquires, if apparently a work of nature, a degree of importance in his imagination: winding walks, four feet below the original surface, will supply earth for accompanying them by wavy hills or swells eight feet high. If these hills and swells are formed and contrived so as to produce a varied and natural-like whole, with every change of position, a very suitable basis will be raised for a picturesque shrubbery or flower-garden. It was to this sort of art that Pope's garden, at Twickenham, was indebted for so great a variety of beauties in a small space; and the flower-garden at Lord Harcourt's, at Nuneham, was laid out under the eye of Mason the poet, on the same principle." (Ed. Ency. art. Landscape Gardening.)
6086. Water. This material, in some form or other, is as essential to the flower as to the kitchen garden. Besides the use of the element in common culture, a pond or basin affords an opportunity of growing some of the more showy aquatics, while jets, dropping-fountains, and other forms of displaying water, serve to decorate and give interest to the scene. Besides choice aquatics, the ponds or basins of flower-gardens may be stocked with the gold-fish (Cyprinus auratus), and will serve as a hybernaculum for that elegant and interesting animal the tree-frog (Rana arborea), so amusing in the gardens of the south of Germany.

6087. The form of a small garden (fig. 541.) will be found most pleasing when some regular figure is adopted, as a circle, oval, octagon, crescent, &c.: but where the extent is so great as not readily to be caught by a single glance of the eye, an irregular shape is generally more convenient, and it may be thrown into agreeable figures, or component scenes, by the introduction of shrubs so as to subdivide the space. "Either a square or an oblong ground-plan," Abercrombie observes, "is eligible; and although the shape must be often adapted to local circumstances, yet, when a garden is so circumscribed that the eye at once embraces the whole, it is desirable that it should be of some regular figure."

6088. Nicol says, "a variety of forms may be indulged in, without incurring censure; provided the figures be graceful, and not in any one place too complicated. An oval is a figure that generally pleases, on account of the continuity of its outlines; next, if extensive, a circle. Next, perhaps, a segment in form of a half-oval, or the larger segment of an oval. But hearts, diamonds, triangles, or squares, if small, seldom please. A simple parallelogram, divided into beds running lengthwise, or the larger segment of an oval, with beds running parallel to its outer margin, will always please." Neil concurs in this opinion.

6089. The author of Hints on the Formation of Gardens, &c. says, "a symmetrical form is best adapted to such parterres as are small and may be comprehended in one view; and an irregular shape to such as are of a considerable size, and contain trees, shrubs, statues, vases, seats, and buildings."

6090. Boundary fence, or screen. Parterres on a small scale may be enclosed by an evergreen hedge of holly, box, laurel, privet, juniper, laurustinus, or Irish whin (Ulex europaeus, var. a.); but irregular figures, especially if of some extent, can only be surrounded by a shrubbery, such as we have already hinted at (6082.) as forming a proper shelter for flower-gardens.

6091. Abercrombie says, "for the enclosure, a wall or close paling is, on two accounts, to be preferred on the north side; first to serve as a screen, and to afford a warm internal face for training rare trees. When one of those is not adopted, recourse may be had to a fence of white thorn and holly," &c. (Pract. Gard. 330.)

6092. Rustic fences formed of shoots of the oak, hazel, or larch, may often be introduced with good effect both as interior and surrounding barriers. (fig. 542.)

6093. Laying out the area. This is the most difficult part of the business, and is not to be excelled in without a considerable degree of taste and experience. In laying out
the area of the kitchen-garden, its destination being utility, affords in all cases a safe
and fixed guide; but the flower-garden is a matter of fancy and taste, and where these
are wavering and unsettled, the work will be found to go on at random. As flower-
gardens are objects of pleasure, that principle which must serve as a guide in laying them
out, must be taste. Now, in flower-gardens, as in other objects, there are different kinds
of tastes; these embodied are called styles or characters; and the great art of the designer
is, laying fixed on a style, to follow it out unmixed with other styles, or with any de-
viation which would interfere with the kind of taste or impression which that style is cal-
culated to produce. Style, therefore, is the leading principle in laying out flower-gardens,
as utility is in laying out the culinary-garden. As subjects of fancy and taste, the styles
of flower-gardens are various. The modern style is a collection of irregular groups and
masses, placed about the house as a medium, uniting it with the open lawn. The ancient
geometric style, in place of irregular groups, employed symmetrical forms; in France,
adding statues and fountains; in Holland, cut trees and grassy slopes; and in Italy,
stone walls, walled terraces, and flights of steps. In some situations, these characteristics
of parterres may with propriety be added to, or used instead of the modern sort, especially
in flat situations, such as are enclosed by high walls in towns, or where the principal
building or object is in a style of architecture which will not render these appendages
incongruous. There are other characters of gardens, such as Chinese, which are not
widely different from the modern; the Indian, which consists chiefly of walks under
shade, in squares of grass, &c.; the Turkish, which abounds in shady retreats, boudoirs
of roses and aromatic herbs; and the Spanish, which is distinguished by trellis-work and
fountains: but these gardens are not generally adapted to this climate, though from con-
templating and selecting what is beautiful or suitable in each, a style of decoration for
the immediate vicinity of mansions might be composed, greatly preferable to any thing
now in use.

6094. Abercrombie, Nicol, and most practical gardeners, seem not to understand the subject of style,
and their rules amount to little more than that of subdividing the area by paths in different directions.
The former author says, "If a piece of ground be set apart for the cultivation of flowers, in what style
should it be laid out? This may vary with the quantity of surface, and the object of the cultivator. In
the first place, carry a border round the garden, nowhere narrower than three or four feet, unless it may
be proper to contract its breadth under the windows of the house; or unless there be a green hedge,
on any side, rooted in the level of the garden, which might be expected either to draw the earth, or
to encroach on the small plants, in which case flowering shrubs in little slips of mould would do better
than dwarf-stemmed flowers. In contact with the surrounding border, may be either a grass-plot or a
gravel-walk. The latter is most convenient for approach at all seasons. If the ground be at all dilated,
handsome walks, crossing or leading to the centre, will be also requisite: let the principal walks be five
or six feet in breadth. The interior of the garden is usually laid out in oblong beds, three or four feet
wide, with intervening alleys, two feet wide, or from that down to twelve inches, when it is intended to
abstract as little space as possible from the cultivation of the flowers; or, the same end may be obtained
by circular or oval beds, with smaller compartments between, of such a form as will leave the alleys of
one regular width." (Pract. Gard. 340.)

6099. According to Nicol, the laying out of flower-gardens is a "matter very much of fancy. Too
many gravelled alleys offend the eye, especially if they be much twisted, or run across; as it comprehends
the whole at once. Their breadths should be proportioned to that of the beds; nor should they be much

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sunk; seldom more than an inch; otherwise they have a bad effect, and look rather like furrows than alleys. They may be edged with box, yew, or hollies, with violets, gentianella, or thrift, according to fancy. But the creation of whatever it be, should be kept low, thin, and neat. It should seldom be allowed to rise two inches high, or spread two inches wide. "A linear box-edging always pleases, if kept quite close and connected." (Kal. 458.)

335. The author of the Florist's Manual, though she confines her directions to one style, has much more correct ideas on the subject than our practical authors. "It is more difficult," she says, "than may at first appear, to plan, even upon a small scale, such a piece of ground, nor, perhaps, would any but an experienced scientific eye be aware of the difficulties to be encountered in the disposal of a few shaped borders to turf; the materials consist in arranging the different parts so as to form a connected glow of color, to effect which it will be necessary to place the borders in such a manner that when viewed from the windows of the house, or from the principal entrance into the garden, one border shall not intercept the beauties of another, nor in avoiding that error, produce one still greater, that of vacancies between the borders forming small avenues by which the whole is separated into broken parts, and the general effect lost. Another point to be attended to, is the just proportion of green turf, which, without nice observation, will be too much or too little for the color with which it is blended; and, lastly, the breadth of the flower-borders should not be greater than what will place the roots within reach of the gardener's arm without the necessity of treading upon the soil, the mark of footsteps being a deformity wherever it appears amongst flowers." (Flor. Man. 15.)

6099. The green-house or conservatory is generally placed in the flower-garden, provided these structures are not appended to the house. In laying out the area, a fit situation must be allotted for this department of floriculture, and the principles of guidance laid down in treating of the situation of the culinary hot-houses (2475.) require here also to be applied. Some recommended the distribution of the botanic hot-houses throughout...
the flower-garden or pleasure-ground; but we are decidedly of opinion, that much the best effect is produced when they are connected together in one scene. By the other mode they may form objects agreeable enough to look at externally; but to derive the full effect of their internal beauties, it appears to us that they must be examined in succession and without interruption. No arrangement can be better, in our opinion, than to connect the whole of the botanic hot-houses with the mansion as an introductory scene to the flower-garden. This was Repton's favorite mode, of which, among other examples, he has left that of Ashridge Park. (fig. 546.) Here, to the original lawn and pleasure-ground (1), he made an addition in the same style (2), uniting by walks the following interesting scenes. The botanic stoves and paved terrace (3); broad-sanctuary and holy-well (4); pomarium and winter walk (5); the monk's garden (6); arboretum of exotic trees (7); magnolia and American garden (8); embroidered parterre (9); grotto and garden for rock-plants (10); cabinet de verdure (11); mount garden (12); rosarium and fountain (13); connecting and interior walks (14); open terrace and exterior walks (15).

6100. In particular situations, as where the prospect and space are both confined, the plant hot-houses may embrace the house or the court-yard on two or more sides. In a case of this kind, which occurred in our practice (fig. 547.), a large conservatory (a) and aquarium (b) were connected with the library (k):

from the conservatory, a green-house (c) led to an aviary (d), and this was connected with a house for standard peach-trees, with vines as climbers (e), by two plant-stoves (e and f). The furnaces were placed in the court-yard (l), and attended from the stable-yard (h), without interfering with the house (l), or the flower-garden (m). The elevation of such a range (fig. 548.) does not pretend to architectural or picturesque beauty; but it is such as is best suited for the culture of plants; and from the peculiarity of the situation it is seen from no point beyond the limits of a very moderate-sized flower-garden.

6101. According to Noll, a green-house, conservatory, and stove should form prominent objects in the different parts of the flower-garden. The author of the Florist's Manual recommends a spring-conservatory, annexed to the house, consisting of borders sheltered by glass, and heated only to the degree that will produce a temperature, under which all the flowers that would naturally bloom between the months of February and May might be collected, and thence be enabled to expand their beauties with vigor. (Flor. Man. v. 233.)
6102. According to Nicol, "the most proper situation for the green-house and conservatory, in an extensive and well laid out place, is certainly in the shrubbery or flower-garden; and not, as they are very generally to be found, in the kitchen-garden, combined with the forcing-houses. In smaller places, no doubt, they must be situated so as to suit other conveniences; and we often find them connected with the dwelling-house. In this latter way they may be very convenient, especially in the winter season, and may answer for keeping many of the hardy kinds of exotics; but it is seldom they can be so placed and constructed, on account of their connection with the building, as to suit the culture of the finer sorts, and bring them to a flowering state. Such may rather be termed green-rooms, as being connected with the house." (Kohl. 53.)

6103. Abercrombie says, "A green-house may be made a very ornamental object as a structure; its situation is, therefore, usually in a conspicuous part of the pleasure-ground, contiguous to the family residence. The front of the building should stand directly to the south, and the ends have an open aspect to the east and west." (Pract. Gard. 55.)

6104. Flower-nursery, and pits for forcing flowers. To every complete flower-garden and shrubbery, a piece of ground should be set apart in a convenient and concealed situation, as a reserve-ground, or nursery of flowering plants and shrubs. The situation should, if practicable, be behind and near to the range of hot-houses, and it may at the same time include the pits for forcing flowers, and the hot-bed department of the flower-garden. Here plants may be originated from seed, cuttings, pipings, and a proper stock kept up, partly in beds and partly in pots, for more easy removal, to supply blanks, and in the more select scenes, to replace such as have done flowering. No flower-garden can be kept in complete order without a nursery of this description; nor could the management of some sorts of florists' flowers, as the auricula, during the latter part of summer and winter, the carnation, &c. be well carried on without it. Here they may be grown, and, when in bloom, exhibited in proper stages in the main garden.

6105. Walks. In most styles of parterres these are formed of gravel; but in the modern sort (fig. 549.), which consist of turf, varied by wavy dug beds (1 and 2), and surrounded by shrubbery, they are sometimes dispensed with. Such a flower-garden is recommended by the author of the Florist's Manual, as suitable for the "midst of pleasure-ground," and the beds "peculiarly adapted to the advantageous exhibition of flowers." The general length of the beds she recommends to be from twenty-three to twenty-five feet, and the width in the broadest part, about four feet; the grass to be five or six feet wide between the beds, that it may be conveniently mown and rolled; all the beds a good deal raised, and a tree (3) placed at the entrance (4) of light and rather pendulous foliage, and pruned to form a high stem. "If the space of grass between the borders appear too great, it may be lessened by baskets of ever-blowing roses, carnations, or any other plants; and these baskets may be formed by circular beds, surrounded by cast-iron, made to resemble the open edges of a basket, and painted of a very dark-green color." (p. 6.)

6106. In extensive and irregular parterres, one gravel-walk, accompanied by broad margins of turf, to serve as walks by such as prefer that material, should be so contrived as to form a tour for the display of the whole garden. There should also be other secondary interesting walks of the same width, of gravel and smaller walks for displaying particular details. The main walk, however, ought to be easily distinguishable from the others by its broad margins of fine turf. In general the gravel is of uniform breadth throughout the whole length of the walk; but in that sort of French parterres which they call parterres of embroidery (fig. 550.), the breadth of the gravelled part (a) varies like that of the turf. Such figures, when correctly executed, carefully planted, judiciously intermixed with basket-work, shells, party-colored gravels, &c. and kept in perfect order, are highly ornamental; but very few gardeners enter into the spirit of this department of their art. The French and Dutch have long greatly excelled us in the formation of small gardens, and the display of flowers; and whoever wishes
to succeed in this department ought to visit Amsterdam, Antwerp, Brussels, and Paris; and consult the old French works of Mallet, Boyceau, Le Blond, &c.

5107. Edgings. In parterres where turf is not used as a ground or basis out of which to cut the beds and walks, the gravel of the latter is disparked from the dug ground of the former by edgings or rows of low-growing plants, as in the kitchen-garden. Various plants have been used for this purpose; but, as Neill observes, the best for extensive use is the dwarfish Dutch box, kept low and free from blanks. Abercrombie says, "Thrift is the nearest small evergreen next to box. In other parts, the daisy, pink, London-pride, primrose, violet, and periwinkle, may be employed as edgings. The strawberry, with the runners cut in close during summer, will also have a good effect; the wood-strawberry is suitable under the spreading shade of trees. Lastly, the limits between the gravel-walks and the dug-work may sometimes be marked by running verges of grass kept close and neat. Whatever edgings are employed, they should be formed previous to laying the gravel."

5108. Basket-edgings. Small groups near the eye, and whether on grass or gravel, may be very neatly enclosed by a worked fence of basket-willows from six inches to a foot high. These wicker-work frames may be used with or without verdant edgings; they give a finished and enriched appearance to highly polished scenery; enhance the value of what is within, and help to keep off small dogs, children, &c. Abercrombie scarcely approves of them. He says, "Where round or oval parterres stand on a ground of lawn, it is a prevailing fashion to surround them with what are termed baskets. These are commonly made either of wood or cast-iron; those of the latter material of course are durable; and the others, if painted, and removed under shelter in winter, will last ten or twelve years. Novelty is all attractive; and when men have walked as far as they can in the path of nature for principles of embellishment, for the sake of novelty they will walk back again. A bed of flowers and shrubs within a basket looks very much like a large bouquet. What is artificial, should have some use. Where cattle are to be kept off, a basket is serviceable." (Pr. Gard. 454.)

5110. To assist in the invention of figures for flower-gardens, the simple but ingenious contrivance (fig. 551) invented by Professor Bradley may be made use of. It consists of two plates of looking-glass, of any convenient size, furnished with wooden backs, so as to admit of their being hinged (a). One part of a circular figure being then drawn on paper (b, c), the frames are to be opened the width of the figure (b, c, d), and placed on edge so as to include it, when the form will then be so multiplied by the looking-glass as to complete the circle. The kaleidoscope may also be resorted to, of which this instrument of Bradley's is supposed to be the origin or prototype.

CHAP. II.
Of Planting the Flower-garden.

5110. The manner of planting the herbaceous plants and shrubs in a flower-garden depends jointly on the style and extent of the scene. With a view to planting, they may be
divided into three classes, which classes are independently altogether of the style in which they are laid out. The first class is the general or mingled flower-garden, in which is displayed a mixture of flowers with or without flowering-shrubs according to its size. The object in this class is to mix the plants, so that every part of the garden may present a gay assemblage of flowers of different colors during the whole season. The second class is the select flower-garden, in which the object is limited to the cultivation of particular kinds of plants; as, florists' flowers, American plants, annuals, bulbs, &c. Sometimes two or more classes are included in one garden, as bulbs and annuals; but, in general, the best effect is produced by limiting the object to one class only. The third class is the changeable flower-garden, in which all the plants are kept in pots, and reared in a flower-nursery or reserve-ground.

As soon as they begin to flower, they are plunged in the borders of the flower-garden, and, whenever they show symptoms of decay, removed, to be replaced by others from the same source. This is obviously the most complete mode of any for a display of flowers, as the beauties of both the general and particular gardens may be combined without presenting blanks, or losing the fine effect of assemblages of varieties of the same species; as of hyacinth, pink, dahlia, chrysanthemum, &c. The fourth class is the botanical flower-garden, in which the plants are arranged with reference to botanical study, or at least not in any way that has for its main object a rich display of blossoms. On each of these gardens, or manners of arranging plants grown for their beauty or curiosity, we shall offer some remarks.

6111. The mingled flower-garden, or border, is by far the most common; it is what every gardener attempts at in planting his flower-borders, and the aim of the greater number of such as form parterres, or separate scenes for the culture of flowers, seldom goes further. The object here is to display a gay assemblage of colors during the season of flowers, without much regard to variety of form or diversity of character in these flowers, or the plants that produce them. The great art, therefore, in this kind of flower-border, is to employ such plants as produce large heads, or masses of flowers; to plant an equal number of every color, and such a variety in regard to time of flowering as may afford some of every color in flower from February to October. This object does not require a great variety so much as a judicious selection; for, supposing the number four to include all the colors of flowers, and one sort to continue in bloom a month, then for nine months of the year, viz. from February to October inclusive, only thirty-six sorts will be requisite to commence, as it were, the pattern of the border. Much more may be effected by a few sorts than by a great number, for the greater the number of sorts introduced in the pattern above thirty-six, supposing it correct that one sort continues in bloom a month, the greater the blank spaces that must remain between the plants in bloom. A moderate number of select sorts, or of what are called border-flowers, and that number selected equally from the different colors, and the sorts in bloom in the nine months of blooming season, is what demands the exclusive attention of whoever would plant a mingled border, or flower-garden. It has been frequently observed that flower-gardens have been on the decline for the last half century; and the cause of this appears to have been the influx of new plants during that period, by which gardeners have been induced without due consideration to be more solicitous about rarity and variety, than well disposed colors and quantity. The same error, and from the same cause, has prevailed, during the above period, in the planting of shruberies and tree-plantations.

612. Abercrombie, Nicol, and other practical gardeners, seem to have no distinct ideas on the subject of arranging flowers in flower-gardens; but the authors of Hints on laying out Gardens, and of the Florist's Manual, have viewed the subject in its proper light. Nicol also has some judicious observations on the subject. He says, "the plants are arranged in mingled flower-borders, partly according to their size, and partly according to color. The tallest are planted in the back part, those of middling size occupy the centre, and those of humble growth are placed in front. The beauty of a flower-border, when in bloom, depends very much on the tasteful disposition of the plants in regard to color. By intermingling plants which flower in succession, the beauty of the border may be prolonged for some weeks. In a botanic-garden the rarest, most beautiful, and most changeable, in regard to color, may be preserved in the same border; but in the common flower-garden a plant, if deemed ornamental, may be often repeated with the best effect; nothing can be finer, for example, than to see many plants of double scarlet lychnis, double sweet-william, or double purple Jacobea."

613. The author of Hints, &c. remarks "that the beauty of parterres depends more on the materials with which they are planted than on their form; and that the prevailing error consists in crowding them with all sorts of trees and plants at random, or filling them entirely with rare species, which will ever want one principal source of beauty — health." In the Florist's Manual it is observed, that "the fashionable novice, who has stored her borders from the catalogue of some celebrated name with variety of rare species; who has procured innumerable rose-trees, chiefly consisting of old and common sorts, broken by a few by new names; who has set aside a part of her garden for bulbs, and only placed them in bog soil, with their names painted on large-headed pegs, becomes disappointed when, instead of the brilliant glow of her more humble neighbor's parterre, she finds her own distinguished only by paucity of color, and fruitless expenditure. Variety of species, bog borders, largely lettered in good taste, they will not procure a gay flower-garden; and the simple cause of the general failure in this particular is the prevalent solicitude for rarity and variety, in preference to well-blended quantity; as, without the frequent repetition of the same plant, it will be in vain to attempt a brilliant flower-garden, and, in the judicious mixture of every common color, the art of procuring it consists. Hence the foundation thus laid, the solicitude of those who wish to complete the superstructure must not be for rare species, but for new color, so that the commonest primula which presents a fresh shade of red, blue, yellow, &c. ought to be esteemed more valuable than the most rare American plant which does not bring a similar advantage. In the formation of that assemblage of
flowers, which may be distinguished by the term of 'The Mingled Flower Garden,' it is essential that the separate parts should, in their appearance, constitute a whole; and this appearance is not incompatible with any form into which the ground may be thrown, if attention be given to the manner of planting. In some gardens this appearance of a whole is entirely destroyed by the injudicious taste of setting apart distinct borders for pretty effect, and painting the picture with flowers; also for different species of bulbs, as anemones, ranunculuses, hyacinths, &c.; these distinct borders, although beautiful in themselves, break that whole which should always be presented to the eye by the mingled flower-garden, as single beds of plants can only, from their peculiarity, introduce a mass of decaying leaves when the glow of their petals is no more. The reverse of this mode of planting is essential to the perfection of the mingled flower-garden, in each border of which there should be, at least, two of every species; but the precise number must be regulated by the force of color, and the relative position of the borders. It will be advisable always to have a copy of the garden presents itself, the eye should not be checked by the failure, in any part of it, of the prevalent colors of the season." (p. 5)

614. Hogg, who may be considered as the unprefaced observer of the different tastes in disposing of flowers, remarks: 'We are apt to ridicule the Dutchman, as well as the imitators of him here at home, who divide their gardens into small beds, or compartments, planting each with separate and distinct flowers; we ridicule the plan, because it exhibits too great a sameness and formality; like a mingled mass of flowers we believe they lose the power to please, because they want variety. It must undoubtedly be acknowledged, that a parterre, no matter in what form, whether circular or square, elliptical or oblong, where all the shrubs, plants, and flowers in it, like the flowers of a tastefully arranged bouquet, are variously disposed in neat and regular orders, according to a strict plan, and carefully rendered, is a delight to the eye, and a general imitation. Yet still in some particular cases I am disposed to copy the Dutchman, and even I would have my bed of hyacinth distinguish, my tulips distinct, my anemones, my ranunculuses, my mints, my carnations distinct, and even my beds of hollyhocks, double blue violets, and dwarf-larkspurs distinct, to say nothing of hedge-rows of different sorts of roses. Independent of the less trouble you have in cultivating them when kept separate, you have beauty in masses, and you have likewise their fragrance and perfume so concentrated, that they are not lost in air, but powerfully inhaled when you approach them. A mixture is a dish honied of this modern mania, and of contemplating this 'beauty in masses.' She adopted this style of gardening at her late residence on the Harrow-road. Her favorite flower was the viola amena, the common purple heart's-ease, and this she set with unerring prudence all around her garden. Her garden was remarkable in another respect, and which with great propriety may be styled a garden of evergreens, which, together with a few deciduous shrubs, were of the most sobri, sable, and gloomy mass, such as box-trees, fir, privet, phillyrea, arbor vitae, holly, cypress, the red cedar, laurel, Irish ivy, bay-tree, arbutus, spurge-laurel, &c. The only part of her garden, the species of which are each a separate department in herbaceous gardening, where the pleasing association of ideas in beholding these retain their green verdure and clothing, at a time when the rest of the surrounding trees were strip! naked and bare." (Tr. on Flowers, 69.)

615. To give an example of the manner in which a bed or border in the modern style, suppose the various colors of flowerers may be all included under the four common colors, red, white, blue, and yellow; that for the time of blowing, we allow February and March as one division, March and April as a second, May and June as a third, July as a fourth, August as a fifth, and September and October as the sixth and last. Then, since there is a degree of similarity in the flowering of these four periods, it is to be supposed that, at any time, the eye of the spectator, and the tallest at the back in regular gradation. Mark out the border in rows lengthways and across, so as each plant may stand in the angle of a square, whose side is, say, eighteen inches. Then begin at the first row (fig. 532, a), and fix on the order in which the plants are to be placed as respects their time of flowering. To distribute the plants in flower at one time as equally as possible over the border, the order of 1, 6, 3, 5, 2, 4, will, it is believed, be found the best. Next, fix as to the order of colors; and here it is of little consequence what order is fixed on, provided that order be maintained throughout the border: say that we adopt the order of red, white, blue, and yellow; then the flowers should be to be of the same color. Next, spread the plants will stand thus: 1r. 6w, 3b, 5y, 2r, 4w; that is, a red flower to come into bloom in February and March; next to it, a white flower to come into bloom in September and October; then, a blue flower to come into bloom in March and July, and a yellow flower to come into bloom in August; the order, or the colors of flowers, 1r, 6w, 3b, 5y, 2r, 4w, form a row. The second, third, and fourth rows, (6r, 3d) are to be arranged in the same way, observing, however, not begin with the same month and color for the sake of more effectually mingling the times of flowering and color of the flowers. Where rows or other shrubs are to be introduced, a plant must be omitted, which, however, should not be allowed to derange the order of the rest.

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616. If a double border, with a walk on each side (fig. 553, a to k) a bed-group, or compartment on a lawn, to be viewed on all sides, is to be planted, then it is only necessary to fix on the number of rows, and to keep the lowest plants in the inner circle, adhering to the rows in order, and of course giving the plants or to any order that may be fixed on, and inserting shrubs in lieu of plants where it may be deemed advisable.

517. Borders in flowers should always be planted in rows, in some regular form, and that this appliance may most aptly keep off all arrowy side-shots and straggling stalks, and reducing the bulk of plants which grow too fast. Every approach to irregularity and a wild, confused, crowded, or natural-like appearance, must be avoided in gardens avowedly artificial.

518. With four colors, four sizes, and six degrees of coming out at once, a gardener may be confounded with ninety-six different plants, and the pattern may be repeated like the border of any work of art ad infinitum; but it is also evident, that it may include any number of species, provided these have the desired requisites of height, color, and time of flowering; the second and every successive repetition of the pattern being made up of the same, it may be introduced without any considerations of time and colors of flowering required for the first example of the pattern. The safest way, however, as we have
already observed, is to adopt but a moderate number of species, and those of the showy sorts that have numerous varieties, and are of hardy vigorous growth. A suitable list for this purpose is given in the floricultural catalogue, under the head of Border Flowers, and the reader may increase it at pleasure from the Prodrums of Page.

6119. The select flower-garden being limited to one kind, or class, of plants, is comparatively simple as far as respects planting. It may be devoted to florists' flowers, as the hyacinth, tulip, pink, auricula, &c.; to select flowers, as the dahlia, paony, chrysanthemum, &c.; to annuals, hardy, half hardy, and tender; to American or bog-earth shrubs and plants; to any natural order, as the bulbous-rooted tribe; or to spring, summer, or autumn flowers, &c.

6120. Florists' flowers and select flowers are planted in beds or compartments of carefully prepared soil, and the arrangement in the beds is generally conducted on the principle of mixing the colors and shades of color as much as possible. As the plants being of the same species generally grow at the same time, and the same sort of flower at the same time, no particular attention is requisite in these respects. (See Hyacinth and Auricula, in the catalogue.)

6121. A parterre of annuals, as the different sorts generally come into flower about the same time, may either be arranged according to their species and heights, or dig some sorts, as of larkspur, chrysanthemum, lupin, &c., each species with its varieties may be sown in groups or beds, by itself; and the general principle by which to determine the sorts which are to join each other, may either be color and height, or natural character. If the latter, then the table exhibiting the genera, arranged according to the Jussieian classification (320), will be found a convenient guide.

6122. An American garden combines shrubs and even low trees. These may be arranged in the mixed method, according to color, height, and time of flowering, the trees and shrubs alone, and the plants alone, or both combined; but the most suitable and permanent arrangement is to keep the higher shrubs farther from the walk or side from which the group or border is to be chiefly viewed. This arrangement has an excellent effect in an American shrubbery, where the low species of heaths and other bog under-shrubs which are introduced, supply the place of herbaceous plants.

6123. A garden exclusively devoted to bulbous-rooted flowers, admits of being very perfectly arranged after the natural method. No orders run into other so naturally as, and none present a more harmonious assemblage both of foliage and flowers than, the Phanerogames. (589.) The planting of such a garden would involve the necessity of producing and selecting, in consequence, taking care to keep the taller bulbs, as lilium, fritillaria, &c. in the interior of the groups or beds.

6124. Gardens of spring, summer, or autumn flowers may be planted on any of the principles that have been mentioned.

6125. The changeable flower-garden. The essential principle of this garden consists in the power of changing its productions at pleasure, so that whenever any plant, or group of plants, begin to decay, they can be removed and their places supplied by others coming into bloom. To admit of this a large reserve-nursery is necessary, to which the plants must be kept in pots, for want of space. The Chinese, Sir W. Chambers informs us (Disert on Orient. Gard. 96.), excels in this mode of gardening; and we have been informed by a traveller who has resided some time at Canton, that he has known a mandarin (or noble) have the whole furniture and style of his parterre changed in a single night. But to present not only a different description of flowers, shrubs, and dwarf trees, but a different arrangement of the beds and compartments. Something of the same kind is practised in the gardens of the Tulleries in Paris; in some of the Imperial gardens at Petersburg, and in the vice-royal gardens at Monza. Gardens of this description admit of a perfect arrangement, according to order, group, or according to the natural method. It is only with such resources that a flower-gardener can "paint his way," as Sir W. Chambers says the Chinese artists do, "not scattering their flowers indiscriminately about their borders, but disposing of them with great circumspection, along the skirts of the plantable way, or to follow any natural orders, to be introduced.

The fact that all of that are of a straggling growth, of harsh colors, and poor foliage, choosing only such as are of some duration, grow either large or in clusters, are of beautiful forms, well leaved, and of tints that harmonise with the greens that surround them. They avoid all sudden transitions, both with regard to the height of the flower-stems, the foliage growing from the same green to the other; by the use of carnation-poppies, and others of the boldest growth; and varying their tints, by easy gradations, from white, straw-color, purple, and incarnate, to the deepest blues, and most brilliant crimsons and scarlets. They frequently blend several roots together, which, leat as Helianthus, Leucanthemum, and Composite, in a circle, of complete diaphanous, larkspurs, and mallow of different colors, double poppies, lupins, primroses, pinks, and carnations; with many more of which the forms and colors accord with each other; and the same method they use with flowering shrubs, blending white, red, and variegated roses together, purple and white lilacs, yellow and white jessamine, all of various sorts, and as many others as they can with any propriety unite. By these mixtures they increase considerably the variety and beauty of their compositions. In their large plantations the flowers generally grow in the natural ground; but in flower-gardens, and all other parts that are highly kept, they are in pots, buried in the ground, which, as fast as the bloom goes off, are removed, and others are brought to supply their places; so that there is a constant succession for almost every month in the year; and the flowers are never seen but in the height of their beauty."

6126. The botanical flower-garden being intended to display something of the extent and variety of the vegetable kingdom, as well as its resemblances and differences, should obviously be arranged according to some system or method of study. In modern times, the choice is almost limited to the artificial system of Linnaeus, and the natural method of Jussieu; though Adanson has given above fifty-six different methods by which plants may be arranged. (Fam. des Plant.) The latter has much the best effect in a garden, and corresponds better with culture. The former, though most convenient for the young student, yet by bringing plants together that have few or no obvious relations, it destroys that harmony which is so gratifying in viewing natural families. Whatever method is adopted, the plants may either be placed in regular rows, or each order may be grouped apart, and surrounded by turf or gravel. For a private botanic garden, the mode of grouping on turf is much the most elegant, and it has this advantage, that as the species belonging to the group are increased, it can be enlarged by appropriating a part of the turf, and any group containing few species may be filled up with repetitions for effect. The groups may be of the most irregular outlines, and those which are to contain trees may be raised or lowered in surface, according as the species may be natives of hills or
valleys, and the trees and plants so dispersed as that the former shall not conceal the latter, nor present a compact lumpish appearance at the edges, or in the outline against the sky. Rock-work may be introduced in groups where there are many alpines to be grown; and bogs, ponds, and springs imitated in others destined for aquatics, &c. as far as consistent with botanical purposes. A gravel-walk may be so contrived as to form a tour of all the groups (fig. 553.), displaying them on both sides; in the centre, or in any fitting part of the scene, the botanic hot-houses may be placed; and the whole might be surrounded with a sloping phalanx of evergreen plants, shrubs, and trees. The plants in such a garden should generally be neatly, but inconspicuously named, or, at all events, numbered; but naming is greatly to be preferred, as saving trouble to the spectator, and more inviting to the novice desirous of knowledge. It is hardly necessary to observe that the above modes, or others that we have mentioned, of planting a flower-garden, are alike applicable to every form or style of laying out the garden or parterre, and that they do not interfere with any mode of enclosing or surrounding it, or of edging the walks.

6127. Decorations. It is usual to employ different objects of art as decorations to flower-gardens, and the practice is founded in reason, since the works of nature and of art lend force to each other by their contrast. We have, in a former part (1805. to 1846.), enumerated the principal garden-decorations. Those more especially applicable to the flower-garden are the fountain in various forms; the open and covered, or rustic seat (fig. 555.); the statue (fig. 554.) in all its varieties of them, bust, single figure and group, and in the various materials of stone, metal, or verdure; the arbor, and a variety of others. Even the apiary and aviary, or, at least, here and there a beehive, or a cage suspended
from a tree, will form very appropriate ornaments. Sometimes inoffensive birds, as the seagull, may be introduced to run at large; gold-fish are very appropriate in the aquarium; and an animal which affords great amusement by its cry and song in the flower-gardens of the south of Germany, the tree-frog (Rana arbores), would be an acquisition in this country. In some families there is a taste for minerals or antiquities; and here, besides larger specimens distributed in the garden, a building (fig. 556.) may be introduced, combining a mineral cabinet (a), an aviary (b), and the botanic hot-houses (c).

6128. Where the old French style (figs. 545, 550.) is imitated, a profusion of marble and vegetable sculptures, vestibule arcades, colonnades, arbors, &c. are in character; but in the more simple and modern forms (figs. 540, 541, 543.) a few stools, sofa-chairs, a pavilion-seat (fig. 538.), a sun-dial, fountain, some urns, and a few good statues, will, in most cases, be sufficient. In the distribution of even these few decorations much judgment is requisite to avoid exciting ridicule by falling into the rapid, the flippant, or some other species of deformity. (See Schimmelpenninck on Beauty, &c.)

6129. Time of planting herbaceous plants. This is, in general, autumn and spring; but any perennial plant may be safely removed after it has done flowering or produced seed. With respect to biennials and annuals, they may be planted at almost any season before they have begun to throw up flower-stems. Biennials, however, are generally sown early in autumn in the flower-garden nursery, and transplanted either late in the same season or early in the following spring, to where they are to flower. Annuals are commonly sown in spring, where they are finally to remain. The culture of herbaceous flowers of the more valued sorts is exceedingly varied, and will be found under each species or class in the Flower-garden Catalogue. For the preparation of the soil and the manner of performing the operation, see these articles in (Chap. IV.) Planting the Shrubbery.

### Chap. III.

#### Of Forming the Shrubbery.

6130. By a shrubbery, or shrub-garden, we understand a scene for the display of shrubs valued for their beauty or fragrance, combining such trees as are considered chiefly ornamental, and some herbaceous flowers. The form or plan of the modern shrubbery is generally a winding border, or strip of irregular width, accompanied by a walk, near to which it commences with the herbaceous plants and lowest shrubs, and as it falls back, the shrubs rise in gradation and terminate in the ornamental trees, also similarly graduated. Sometimes a border of shrubbery accompanies the walk on both sides; at other times only on one side, while the other side is, in some cases, a border for culinary vegetables surrounding the kitchen-garden, but most generally it is an accompanying breadth of turf, varied by occasional groups of trees and plants, or decorations, and with the border, forms what is called pleasure-ground.

6131. The sort of shrubbery formed under the geometrical style of gardening (fig. 557.) was more compact; it was called a bosque, thicket or wood, and contained various compartments of turf or gravel branching from the walks, and very generally a labyrinth. The species of shrubs in those times being very limited, the object was more walks for recreation, shelter, shade, and verdure, than a display of flowering shrubs. What was wanting in natural beauty and variety, however, was made up by the art of the gardener in cutting such trees and shrubs as he had, into curious shapes. Shrubberies are often made for the sake of obtaining an agreeable walk to some particular place or scene, as the kitchen-garden, farm, wood, &c.; and sometimes in order to lead the spectator to different points, where views or distant prospects may be obtained. The most desirable shrubbery is one where both these objects are combined; and the least so, where the walk leads to no particular object, is shut up on both sides, and has no beauties to depend on but those of the shrubs. Hence Sir W. Chambers complains of walks en cul de sac, and Knight of "the shrubbery's insipid scenes," &c. (Tr. on Country Res. i. 352.) The shrubbery, however, judiciously laid out and planted, will always be a scene of considerable beauty and use about a country-seat. It is one of the principal resources for a home-walk for exercise; and as Repton has observed, a tolerable walk, even round one's own field, is more interesting than a better one where we have no interest. "We are greatly indebted to shrubbery," Nichols observes, "for much of the pleasure and delight we enjoy in our gardens. Though they produce no eatable fruits, nor afford us any sort of nourishment, yet they are particularly conducive to our comfort. In winter, they shelter us in our walks; in summer, they shade us from the sun. They afford a great variety of flowers, a varied foliage, and are standard ornaments that give us no great trouble. They are particularly useful in the character of screens, whether against the weather, or to hide disagreeable objects, in which case they may be planted nearer to the house than forest-trees. When planted in masses at a distance, they become agreeable objects, and often improve the scenery of a place. The shrubbery is of necessity as well a screen, in which case it gives the highest satisfaction. When formed for the purposes of shutting out the offices or the kitchen-garden from the view of the house; for sheltering the latter or the garden, or for connecting the house with the garden and the orchard, the shrubbery becomes useful and interesting."

6132. In respect to situation, it is essential that the shrubbery should commence either
immediately at the house, or be joined to it by the flower-garden; a secondary requisite is, that however far, or in whatever direction it be continued, the walk be so contrived as to prevent the necessity of going to and returning from the principal points to which it leads over the same ground: but as this is a matter which must be arranged in the general disposition or laying out of the residence, it need not be here entered on.

6133. The extent of the modern shrubbery must depend more on the extent of that place of which it is a part than on any other principle, and it is, or ought to be, so blended with the flower-garden lawn, as scarcely to admit of its quantity being estimated apart. Where the proportion of pleasure-ground, which may be judiciously apportioned to a residence, depends so much on the ground’s surface, and on the character or style of the whole seat, nothing definite can be laid down in the way of rules. The walks in the pleasure-ground should generally exceed a mile or two for the sake of recreation; but what proportion of these should be in open lawn, and what in flower-garden, or along the margin of a shrubbery, is too vague a question to receive any useful answer. Local circumstances and the character to be created must determine every thing. It may be mentioned as a characteristic distinction between the ancient and modern shrubbery, that the former was of limited extent, compact form, situated near the house, and that the length of walk was made up by repetition of parallel and cross walks. The whole of these had little distant prospect, and were generally more sheltered and shaded than is suitable for our climate; whereas, in the modern shrubbery, the length is made up by stretching out the walk to a distance; and air and ventilation, as well as views and prospects, are obtained by its being planted chiefly on one side. Such shelter and shade as is deemed requisite for the walk is obtained by the introduction of scattered trees along its open margin.

6134. Soil. “Shrubs, in general,” Nicol observes, “thrive very well in ordinary garden-land, and better in light than in heavy soils. Most shrubs, likewise, do well in ground a foot in depth; but it is always advisable to trench to the full depth of the soil, previous to planting, if that were even two feet. Manure is seldom bestowed on shrubs, and if the soil be not far below mediocrity, it is seldom necessary, provided the ground be otherwise well prepared, and be meliorated by trenching or diggin. In the case of planting screens, where it is desirable to have them effectual as soon as possible, or in planting favorite shrubs in particular situations, every justice should be done to the soil in preparing and enriching it, either with manure or by the addition of fresh earth. Those who are curious in collections of certain shrubs, prepare or choose certain soils for them. Evergreens, for the most part, thrive well in loam of a middling texture; but some kinds do better in mossy humid earth, as the azalea and rhododendron. Deciduous shrubs, in general, thrive well in light loams or sandy soils; but certain kinds flower better in rich mellow earth, as the mss-rose and the robinia.”

6135. Walks. “The conducting of walks,” Nicol says, “through the shrubbery, is a matter both of conveniency and of taste: of conveniency, when the shrubbery is merely a passage from one place to another, or a narrow screen to the garden. In the former case, the walk should be simple and direct: in the latter case it may be circuitous; and if there be any variety in the ground, it ought to lead to particular points of view. The walks, however, should seldom cross one another; they should rather take off at oblique angles; nor should one run parallel to another within view. It is proper to show off the shrubs, but too many walks perplex. Their breadths may be various. If short, they should be narrow; if long, and if a considerable reach be caught at once, they should be broad. A medium may be taken at five feet, the extremes being three and eight. They may be of turf or of gravel; but the latter is always most wholesome, and most agreeable in winter.” In the ancient style, where the shrubbery, or umbrageous scene (fig. 557. a.), often enclosed the flower-garden (b), both being situated in front of the house (c), the walks (d) were laid out in arbitrary geometrical shapes, crowded and numerous, to afford sufficient space for recreation, and varied by niches (e), boudoirs (f), salons (g), and other open parts to give variety.

6136. Fence. Local circumstances must, in almost every case, determine the sort of exterior or boundary fence most proper for the shrubbery or pleasure-ground; the interior, or that on the open side, should, in almost every case, be one of the inconspicuous kind; either light iron-railings, moveable hurdles of wood or iron, or the sunk-fence. Where the shrubbery is not a boundary plantation, a light fence may include it on both sides; but so much depends on locality and other arrangements, that the subject cannot be profitably discussed separately from that of laying out the entire residence. Under the geometric style, the business of fencing the shrubbery or woody scene, was very simple, the whole being generally surrounded by a high wall. “Fences of all kinds,” Abercrombie observes, “are rather necessary and useful as instruments of shelter and security than to be chosen as materials of ornament. Whether the view terminates on the fence, or is directed beyond it, the effect on the scene, at best, is negative: thus, a fence is sometimes made higher than its proper use requires, merely to shut out something more unsightly; and, in judiciously employing that capital invention, the sunk-fence or
ha-ha, the advantage, though great, is purely negative; some prospect worth retaining at considerable cost is not obstructed."

6137. Reserve-ground for the shrubbery. A plot of ground should be set apart for the propagation and culture of the more tender shrubs, to supply deaths or accidents in the front of the shrub-border. This reserve-nursery will be most conveniently situated when joined to that of the flower-garden; but it may also be taken from the interior of any wide part of the plantation where it will not be seen. Here roses, mezereons, American shrubs, honeynuckles, and a variety of the more ornamental and tender sorts should always be in readiness, partly in pots and partly in nursery lines, to remove to the principal scene, either to add to its usual beauty, or to compensate for accidental defects. To the same ground may be added a space for accumulating leaves, spray, and other refuse of the shrubbery, to ferment and produce manure for the nursery in the same way as is done in the compost-grounds of the kitchen and flower garden.

Chap. IV.

Of Planting the Shrubbery.

6138. On planting the shrubbery the same general remarks, submitted as introductory to planting the flower-garden, are applicable; and shrubs may be arranged in as many different manners as flowers. Trees, however, are permanent and conspicuous objects, and consequently produce an effect during winter, when the greater number of herbaceous plants are scarcely visible. This is more especially the case with that class called evergreens, which, according as they are employed or omitted, produce the greatest difference in the winter aspect of the shrubbery. We shall here describe four leading modes for the arrangement of the shrubbery, distinguishing them by the names of the mingled or common, the select or grouped manner, and the systematic or methodical style of planting. Before proceeding farther it is requisite to observe, that the proportion of evergreen trees to deciduous trees in cultivation in this country, is as 1 to 12; of evergreen shrubs to deciduous shrubs, exclusive of climbers and creepers but including roses, as 4 to 8; that the time of the flowering of trees and shrubs is from March to August inclusive, and that the colors of the flowers are the same as in herbaceous plants. These data will serve as guides for the selection of species and varieties for the different modes of arrangement, but more especially for the mingled manner.

6139. To dispose shrubs and trees in the mingled manner, proceed as under. The width of the space to be covered with trees, shrubs, and flowers being given, first mark it out in rows lengthways. The first
row may be two feet from the margin of the turf or the edge of the walk; the second, three feet from the first; the third, four feet from the second; and so on to the back of the plantation. Suppose the width to admit of ten rows (fig. 558. a to k), then the six rows next the walk will occupy a space of twenty-seven feet, which may be devoted to shrubs, and the remaining three rows will occupy a space of thirty-seven feet, and may be planted with trees. Then beginning with the first row, which is destined for the lowest class of shrubs, arrange them according to the times of their flowering, which will, as in arranging herbaceous plants, be most conveniently done at six times: viz. 1, March; 2, April, &c. to 6, August; and they will stand as in the flower-border in the order of 1, 6, 5, 4, 3, 2, and with the colors in the same manner (a). The second row (b) is to be arranged in the same manner; and as trees, though nearly of the same size when planted, yet attain finally very different degrees of bulk, provision must be made for the plants in each row to expand year after year, till they attain their full growth. This we propose to do by planting two plants of a sort in the second row (b), three in the third, and so on (as indicated in the figure), till in the last or tenth row (k), there will be ten plants of a sort in a line together. It is to be observed, that a deciduous and an evergreen sort (marked d, e, in the figure) are to be planted alternately, in order to ensure an equal mixture in respect to verdure; and that the colors (denoted by r, w, b, y, in the figure) are mixed as in the mingled border, to ensure a general display of mixed blossoms. The second or third year such of the plants are to be thinned out as crowd the others, reserving, however, as final plants, one of each sort, (say E for the evergreens, and D for the deciduous sorts), so placed in respect to the plants in the other rows, as that the whole, when finally thinned out, may stand in quinuncx. The largest trees will then occupy about 100 square feet each; and each of the shrubs in the front row about a square yard: there will be the same number of deciduous plants as evergreens; some shrubs of all the four colors in blow throughout the whole season, and a verdant aspect in summer as well as winter.
6140. The distance between the rows of trees (ten feet) may in some cases be an objection, for a year or two at first; but this, we consider, will be more than counterbalanced by the opportunity afforded of cultivating the ground between them, and by the air and light admitted to their side shots, which will the sooner fit them for producing blossoms. All formality of appearance will soon be done away by the irregular growth of the plants, and by the thinnings which must take place in, at the latest, three years after planting. If any, however, object to the appearance of rows, they may be obliterated, by introducing some plants in the intervals of the same sort as those in the lines adjoining; but in doing this, care must be taken not to lose sight of the shrub or tree which is finally to remain, as it is of importance to this plan, (which is not natural or picturesque planting), that the regular disposition of the whole be preserved, as well with a view to the gradation of height as to the mixture of color in the flower, and of permanent and deciduous foliage. The herbaceous plants only remain to be added. These are to be inserted one row in front of the first row of shrubs (o), and three or more rows \((p, q, r, s)\) in the intervening spaces between the next rows. The plants are to form a quincunx with the shrubs; and the same arrangement as to height, color, and time of flowering, adopted as in the mingled border. Such a shrubbery may be commenced with \((2 \times 6)\) twelve sorts of evergreen, and the same number of deciduous trees; with \((6 \times 6)\) thirty-six sorts of shrubs, half the number deciduous, and half evergreen; and with \((3 \times 6)\) thirty sorts of herbaceous plants. It may then be continued either by repeating the pattern with the same sorts, or by other sorts; or principally by the same sorts, with some others occasionally. If a show of flowers is valued, the sorts employed must be comparatively few, as the flowers of the greater number of trees and shrubs are of dull colors, or little conspicuous. The evergreen trees, in a popular sense, can hardly be said to have any flower; but still a number of them must be introduced in the back rows, to blend with horse-chestnuts, limes, acacias, wild cherries, wild pears, &c.

6141. The select or grouped manner of planting a shrubbery (fig. 559,) is analogous to the select manner of planting a flower-garden. Here one genus, species, or even variety, is planted by itself in considerable numbers, so as to produce a powerful effect. Thus the pine tribe, as trees, may be alone planted in one part of the shrubbery, and the holly, in its numerous varieties, as shrubs. After an extent of several yards, or hundreds of yards, have been occupied with these two genera, a third and fourth, say the evergreen fir tribe and the yew, may succeed, being gradually blended with them, and so on. A similar grouping is observed in the herbaceous plants inserted in the front of the plantation; and the arrangement of the whole as to height, is the same as in the mingled shrubbery.

6142. The chief difficulty in this manner of planting is so to select the sorts that are to succeed each other, so to blend one group or kind with those adjoining, and at the same time maintaining the requisite gradation from the front to the back of the plantation, as to preserve to the spectator in walking along, the appearance of a whole. When this is successfully accomplished, and on a large scale, no kind of shrubbery can be more beautiful in summer; but in winter it will present parts wholly without evergreens, and it will only be rich in flowers in some parts; as for example, where the roses, spirea, mespilææ, &c. are introduced. By proper contrivance, however, the evergreens, the showy flowering deciduous kinds, and the less showy deciduous sorts may form three divisions, and the two former can be kept nearest the mansion. The best guides as to the sorts proper to adjourn each other, are the general form and mode of growth; and next, the color and foliage. In these particulars the transition should always be gradual. Thus, among the trees, the pines, cedars, firs, and yew, form a regular gradation, and the shrubs which may be placed near them are the arbor vitae, juniper, whin, &c. To place groups of weeping-willow or elm adjoining the pines, and to select roses and lilacs as shrubs, would produce a harsh and incongruous effect. There is obviously much less natural affinity between herbaceous plants and shrubs than between shrubs and trees; but the groups of the herbaceous plants must harmonise among themselves on the same general principles as the trees; thus pink-looking plants (carpophylleæ), should not be succeeded by coarse broad-leaved sorts (boragineæ), but rather by more delicate kinds, as grasses or primula, &c. There may sometimes also be a certain species of relation between the herbaceous plants and shrubs; thus the bulbous-rooted kinds, and small early flowers, as violets, primula, will be more fitly planted among evergreens and early-flowering deciduous shrubs than among late deciduous kinds.
6143. Various other modes of select-planting shrubberies may be adopted; such as collecting together all such shrubs, trees, and flowers as flower at the same time, or have the same color of flower, or foliage, or the same odors, or the same general shape, or the same natural habitation, as of marshes, mountains, &c., or the same country, as America, Switzerland, Sweden, &c. But the intelligent gardener who has attended to what has been already advanced, can hardly require farther instructions to form such plantations. We would suggest, as worth trial, where there was ample space, the mode of arranging by odors; the ancients are said to have paid particular attention to this in mixing their trees. (Falconer, &c. and see 57.) Every one must have experienced a difference in this respect between walking in a pine-forest, a plantation of balsam-poppars, a birch-copse, and beside sweet-briar and juniper hedges. An arrangement of this kind, depending on the smell of the buds and leaves, rather than of the flower, would have its effect the greater part of the year, especially after showers.

6144. Systematic or methodical planting in shrubberies consists, as in flower-planting, in adopting the Linnaean or Jussieuenean arrangement as a foundation, and combining at the same time a due attention to gradation of heights. This mode, executed on a grand scale, would unquestionably be the most interesting of all, even to general observers; but on a small scale it could not be so universally pleasing as the mingled manner, or the mode by select grouping. The uninstructed mind might be surprised and puzzled by such an assemblage; but not perceiving the relations which constitute its excellence, they would be less pleased than by a profusion of ordinary beauties; by a great show of gay flowers and foliage. Dr. Darwin is said to have blended picturesque beauty with scientific arrangement in a dingle at Litchfield, where he disposed of a large collection of trees and plants in the Linnaean manner. The same thing may be attempted on any description of surface, and with any form of ground-plan, provided turf be introduced, and care be taken to elongate the groups containing trees in such a way as to preserve a sufficient degree of woodiness throughout, both for shelter, shade, and picturesque effect.

In this way we have arranged a spot (fig. 560.) of little more than an acre and a half, so as to ordinary observers, to be nothing more than a house surrounded by pleasure-ground, but to the botanist and painter, to be a scientific and picturesque scene. This spot combines a villa and offices (e), a kitchen-garden (b), reserve-garden and melonground (c), botanic ground for herbaceous plants (d), rock-work (e), rosarium (f), aquarium (g), American ground (k); besides a variety of other subordinate scenes, a scattered orchard (i), and the shrubbery (k), arranged in irregular, elongated groups on lawn, in the manner mentioned. But much the most interesting mode of arrangement would be that of Jussieu, by which a small villa of two or three acres might be raised, as far as gardening is concerned, to the ne plus ultra of interest and beauty. To aid in the formation of such scenes the tables (588, 589.) exhibiting the genera contained in each Linnaean or Jussieuenean order, and also the number of species distributed according to their places in the garden, will be found of the greatest use.

6145. Chinese arrangement. It is only since the great influx of trees and shrubs from America, during the latter half of the last century, that the idea of arranging shrubs found a place in the writings on gardening. Sir W. Chambers seems to have been the first who suggested it in his account (whether correct or not, is of little consequence to our present purpose), of the practice of the Chinese gardeners. The Chinese, he says,
in their plantations, do not, as is the practice of some European gardeners, plant indiscriminately every thing that comes in their way; nor do they ignorantly imagine, that the whole perfection of plantations consists in the variety of the trees and shrubs of which they are composed: on the contrary, their practice is guided by many rules founded on reason and long observation, from which they seldom or never deviate. Many trees, shrubs, and flowers, they say, thrive best in low moist situations; many on hills and mountains: some require a rich soil; but others will grow on clay, in sand, or even upon rocks; and in the water: to some a sunny exposition is necessary; but for others, the shade is preferable. There are plants which thrive best in exposed situations; but, in general, shelter is requisite. The skilful gardener, to whom study and experience have taught those qualities, carefully attends to them in his operations; knowing that thereon depend the health and growth of his plants; and, consequently, the beauty of his plantations.

6146. The perfection of trees for ornamental gardening consists in their size, in the beauty and variety of their forms, the color and smoothness of their bark, the quantity, shape, and rich verdure of their foliage, with its early appearance in the spring, and long duration, and also in the formation, beauty, and hardness to endure the extremities of heat, cold, drought, or moisture; in their making no litter, during the spring or summer, by the fall of the blossom; and in the strength of their branches, to resist, unhurt, the violence of tempests.

6147. The perfection of shrubs consists, in the most of the above-mentioned particulars, but also in the beauty, durability, or long succession of their blossom; and in their fair appearance before the bloom, and after it is gone. We are sensible, say they, that no plant is possessed of all good qualities; but choose such as have the fewest faults; and avoid all the exotics that vegetate with difficulty in our climate; for they may be rare, they cannot be beautiful, and therefore not durable in a sickly state.

6148. The excessive variety of which some European gardeners are so fond in their plantations, the Chinese artists blame; observing, that a great diversity of colors, foliage, and direction of branches, must create confusion, and destroy all the magnificence which either some single tree, or its branches, can otherwise yield. The Chinese, on the other hand, say, that not only the trees, but also the plants and flowers, must be suitable to their situations. They admit, however, of a moderate variety; but are by no means proiniscuous in the choice of their plants; attending, with great care, to the color, form, and foliage of each; and only mixing together such as are suitable for the same place. They endeavour to make each plant the proper and only proper for the situation in which it is; and if a bushy, compact growth is required, for the gravel walks; others, only fit to be employed singly: and others, equally adapted to both these situations. The mountain cedar, the spice and silver firs and all others whose branches have a horizontal direction, they hold improper for thickets: because they increase, in height, as much as in breadth; yet they do not disagreeably upon the plantations, if used in detached and isolated; as the arbor vitae and the sumach, or any of such heterogenous sorts; but, on the contrary, they assemblé in their large woods, the oak, the elm, the beech, the tulpeo, the sycamore, maple, and plane, the chestnut, the walnut, the arbele, and the lime, and all those whose luxuriant foliage hides the direction of their branches; and growing in globular masses, are arranged to be set well together; forming, by the harmonious combination of their tints, one grand group of rich verdure.

6149. In their smaller plantations, they employ trees of a smaller growth, but of the same concordant sorts; bordering them with Persian lilacs, guelder-roses, syringas, cornollas of various sorts, flowering raspberries, yew, jessamine, hypericum, the spirea freë, altheas, roses, and other flowering shrubs peculiar to China; and wherever the ground is bare, they cover it with white, blue, purple, and variegated periwinkle, the convolvulus minor, dwarf stocks, violets, primroses, and different kinds of creeping flowers; and with strawberries, tutsan, and privet, which climbs up and covers the stems of general, there ought to be planted; these horizontal-branched trees with the express, the oriental arbor vitae, the bamboo, or other upright ones; nor with the larch, the weeping willow, the birch, the laburnum, or any of a pendent nature; observing, that the intersection of their branches forms a very un picturesque kind of network; neither do they employ together the catalpa and the mimosa, as the French do, of whom they never mix these horizontal-branched trees with the express, the oriental arbor vitae, the bamboo, or other upright ones; nor with the larch, the weeping willow, the birch, the laburnum, or any of a pendent nature; observing, that the intersection of their branches forms a very un picturesque kind of network; neither do they employ together the catalpa and the mimosa, as the French do, of whom they never mix.

6150. British practice. Soon after Sir William Chambers's work appeared that of Wheatley, which contains some excellent remarks on the subject (Obs. on Gard. sect.xii. xiii. xiv.), and subsequently Uvedale Price's excellent Essays on the Picturesque, vol. i. In 1804 we endeavored to enforce the principle, not only in planting trees, but in arranging herbaceous plants, and the plants in botanic hot-houses. (Obs. on Planting and Landscape Gard. 8vo.) All these efforts were at first treated as visionary by Marshal, Nicol, and other planters and gardeners. But Nicol, in the last editions of his works, allows there may be some merit in grouping; and Sang, his editor, highly approves of following nature in the arrangement of their trees. (Plantar. Kalend.)

6151. Nicol says, "the proper disposition of shrubs, where many are to be planted, is a matter of considerable importance in the future appearance of the whole, and those whether they be mixed, or be grouped; that is so, that whether deciduous or evergreen shrubs be indiscriminately mixed, as is often done, or the evergreens be planted distinctly by themselves. The arrangement of shrubs is a matter, no doubt, very much of fancy. In some parts they may be mixed; in others grouped; but, in general, there ought to be planted; in the whole may thrive, and be cheerful in winter. Generally speaking, however, the method of mixing all kinds of shrubs indiscriminately, prevails too much in modern shrubbery. Much more character and distinctness may be given, by judiciously grouping them, than by following the common methods of planting."

6152. Arboreto, or rather his posthumous editor, seems undecided in his observations on this subject. In one place he says, "in the distribution of plants over grounds dedicated to elegance, there are two rival systems, each of which has its practical followers and theoretical vindicators. One prefers the indiscriminate mixing of all sorts; the other deliberates the propriety of each, which have some marks of affinity. It is still a question, which order of planting is countenanced by the practice of nature in self-sown vegetables; and which will confer on a garden the stronger claims to character and beauty." He elsewhere observes, that "the different natures of herbaceous plants, shrubs, and trees stand in the way of every attempt to govern their distribution or assemblage by a common principle." In planting trees, however, he subjoins, "the principle of unity may be consulted, without losing sight of the advantage of variety," etc. (Pr. Gard. 477.)
6154. Fruit-trees in shrubberies. "In shrubberies of considerable extent, fruit-trees may be interspersed at fifteen or twenty yards' distance, by which means a good deal of fruit may be obtained, and very much beauty added to the shrubbery. In spring the blossoms of apples, cherries, and pears are beautiful; in autumn their fruits and the foliage of cherries in particular, give a lustre and variety that highly brightens the appearance of other plants, especially of evergreens." (Villa Gard. Direct. 16.) This mode, Sir W. Chambers tells us, is practised by the Chinese when the patron is poor; that is, their shrubbery is composed of fruit-trees, and shrubs, and forms a sort of ornamental orchard. This we consider an advisable mode for an economical farm-residence; but the general introduction of fruit-trees, in even mingled shrubberies, unless of the species in their wild state, as crabs, wildings of pears, cherries, quinces, raspberries, &c. we consider as likely to destroy the character of the scene. It must be recollected too, that grafted trees, especially the apple and cherry, seldom grow so freely and produce such vigorous and natural-like heads as plants raised from seed; they are, therefore, soon overtopped by the others, or where they are placed among trees that do not grow higher than themselves, they seldom fail of producing deformed stunted heads.

6155. Forsyth, Abercrombie, and others, recommend their introduction, as it appears to us, without due regard to any other object than the fruit they will produce, and the fugacious beauty of their blossoms; but their unaccommodating form, and their influence as to character in ornamental plantations, we consider as sufficient arguments against the practice in general cases.

6156. Decorations in shrubberies. Those of the shrubbery should in general be of a more useful and imposing character than such as are adopted in the flower-garden. The green-house and aviary are sometimes introduced, but not, as we think, with propriety, owing to the unsuitableness of the scene for the requisite culture and attention. Open and covered seats are necessary, or, at least, useful decorations, and may occur here and there in the course of the walk, in various styles of decoration, from the rough bench to the rustic hut (fig. 561.) and Grecian temple. (fig. 562.) Great care, however, must be taken not to crowd these nor any other species of decorations. Buildings being more conspicuous than either statues, urns, or inscriptions, require to be introduced more sparingly, and with greater caution. In garden or ornamented scenery they should seldom obtrude themselves by their magnitude or glaring color; and rarely be erected but for some obvious purpose of utility.

6157. Covered seats and shelters are introduced of many forms, and under a great variety of names, such as root-houses, heath-houses, moss-houses, huts, shelters, (fig. 563.) bowers, caverns, caves, grottoes, temples, mosques, &c. besides plain covered seats either of wood or stone. The imitation of temples or mosques, as they must be on a small scale, is generally quite ridiculous. The propriety of introducing the others depends entirely upon the character of the scene. Light bowers formed of lattice-work, and covered with climbers, are in general most suitable to parterres; plain covered seats suit the general walks of the shrubbery. Most of the others may be introduced in romantic, singular, wild, or melancholy places.
6158. Statues, whether of classical or geographical interest (figs. 564. and 565.), urns, inscriptions, busts, monuments, &c. are materials which should be introduced with caution. None of the others require so much taste and judgment to manage them with propriety. The introduction of statues, except among works of the most artificial kind, such as fine architecture, is seldom or never allowable; for when they obtrude themselves among natural beauties, they always disturb the train of ideas which ought to be excited in the mind, and generally counteract the character of the scenery. In the same way, busts, urns, monuments, &c. in flower-gardens, are most generally misplaced. The obvious intention of these appendages is to recall to mind the virtues, qualities, or actions of those for whom they were erected: now this requires time, seclusion, and undisturbed attention, which must either render all the flowers and other decorations of the ornamental garden of no effect; or, if they have effect, it can only be to interrupt the train of ideas excited by the other. As the garden, and the productions of nature, are what are intended to interest the spectator, it is plain that the others should not be introduced. This reasoning, while on the one hand it shows the absurdity of such a practice, on the other, directs that urns, monuments, &c. should only be placed in solitary unfrequented places, where the mind is naturally led to contemplate, and where the remembrance of the virtues of great men, or the worth of relations now no more, afford proper subjects for contemplation. But even in places apparently solitary, or secluded, these have been introduced in so affected or improper a manner, as to furnish reason for the greatest caution in future. (Tr. on Country Res.)

6159. A cottage, when the walk of a shrubbery is of great extent, may sometimes be advantageously introduced in a distant part of it, with an occupant, for the purpose of keeping one apartment in order as a place of repose. Such a cottage (fig. 566.) may be designed in any style, according to the taste of the owner, and may serve a variety of useful purposes. In the gardens laid out under the direction of the Queen of Geo. III. at Frogmore, and in the walks of what are called the slopes at Windsor, are some good examples of rustic seats, and ornamented shrubbery cottages.

6160. On the subject of planting both flower-gardens and shrubbery we may remark, with the author of the Florist's Manual, that it is considered in much too unimportant a light, both by gardeners and their employers. The business is almost everywhere performed at random, instead of being conducted with a specific object in view. To remedy this evil, gardeners should first make a correct plan of the border, parterre, or plot, of whatever kind it may be, that is to be planted; and then having determined the mode of arrangement most proper, and selected the names of plants to effect it, from the proper catalogues, the situation of every plant and its name should be determined on the plan. This done, all these points should be correctly transferred to the ground, and a pin or stake inserted at each, numbered in correspondence with a list of the sorts. The plants being procured, should then be distributed and planted according to these stakes and numbers; and the stakes should be allowed to remain for a year or two, to make certain as to the sort to be replaced there, in the case of death or accident. If ever this branch of gardening should attain a high degree of perfection in Britain, it will probably be deemed as necessary to call in a professor to direct the arrangement of flowers and shrubs in parterres and shrubberies, as it is now to require his aid in arranging the ground-plan.
Chap. V.

Of the Hot-houses used in Ornamental Horticulture.

6161. The hot-houses of floriculture are the frame, glass case, green-house, orangery, conservatory, dry-stove, the bark or moist stove, in the flower-garden, or pleasure-ground; and the pit and hot-bed in the reserve-garden. In the construction of all of these the great object is, or ought to be, the admission of light and the power of applying artificial heat with the least labor and expense. In culinary forcing-houses, it is requisite to attend to the angle of the glass roof, so as to obtain most of the sun's influence at the time the fruit within is to be ripened; but in the hot-houses of the flower-garden or pleasure-ground, the construction ought to be such as to admit as much light as possible in winter; for then in the stoves a heat is kept up by art, which is not to be found in any natural climate connected with so little light as is then afforded in our latitude. Hence, as a general principle it may be affirmed, that the roofs of all plant or botanical hot-houses should be steep rather than flat, and, perhaps, the angle of 45° may be fixed on as the fittest average. It was adopted by Miller, both in culinary and ornamental hot-houses, and is fitter for general purposes than any other.

6162. The frame used in ornamental horticulture is generally of the same form as those of the kitchen-garden. For alpine plants this form succeeds perfectly, but for frame-shrubs, the ends and front should be deeper than usual, and glazed half their depth, to admit the sun to the surface of the adjoining pots. Frames for the taller bulbous-rooted flowers, should either be glazed in front and at both ends, or if opaque in those parts, should be placed on a steep surface for the same general object. Frames of every description should have a gutter or spout in front, to carry off the rain-water which falls on the sashes.

6163. The glass case may be variously constructed from detached sashes; it is used to protect standard trees or shrubs, and sometimes to place against walls or espaliers. (see fig. 526.)

6164. The green-house may be designed in any form, and placed in almost any situation as far as respects aspect. Even a house looking due north, if glazed on three sides of the roof, will preserve plants in a healthy vigorous state. A detached green-house, even in the old style, may be rendered an agreeable object in a pleasure-ground, of which, as an example, we may refer to one (fig. 567,) erected by Todd, for

E. Liebenrood, Esq. near Reading; but the curvilinear principle applied to this class of structures, admits of every combination of form, and without militating against the admission of light and air. Though we are decidedly of opinion, however, that as iron roofs on the curvilinear principle become known, the clumsy shed-like wooden or mixed roofs now in use will be erected only in nursery and market-gardens; yet we are not to be understood as exclusively recommending our own plans, and we, therefore, describe that of Todd, whose book contains a number of examples, erected in different parts of the country, and in the best manner of the old style. "This house (fig. 567,) has a span roof, and the centre lights, which are balanced by weights, made in imitation of acorns, suspended from the ridge of the roof, are made to slide, to admit air from the roof. The front and ends are formed with folding casements, hung so as to be taken away at pleasure; and between each is a pilaster of treillage-work. A cast-iron column at each extremity of the upper part of the roof, is placed for the purpose of keeping it from spreading, as such roofs generally do, unless held together by a transverse tie, which has a less pleasant appearance than a column. A
single fire heats this house; the flue goes under the floor round the front and ends, rises and continues above the floor along the back wall, and terminates in a chimney in the centre. Over the stock-hole is placed a cistern, which is supplied from the roof, and occasionally from a pump adjoining, with water, which is conveyed into the green-house by a lead pipe." (Plans for Green-houses, &c. p. 11.)

6165. The most suitable description of green-house or conservatory for the flower-garden is that with span roof (fig. 568.), because such a house has no visible "hinder parts," back walls, stock-holes, or other points of ugliness, with which it is difficult to avoid associating all the shed, or lean-to forms of glazed buildings with back walls. Several elegant houses of this description have been erected by Messrs. Bailey. An example occurs in the Regent's Park, at the villa of W. H. Cooper, Esq.; another at Walthamstowe, in the grounds of P. Kendal, Esq.; and several more are mentioned in the table already given (1587.), or are in course of erection.

6166. In the interior of the green-house the principal object demanding attention is the stage, or platform for the plants. In a double-roofed house, surrounded by a path, the stage generally consists of shelves, rising from the path to the middle of the house (fig. 567. a and b); but in a house with a single roof (fig. 569.) it generally rises from the front part to the back, and in both cases the slope of the stage is generally the same or somewhat less than the slope of the roof. In the green-houses destined for very large or tall-growing plants, as camellias, and many of the New Holland plants, no stage is requisite; and in such as are destined for small plants, as heaths and geraniums, the first step of the stage, when there is a path between it and the front glass, should be raised at least two feet and a half high, and it may then be continued parallel to the roof. The object of this arrangement is to bring the plants near the glass, so as they may obtain the benefit of the light in a state as little decomposed as possible. Flues in green-houses are frequently carried above ground, which is inelegant and too much in the style of the common forcing-house. They may in almost every case be conducted under the path or stage, and by keeping them detached so as air may circulate round them, as much heat will be given out as by the common mode. In general one fire will be sufficient to warm from 4000 to 5000 cubic feet of air, of the temperature requisite for green-house plants. (see 1662.) In some cases trellis-rods are placed at regular distances under the roofs of green-houses, for the purpose of training vines; but this practice is incompatible with a high degree of culture and beauty in the green-house plants, on account of the light it excludes; besides, it interferes with character. If any creepers or climbers are to be trained under the roofs, they should be of the ornamental kind; but it is generally best to train them to upright rods at the back part of the house, or rods forming intersecting arches over the back paths, or against the back wall; for by either of these modes they exclude less light, better display their foliage and flowers, and less recall the idea of the forcing-house.

6167. Abercrombie and Nicoll give descriptions of green-houses, such as they approve; the former is rather indefinite in his remarks; but the latter has given the best instructions that have yet appeared, as far as respects the good forms and mode of treating and ventilating.

6168. According to Abercrombie, "The green-house may be made a very ornamental object as a structure. The front of the building should stand directly to the south, and the ends have an open aspect to the east and west. The extent of the green-house may vary, according to the largeness of the collection to be cultivated: when most contracted it should considerably exceed the breadth and height, in order to have handsome proportions. As to the breadth, were it more than twenty feet, those plants most remote from the windows would be troublesome to manage, as they must stand on very high stages to be reached by the sun; between twelve and twenty feet will be found the most commodious latitude. The front, including a low parapet wall and a row of windows, or upright glasses, may be eight or ten feet high, measured from the floor to the top line. It will be proper to lay the floor at least twelve inches above the level of the ground, and in damp situations two feet. The back is the only part at which an entire wall should be carried up to the roof; the precise height of this wall depends upon that of the glass front and the breadth of the house; the proportions of these three must be so accommodated as to give the proper slope to the roof."

6169. According to Nicoll, "In the construction of green-houses, fancy may be indulged, and a greater scope may be allowed to taste, than in the construction of forcing-houses. These are generally confined to one object, the production of certain fruits in perfection; which renders the observance of forms and distances in the construction of them less necessary than in that of the green-house, where a variety of plants of different habits are to be cultivated. Nevertheless, in order that these plants may generally thrive, there are certain rules to be observed, and errors to be guarded against, which I shall briefly point out. Green-houses with upright fronts, and with perpendicular lights only, whether the columns that separate them be of wood or of masonry, are the most objectionable; as the plants in such are always drawn up weak, and are distorted by continually stretching towards the light. Neither do they enjoy the genial effects of the sun, except in the winter months, when his rays, though feeble, strike horizontally on the window. They should be let in for a few hours in the middle of the day, and the lower lights, on the low plants, and those placed most forward. If such houses be very wide, they are the most objectionable on that account; as, in that case, the plants placed near to the back of the stage are never visited by the rays of the sun, and enjoy but little light to what they may require. But such green-houses may be, and indeed have been, much improved, by taking off their leader or slated roofs, and by substituting roofs consisting of wooden framing and glass, for the admission of sunshine and perpendicular light. But still they are so far defective, as that, by their great height, the plants are much more drawn than they ought to be, or would be, in a
lower and better-constructed house. Houses that are open on the front only, although they have sloping lights on the roof, are next to be objected to; as the plants in such are necessarily more drawn and distorted than if the ends were also glazed. If such be not placed among other buildings, so as that they cannot be altered, they might be very much improved by pulling down the close ends, and by substituting glazed lights; which, if they be of a moderate height, would render them next best to such houses as are described below."

6170. A complete green-house, being quite detached from other buildings, should be glazed on all sides. "It may be a circular, oval, hexagonal, octagonal; or with two straight sides, and circular ends, which I think the best form of any; the next best, an octagon, whose sides are not equal, but with two opposite longer sides, and six shorter sides; three and three opposite, forming, as one might say, an oval angular; the ends being angular, instead of round. In either of these last-mentioned forms, the stages and plants may, at least in my mind, be more tastefully arranged, than in any other. Granting either of these cases, the house should be about thirty-six or forty feet long, eighteen or twenty feet wide, and ten, or at most twelve feet high, above a given level line for its floor. The parapet all round to be a foot or fifteen inches high, and the upright glasses placed on it, four, or four and a half feet at most. For it is of importance, for the sake of the finer kinds of plants, and in order to have all kinds grow bushy, and flower while young and small (in which state they are certainly most attractive and pleasing), to keep the roof-glasses as low as possible; just allowing sufficient head-room to the tallest person when walking in the alleys. The furnace and stock-hole may be placed at either end, or at either side, as may be most convenient; and they should be sunk under ground, and be concealed. The flue to be constructed, to run parallel to, and be separated from the parapet by a three-inch cavity; its surface being level with the top of the parapet, and being crib-trellised for heaths, Botany Bay, and other rare plants. A walk thirty or thirty-six inches broad, to be conducted all round next the flue, within which to be placed the stages for the more common, and the taller plants; being raised in the middle, and falling to either side and end; corresponding with the glasses, though of course not so steep. A row of columns should be placed in the centre, in order to support the ridge of the roof; to which climbing plants might be trained in various forms, and might be hung in festoons from column to column at top, or otherwise, as may be dictated by fancy. The front of the stage all round should be raised about eighteen or twenty inches above the walk, in order to raise the whole of the plants placed on it sufficiently near to the glass; thus forming the walk into a deep alley; the person walking in it having a narrow border of the finer and smaller plants on the one hand, and a bank of the more common and larger kinds on the other; than which, when the plants are healthy and thriving, few scenes can be more pleasing. The aspect of such a house should be towards the south; that is to say, it should stretch from east to west, or as nearly so as circumstances will permit. It may have an entrance on the south side, or one at either end, as shall be most convenient and suitable to its connection with the walks of the shrubbery or parterre in which it is placed. If a green-house must necessarily be attached to a wall or other building, it might be constructed very much as above; with this difference, having one of the ends, as it were, cut off; in which case, it should be placed with its circular end south, or towards that point, and the sides pointing east and west. This I should consider as the second best-constructed green-house, and in which, excepting in the above-described house, the plants would enjoy the fullest share of sun and light. In either of these houses, and in plant-hot-houses of every description, a sufficient number of the upright and sloping sashes should be made moveable, for the admission and regular circulation of air in the better seasons of the year; and ventilators should be placed at regular distances all round, for the purpose of airing and ventilating them in the winter months, or at times when it may not be safe to open the lights. Such a house as either of these, would form a very complete receptacle for a handsome and pretty extensive collection." (Kai. and Villa Gard. Direct.)

6171. The orangery is the green-house of the last century, the object of which was to preserve large plants of exotic evergreens during winter, such as the orange tribe, myrtles, sweet bays, pomegranates, and a few others. Geraniums, heaths, fuchsias, and other delicate plants requiring much light, were then unknown. The orangery was generally placed near to or adjoining the house, and its elevation corresponded in architectural design with that of the mansion. From this last circumstance has arisen a prejudice highly unfavorable to the culture of ornamental exotics, namely, that every plant-habitation attached to a mansion should be an architectural object, and consist of windows between stone piers or columns, with a regular cornice and entablature. By this mode of design, these buildings are rendered so gloomy as never to present a vigorous vegetation, and vivid glowing colors within; and as they are thus unfit for the purpose for which they are intended, it does not appear to us, as we have already observed at length (1590.), that they can possibly be in good taste. Perhaps the only way of reconciling the adoption of such apartments with good sense, is to consider them
as lounges or promenade scenes for recreation in unfavorable weather, or for use during fêtes, in either of which cases they may be decorated with a few scattered tubs of orange-trees, camellias, or other evergreen coriaceous-leaved plants from a proper greenhouse, and which will not be much injured by a temporary residence in such places, which, as Nicol has observed, "often look more like tombs or places of worship, than compartments for the reception of plants; and, we may add, that the more modern sort look like a combination of shop-fronts, of which that at Claremont is a notable example."

Sometimes structures of this sort are erected to conceal some local deformity, of which, as an instance, we may refer to that (fig. 570.) erected by Todd, for J. Elliot, Esq., at Pimlico. "This building was constructed for the purpose of preventing the prospect of some offices from the dwelling-house. The architectural ornaments, and the roof, not being of glass, are points in the construction not generally to be recommended; but, as it was built for the purpose above mentioned, the objections were overruled. There are three circular stages to this house, which are made to take out at pleasure. The ceiling forms part of a circle, and the floor is paved with Yorkshire stone. It is fifty feet long, and thirteen feet six inches wide, and heated by one fire, the flue from which makes the circuit of the house under the floor." (Plans of Green-Houses &c. p. 10.)

6172. Of the orangery considered as a house for growing the orange tribe, as a dessert-fruit, we have already treated. (5950.)

6173. A recent and very considerable improvement in the construction of green-houses and orangeries consists in forming the shelves and stages of thin plates of stone, instead of boards; and very frequently the flag-stones are hollowed out, so as to leave a raised margin of half an inch or more, for the purpose of retaining moisture, preventing dripping, and raising, when the air of the house is warm, a general steam or dew. This may be considered, on the whole, as a real improvement, a proof of which is the readiness with which it has been adopted by nurserymen and practical gardeners. A substitute consists in raising marginal slips of boards to wooden shelves, and covering the board with a thin layer of gravel or scoria.

6174. The conservatory is a term generally applied by gardeners to plant-houses, in which the plants are grown in a bed or border without the use of pots. They are sometimes placed in the pleasure-ground along with the other hot-houses; but more frequently attached to the mansion. The principles of their construction is in all respects the same as for the green-house, with the single difference of a pit or bed of earth being substituted for the stage, and a narrow border instead of surrounding flues. The power of admitting abundance of air, both by the sides and roof, is highly requisite both for the greenhouse and conservatory; but for the latter, it is desirable, in almost every case, that the roof, and even the glazed sides, should be removable in summer. When the construction of the conservatory does not admit of this, the plants in a few years become etiolated, and naked below, and are no longer objects of beauty; but when the whole superstructure, excepting the north side, is removed during summer, the influence of the rains, winds, dews, and the direct rays of the sun, produce a bushiness of form, closeness of foliage, and a vividness of color, not attainable by any other means. We are decidedly of opinion, therefore, that a conservatory of any of the common forms, unless it were one devoted entirely to palms, ferns, scitaminea, or other similarly growing plants, should always be so constructed as to admit of taking off the sashes of the roof and the front; and if it were a detached structure in the flower-garden, we should prefer a plan that would admit of the removal of every thing excepting the flues and the plants. There is an old conservatory of this sort in the flower-garden at Nuneham Courtenay, planted with orange-trees; and when the roof is removed, the flues, border, and bed are covered with turf, so that the trees appear as if planted in the open garden. The trees have stood there for upwards of half a century, are vigorous, and bear annually abundance of fruit.

On the other hand, there are two conservatories at Knowle, with roofs fixed, or partially opening, which have not been erected more than four years, and in which the plants are already etiolated, and the lower branches dying off. When a conservatory is glazed on all sides, it should, if possible, be placed south and north, in order that the plants on both sides of the pit should equally benefit from the sun; when placed against a wall, the glazed side may front any quarter except the north. But as the removal and replacing of the roof of such immense conservatories as are sometimes attached to man-
sions (fig. 571.), is attended with considerable expense, risk of breakage, and what is of still more consequence, risk to the plants, if they happen to be uncovered too soon in spring, or left too long uncovered in autumn, we would recommend the polyprosopic roof (1610. and fig. 261.) as by far the most perfect description of a hot-house roof that has yet been devised. With such a roof, the plants within may, at any time, in a few minutes, be as completely exposed to air, rain, dew, and sun, if these exist without, as if the roof were removed; and again, in a few minutes, they may be completely shut up. The improver who shall erect an extensive conservatory of this kind (fig. 571. a), and apply to it the regulating apparatus of Kewley (fig. 217.), will find himself in possession of the most unique and complete plant-structure in the world.

6175. The conservatory in comparatively humble and economical residences (fig. 572.), may consist of a number of rectangular sashes, connected and supported by means of light iron rafters. In the beginning of summer, the sashes may be removed and applied to the ripening of peaches, vines, or figs against walls, or laid over excavations in the form of pits, containing melons, cucumbers, &c. The light iron frame-work may either be removed, or remain, and be disguised by annual creepers, or by vines of the narrow-leaved sorts. Sometimes a cistern is placed in the conservatory for growing aquatics, and containing a few gold-fish; but as there are very few exotic aquatics which will thrive in the temperature of the green-house, this is seldom requisite, unless as a decoration, and for the use of the water in culture, and the appearance of the fishes. The temperature of conservatories being the same as of green-houses, the same proportion may exist between the flues and volume of air to be heated.

6176. The dry-stove is chiefly devoted to the culture of succulents. In design it need not differ from the green-house, unless, perhaps, in the stage (fig. 573. a) being placed somewhat nearer to the roof. The name and character of this structure is derived from the higher degree of heat generally kept in it, and from the air being less moist than in the bark-stove, where more water is used, and consequently more vapor generated. The volume of air to be heated by one fire in the dry-stove, should not exceed two thirds of that to be heated in a green-house or conservatory, similarly constructed and situated.
6177. The bark or moist stove differs from the last only in having a pit (fig. 575. b) for bark or other fermenting matter instead of a stage. This pit may be from two and a half to four feet deep, according as bark or leaves are to be used, the latter material requiring the greatest depth. It is commonly surrounded by a thin brick wall, but, in elegant structures, planks of stone, or plates of slate or cast-iron, are to be preferred, as a higher finish, and occupying less space. The roof, when necessary, may be supported from the iron columns from the middle of the pit. (fig. 574. a) Shelves may be placed against the back wall (b), and occasionally a narrow-leaved creeper run up the roof (c). Such is the common interior arrangement of a botanic stove, as may be exemplified in that designed by Aiton, and erected by Todd, in the royal garden at Frogmore. (fig. 573.) We may add, that houses of this description are generally placed east and west against walls, on account of the shelter thereby obtained during winter, when a high degree of heat is kept up within, while the cold is excessive without. There are exceptions, however, in the plant-stoves of the more recent public botanic gardens, especially those of Dublin and Liverpool, which are placed with their ends to the south, and in the immense palm-house erected by Messrs. Loddiges, which stands east and west, and is glazed on all sides. In private flower-gardens the hot-houses frequently consist of a range (fig. 575.) containing a green-house (a) at one end, a dry-stove (b) at the other, and a stove (c) in the centre. By this disposition the stove is easier kept up to the required temperature, though it loses the full influence of the light at the ends. In general, a stove requires double the number of fires required to a green-house of the same size.

6178. There is a peculiarity in the construction of plant-stoves which deserves particularly to be noticed; namely, that fewer openings for the admission of air are requisite than in any other hot-house, excepting the pine-stove. One reason of this is, that the degree of heat which must at all times be kept up in the enclosed atmosphere, is so much greater than that of the open air, that the difference in the specific gravity of the two fluids, when permitted to mingle by opening two or three sashes, produces a more active circulation, and sooner approaches to an equilibrium of temperature: another is, that however numerous the openings in the hot-house roof may be, they could seldom be made use of without reducing the house too low a temperature; and a third is, that the plants being mostly kept in pots, and many of them, as the palms, being of slow growth, they are not so apt to etiolate as those of the green-house and conservatory. Hence it is, that the roof of a botanic stove may generally be erected at less cost than that of a green-house or conservatory; but particularly where iron is employed, and the curvilinear principle adopted.

6179. Houses of magnificent forms, and almost as light within as in the open day, might thus be constructed for the growth of palms, scitaminee, bamboos, and other tropical trees to be planted in the ground, as in the conservatory. These might also be detached in the flower-garden (as figs. 10. and 20. in Sketches for Curvilinear Hot-houses), or they might form an appropriate appendage to a palace in the oriental style. (fig. 576.) Indeed, there is hardly any limit to the extent to which this sort of light roof might be carried; several acres, even a whole country residence, where the extent was moderate, might be covered in this way, by the use of hollow cast-iron columns as props, which might serve also as conduits for the water which fell on the roof. Internal showers might be produced in Loddiges' manner; or the roof might be of the polyprosopic kind, and opened at pleasure to admit the natural rain. Any required temperature might be kept up by the use of concealed tubes of steam, and regulated by the apparatus of Kewley. Ventilation also would be effected by the same machine. The plan of such a roof might either be flat ridges running north and south (fig. 577. a), or octagonal or hexagonal cones (b), with
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a supporting column at each angle, raised to the height of a hundred or a hundred and fifty feet from the ground, to admit of the tallest oriental trees, and the undisturbed flight of appropriate birds among their branches. A variety of oriental birds, and monkeys, and other animals, might be introduced; and in ponds, a stream made to run by machinery, and also in salt lakes, fishes, polypi, corals, and other productions of fresh or sea water might be cultivated or kept. The great majority of readers will no doubt consider these ideas as sufficiently extravagant; but there is no limit to human improvement, and few things afford a greater proof of it than the comforts and luxuries man receives from the use of glass — a material, as Cuvier observes (Magasin Encyclopédique, 1816), manufactured from seemingly the most useless débris of our globe, and an insignificant plant (salicornia) found on sea-shores. In northern countries civilised man could not exist without glass: and if coal is not discovered in these countries, say in Russia, it may at some future period become a question whether, instead of separate fires and stores, double windows, &c. the most economical mode of procuring a proper temperature will not be by at once to cover whole towns with immense teguments of glass, and heating by steam or otherwise, the enclosed air common to all the inhabitants; or where glass was considered too expensive, whole villages might be covered with a roof of boards, and lighted night and day in the winter season by gas previously obtained from the fuel used to produce the steam: or the gas might be employed for heating, either by the generation of steam, or passing the air heated by the flame through metallic tubes.

6180. The aquarium. The greater number of exotic aquatics being stone plants, a cistern of water for their culture is commonly placed in the bark-stove, generally at one end of the pit, and so as to be as near the light as possible. The Duke of Marlborough, however, and some others, have erected houses on purpose for this beautiful class of plants, substituting a large cistern for the bark-pit. The aquarium, at White Knights, (fig 578) built by Todd, "is constructed with a span roof of glass; the sides and ends are also of glass, as low down as the top of the flue. A cistern occupies the interior of the house, having a walk round it; it is lined with lead, and filled with a mixture of mud and water, proper for the reception and growth of such plants as require aqueous nourishment. A flute goes round, directly under the bottom of the cistern, for the purpose of keeping the water of a certain temperature. Another flute goes round the house above ground, and terminates in a chimney at the north-west corner. The bottom of the cistern, to receive the lead, is formed with slates, supported by transverse bars of cast-iron; a bottom of wood would have been more convenient for laying the lead upon, but as the flues are so near the bottom of the cistern, danger of fire was apprehended. The cistern is supplied with water by means of a pump placed at a convenient distance for that purpose." (Plans for Green-Houses, &c. p. 17.) This aquarium suits very well for such aquatics as grow to some height above the water; but for those whose leaves float on its surface, as is the case with the most numerous and beautiful genus of this class (Nymphæa), it is too far from the light. A more perfect plan would be, to have the cistern close under the front glass, and to have that glass rather flat, say at an angle of 15°; or two cisterns might be formed, one in the back part of the...
house for tall plants, and the other in front for floating foliage, with a broad path between. But the most elegant plan would be, to have a circular house, glass on all sides (fig. 579.), to have a cistern in the middle, and Eolians from it, and so arrange them as to imitate the effect of the motion of water in the central cistern, the mould or pots in which the plants grow might be placed on a bottom (a), apart from that of the cistern (b), and this bottom being on the end of an upright shaft, might, by the aid of proper machinery in a vault below (c), be kept in perpetual motion, according to the wishes of the gardener, which might be placed on the circumference of the bottom (d), and those requiring less agitation towards its centre (e). If reversed motion was required to imitate tides (where marine aquatics were cultivated), nothing could be easier than the path of the pots to be used in the framework by another still more simple plan known to every engineer, it might be changed seldom, say only once or twice in twenty-four hours. If a rapid and tortuous motion was required, then let the bottom on which the plants are placed, be furnished with small circular wheels (f) placed on its margin, wheel-shaped teeth will be ground into the edges with the corresponding row of teeth fixed to the inside of the wall or side of the cistern, into which they are to work like a wheel and pinion. By this means, pots of plants set on the small wheels, will have a compound motion, one round the centre of the small wheels, and another round that of the large bottom, something of the effect of the motion of the tides of the ocean. It is like the wind into an aquarium, that exotic aquatic fowls and fishes might be kept in such an aquarium, and either of the sea or freshwater rivers, according as salt water or fresh was used. It may be shown that the Machinery would in every case be simple and troublesome; but the power requisite is so very small, that it might easily be obtained by machinery on the principle of the wind-up jack, as was used by Deacon in his ventilating Eolians. (Rem. on Hot-h. 68.) This kind of mechanism very seldom goes out of order, or requires repairs, and would require no other attention than being wound up twice in twenty-four hours, and oiled occasionally. The same vault that contained it might serve for the furnace or boiler for heating the house. 6181. Wind. If instead of water in a circular cistern with its bottom so constructed, we suppose air, then the same arrangement would serve for producing artificial wind to plants, the beneficial effects of which in producing bushiness and strength of stem are well known. The motion thus given would probably be easier than the sort of wheel used in the central cistern, from getting mouldy and damping off, and by moderating the growth, and preventing the etiolation of others. For this purpose the machine might be considered as a kind of hospital, and the plants being in pots, might be set on either large or small wheels, and kept there in motion for a longer or shorter period, according to circumstances. 6182. The substitution of fire-heat for that produced by the fermentation of vegetable substances, is a recent innovation in the construction of plant-stoves. This has been done by heating the air of a vault or chamber, with steam, rather by a furnace, in either a steam chamber, or by simply filling the vault with them. In some cases, also, flues or steam-pipes have been conducted through the vault with a tend to prolong its heat. The mode by heating an air-chamber below the pit was carried into execution by us so long ago as 1804, at Gentlur (Tr. on Hot-h. p. 249); and more recently on a larger scale, for the purpose of growing Cucumbers. (Tr. on Cucum. p. 11. fig. 3.) A plan very similar to the last has been adopted by Kent (Hort. Trans. ii. 289, and iii. 287.), who at first plunged the pots in a bed of sawdust over the vault, thinking thereby to avoid the worms and insects that generate in decaying manure, but he found, however, that with them generally, as freely as in any thing else, and has therefore given up the practice of plunging altogether, setting the pots on a thin layer of coarse sand placed over the pavement, which forms the roof of the hot air chamber. Thus situated, the plants are not apt to run through the bottoms, and over the tops of the pots, as they are always exposed to any which always escapes from them, or which they may be removed or required to be shifted. After above a year’s trial, he says, “I think I can with certainty pronounce that plunging is not only unnecessary, but really worse than useless to plants, except where they have been injured and require to be drawn.” A very obvious extension of this principle was the device of bottom heat altogether, and the substitution of a bed of scoria or gravel for the bark-pit. This has been done extensively by Messrs. Lodidge, Kent, the Comte de Vande, and various others, with perfectsuccess as far as respects large plants; but most stone-vaults require to be originated and brought forward till they are one or two feet high in bottom heat. By this means, the temperature, and the temperature over the leaves, that sort of moist heat is produced which seems most congenial to vegetation, and it may, we think, be assumed as experimentally proved, that where such heat is produced in plant-stoves the bark-pit is unnecessary for all general purposes. Kent, “asserts the importance of preventing the earth from being dried up by the heat, and leaves receive a greater degree of heat from the atmosphere than the roots can possibly do; it appears extraordinary that a system of management so directly opposite to nature should have ever been adopted, or that it should have been so long practised. If a quantity of earth was to be raised from the root of any tropic plant, there is no doubt in its native situation, they would be the first to escape, as they are of the air, therefore the roots of the plants in a stew ought not at any rate, to receive more warmth than their other parts.” (Hort. Trans. iii. 286.) 6183. A propagation-house is a requisite appendage wherever a general collection of exotic plants is maintained; and the proper situation for it is in the reserve-garden. Such a house, like the houses used by nurserymen, does not require to be so light as fruiting or flowering houses; it may be little more than a large pit with the roof very flat (say from 12° to 15°), in order that all the plants may be near the glass; it should contain a bark-pit, raised to within eighteen inches of the glass in front, and 24 feet behind, a broad stone shelf in front, and two or more shelves in the back of the house, close under the roof, that is, over the path and flue. All shelves in hot-houses, it may be observed, whether of stone or timber, ought to have narrow ledgments along their edges, not less than an inch deep, by which the water which escapes through the bottoms of the pots is not only prevented from dropping, but retained to generate a salutary coolness and moisture. The fire-place should be formed at one end of the front (say the south-east corner), and the flue conducted along the front from about nine inches or a foot from the parapet, and so along the opposite end and back wall, till it terminates at the extremity of the latter, or the north-east corner. The door may be formed in the back part of the end in which the furnace is placed, and the path which surrounds the pit, should be made sufficiently low to admit of head-room. This plan may in some cases be doubled; that is, a similar arrangement of flues, &c. may be erected alongside the other, that is, the north side, with a moveable boarded partition between them. The house fronting the north may be used for striking cuttings, or raising seedlings, and that fronting the south, for
nursing the plants so raised, till they are fit for removal to the principal green-houses and stoves. The partition is made to remove, in order to admit or exclude the sun's rays to the back-house in spring or autumn at pleasure.

6184. We have already stated that we consider steam the best vehicle for heating hot-houses of every kind, especially where there are several connected together. Thus where all the hot-houses of a residence are connected with the mansion, both the latter and the former, with drying rooms, hot water or vapor-baths, steaming apparatus for horse-food, poultry-houses (under particular circumstances), and various other appendages might be heated as well as the hot-houses. The spare steam might be employed as the first power to machinery, to raise water, to drive a mangle, &c. and a gas apparatus might be added, to admit of lighting up the whole. Repton has given a plan well adapted for this purpose. (fig. 580.) At one end of this design an aviary (1) is surrounded by a conservatory (2), and joined to a glass passage for flowers (3), which leads successively through an orangery (4), lobby (5), music-room (6), library (7), print and picture-room (8), breakfast-room (9), anti-room (10), dining-room (11), hall (12), and peach and green-house (13). The whole length of this range is three hundred feet. Even single stoves or green-houses may be more agreeably heated in this way than by smoke-flues, which are very generally attended by a bad smell, and vapors of carbonic acid and hydrogen. A very neat example of this kind (fig. 581.) is given by Hayward. (Hort. Trans. iv. 434.) "It is erected in a small conservatory, the boiler (A) contains about thirty gallons, and the pipes (b, c) are three inches in diameter, and so laid as to have thick planks resting on props (a, b, c) placed over them, to form the pathway round the house. Chambers are formed round the pipes, communicating with the external air, by surrounding them with larger pipes (c, c); and by means of small pipes (b, c) as much heated fresh air can be admitted into the house through different apertures (e, k) as can be wished." By laying the pipes with a declination of a few inches from their departure from the boiler till their return to it, the water of condensation is returned through a valve (A b), which is a very considerable advantage; but this valve is much better placed in a close box outside the boiler, (an improvement made by Messrs. Bailey,) as admitting thereby of examining it with ease when out of repair. The air-cock (e), safety-valve (o), steam-gauge (n), and water-gage in Hayward's boiler, do not differ from the usual construction. The mode here described of admitting heated air, we would observe, must be used with very great caution, for we know experimentally, that no mode is more liable to overheat the atmosphere of the house when the fire or steam is brisk in the beginning of the night, and overcool it when the fire declines towards the morning. We have the same objection to Walker's Improved Construction of Hot-house Flues, as described (Hort. Trans. iv. 237.), by A. Seton, Esq. Here a cast-iron flue is enclosed in one of masonry, and the vacuity between them communicates with the open air at the stock-hole, and with the air of
the house at certain distances, by means of apertures in the top of the flue. The argument in favor of this arrangement, is that usually given for vats in a greenhouse connected with flues, as adopted by Stewart, Gould, and various others (Tr. on Hot-houses, p. 132.), viz. that "the current of external air, by commencing, when cold, at that part of the flue which is hottest, takes up the heat there where it is least wanted, and carries it to those parts at a distance from the furnace where it is most needed; and as the flue is to be chiefly opened in the latter situations, to permit its escape, it diffuses a nearly equal warmth over the whole house." Every thing in this plan evidently depends on the management of these valves; if they are left open during the night, the risk above stated is incurred; if during day, less heat being wanted, little advantage is obtained. In stoves, however, this plan, under judicious management, might be useful; but it must never be forgotten, that air can be rendered much hotter by a fire-flue than by a steam-pipe, and hence the danger to the plants. No one was ever more sanguine as to the advantages to be derived from furnace vats and air-flues than ourselves (see Tr. on Hot-houses); but after twenty years' experience, we must acknowledge that they are so liable to produce accidents, either by admitting smoke or burning up the plants (as the phrase is), that we now seldom recommend their adoption.

6185. Various pits and hot-beds will be required in the reserve-department of the flower-garden, for forcing shrubs and flowers, raising annuals, &c.; the construction of which having nothing peculiar, need not be here detailed. (See 1591. et seq.)

6186. The idea of cold-houses seems to have been first suggested by Sir W. Chambers (Dissert. on Orn. Gard. p. 4., and it may be worth while to submit some hints on their construction for such amateurs in this country as may be curious in the cultivation of musci jugernanni, and other cryptogamous vegetables which grow in the lowest temperatures; and for botanists in warm climates, who may cultivate not only mosses, but the most delicate of perennial plants of elevated regions or northern climates; as for example, of the British or Swedish alpines in Spain, or in the south of Italy. The simplest form of a cold-house may be a vault of rustic masonry open at one end, along the floor of which a rill of water may pass, and from every part of the ceiling water may drop on the floor or bed, and descend to the rill in the centre. This is an obvious imitation of the dripping rocks found in tracts of country abounding with calcareous rocks, of which, as an example, we may cite the dripping rock at Knaresborough, and the dripping cave near Rousseau's walk at Lyons; in which last, on the 19th day of June 1819, we found the thermometer at 48°, whilst in the open air, under the shade of the adjoining mulberry-tree, kept at 72°. Various mosses and ferns were in luxuriant vegetation in the interior of the cave; and some sorts of ferns near its mouth. Another imitation of such caves might consist of an open grove of elms or oaks, among the lower branches of which lead pipes pierced with small holes, in Lodge's manner (1688), might be fixed horizontally at regular distances, and these being supplied, during the warmer months, with water from a proper reservoir, would furnish a continual shower, which, with the assistance of the small rills furnished by the collected rain thus produced, would lower the temperature of the atmosphere sufficiently for the growth of such mosses and ferns as do not require much light; and the margins of the grove might be devoted to plants of a milder climate requiring a low temperature and moist atmosphere. But a more perfect plan would be to form a house like a large pit, with a double glass roof, fronting the north. Over the outer roof should be a system of pierced pipes kept cool by a continual shower during sunset, and at the top of the back wall an arrangement whereby two or more separate and concentric covers of canvas could be let down to exclude the sun during the day. Instead of flues of masonry, large tubes of lead or cast-iron should surround the house, to be kept cool by a continual stream of water passing through them. The pit might contain a large metallic easter, filled with ice, to be renewed when thawed, &c. It would be advancing too far into the region of speculation, to enter into particulars relating to minor details that would be necessary to render such a house complete; let it suffice to say, that such houses might be erected in Britain, or the south of Europe, so as to produce a temperature of 32 degrees throughout the year. This would admit the cultivation, in pots and on pieces of rock, of lichens, mosses, and all of the more perfect plants which grow in the regions of perpetual snow. (See 1808.)

Of the General Culture and Management of the Flower-garden and Shrubbbery.

6187. The cultivation of the flower-garden is simple compared with that of the kitchen-garden, both from its limited extent and the general sameness of its products; but to manage it to perfection requires a degree of nicety and constant attention beyond any other open-air department of gardening. As the stalks of flowering plants shoot up, they generally require thinning, and props for support; and the blossom, both of plants and shrubs, no sooner expands than it begins to wither, and must be cut off, unless, as in some of the ornamental shrubs, they are left for the sake of the beauty of their fruit.

Weeding, watering, stirring the soil, cutting off stems which have done flowering, attending to grass and gravel, must go hand in hand with these operations.

6188. With respect to the general culture and manuring of the soil, it should be subjected, as far as practicable, to the same process of treading to different depths as that of the kitchen-garden. In the shrubbbery this cannot be done, but it, and also the earth compartments of the flower-garden, should be turned over a spit in depth, and some vegetable mould, or very rotten cow-dung, added occasionally. Every two or three years the plants in the flower-garden should be taken up and reduced in size, and the beds or borders trenched, say one time at two spits deep, another at three, and so on (see 2541), adding enriching compost or manure completely rotted, according to circumstances. If, instead of t trenching, the old earth were entirely removed, and replaced by good loam from a dry upland parterre, the improvement would be still greater. Most herbageous plants flower well in such loam, and for the more cultivated sorts, as border pinks, auriculas, &c. that require a rich soil, a portion of enriching matter could be added to each plant as planted, and a corresponding attention paid to such as required peat-earth, sand,
clay, or lime. In the shrubbery, a similar renewal of soil, and attention to the soils required by particular shrub-plants, is also required, at least in front, where the more delicate shrubs naturally rank, and where the herbaceous plants are chiefly arranged.

6189. With respect to the times of planting, or sowing, and manner of cropping the flower-garden and shrubbery, the greatest part of the surface being covered with shrubs or plants of perennial duration, very little cropping is required, and as a substitute for a rotation, recourse must be had to the renewal of the soil as recommended above. Annuals are sown at various periods from February to June; but for the principal show, generally in March; the half-hardy kinds in green-houses and hot-beds in the reserve-departments of the garden during March, and in the, early spring, when they are to flower in April and May, and later sowings and transplantings are made to procure a protracted display. Biennials and perennials of the fibrous or ramose root kinds are transplanted from the reserve-department in September or in March; and such bulbous roots as are annually brought up, are generally replanted in November or February. When bulbs and other florists' pansies are cultivated in beds, a rotation may be adopted as far as respects them: thus the hyacinth, tulip, &c. may be succeeded by annuals, and those by the dianthus tribe, or dahlias, &c.; but in borders and compartments planted in the mingled manner, as well as in shrubberies, a rotation is out of the question. Particular care is required to remove weak, ill-conditioned, or ill-flowering plants, and to replace them by others of the same height and color. This may be done at all seasons of the year by the use of the transplant; but the better mode is to have always an ample stock in the reserve-garden, of all the colors and heights, both of hardy perennial plants and low shrubs, (of all the sorts is unnecessary,) in pots, and whenever, or, when any plant is in flower, a defect appears, it can be remedied at once by turning the plant out of the pot into its situation in the border. Independently of disease or accident, fine showy species, answering in general color and height, may thus at pleasure be substituted for such as are less showy, or less to the taste of the spectator.

6190. Ornamental plants, whether shrubby or herbaceous, require to be pruned, trained, thinned, and dressed, according to the sort of beauty or effect expected from them. If they are grown chiefly on account of their blossoms, then the utmost must be pruned on the same general principles as fruit-trees; but little more than thinning out weak and crowded shoots will be required where they are grown chiefly on account of the beauty of their foliage; and still less where the tree or bush is planted for the sake of its natural shape. It is customary in some places to apply the hedge-shears to shrubs; but this is a barbarous practice, destructive of all the beauty, which ought to be exploited, unless it be shown, in imitation of the antient style, trees are to be trained in artificial shapes. Herbaceous plants require little pruning, but nevertheless something in this way may be occasionally required on the same general principles applied to trees. Where very large flowers are wanted, it is obviously advantageous to prevent their being hidden by the growth of branches, or to make a number of these, or in more shoots and leaves. Top-heavy plants, as some thistles, solidages, &c. may require to be lightened, and almost all are benefited by thinning out a part of their shoots. In some annuals, thinning is effected both by eradication and pruning, and generally by more delicate methods by pinching off the young shoots, when an inch or two high. Crape myrtles, climbers, and shrubs planted against walls or trellisses, either on account of their rarity, delicacy, or to conceal the object against which they are placed, require different degrees of training; those which attach themselves naturally, as the ivy, merely require to be occasionally guided so as to induce a regular distribution of the shoots; the others must be treated like fruit-trees, training them, if blossoms are the object; and rather thicker, if a mass of foliage be what is chiefly wanted. Hedges and edgings require to be cut and otherwise kept in order by the obvious means. "Edgings of all sorts," Marshall observes, "should be kept in good order, as having a singularly neat effect in the appearance of a garden. The above edgings will be sometimes, and the live edgings often, want putting to rights; either cutting, clipping, or making up complete. Where there are no edgings, or but weak ones, let the earth bordering on the walls be kept firm, and now and then worked up by line in moist weather, beating it smooth with a spade." [Introd. 57.]

6191. Grass-plots require to be regularly mown at least once a fortnight, and whereas extraneous plants, of broad-leaved kinds, make their appearance, as plantago, comfrey, &c. they must be carefully removed. Worms will be gathered by hand before sunrise, or their casts swept off with the wire besom (1921.), and then the ground waved with lime-water. Rolling and watering must be applied according to circumstances, and nothing neglected to ensure that deep-green color and velvet texture which is, or ought to be, the characteristic of the British lawn, and which is indeed the pride of our island.

6192. Various tender sorts of plants and shrubs require protection by one or other of the different utensils, screens, or other contrivances (2506. to 2518.) destined for that purpose. Alpine plants require protection from cold, by covering with snow, or by hand-glasses, or frames during winter; and from heat, by screens to produce shade during summer. The roots of many sorts require to be protected by ashes, rotten, or chaff, to be spread on them; and the tops of others both shrubs and plants, known as the "fumitory"

6193. Water, whether as an ornamental feature, or as an aquarium, should be kept clean, both of water and weeds. Of aquatic weeds the most troublesome in small aquaria are the water fern, and hyssop, which can only be removed by hand, or by entangling them with a rake or broom. The larve of numerous land-insects depositing their eggs on water or in the muddy sides of ponds and ditches, as the elephant-hawk-moth (Sphinx Espina Protrusa) (fig. 529, 530.); the dragon-fly (Libellula, 1.), and many others. Of the aquatic kinds are the well known water-lily, of which some species (255.) glide over the water, and are by many considered rather ornamental than otherwise, and others live entirely under it, and feed on the roots of plants. To de-
...stroe, or at least greatly to keep under all aquatic insects, an effectual mode to dry the pond for a day or two; but in the case of an aquarium it cannot be done; fish and frogs, their natural enemies, must therefore be encouraged, in order that they may attack them.

6194. *Insects and vermin.* These must be kept under in every part of the flower-garden and shrubbery, and we perfectly agree with the author of the *Florist's Manual,* that "the simple and laborious mode of picking away the animal, is the only one to which recourse can be had with permanent advantage. To give full efficacy to this method of rescuing plants from caterpillars, snails, &c. our attacks must be made upon them at particular seasons, which can only be done from such a knowledge of their history, as shall enable us to have swarms of them destroyed in the destruction of an individual of the species. Without, however, much research into their natural history, we may, from common observation, understand that in the winged insect we may free our plants from an insidious tribe of those which crawl, and which, in that reptile state, have the capacity of devouring the whole product of a garden. The two periods of change of form in the caterpillar species, seem to afford the most advantageous times to put an end to their existence. Thus, the ephemeral butterfly; if timely attended to, we may destroy the animal before it has acquired the power of disseminating its young progeny; and, in the intermediate and voracious state of caterpillar, every single one which is prevented attaining the winged form, preserves our flowers from a host of enemies. The green caterpillar is the most common foe to our flower-borders and in autumn attacks the branches of migratory in such numbers as to afford an easy opportunity of their destruction. A more persevering enemy, and more difficult to exterminate from gardens, is the snail (*Helix*) and slug (*Limax*); which, forming their habitations under the soil, attack the roots of the flowers, and frequently destroy them before the gardener can be aware of the mischief, that too often becomes visible only when past reparation. Under a vigilant eye, however, plants will not twice suffer from the enemy not being discovered; as the symptoms of his vicinity may be marked by flowers perishing as they first emerge from their buds or bulbs, by leaves or petals being pierced in small holes, or having the appearance of being gnawed in growth, or from almost any failure in vigor which cannot be accounted for by external causes. In cold and dry weather the snail rarely appears, but after warm showers it may generally be found; early in the morning, and about the close of evening, are the usual times of their coming abroad, when they may be picked up in large quantities. They will, however, frequently molest a plant for a length of time without being visible, in which case, when there is reason to suspect their hidden attacks, the only method to entrap them is to place a common garden-pot over the infested root, and it will rarely occur that the enemy is not discovered, as snails fasten themselves to the sides or tops of boards, or mats, or cabbage-leaves, so placed, and thence are easily taken. In droughty seasons it will be of use to water the plant before it is covered, as the moisture of the earth will be an additional motive of attraction to draw the animal from his hiding-place. The smaller insects which infest rose-trees, and some herbaceous plants, can only be kept within moderate bounds by sweeping them from the branches, or by cutting off those whereon they are found in most profusion. In carrying off these diminutive enemies, birds are peculiarly serviceable. Insects generally attack those plants which are least vigorous; and the reason of the selection of such leaves as are beginning to decay may be, that in their declining...
state they have usually a peculiar sweetness, probably perhaps owing to some saccharine juices which are preparing for the nutriment of the bulb or bud which is forming in their bosoms, for the nascent vegetable derives its sustenance from the recrement of the one in which it takes root. The bulb of the gardenier will of course take care not to destroy on account of its use; and it may be a question whether some species of the butterfly, moth, dragon-fly, &c. should be destroyed on account of their beauty. Some species of these genera are highly beautiful, as the four-budded orange-butterfly (Lepidoptera, 1.), and the swallow-tailed butterfly (Papitita Machaon, 1.) (fig. 584.), which is reckoned the most superb of the British species. It is very local, but occurs near Bristol, Beverley, and in the New Forest. The larva feed on umbelliferous plants; the caterpillar is green, banded with black, marked by a row of red spots. It changes into the chrysalis state in August. Two broods of the first appears in May, having been in the pupa state all the winter, and the other in August from the pupa of July. (Sannowell.)

6195. The cutting off flower-stalks, decaying flowers, leaves, &c. is to be done in most cases immediately after the flowers are faded; but there are exceptions where the leaves on the lower part of flower-stems may be requisite to strengthen the root, and where, as in the case of steppe, some convallarias, eringoes, &c. the parts of the flower are persisting, or the fruit or seed-pods are objects of beauty. The leaves of bulbous-rooted plants, and such others as are not prolific in foliage, should be carefully preserved till they have begun to decay; and, indeed, the base or root-leaves of no plant whatever should be cut off till this is the case, unless for some particular object. Every single flower, as soon as the petals begin to droop, should be pinched off, and especially every flower of the double kind. Every rose, when it begins to droop, should be elipt off near to the foot-stalk of the one which is about to succeed it; and when the last of the corymb has done flowering, then the common foot-stalk should be cut off back to the first strong leaf-bud: nothing is more unsightly in a flower-garden than rose-bushes where this has not been attended to. By employing women or apprentices to go over the whole pleasure-ground every morning during the four summer months, to attend to this business, it may be completely accomplished at very little expense. These and other points of management, we know, are considered needless niceties by many gardeners: but what is a flower-garden unless it is kept with the utmost nicety? Others will tell you, they have not time for such things; but where there is a real taste for neatness, time will be found. "No gentleman," Sir G. Mackenzie observes (Caled. Hort. Mem. iv. 194.), "ought to keep a gardener who does not understand that there is time enough for every thing, provided that time is not wasted, but properly regulated, and nothing too long delayed."" 6196. Gathering flowers. Gather, if possible, only from the reserve-garden; for if the main borders and compartments are managed as they ought to be, much gathering will disfigure the plants. Always use the knife, and prefer such as are coming into flower, rather than such as are fully expanded. If possible, gather from crowded plants, or parts of plants, so that every gathering may operate at the same time, as a judicious pruning and thinning.

6197. The French rose-gatherer presents a refinement in floricultural instruments highly characteristic of its origin. The general form of this little engine is that of a pistol: it has a handle and trigger like it, and a cutter in the manner of the wire pliers, or flower-gatherer (fig. 152.,) disguised as a barrel. A rod, anwering to the ramrod, connects the pincers with the trigger, which, last being pressed, opens the pincers, that is, charges the pistol; the operation which presents the plant to be gathered is the same. In the position as at the precise point of the stalk deemed proper: things being thus adjusted, the trigger is drawn, and the deed is done. — Of course this instrument, like a number of other horticultural toys manufactured by the Parisians, is chiefly pour les dames.

Grafting, budding, laying, &c. Operations of this sort require to be performed in the flower-garden and shrubbery, for enlarging, renovating, and otherwise improving shrubs and plants, or introducing new sorts; they are also required for the common purposes of propagation.

6200. Ordering seeds, bulbs, and plants. This business is much simpler in the flower than in the kitchen garden. For flower-seeds of most sorts, an order is simply given for a paper of a sort; mignonette, lupins, sweet peas, and a few others, may be ordered by the ounce; bulbous roots are generally ordered by number, either of mixtures or single sorts; and herbaceous plants, shrubs, &c. by name and number, or by the hundred or dozen in mixture. See the priced catalogue of any nurserman.

6201. Neatness has been already a good deal insisted on in different parts of this work. We repeat, it is the dress and visage of gardening, and if necessary anything else, so in the flower-garden without the most vigilant attention to this point, at all times, is unworthy the charge. The first thing is to have a quick intelligent eye, so as instantly to perceive what is wanting, and the second is to be possessed of that principle of activity which immediately sets about supplying the want. Many gardeners have certain times for cleaning up, &c. and will go fifty times past a weed, stone, dead leaf, or some such article, which disfigures or injures a scene, without removing it, merely because the time for cleaning, &c. has not come. This is most abominably formal conduct, deserving the severest reprobation. A gardener ought to have his eye, his heart, his head, his hands, all ready for action at all times, places, and seasons, when within the precincts of his garden. Let him drown this incessant care in his own way when he is without his scene of business, or in the hours of rest and refreshment; and let him not undertake it without adequate terms of remuneration. (See 2353. 2372.)
6202. The general culture of floricultural hot-houses respects soil, choice of plants, planting in pots or beds, and arranging: after offering some remarks on these heads, we shall submit a few as to what is general in the management of the principal floricultural habitations, as the frame, green-house, and stove.

6203. Soil for beds or borders. The first operation of the gardener, after a conservatory or stove is finished, is to fill up the beds and borders with prepared earth. These being narrow, should seldom be less than three feet in depth, the bottom should generally be paved, and sloping to a drain or drains; and in cases of very dry soils, provision may be made for the roots extending themselves beyond the area of the house. In general, however, this is not desirable in stoves, as the roots might be chilled during severe frosts; but provision may be made for their extension under the paths, and every other part of the area of the house. When a variety of plants are to be grown in such pots or beds, the soil can be fixed on that will suit them all; but if the main body be a sandy loam, then, as each particular tree is planted, a few cubic feet of this loam may be removed, and replaced by the soil best suited to the plant. The plant once established, be it what species it may, will not languish in a sandy loam, other circumstances being favorable.

6204. Choice of species and planting. The species of stove or green-house plants must depend on the sort of house, and a variety of circumstances which need not be entered into. For common purposes choose the showy-flowering, easily cultivated, and vigorous-growing genera, as geranium, camellia, fuchsia, Jasminum, &c.; or evergreens, as the myrtle, proteaceæ, &c. (choosing from the tables in Chap. X.) some plants of the principal colors to flower in every month. In planting broad central beds in a house, glass on all sides, the highest-growing kinds will be placed along the middle of the bed; but where there is a wall to the north, the highest kinds will be placed next it. With respect to arrangement, the limited space admits of very little; in general, it will produce the most showy and immediate effect to adopt the common mingled and shrubbery arrangement, which we have recommended (6193.); but as the spectator lingers longer on the pavement of the conservatory or stove, than in the walls of the shrubbery, more prolonged interest will be produced by assembling such plants as belong to one genus, or natural order, by themselves; because this will be to unite what used to be considered the desideratum of taste—unity and variety; that is, a general harmony of character in the genus, tribe, or family, and yet, when examined in detail, a distinctive character belonging to each of the individual species which compose it. It is a very common practice to plant climbers in such beds and along narrow borders, close to the upright or front glass, to be trained under the roof. We most decidedly disapprove of this plan, in almost every case, as tending to defeat the whole object in erecting such houses. Very luxuriant climbers are thus produced, but it is at the expense of light, not one ray of which, if possible, should be prevented from falling on the plants in the body of the house.

Climbers or creepers are highly ornamental, and may be planted in a variety of situations without injuring the other plants; for example, in the bed, and trained on rods, or up such props as may be necessary to support the roof; or, along the sides of a central walk in a house standing north and south, and trained over the walk on an arcade of rods; or, in a similar arcade over the back path of a single-roofed house, or on the back wall. It is a very common thing to see the ceanothus in green-houses, and the fruit-bearing passion-flowers in stoves, darkening the greater part of the roof, and the plants beneath growing or elongating fast enough, but weak and of an unhealthy languid green. It is only under the broad wooden rafters of old-fashioned hot-houses that any sort of creepers may be trained up the roof without materially injuring the plants below; and even in these cases the injury is considerable, unless they are kept within very narrow bounds. But if creepers are injurious in plant hot-houses, the introduction of vines under the rafters is still worse; for, besides, darkening the plants below more than the others with their broader leaves, the incongruity of effect produced by the attempt to unite two opposite characters, is exceedingly disagreeable, and only to be tolerated in humble economical residences, where a green-house, perhaps, is the only glass structure.

6205. Arrangement of plants in pots. Where the house and the collection are small, or the plants few and large, the same observations will apply which we have advanced on the subject of planting the beds of conservatories or stoves; but when the houses and collections are extensive, then some plan of arrangement ought to be adopted. Here, as in shrubberies and flower-gardens, there are three modes, by mingling, by grouping, and by method. For general effect the first is the best, but for prolonged enjoyment and examination in detail, the two others are greatly preferable. An abstract view of the modes by mingling and grouping might be represented by lines (figs. 585, 586.), in which, by the mingled mode, the colors are as regularly arranged as chequer-work, while, by the grouping mode (fig. 586.), they succeed each other in large irregular masses. By the first mode, there is only one plant of a color by itself; by the second, from half a dozen to three or four dozen, according to the size of the group and the plants.
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586. By either mode regard must be laid to place the plants in gradation according to their size, from the front to the back, or from the lowest to the highest part of the stage, as well to give them every possible advantage as to light, as to present the greatest surface to the eye of the spectator. It is not desirable, however, to dress them so regularly, as that the general slope of verdure shall appear as if shorn or mown, for that both deprives the sides of the plants of a considerable portion of light and air, and the eye of variety of form, and light and shade; it will have a much better effect if somewhat irregular, and if here and there a distinguished individual appear above the rest as a standard.

587. In arranging by method or botanically, either the Linnean or Jussieuen classification may be adopted; the latter is unquestionably preferable, as exhibiting a more perfect relationship; and it may be considered as represented by the same lines as those delineating the mode of grouping by colors. (fig. 586.) Where the Linnean method is adopted, the classes may either be grouped in irregular roundish masses; or, as the tallest trees and lowest herbs are often placed in the same class, it will answer better to dispose each class and its orders in irregular strips (fig. 587. m. d. t. tet. pentandra, &c.), from the lowest to the highest part of the stage, by which the dwarf plants of each class may be placed in front, and the taller farthest back.

588. The botanic arrangements, it has been already observed, are only adapted for extensive collections and capacious hot-houses; on a smaller scale the mingled method, or that by grouping, will be most advantageously adopted. In the case of green-houses attached to living-rooms, and where there are reserve-houses to keep up a supply, only such plants as are in bloom should be introduced, and there the method by grouping the colors may be adopted with great effect. But whatever be the size of the house, or even the extent of a bed, or shelf, or any part of them, never let the plants be placed there in the present indiscriminate mode. In this, no regard is paid to any thing but height; or if any farther object is taken into consideration, it is to mix the kinds as much as possible, with a view, as is alleged, to produce variety. But the effect of this mixture, whether on a large or small scale, instead of variety, is sameness or monotony, which lessens interest, and finally produces indifference in the spectator. It is true, there is as great a degree of sameness in the mingled mode; but then it is the sameness of a formal and arrowed regularity; whereas, the sameness resulting from the common mode of mixture, is the sameness of affection,—a sameness resulting from an abortive attempt at something not attained. The one mode may be compared to the geometrical manner of laying out grounds, and the other to the mode by clumps and belts; both are alike artificial, but the former is avowedly so, and therefore has attained its end, while the latter affords to be an imitation of nature, and therefore disappoints. A safe rule for every gardener to adopt, whether in setting pots of plants on a shelf or a stage, however small either may be, and however limited the collection, is to keep each genus together, placing the tallest plants farthest from the eye. Sometimes this will form a thin, straggling group from the front of the shelf or stage to the back (fig. 588. petargonium, geranium, and croedium), and at other times, a sub-orthiculate group in the front (azalia) middle (olea,) or back parts (cassia). This is a very simple rule, easily recollected and applied, and every master and head gardener who approves of it, ought to insist on its being carried into execution in every case, whether in the open air or in hot-houses, where pots of plants are to be set down together; unless, indeed, it should, in the case of diseased plants, interfere with culture. The effect of this mode may be very well estimated by inspecting the hot-houses, or open air collections of pots
6209. The following directions respecting the particular plant-habitations of floriculture, are chiefly taken from Sweet's 'Botanical Cultivator' (of 1820), and Cushing's 'Exotic Gardener' (of 1814).

6210. Frame. Very little management is requisite for this department, as the plants kept in cold-frames are so hardy, that for seven or nine months of the year the sashes do not require to be put on. All that is requisite is to expose the plants to the air the whole of every day during winter when the weather is open, by drawing off the lights; to attend to watering them moderately, during winter in mild weather in the morning after sunrise, and in summer in the evening. Once a-year in spring each plant should be examined, and such changes made in the soil, size of the pot, head of the plant, roots, &c. as the experience of the gardener, the appearance of the plant, or the object desired by cultivating it may dictate. The routine culture of weeding, staking, picking off decayed flowers, leaves, &c. need not be insisted on; and the culture of particular species or even tribes cannot here be entered into. (See the Catalogue of Frame Plants, in Chap. VIII.)

6211. Green-house. The plants of this department, Sweet observes, only require protection from frost in winter. The more air they have given them when not frosty, the more healthy they will be. On a fine morning, the sooner air is admitted the better; but it is best to shut up pretty early in the afternoon, particularly if likely to be a cold night. No fire is required, except frost is expected in the night, or the house should be damp with continued wet weather; then a little fire is requisite to dry the house, as plants are more liable to be injured by damp than by cold. The plants should be looked over most days to see if any require water, which must only be given when quite dry, in the winter season: from nine to twelve o'clock in the morning is the best time for watering them; for, if watered in the afternoon, they are apt to be chilled at night, which makes their leaves look yellow and unhealthy. When the surface of the mould is green with moss, &c. the top should be taken off, and the surface moved with a flat stick, but not deep enough to disturb the roots; if a little fresh mould is wanting on any of them, it should be added. Always be careful to put the same kind of soil they are already grown in; for a different kind put on injures plants more than some cultivators are aware of.

6212. When the weather begins to get warm in spring, some air should be left all night to harden the plants before they are set out; a little must be left at first, and continue to increase it every night till they have full air, if the weather will allow of it. The time of setting them out in the open air depends entirely on the weather. Sometimes they may be put out with safety by the middle of May, in other seasons not till the latter end; but they had better stay in a little too long than be put out too soon. Calm cloudy weather is the best time for setting them out, when as sheltered a situation as possible should be chosen for them. The best time for shifting them in fresh pots is early in spring: some shift them before they are set out, and let them make fresh roots while in the green-house, which is a very good plan, particularly for young or tender plants. If any plants are too tall, and want cutting back, it should be done early in spring, as soon as they begin to grow; then they have time to recover themselves, and make good bushy plants by autumn.

6213. Cuttings require to be put in at various seasons, and in different situations. From Christmas to May may be considered the best time for cuttings in general; but some will require to be set out in at various seasons throughout the year, according to the state of the shoots. The best time for watering green-house plants in summer is as late as possible in the afternoon, then they have all the night to refresh them. If watered in the morning of a warm day, they will dry again almost immediately. Plants should not remain out too long in autumn, as they are liable to get too much wet, and the worms get in the pots. The middle of September should be the latest, but give them full air as long as the weather will permit. (Bot. Cultivator, 121.)

6214. Stove. The management of stove plants, according to the same author, whose experience and success are exceeded by none in the cultivation of exotics, depends a great deal on the kind of house in which they are grown; but there is little difficulty in growing them well, if the house can be kept up to a proper heat, and a sufficient quantity of air can be given when required. Close glazing is to be preferred;
either the lights should be leaded, or the laps stopped with putty, so that a sufficient quantity of air may be always given, and the house kept to a more regular heat. When the laps of the glass are left open, a great deal of air is admitted, which is often injurious, particularly on a cold windy night. The thermometer should never be allowed to be below 60° of Fahrenheit's scale; if it gets above 70° on a fine day, a little air may be given, which should be taken away early, and the house shut up warm; it then requires less fire to keep up the heat through the night. If the house is heated in the common way by flues, and the plants are plunged in tan, care must be taken not to give these too much bottom heat, as it will injure their roots, or too much water in winter, as it is apt to rot them. Particular caution is necessary for watering in winter, not to wet the tan, as it makes the worms very troublesome; they often destroy young plants by throwing the mould out of the pots; but a better way is the one now very generally adopted, viz. to do without plunging in tan. Some hot dung or tan may be still kept in the pit to throw up a little warmth, on which should be put a good thickness of sand or gravel for the pots to stand on, and the plants will thrive much better than when plunged in tan; it is also coming nearer to nature, which should be always studied in the cultivation of plants, both in soil and situation. In tropical countries it is the sun that heats the earth in which the plants grow, not the earth that heats the air; and the heat must be kept up in the stove accordingly. If the houses are heated by steam, no tan is required. The plants may be set on stages, or any way that is most convenient. Some of them may be planted out in the house, where they will grow in greater perfection, and flower and ripen fruit better than when confined in pots.

6215. To have plants look well they should be always kept clean and free from insects: if infested with any species of aphid, the house should be smoked with tobacco, which instantly destroys them. The red spiders are likewise a great pest to cultivators, but are also easily destroyed. One pound of sulphur vivum, mixed up in a pill of quick-time, and the flues brushed all over with it as a common whitewash, will destroy any quantity of them, and make the house look light and clean. The mealy bug is also troublesome if left to increase on the plants; but as soon as they appear they should be brushed off as well as the scaly insects: for, if left to increase, they will disfigure the plants, and be very difficult to get rid of. In fine weather the plants should be often sprinkled over with water from an engine, and the house shut up warm afterwards, which is a great means of keeping them clean and making them grow luxuriantly. Air should be given in the morning as early as possible, in fine weather, as it sweetens the house, and makes the plants healthy. It should also be taken away early in the afternoon, and the house shut up warm, that they may not be chilled by the night air.

6216. In potting plants, care should be taken to drain the pots well with broken potsherds or rough bits of turf; for nothing injures them more than letting them get sodden with too much wet. The best time to shift them in fresh pots is the spring, but some will require to be shifted again in autumn, to have them thrive well. The free-growing kinds cannot be well overpotted if there be plenty of room for them in the houses: they will thrive and flower better for being in large pots. Others that are more tender should be kept in as small pots as possible, that they may not get sodden, and lose their roots. (Bot. Cultivat. 1.)

6217. The reserve hot-houses of the ornamental garden may be divided into those for forcing hardy flowering plants and shrubs, and those for propagating exotics by seeds, cuttings, or otherwise.

6218. Herbaceous plants and flowering shrubs are generally forced in pits or low houses; and as soon as the flower-buds begin to expand, removed to the green-house or drawing-room, there to prolong the flowering season. The shrubs should be previously established in the pots, by being planted and plunged in the open reserve-garden a year beforehand: the autumn before forcing they should be thrown early into a state of rest, by covering them with canvas frames to exclude rain and sun, but so as to admit cold air. The operation should be commenced in July, and the plants removed to the hot pit in November or earlier. Herbaceous plants of most sorts, especially the fibrous-rooted kinds, may be taken up with bails, and planted in pots early in the autumn preceding the winter in which they are to be forced. Fusiform-rooted sorts earlier, as they do not rise so easily with bails; and the bulbous sorts, the bulbs being out of ground, may be planted in the end of autumn, plunged in the open ground, and covered with rotten tan or ashes, and taken up as wanted. It is of some consequence to remark, that the flowers should be pinched off both the shrubs and herbaceous plants, the summer preceding the forcing season, in order to communicate additional strength, and aid in throwing them more early into a state of rest. The bottom heat may either be from tan or dung, or a vault heated by flues or steam; but theformer we consider as most to be depended on. The temperature of the air of the house may at first setting in the plants be kept at 50° or 55°; and in a fortnight, raised 10 degrees higher. After that, it may be kept up to 60° or higher, admitting air during sunshine. The temperature of the pit should be kept as high as that of the air. Successional supplies should be kept for the first fortnight in a cooler house, or in the coolest part of the pit; or the temperature, on their admission, may be somewhat lowered. The other points of routine culture need not be entered into.

6219. The propagation-house requires to be kept at a much more moderate temperature both as to the atmosphere and the bottom heat than the forcing-pit or the principal stove. It need seldom exceed 60° in winter, and 65° in summer. Abundance of air must be given at certain seasons when damp and mouldiness begin to appear; and shading and watering, so as to produce a moist atmosphere, must be attended to in the summer season.
Floricultural Catalogue. — Herbaceous Plants.

6290. A floricultural catalogue, as copious as that which we have given of culinary plants and fruits, would greatly exceed our limits. Plants grown for ornament are so numerous, that we cannot particularise separately the culture of each individual species; but, with the exception of some of the more choice sorts, as the florists’ flowers, &c., must collect them in groups, and detail a mode of culture applicable to the whole group. We shall first commence with herbaceous flowers, and these we shall arrange as florists’, or select flowers, border-flowers, and herbaceous plants for particular purposes.

Sect. I. Florists’, or Select Flowers.

6291. Florists’ flowers are so called as being “flowers” by way of eminence, and because the principal sorts of them for a long time almost exclusively engaged the attention of the flower-gardener. The Dutch, in this, as in most other departments of gardening, were the first to bring it into notice, and more particularly by the great excellence to which they attained in the culture of florists’ bulbs. In the culture of that tribe, they still excel; but the fibrous-rooted flowers, as the carnation, auricula, &c.; and the tuberous-rooted kinds, as the dahlia, peony, &c. are brought to a higher degree of perfection in Britain than any where else. Ornamental flowers, like culinary vegetables which have been long and highly cultivated, acquire a magnitude, succulence, and conformation of parts which render them widely different from what they are in their natural state. This takes place both in double flowers, that is, when the petals of the corolla are increased in number, or by the transformation of other parts of the flower into petals; and also in single flowers, or those in which the petals do not exceed the common number. A flower so changed by cultivation, can no more be compared to the blossom of the same species in its wild state, than a headed cabbage or a broccoli can be compared to the wild cabbage of our sea-shores. Hence have been formed, by the common consent of florists, what are called canons of criticism, by which to estimate the properties of new varieties of established sorts of florists’ flowers. To the hyacinth, tulip, auricula, and a few other sorts, particular canons are adapted; but the merits of a number of other select flowers, double and single, are only to be judged of by general rules, such as fullness of floral leaves, roundness of outline, brilliancy and distinctness of color, &c. Under each species we shall give the established criterion, or canon, as far as generally agreed on. We shall take the plants of this section in the order of bulbous, tuberous, ramose, and fibrous rooted flowers.


6292. The bulb of the hyacinth is tunicated, the leaves broad and green, from the centre of which arises a scape, with a spike of flowers, pointing in all directions, and by which it is known, at first sight, from Hyacinthus nonscriptus, L. (Scilla nonscripta, W.), in which the scape is drooping, and the flowers all turned to one side. It is a native of the Levant, and abundant about Aleppo and Bagdad, where it flowers in February; here it flowers in March and April. It was cultivated by Gerrard in 1596; but had, doubtless, long before been improved by the Dutch, who have added greatly to the strength and beauty of the plant, and produced almost innumerable varieties.

6293. Varieties. Gerrard mentions the single and double blue, the purple, and the white. Parkinson, in 1629, enumerates eight sorts. Miller says, the Haerlem gardeners distinguish near 2000 sorts, and generally publish catalogues of them from year to year. At present, the taste for this flower being considerably abated, the Dutch and English catalogues contain only a few hundred sorts. Mason’s catalogue for 1830, contains three hundred sorts with names. These names are quite arbitrary, being given by the grower after himself or some public character; and therefore they are here omitted. They are arranged as double blues, whites, reds, and yellows, and single sorts of the same colors; the blues and reds are the most numerous; the yellow, those of which there is least variety. Only single hyacinths were at first cultivated; but about the beginning of the last century attention was paid to double flowers by Peter Voorhelm, whose first double flower was named Mery, and is now lost; but his third flower, the King of Great Britain, which is now looked upon as the oldest double hyacinth, was greatly preferred to all the flowers known, and the price of it was then above 1000 florins, or 100£. sterling. Up to the middle of last
**HYACINTH.**

The greatest attention was paid at Haerlem to raising new sorts of double flowers; and as much as 291/2 has been known to be given for a root: but, since the present time, and except where there are some sorts for which more than 10. are asked; the general price being from one to ten shillings a bulb for the varied sorts, and what are called the common mixtures are sold at from 2l. to 3. a hundred. A variety degenerates, under had treatment, in two or three years. The following are some of these presents:

6224. Criterion of a fine double hyacinth. (fig. 659. a) "The stem should be strong, tall, and erect, supporting numerous large bells, each suspended by a short and strong peduncle, or foot-stalk, in a horizontal position, so that the whole may have a compact, pyramidical form; or uppermost, perfectly double, i.e. well filled with broad, bold petals, appearing to the eye rather convex than flat or hollow; they should occupy about one half the length of the stem. The colors should be clear and bright, whether plain, red, white, or blue, or variously-intermixed and diversified; in the eye; the latter, it must be confessed, is added advantage, and lend a clear and elegant to this beautiful flower. Strong bright colors are, in general, preferred to such as are pale."

6225. Propagation. By seed for new varieties; and by offsets or bulbs for confirming approved sorts.

6226. By seed. "The seed should be saved from such sorts as have strong and straight stems, and a regular well-formed pyramid of bells, not perfectly single, but rather semi-double. It should not get the sun, as then it will not ripen in the proper period, and will appear yellowish on the outside, and will begin to open. The stem, with which the seed is connected, is then to be cut off, and placed in a dry, airy, cool situation, where it may remain undisturbed till the time of sowing, which is the latter end of October, or beginning of March; it should then be sown about half an inch below the surface of the soil, in a deep box, filled with good sound garden-mould, mixed with sand, or the hyacinth compost, which should be afterwards placed in a warm situation during winter. It will never require to be watered, or have any other attention paid to it than to keep it free from weeds and frost, till it has remained in this state two years; it must then, on the approach of winter, have an additional stratum of the compost placed upon it, about half an inch thick; and at the third year, in the month of July, the roots may be taken up, dried, and treated in the same manner as large bulbs or offsets: some of the roots will flower the fourth year, one half of them will flower the fifth year, and at the sixth year, the expectations of the cultivator will be realised or disappointed. He may think himself fortunate, if one half of the plants that first appeared, are in existence at this period; and if he can at last find one flower in five hundred deserving a name or place in a curious collection, he may be considered as assured of success; for he will probably be equalled, or bettered, than by thirty who have bestow'd equal attention on the subject." 

Maddock.)

6227. By offsets. These may be planted in the beginning of October, or soon after they have been separated from the parent bulbs. Plant them in an open place, in rows about fifteen inches deep, upon the common level, consisting of a sandy soil, pulverised, eighteen inches deep; the surface of the bed should be made rather convex or rounding, so as to throw off heavy rains; no further attention is necessary, except to stir the surface of the bed occasionally, to keep it free from weeds, and to preserve it from very severe frost. The proper time to take them up is about the third year; offsets, if preserved in health, will bloom weakly the second year; but by the third tolerably strong, and may afterwards be placed on the best bed.

6228. Choice of full-grown roots. "Such roots as have attained the age of four or five years, bloom stronger than any other; the larger roots afterwards decline, either by dividing into offsets, or diminishing in size and strength: but in Holland, owing to the peculiar circumstances of the soil, climate, situation, &c. the same bulb has been known to produce blossoms twelve or thirteen times, nor is it ever known to die merely with age."

6229. The bed in which they are to be planted should be situated in a rather dry and airy part of the garden; a southern aspect is to be preferred, sheltered on the north and east. When the situation is determined on, the dimensions of the bed should be marked out, and the soil entirely taken away to the depth of at least two feet; the earth in the bottom must then be dug up and pulverised, one spit or nine inches deeper, and the space above filled up with a compost consisting of one third coarse sea or river sand; one third fresh sound earth; one fourth rotten cow-dung, at least two years old; and earth of decayed leaves for the remainder. These ingredients should be well mixed and incorporated, and the bed should be filled up with the compost to about four inches above the level of the path on the south or front side, and ten inches on the north side, so as to form a regular slope or inclination towards the sun."

6230. In the winter. The florist of Nicholas Van Kampen and sons, florists at Haerlem (Haerlem 170), and New-York-Tyme, 1763), sandy earth is said to form the basis of the culture of the hyacinth. It ought to be of a bluish-grey or blackish-red color, not sharp, but rather handling smooth, a little greasy, and taking a pearl color when dry; and the water passing through it being transparent and with a delicate tinge of grey. It is said to be the best, if it is added to their compost, that of a delicate tinge of grey. "It is to make use of cow-dung, rotten leaves of trees, and tanners' bark; but the bark ought not to be taken fresh out of the pits, but laid up all the time at least, that it may be well rotten and consumed to one half: — Our method, then, of making compost for hyacinths is as follows: take six parts of grey sand; two sixths of well rotten cow-dung; one sixth of tanners' bark, quite rotten and reduced to earth; one sixth of tree-leaves, also well rotten. All these materials must be thrown into a heap, not more than three feet thick, so that the rays of the sun may have power to penetrate through it, and warm the bottom for the heat of the sun is used in the mixture, to the north of the heap, it ought to be carefully turned, and the bottom thrown to the top, that all parts of it may partake of the benign influence of the sun and elements; this is essential; and this turning must be continued for twelve months, taking care not to sift the compost, because, in passing through the sieve, it is apt to run into lumps, which would be of dangerous consequence."

Quoted in "Wald, in Hort. Tour," p. 525.

6231. In St. Simon's work, entitled Des Jardinieres (Amst. 1768, 4to.), in which the Dutch mode of cultivating the hyacinth is fully presented, the compost used at Haerlem is said to be rotten cow-dung, rotten leaves, the leavings of elm, lime, and birch are preferred to those of oak, chestnut, walnut, beech, pine, &c. which do not rot so readily. The cow-dung is collected in winter from cattle, staled upon dry food, without any mixture of straw or other litter. The leaves, when decayed and fit for use, are thus mixed with the other materials. First, they are spread in thin layers on a heap, till they reach a depth of six to ten inches thick. These layers are repeatedly turned till the heap is six or seven feet high, a layer of dung being uppermost, sprinkled over with a little sand to prevent the too powerful action of the sun upon it. After the heap has lain thus for six months or more, it is mixed, and then stored some weeks in a cool, damp situation, before it is carried into the flowering beds. This compost retains its qualities about six or seven years; but the Dutch avoid setting hyacinths in it two years successively; in the alternate years they plant tulips, jonquils, narcissuses, crocuses, irises, &c. in the same beds; nor do they venture to set hyacinths in the compost the first season, when the fresh manure is put in.

6232. Planting. This should take place "from the middle of October to the middle of November; if it is done earlier the plants will appear above ground in the middle of winter; or if it is deferred later, the roots will be weakened by their natural tendency to vegetate. On planting the roots, the surface of the bed should be covered with a little fresh sandy earth, about one inch thick, raked perfectly smooth
and even, and have the exact situation for every bulb marked upon it (fig. 591), regularly mingling the colors of red, blue, and white; the yellow being classed with the latter. The depth of the surface of the earth may be four feet, and six rows may be placed across it at eight inches asunder, the two outside rows being each four inches from the sides of the bed; consequently the space between the centre of each bulb will be about nine inches and a quarter. On planting hyacinths, a little clean sand should be placed underneath, and likewise upon the roots, to prevent the earth adhering too closely to them; while then to be covered with sound fresh sandy earth, from three to four inches deep, according to the size of the bulb; when this is completed, the bed will be about eight inches high above the level of the walk on the south or front side, and about fourteen inches on the north; it will look neater and have a better effect, if it is supported on each side with a strong frame of thick boards or brickwork.

6233. The Dutch Florist directs, "After a place has been pitched on for planting the flowers; the natural earth must be dug out to the depth of three feet, and the bottom covered with a stratum of cow-dung half a foot thick; which must be beaten and trod down till it be very firm and compact like a hard crust, so as to prevent any communication with the sub-soil. Then the hole is to be filled up with compost, six inches above the firm earth, and the flowers planted as near above them as possible: the plants should be laid into the designed bed about a month before the roots are planted; for if it be put in later, the earth might settle while the roots are in it, which would lay them too deep. The proper season for putting in the bulbs is October and November. They ought to be set at the depth of four or five inches; but early flowering varieties may be one inch deeper, which will bring the flowers into the same time as with the others." (O’Reilly, in Hort. Farm. Set. 4.)

6234. Culture. "In order to preserve it from very heavy rains or severe frosts, it should be hooped over, and mats or canvass should be placed at hand ready to cover the bed on such emergencies; but it will not be necessary to defend it from moderate rains or slight frosts; the action and influence of the air, which ought to be avoided as much as possible: it was even better to run the hazard of incurring a slight injury by the omission of covering on some occasions, than to overdo it to the certain detriment of the plants. If frost is permitted to penetrate so far into the soil as to reach the bulbs, especially about the time that the plants are about to appear above ground, it will immediately injure some of them to shoot forth or discharge their stems and blossoms; but if the roots become entirely frozen through, they are in danger of being destroyed. The earlier sorts will begin to open and show color about the beginning of April; it will be proper to screen such from the detrimental effects of the sun during this period, if not prevented, would bleach and tan their colors, particularly the reds and deep blues; but if they are properly defended from it, their colors will be preserved, and they will, in some measure, be kept back, so as to be in full bloom with the later sorts, especially if the roots of the early sorts have been planted about an inch deeper than the rest: it is a very favorable object to the gardeners to support the stems as they advance so high; for, this purpose, small sticks or wires, painted green, should be forced into the ground, immediately behind the rhizomes, either in an erect position or leaning a little backwards, to which the stems are to be rather loosely tied with small pieces of green worsted, as soon as they begin to bend, or are in danger of breaking with the weight of the corolla or bell: this operation must be repeated as they advance in height, for it is impossible to do it at one time so as to answer the purpose. When the greater part of the bed appears in color, a covering, or awning, should be erected over it and the path in front: the awning should consist of a strong frame of wood, ten feet high in the centre, and seven feet at the sides, covered with fish or Scotch sheeting, or Russia duck, which will effectually keep out rain, and admit a great degree of light; it should come down close to the bed on the north side, in order to preserve it from cold winds, which are prejudicial to the bloom. The covering (fig. 594) should be so constructed of timbers (or rafter poles, b), as to be easily and expeditiously rolled up, or let down, as occasion requires, to afford the plants the full benefit of light and air, at all favorable opportunities, that is to say, when the air is mild and light clouds intervene, so as to blot the sun’s ray. This sometimes, and, indeed, often happens to be the case from seven to nine o’clock in the morning, and from four to six in the evening, at which time, so much more power is less power than in the middle of the day. A bed of hyacinths never requires to be watered at any period; the rains that happen after planting are generally more than sufficient both for the roots and the bloom; and after the bloom is over they are rather prejudicial than otherwise, except when very moderate. Although covering in the manner described prevents and exhibits the bloom to the greatest advantage, yet evidently they have a tendency to weaken and injure the bulbs, and ought not, therefore, to be continued more than two or three weeks at most; but as soon as the general blooming begins, the beds should be immediately exposed to the open air, and the mats and hoops should be replaced as before, to keep off heavy rains.”

6235. Taking up the bulbs. "It is the practice in Holland, to take up the bulbs about three weeks or a month after bloom, in the following manner: As soon as the plants begin to put on a yellowish decayed appearance, and the roots at the top of the stem and diagonally to the third of half an inch of the bulbs, but leave the fibres, &c. attached to it; they then place the bulbs again on the same bed, with their points towards the north, and cover them about half an inch deep, with dry earth or sand, in the form of a ridge, or little cone, over each; in this state they remain about three weeks longer, and dry or ripen a little; this air admitted as possible; the bed is afterwards hooped over, and too hot a sun; at the expiration of this period the bulbs are taken up, and their fibres, which are become nearly dry, gently rubbed off; they are then placed in a dry room for a few days, and are afterwards cleaned of that adherent or loose skin and dust taken off, with such effects as may be easily separated. When this dressing is finished, the bulbs are wrapped up in separate pieces of paper, or buried in dry sand, where they remain until the return of the season for planting. Another, and less troublesome, mode of treatment after bloom, though perhaps more hazardous, is to keep the bed airy, and rather dry, till the stems and foliage appear nearly dried up or consumed; this will seldom happen to be the case in less than two months; the bulbs are then to be taken up, cleaned from the fibres, soil, &c. preserved in sand or papers as before directed.”

Part III.
6236. Von Kampen and son say, "We take up the roots as soon as the leaves begin to wither, that is, when their plants begin to turn yellow. We then break off the stems an inch above the bulbs, which we afterwards cover with earth, in which they are to lie till the grass moisture be dried up by the warmth of the sun. We make a little heap of earth, and place the roots in it, bottom downwards as they grew; and the heap is covered with another heap of two or three inches. When the heap has lain one or two weeks, they are to be taken out in fair weather, and laid on a board in the sun for an hour, after which, they are to be cleared of the earth and offsets about them, taking great care not to give the least bruise or wound." (Quot. by Neill, in Hort. Tour, 583.)

6237. Herbert says, "The bulbs should be placed in an airy store-room, and not suffered to touch each other; a moveable stage of open lattice-work, furnished with drawers, may be used, and the utmost attention should be paid to ventilation." A French florist, Baudry, is said (Caled. Hort. Mem. iv. 76.) to have lost annually a number of his hyacinth-bulbs through dampness until he adopted the expedient of placing them in the store-room with the base of the bulb upwards. Drawers of lattice-work would effect the same object.

6238. Diseases. Hyacinths are subject to various diseases, arising from different causes; that destitute of a formal name, caused by the apple reminding of the ring-sickness, is of all others the most dangerous and most difficult to cure; in short, the only effectual remedy is to cut out the diseased part, till no brownness, yellowness, or other symptom of destemper remains. The sound part will survive the operation, if it consist of no more than the outside tunic of the bulb, without any heart; but it will, in such case, only be for a very few weeks, and will never recover; but so soon as the operation is performed, the wounded part should be exposed to the sun, till it becomes dry, to prevent mouldiness, and it will be best to replant it in some dry situation soon after." "The Dutch," Herbert observes, "are much troubled with this disease; the cause of which appears to be a fungus, the spawn of which is nurtured in the cow-dung. The only remedy is the removal of the distempered bulb, and the compost that was in contact with it."

6239. Duration of bulbs. "The hyacinth delights in a sandy soil and saline atmosphere; of consequence it succeeds best on the sea-coast, or in situations very near the sea. In more inland parts, it will generally be found necessary to procure an annual reinforcement of fresh imported bulbs, in order to make good or supply the deficiencies arising from the loss, or impaired health and strength of many of those that have bloomed on the best bed preceding spring. Those who are well acquainted with the hyacinth, always procure the thickest bulb in twos or threes, notwithstanding they may be discoloured at the time of planting; such generally have a corps de réserve, in narrow deep pots, which, at the commencement of bloom, they plunge or sink into the bed, wherever a vacancy, or weak sickly plant makes its appearance; by which means the identity and regularity of the bed is preserved, without any visible defect or alteration." Herbert says, "My own experience enables me to say, that the nurseries in the neighborhood of London may produce hyacinth-bulbs equal, if not superior, to those imported from Holland; though, perhaps, with greater loss from disease, owing to his not being able to procure the dung of certain species of cows," (Hort. Mem. iv. 186.)

6240. Forcing the hyacinth. Plant the roots in narrow deep pots, filled with sandy loam, in October; plunge them in and cover them with old bark-leaves or sand; they will soon throw down roots, and a part may sprout; only in November, be plunged in bottom heat, which will come into bloom by Christmas, and successional supplies can be taken from the store planted in October, and a bulb thus kept up till they flower in the open air. The best sorts to force are the single blues and reds.

6241. Blowing hyacinths in water-glasses. Blue or dark-colored glasses are more favorable to the propagation of the light ones, light being injurious to all roots. The bulbs to be blown in the glasses should be planted in October, in earth in which they push their fibres more regularly, and taken up as wanted, washed from the earth, and placed in the blowing-glass; the glasses may be kept in a warm room or in a stove. The water should be soft, and the glass so full that it may rise a fourth of an inch on the bulb, and if this becomes fetid, it should be renewed.


6242. The bulb of the tulip is solid, and sends up an upright stem from twelve to eighteen inches high, with glaucous leaves, and a large erect flower, the petals in its wild state having a black base. It is a native of the Levant. It is common in Syria, and is supposed by some to be the "lily of the field," referred to in Christ's address from the mount; though Sir J. E. Smith thinks the amaryllis lutea is there meant. In Persia, where the tulip is abundant, it is considered as the emblem of perfect lovers. "When a young man," says Chardin, "presents one to his mistress, he gives her to understand, by the general color of the flower, that his body is on fire with her beauty, and by the black base of it, that his heart is burned to a coal." According to Gesner, the tulip was brought to England by James Garnet, in 1577, having been introduced, according to Hakluyt, from Vienna. Towards the middle of the 17th century, the tulip became the object of considerable trade in the Netherlands; it rose to its greatest height in 1634, and the three following years. According to Beckmann (History of Inventions, art. Tulip), for one root of a variety called the Viceroy, articles to the value of 2200 florins were agreed to be delivered. The Semper Augustus has been sold for 2000 florins; one person agreed to give 4600 florins (about 460L.), with a new carriage, two horses, and complete harness; and another agreed to give twelve acres of land for a single root. The trade was generally followed for a time, and having no foundation in real utility, like the Mississippi and South Sea schemes, it was a mere gambling business, and rightly named Tulipomania. John Barclay, the celebrated author of the romance of Argenis, is said to have had this mania to such an excess, that he placed two mastiffs as
sentinels in his garden. This was between 1600 and 1621, when he lived at Rome, in an ill aired and unhospitable habitation; in which, however, he chose rather to continue than abandon his favorite flowers. (Oblatiner's Biog. Dict.) The taste for tulips in England was at its greatest height about the end of the 17th and beginning of the 18th century; about the year 1730 or 40, it had declined and given way to the taste for botany, and new plants from America and other foreign countries. The tulip, however, is still much cultivated both in Holland and England, near large towns, though in the latter country there are now very few good collections in the private gardens of the higher classes. Like the auricula and some other flowers, it is more the flower of the tradesman and operative manufacturer than of the botanist or man of fortune.

6244. The names of the different varieties, classed under these heads, being perfectly arbitrary, and constantly changing, their insertion here could be of no use. (See the Annual Catalogues of Bulbous Roots, published by the nurserymen and florists.) What are called breeders are procured from seed, and consist of one plain color on a white or yellow bottom. The seeds are large and rather fleshy. These are divided into three classes, variagated, and variegated tulips. The time that elapses before they break various colors, and are the first to bloom. These raise new varieties of tulips from seed must be possessed of an ample fund of patience and perseverance. The name of the dwarf kind, florists, is that of the Van Tholl, is a distinct species, T. tenuiflora. Formerly there were several varieties of early dwarf kinds.

6245. Criterion of a fine variegated late tulip. The stem should be strong, elastic, and erect, and about thirty inches above the surface of the bed. The flower should be large, and its cup to embrace the greatest part of the stem, forming almost a perfect cup, with a round bottom, rather wide at the top. The three exterior petals should be rather larger than the three inner ones, and broader at their base. All the petals should have perfect entire edges, free from the notch or serrature; the top of each should be broad and well rounded and the ground color, white or yellow, and the various rich-colored stripes, which are the principal ornament of a fine tulip should be regular, bold, and distinct, on the margin, and terminate in fine broken points, elegantly feathered or penciled. The centre of each leaf, or petal, should contain one or more bold blotches, or stripes, intermixed with small portions of the original or breeder color, abruptly changed in color, or irregular obtuse points. Some florists are of the opinion that the central stripes, or blotches, do not contribute to the beauty and elegance of the tulip, unless confined to a narrow stripe, exactly down the center, and that they should be perfectly free from any remainder of the original or breeder color. Such an approach is not always, however, when they have a regular narrow feathering at the edge; but the greatest connoisseurs in this flower unanimously agree, that it denotes superior merit, when the tulip abounds with rich coloring, distributed in a distinct and regular manner throughout the flower, except in the bottom of the cup, and that the bottom should be distinctly different, or an entire change, in order to constitute a perfect flower.

6246. Propagation. By seed for new varieties, and by offsets for continuing approved sorts.

6247. By seed. Select such breeders as have tall strong stems, with large well-formed cups, erect in the bottom, and save seed from the finest of these. Yes is the seed of such kinds produces nothing but poor weak breeders of no value. "It should remain growing on the stem till the pericarpium becomes of a brownish color, and begins to open; it is then sufficiently ripe, and should be cut off, with six or eight inches of the stem, and treated afterwards, in all respects, agreeable to the directions given for the management of hyacinth-seed. Some of the seedlings will bloom by the fourth or fifth, and most, if not all, by the seventh year."

6248. By offsets. These should be planted after they are separated from the parent bulb, in beds of fresh sandy loam, with a little rotten cow-dung placed seven to twelve inches below the surface, in a dry airy situation, from two to four years, according to the size of the roots. The beds should be raised six or eight inches above the alleys, formed rather convex on the surface, and may be provided with hoops and mats, to be used to guard them, as occasion may require, from heavy rains and severe frosts.

6249. Bulbs of the Dutch tulips have not lost their buoyancy, nor is there anything as hard as the Dutch tulip for the root end, and are full, solid, and rather pointed at the other. Just before planting, strip off the brown skin so as to leave the root perfectly bare and white, performing the operation with great care, to avoid bruising or wounding the root, especially at the lower end, where the fibers are formed, which is, at the season of planting, extremely tenacious.

6250. Soil and situation. "The situation for the best bed should be in an open airy part of the garden; when that is upon the ground should be marked out, agreeable to its intended dimensions, and the soil taken out twenty inches deep; the bottom is then to be filled up with rich earth, manure, and the like, and upon this to be placed a stratum of six to ten-year-old rotten cow-dung, and earth of the above description, about one half of each, well mixed together, twelve inches thick; and again, upon this to be placed another stratum of the same kind of earth as that of the bottom; this is only to be two inches thick, and the like, to the manner of the cup will be, to give it a smooth surface as it will be formed about the 30th of October, i.e., a week or two before planting, to give the bed time to settle; at the expiration of two weeks, the earth will have subsided, so as to be about two inches higher than the circumference of the bulb, but if heavy rains intervene between this preparation, and the bed subsequent to planting, the earth must be rendered too compact and adhesive, by a redundancy of moisture for the fibres to pass freely through it, which ought to be avoided." Hogg recommends a fresh, rich, loamy soil, of rather a sappy nature, which should be dug twelve months at least before it is used, and a small portion of well rotted dung must be added. He says, an old-fashinewed tulip-grower assured him, that the best compost he had ever hit on was: "three fourths rich yellow loam; one fourth leaf-mould; one sixth two-year-old horse-dung; and
one Eighth sea-sand, well incorporated, and laid in a bed, or stratum, for the plants, two feet deep." (Tr. on the Carnation, Acricula, Tulip, &c. 142.)

6251. Planting. The most proper time is from the end of October to the tenth of November. On the day made choice of for planting, rake the surface of the bed smooth and even, still preserving its convexity, and mark the exact situation for every root upon it. The proper distance between each root is seven inches from centre to centre; and if the rows are seven inches asunder, the roots will form squares of similar diameter on all parts of the bed. A bed consisting of seven rows makes the noblest appearance, when it is of sufficient length, with a path round it about two and a half or three feet wide; but where the number of roots is small five rows may suffice, and the path, in that case, may either extend quite round the bed, or only on one side, at pleasure. If, therefore, the bed consists of seven rows, it should consequently be fifty inches wide, which will allow a space of four inches between the outside rows and the sides of the bed; but if the bed contains only five rows, it will only require to be three feet wide, to give the roots similar distances. Having sprinkled a little clean sand where the roots are to be set, place them with great exactness and add some very sandy earth, so as to completely envelope each root in a little cone of it; then cover the whole very carefully with strong, sound, fresh loam, about four inches thick at the middle of the bed, gradually decreasing as it approaches the sides, where it should be about three inches thick; thus will the convexity of the surface be increased in a proper degree, and the roots will be covered with soil, to a depth proportionate to their size and strength; the largest and strongest having been placed in the centre rows, and the smaller and weaker on those of the outside. No tulip-root, whatever may be its size or strength, should be planted more than four inches deep from the upper side of the root; nor should any blooming root be planted less than two and a half or three inches deep, however small it may be. The soil made use of for covering the bulbs should be frequently turned over, and thoroughly exposed to the sun and air, some time before it is made use of, that it may be rendered perfectly sweet and free from the acid quality that most soils are subject to, when taken considerably below the surface. But if the bed is only to contain five rows, with a path in the front, and none behind, then it will be proper to plant the smallest and lowest growing roots in the front, next the path, and so gradually to increase in the size of the roots to the fifth or last row, which should contain the strongest and largest of all; when the roots are properly covered with soil, as before directed, the surface of the bed will slope one way, forming an inclined plane: it will be necessary to support its highest side at least with boards or brick-work, otherwise the earth would be liable to crumble down and leave the roots bare or too shallow.

The following section elaborates on the cultural management of tulips, focusing on soil characteristics, timing of planting, and the importance of proper placement and depth to ensure healthy growth. The text advises on the adecuacy of soil composition, ensuring that it is suitable for tulip planting, with considerations for the wetness or dryness of the soil and the need for proper drainage. It also stresses the importance of limiting dormancy periods and ensuring that plants are adequately protected from damage. The sections on planting and cultural management continue, emphasizing the need for careful handling of bulbs and the strategic placement of plants to optimize growth and appearance. The document is an instructional guide for tulip cultivation, intended to provide gardeners with a comprehensive understanding of the requirements and practices necessary for successful blooming.
several days, without requiring to be changed, and will make a tolerable appearance. About a week or
ten days after full bloom, when the petals of many begin to drop off, the awning should be taken down,
together with the frame, boards, &c. that surround the bed; and the mats and hoops may be replaced as
before, to prevent the loss of excess of rain, as the case may require; and as the leaves or petals of any fail, the
seed-velvet of such should be immediately removed close to the stem; for if suffered to remain on the
plant, it will procrastinate the period of its maturity, and weaken the root considerably. The bed may
remain in this state about a fortnight longer, by which time the grass, or foliage, will become of a yellow,
slightly-brown, and two or three inches of the top of the stem will wither, dry up, and become purplish: this
denotes the critical period to take up the roots, because if done earlier, they will be weak and spongy,
and if deferred later, their juices will become gross; this will be manifest at the succeeding bloom, by too
great a redundancy of colofitic matter in the petals, and the flowers being what is generally termed foul."

6233. Taking up the roots. Dig them up carefully, and place them under cover, in a dry, airy, shaded
situation. Here they may remain untouched till August or September following. "Then it is proper to
take off their loose skins, fibres, and such offsets as are easily separated; observing not to leave the roots
too bare, because the action of the air upon such would have a tendency to weaken and injure them, by
drying up part of their juices; the last brown skin, which is so intimately connected with the root, should
remain on it till the time of planting." "

6234. Diseases. The tulip is harder, and less liable to disease and injury from weather, than most sorts
of flowers; it is sometimes attacked by grubs and wire-worms at the root early in spring, and then the
best mode is to remove the plant and a portion of the soil, replacing the former from the reserve or
offset-buds.

6235. Forcing the tulip in pots or water-glasses. The early dwarf sorts are well adapted for this purpose,
even the Due Van Tholl. They may be treated as in forcing the hyacinth.

Subsect. 3. Ranunculus. — Ranunculus Asiaticus, L. (Mill. Tc. 2. t. 216.) Poly.
Polyg. L. and Ranunculaceae, J. Renouncle, Fr.; Ranunkel, Ger.; and Ranun-
colo, Ital. (fig. 593.)

6256. The ranunculus from a fasciculus of small tubers sends up several bipartite
leaves, and an erect branched stem with a terminating flower variously colored. It is a
native of the Levant, and was cultivated by Gerrard in 1596. Though rather a tender
plant, innumerable and highly beautiful double-flowered varieties have been raised from
seed, chiefly by the English florists, from the middle to the latter end of last century.

6257. Varieties. Only double ranunculuses are held in esteem: of these, Parkinson,
in 1629, enumerates eight; and Ray, in 1665, twenty sorts. Justice, in 1764, divides
ranunculuses into Turkey and Persian; of the former he enumerates eighteen sorts, and
of the latter a hundred. What he calls the Turkey ranunculus is only a variety or sub-
species with a very dark flower, which Miller also considered as a species, and named it
R. sanguineus. Maddock, in 1799, had upwards of eight hundred sorts. Mason’s
catalogue for 1820 contains about four hundred names. “There are more varieties of
ranunculuses,” Maddock observes, “than of any other flower;” but as their names are
arbitrary, it would be of little use to enumerate them here. A variety will last from
twenty to twenty-five years.

6258. Criterion of a fine double ranunculus. (fig. 593. a) “The stem should be
strong, straight, and from eight to twelve inches high, supporting a large well formed
blossom, or corolla, at least two inches in diameter, consisting of numerous petals, the largest at the outside,
and gradually diminishing in size as they approach the centre of the flower, which should be well filled
up with them. The blossom should be of a hemi-

6259. Propagation. By seed, for new varieties, and by offset-tubers, or dividing the
tubers for continuing approved sorts.

6260. By seed. The seed of the ranunculus, Maddock observes, in no instance ever produces two
flowers thus near the same size, or the same colour. It should be saved from such semi-double flowers as have tall
strong stems, a considerable number of large well formed petals, and rich good colors, chiefly preferring
the darker, but not to the exclusion of the lighter colored, when their properties answer the foregoing
description. The seed should remain on the plant till it has lost its verdure, and becomes brown and
dry; it may then be cut off, and spread abroad upon paper in the seed-room, exposed to the sun, that
every degree of humidity may be excluded from it; in which state it should be put into a bag, and pre-
served in a warm dry place.

[January is the proper time to sow the seed; and in order to prepare it, it must be separated from
the stalks to which it is connected, in the following manner, viz. in the first place, it should be taken out
of the bag, and spread thin upon a sheet of paper or tea-tray, &c. and placed before a moderate fire, till
it is just warm, and no more; the seed will then easily scrape off, by means of a penknife; but great
care must be taken to avoid scraping it off in lumps, or suffering any pieces of the stalk, dried petals of]
the flower, or other extraneous matter to be mixed with it, which would create a mouldiness when sown, of very destructive consequence: when the seed is scraped in a proper manner, it will have much of the appearance of clean coarse bran, with a little brown or purple speck in the centre of each cuticle, which is the kernel. When the seed is thus prepared, it should be sown in a shallow frame, provided with sashes; the earth should be barely covered to the touch, the seed being carefully distributed, and the frames kept covered; the seed should not be watered. When the pit is filled up again with the frozen heaps of earth, it should remain till the whole mass has thawed and been pulverized; and, if so, the seed should not be watered, but be made perfectly smooth and even, and the seed sown upon it with the utmost regularity, in such quantity as nearly to cover it; the glasses should be placed over it immediately, and the frame kept closely covered with them, for two or three days, till the seed begins to swell and soften; a little light earth, or other suitable soil, should be raked upon it. The glasses should be repeated once or twice a-week, till the greater part of the seed disappears: it is proper to remark in this place, that such seeds as happen to be covered deeper than the thickness of a half-crown piece, will never vegetate, and must of course, inevitably perish.

2623. After the plants are all up, and their two interior leaves appear, more air must be given, by having hurdles or lattice-work substituted for the glasses; waterings must be regularly continued, in the manner before described, when the long continuance of dry weather renders it necessary: but fine warm showers of rain are always preferable, when they happen in due time. This kind of management is to be continued till the roots are matured, and fit to take up, which is known by the foliage becoming perfectly brown, dry, and nearly consumed.

2624. The speediest and safest method of taking up these small roots is to pare off the earth, three inches deep, with a trowel or knife, having previously carefully exposed the dried and extraneous matter that may be found upon it. The earth and roots, thus collected, are to be thrown into a fine brass-wire, that will not permit the smallest roots to pass through it; the sieve is then to be worked in a large vessel or tub, nearly filled with water; the earthy part will, in consequence, be dissolved and float to the top, and the roots will be left in the tub. The roots may easily be separated from the stones, &c which are mixed with them. The upper rim of the sieve must be at all times, be held above the surface of the water, otherwise some of the smallest roots will be lost, as they are frequently found floating on the surface, till they receive a sufficient quantity of water to swell them.

2625. By offsets. Unlike the offsets of the hyacinth and tulip, those of the ranunculus generally attain perfection in the season of their formation on the parent plant, and are therefore fit to be planted as full-grown tubers the same season in which they are removed. The offsets, which are unfit to bloom the following year, may be planted in a bed prepared as to be directed for the full-sized roots.

2626. By dividing the tubers. "In minutely examining the crown of a ranunculus-root, several protuberances would be found; from each of which a shoot will arise, and the root may therefore be divided by a sharp knife into as many parts as there are protuberances; and thus the danger of losing any rare variety is much diminished. These sections will not bloom till the second year." (Hort. Trans. iv. 380.)

2627. Choice of full-grown roots. Select such as are sound and full in every part, and have plum and prominent buds.

2628. Soil and situation. According to Maddock, a fresh, strong, rich, loamy soil is preferable to all others. Hogg recommends fresh loam, with a considerable portion of rotten horse or cow dung. The Rev. W. Williamson (Hort. Trans. iv. 183) uses a stiff clayey loam with a fourth part of rotten dung.

2629. By planting. "This may be done either before or after winter: if the soil and situation is remarkably cold and wet, it will be better to defer planting till the middle of the year, or beginning of February; but in other situations, the latter end of October or beginning of November is to be preferred, as the roots will have more time to vegetate and form themselves, and will in consequence bloom rather stronger, though only a few days earlier than those later planted. A bed, consisting of the variety called the scarlet-turbaned, produces the most brilliant effect; if planted, as the full-sized roots, they will bloom together; they are harder than any other ranunculuses, but may, in other respects, be treated in the same manner. The surface of the bed should be raked perfectly even and flat, and the roots planted in rows, at the distance of about five inches from each other to a plant, and the trench or furrow, in which the roots are placed, should be about six inches wide. This is done in order for the reception of the roots: there should be a little clean coarse sand sprinkled into the trench, and the roots should be placed with their claws downwards, from three to four inches asunder, according to their size; when the trench has received its roots, it should be carefully filled up level with the earth that was taken out, so as to cover the root exactly one inch and a half deep, which is the only true depth to procure a good bloom: it is pointed out by nature in a singular manner; for when these roots have been planted too shallow or too deep, in either case, a second root is formed at the proper depth, by which the plant is placed markedly to appear, and to broaden the ground or frame it, but never again after the tenth of February; and he frequently plants the roots in the same place for several years successively." (Hort. Trans. iv. 576.)

2620. Future culture and management. Ranunculus-roots will remain several days in the ground after planting, before they begin to vegetate; during this period, they become very much swelled, by imbibing the moisture of the soil, and are, in this state, extremely susceptible of injury from frost, much more so than when vegetation has actually taken place. As soon as the bed is planted, a sufficient quantity of barley or oat straw should be placed near it, in case of frost, it may perhaps be

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necessary, during a very severe winter, to cover the bed in this manner ten or fifteen inches thick; but the straw should be taken off at all favorable times: for the effects of covering too much or too long are as destructive as the reverse, especially before the roots have begun to vegetate, because they are then more liable to become mouldy than at any other period, than which nothing can be more prejudicial. Early in the spring, when the plants make their appearance above ground, so as to render the rows easily discernible, the surface of the earth between each row should be trodden or beaten, so as to make it firm and compact; and if the soil is compressed with the fingers, quite close to the plants, it will keep out cold drying winds, and prove beneficial. It is advisable to make choice of a fine dry day, soon after rain, whilst the ground is still moist, to perform the above operation: when it is finished, a little long straw should be placed between each row, to preserve the surface of the soil cool and moist, till the foliage of the plants is sufficiently grown and expanded, to afford it shade without further assistance.

6271. Water. April showers, and frequent rains in May, are essentially necessary to the growth and vigor of the plants: if these fail, soft water must be administered in sufficient quantity to keep the rows or plots from becoming dry, by means of a common watering-pot, with a long tube or spout, held low, so as not to wash the earth into holes; for it is better to avoid watering the plants themselves, as it may chill them too much, and stagnate their juices. The consequences of omitting to water when necessary are these, viz. the plants will make little progress; the blossom-buds of the broad-leaved sorts will not open at all; the grass, or foliage, will put on a sickly yellowish appearance, from which it will never recover during the season; and, lastly, the roots will, when taken up, be small and lean. But such kind of waterings, however necessary, are by no means so salutary to these, or any other flowers, as fine, warm, rainy days, in which they can be equally dispens'd, nor are the plants naturally disposed to receive any when the atmosphere is dry, because their pores and fibres are contracted, and they are, as it were, in the expectation of dry weather. Since it is evident that artificial waterings are, in all respects, so much inferior to natural, it is better to wait a day or two, in hopes of a change of weather, rather than to hasty take them, if it be really possible that although the plants may appear to suffer for the moment, by the omission; for if such a change should fortunately take place, they will receive infinitely more benefit from it than if both themselves and the soil are already saturated, or replenished, with moisture.

6272. Shading. The weather in May is sometimes very clear and hot; the plants ought to be shaded at such times by means of loft-y hoops and mats, or some better contrivance, that will admit light and air freely; a frame and covering, similar to that for hyacinths, would answer best, if expense and trouble were not to be considered: it will, however, be absolutely necessary to shade them, in some manner, during the period of bloom, otherwise they will continue but a very short time, especially the dark rich-colored sorts; for, in proportion as their colors approach to black, is the injury they will receive from the rays of the sun, if permitted to shine upon them in full force; some of the very darkest cannot stand it one hour without being entirely spoiled. The light colored sorts will bear the sun's rays much better, reflecting them to proportion as they approach to white; green is the only color that reflects and absorbs the rays of light in equal proportion, and is more predominant in the vegetable kingdom than any other. After the bloom is over, watering is no longer necessary, but shading, in the middle of hot days, is still very beneficial to the plants: it tends to prolong their vegetation, and the size and substance of the roots are thereby increased.

6273. Taking up the roots. By the end of June, or soon after, the greater part of the plants will appear brown and dry: vegetation has then ceased, and it is the exact time to take up the roots, because if they are suffered to remain in the ground till rainy weather ensues, they will begin to shoot afresh, and thereby sustain considerable injury. When the roots are taken up, their stems, &c. should be cut off close, and they should be placed in a shady airy room, or situation, to dry gradually; but before this is perfectly accomplished, it will be proper to clean and separate them, because, when quite dried, they become very hard and brittle, and there is great danger of breaking off their claws: some may be separated into many complets; they can neither be so closely connected, as on a superficial observation, to cut off the appearance of only one large root. Nothing more remains to be done, till the return of the planting season, except to stow the sorts separately in bags or boxes, for the sake of convenience, in a dry room, in which state it is possible to keep them for two or three years without perishing, although it evidently hurts them to weaken them and injure them: there have been instances known of the ranunculus-roots surviving till the fifth or sixth year; they were, however, rendered extremely weak, nor could any but very strong roots retain their vegetative powers for so long a period. Williamson takes up the roots immediately after the color of the foliage begins to fade.

6274. Forcing. The ranunculus may be forced, but loses much of its strength of stem and brilliancy of color.


6275. There are two species of anemone cultivated as florists' flowers, under the common name of anemone: the A. coronaria, L., or poppy-anemone (Bot. Mag. 841. (fig. 594. a), a native of the Levant, and introduced in 1596; and the A. hortensis, the star or broad-leaved anemone (b), a native of Italy, and introduced from Holland in 1597. The anemone has been cultivated from as early a period as the tulip, and many fine double varieties produced both by the Dutch and British. The single and semi-double flowers are nearly as high estimation as the double ones.

6276. Varieties. These are numerous, but few of them are named. Parkinson, in 1629, enumerates thirty sorts of single narrow-leaved anemones, and nearly as many double and single of the broad-leaved sort. Mason's catalogue for 1820 contains seventy-five sorts. A variety will last for twelve or fifteen years.
6277. Criterion of a fine double anemone. (fig. 595.) “The stem should be strong, elastic, and erect, not less than nine inches high. The blossom, or corolla, should be at least two inches and a half in diameter, consisting of an exterior row of large substantial well rounded petals, or guard-leaves, at first horizontally extended, and then turning a little upwards, so as to form a broad shallow cup, the interior part of which should contain a great number of long small petals, imbri- cating each other, and sooner reverting from the centre of the blossom; there are a great number of small slender stamens, intermixed with these petals, but they are short, and not easily discernible. The color should be clear and distinct when diversified in the same flower, or brilliant and striking if it consists only of one color, as blue, crimson, or scarlet, &c., in which case the bottom of the broad external petals is generally white; but the beauty and contrast is considerably increased when both the exterior and interior petals are regularly marked with alternate blue and white, or pink and white, &c. stripes, which in the broad petals should not extend quite to the margin.”

6278. Propagation. By seed for few varieties, and by dividing the root for continuing approved sorts.

6279. By seed. Select “single or semi-double flowers, that have strong, tall, and erect stems, large well formed cups, and petals of very brilliant colors. By sowing the seeds, which must be gathered in the autumn, the following method may be adopted: if the seed be sown in dry and light, it will otherwise be blown away by the first breeze of wind, or fall down and be lost; it may be sown at the same time, and be treated in all respects like that of ranunculuses; the seedlings will, like those, blow strong the second year. It will be found very difficult to sow another seed of a regular manner: it is united with, and developed in a downy substance, which being put together in quantity, adheres in such a manner as to render it necessary to make use of some sand or earth to separate it on sowing; nor will this be effected sufficiently without considerable labor in rubbing it for a long time amongst the earth, as it ought not to adhere together in lumps, which will not let the young plants space enough, even for their roots. There will be found but few double flowers amongst the seedlings, nor can it hardly ever be expected there should, if the seed be entirely saved from single ones; of course, the greater number of broad petals the flower of the seed-bearer possesses, so much greater is the probability of procuring large double flowers from the seed of it.”

6280. By dividing the root. When the division is properly made, every piece will blow the first year, and is therefore to be treated in the same way as such as are full-grown.

6281. Choice of full-grown roots. Select fresh plump roots of moderate size; large overgrown roots, which are hollow in the centre and often decayed, are to be avoided, as they never blow strong.

6282. Soil and situation, and preparation of the bed. The same as for the ranunculus.

6283. Planting and future culture. The distance between the roots may be the same as for the ranunculus. Attend to place that side of the roots next the soil in which the decayed rudiments of small thread-like fibres will be observed, and cover about two inches deep. “Anemones are harder than ranunculuses, and, consequently, may be always planted in the autumn with safety; the most advisable time is about the middle of October, by which means they will blow a week or two earlier than the tulips: if they are planted in a mixture of a certain light after the tulips, they will all bloom together; but a few days earlier or later in the planting will scarcely be perceptible at the time of flowering; it is, however, proper to observe, that such roots as are planted in October, will blow stronger, and, when taken up, will be found of a larger size than those that are planted towards the end of November, especially if the latter proves mild; but if the winter sets in early, and proves severe, late-planted roots will not have time to vegetate before frosty weather takes place; in which case there will be great danger of their perishing, unless they are covered with straw, just sufficiently to keep frost from the roots, as they are then in a state of inactivity, but replete with moisture, which renders them more susceptible of injury from frost, and, at the same time, in much greater danger of mouldiness than after vegetation has commenced. The covering must therefore be taken off and put on, as often, and in such proportion, as the exigency or circumstance of the case requires.” Water and protect from high winds and heavy rains, as directed for ranunculuses.

6284. Taking up the roots. “Anemones continue longer after bloom in a state of vegetation than ranunculuses, probably because of their greater degree of succulence; and even at the proper time to take them, when the heads become dry, and the foliage becomes all yellow, the parts of the root which are below the ground will not be entirely digested of greenness and moisture; this often will be the case when frequent showers of rain intervene, and are admitted between the times of blowing and the maturity of the roots: when it thus happens, much skill is required to ascer- tain the critical period to take up the roots; for if they are suffered to remain in the damp or wet ground a few days too long, they will contract a great deal of moisture, and be thereby materially weakened and injured; it is, indeed, better to take them up rather too early, than suffer them to re-vegetate in this manner; but the roots will not be so firm and solid as if done at the exact time. The safest and most effectual method to pre- serve the roots, if the times happen, that part of their foliage will not be entirely digested of greenness and moisture; this often will be the case when frequent showers of rain intervene, and are admitted between the times of blowing and the maturity of the roots: when it thus happens, much skill is required to ascer- tain the critical period to take up the roots; for if they are suffered to remain in the damp or wet ground a few days too long, they will contract a great deal of moisture, and be thereby materially weakened and injured; it is, indeed, better to take them up rather too early, than suffer them to re-vegetate in this manner; but the roots will not be so firm and solid as if done at the exact time. The safest and most effectual method to pre- serve the roots, if the times happen, that part of their foliage will not be entirely digested of greenness and moisture; this often will be the case when frequent showers of rain intervene, and are admitted between the times of blowing and the maturity of the roots: when it thus happens, much skill is required to ascer- tain the critical period to take up the roots; for if they are suffered to remain in the damp or wet ground a few days too long, they will contract a great deal of moisture, and be thereby materially weakened and injured; it is, indeed, better to take them up rather too early, than suffer them to re-vegetate in this manner; but the roots will not be so firm and solid as if done at the exact time. The safest and most effectual method to pre-
6285. The bulb of the crocus is round, solid, and compressed, with a netted skin, from the centre of which arise four or five grass-like leaves, and one or two flowers. Out of the centre of the tube of the flower arises a slender style, crowned by a broad flat stigma of a gold color. After the flower is past, the germ, which hitherto was seated on the bulb at the base of the tube, pushes out of the ground, and ripens its seeds; a singular economy in nature, and which occurs only in the colchicum, and a few other plants. All the known species of this genus may be considered as florists’ flowers. Many botanists, indeed, reckon only two species, the *C. vernus*, or spring-blowing crocus; and the *C. sativus*, the saffron, or autumn crocus.

From the *Crocus vernus* (Eng. Bot. 343, and our fig. 596), they consider that the *C. versicolor* (fig. 597), the *C. suiflorus* (fig. 598, a), the *C. susianus* (b), the *C. sulphureus* (c), and the *C. maritimus* (d and e), with their numerous sub-varieties, have been produced by culture or locality.

From the *Crocus sativus*, or saffron-crocus (Eng. Bot. 343, and our fig. 599, a), they think it likely that the *C. arrotinii* (fig. 599, b) and the *C. multiflorus* (fig. 599, c) have been also originated by cultivation or accident.

6286. All the sorts of crocus have been, time out of mind, and still are, great ornaments to the garden; the spring sorts coming into flower in February and March, and the autumn sorts in September and October. The color of the spring crocus in its wild state, in Switzerland, is white with a purple base; it is considered as naturalised in England, but, when found wild, is almost always of a yellow color. The autumn crocus, or saffron, is also found wild in some places, and considered as naturalised; but it appears to be an African plant, which its Arabic name, sahafaran, seems to justify, and introduced originally in Edward the Third’s time. Its color is generally purple or blue, as is that of most of the autumn varieties in cultivation at present.

6287. Varieties. None of these are double. Of the spring crocus, Parkinson has enumerated twenty-seven varieties; the fundamental colors of which are blue, purple, yellow, and white. Miller recites twelve as leading sorts. Mason’s catalogue for 1820 mentions “twenty named sorts,” besides the light, dark, and striped purple, cloth of gold, the Scotch crocus beautifully striped, the white, the large and small yellow, and several striped sorts. The Dutch are continually producing new varieties, as are some florists in this country, of which Haworth (Hort. Trans. i. 122.) may be cited as an instance. Of the autumn crocus, Parkinson has enumerated four, and Ray six varieties. Miller has only four: the sweet-smelling, of a deep blue; the mountain, of a paler blue; the many-flowering, bluish; and the small-flowering. Most of these varieties are now lost.

6288. Criterion of a good crocus. Clear or brilliant colors, and each color distinctly marked and finely pencilled in the striped and variegated sorts.

6289. Propagation. By seed, for new varieties; and by offset-bulbs, for common
purposes. The latter generally flower the first spring after planting, and are treated in all respects as full-grown roots.

6200. By seed. The following directions are by Haworth. "The seeds of crocuses are best sown, immediately after being gathered, in light dry earth, in large pots, or pans, or small shallow boxes, with a sufficiency of holes and potsherds at the bottom, for the purpose of draining off with certainty all superfluous moisture thinly; for almost every seed will germinate, and cover not more than half an inch with sand, earth, or peat. They are sown at the end of winter or in the beginning of spring, all being set, in a moderately shy yet unsheltered one: permitting them to receive all the influence of the weather, except such heavy showers as would wash bare the seeds. As soon, however, as the autumnal rains have moderated, or if the dewy aspect of nature should remove them from all excessive rains, frosts, and snows, by the occasional shelter of a garden-frame: allowing them to be covered with the full air at other times, but more especially after the seminal leaf (for they have but one, being monocotyledonous plants), eager to commence the career of life, urges its fine secatitious point above the surface of the earth. This occurs sometimes about the end of the year, but often in earliest spring. As this it is quite essential that they should have complete exposure to the air, even in frosty weather; screening them, however, occasionally, like early rudishes, with loose straw, from other injurious effects of frost; so as to prevent their being raised out of their infantile beds by its baneful effects. In this manner may they continue to flower and fruit, and until the earth is to be sown by all means to dry the earth in their boxes, as to require daily waterings. It will be then found advantageous to remove them to a cooler, but not sheltered situation, and here they may remain until their leaves die down; giving them, as just hinted, at all times, and in every situation, while their leaves are growing, such discretionary waterings, when the sun is not shining, as they may reasonably appear to require: but never until the earth they grow in becomes dry: not any whatever, after their leaves begin to look yellow. After this period, it is necessary to defend them from all humidity, except dews and gentle rains, until the end of August, or beginning of September.

6201. From seeds, worms, slugs, and snails. "It is almost needless to observe, they should constantly be kept as clear as possible. And if the surface of the earth in their boxes is occasionally stirred with the point of a stick, oil, or piece of stick, it will prevent accidental effects, and invigorate the bulbs: operating no doubt, as a sort of hoeing, and, like that important practice, (as the writer of this paper conceives,) proving salubrious to vegetables of every denomination, not only by lightening the soil, but by admitting new accessus of atmospheric air towards their roots; and thereby facilitating, and stimulating their absorptive inspiration of all oxygen; without a due supply of which all vegetables, as well as animals, eventually become feeble and sick. If, notwithstanding the precaution of thinly sowing the seeds, the plants in any of your seminal boxes should have grown so thickly together as to have incommoded each other, it will be desirable to have such taken up, and replanted into a number of boxes, about the middle of March, and about a month, if the bulbs are not too crowded, they will require no shifting this their first autumn; but merely about a quarter of an inch from mould sifted over them, previously stirring and cleaning the surface of the old manure off the young; and observing not to bury the young shoots not yet so large as lentils, deeper than the quarters of an inch, or an inch at the most. The second season requires exactly the same management as the first. But as soon as their second year's foliage has pass'd away, the roots should all be taken up, and replanted again the same or following day, into fresh earth, of the same kind as before, also carefully treated as much as possible, and treated as above. Nor does the third season demand any alteration in their management; sitting over them in autumn half an inch of fresh earth. The spring following, if they have been duly attended to, most of them will show flowers (a few, perhaps, having dropped their season before that,) in the month of the fourth crop of leaves; fully rewarding with the cheering colors of their new faces all the preceding industry and care." (Haworth, Trans. 25.)

6202. Choice of bulbs. Observe that the base is not mouldy, nor the bud or summit of the bulb decayed.

6203. Soil, situation, and culture. They will grow in any good soil; but prefer a loamy sand. October is the best season for planting; the more select varieties are grown in beds like the hyacinth, and the colors mingled in the same manner; the distance from bulb to bulb about three inches. The more ordinary sorts are grown as border-flowers, and form an important part of the early flowers of the front row. (p. 197.) As their roots are very shady, and require no care till the leaves begin to fade, when they should be taken up, and kept in a rest of two or three months. Some do not take them up oftener than once in three years, which answers very well for the border sorts. Even these, however, should not be left to the young bulb; when their growth is formed on them, they come nearer to the surface every year, till at last, when neglected, they are thrown out and lost.


6204. The bulb of the narcissus is pear-shaped and tunicated, the leaves succulent and linear, and the flower-stems, which are from six to eighteen inches in height, bear either solitary or fasciculated flowers; the color of the flower is either white or yellow, and generally odoriferous. Most of the species are natives of the south of Europe, but one, the N. Pseudo-Narcissus, is a native of England, and common in woods in clayey soils. They come into flower in February, March, and April.

6205. Species and varieties. The popular division of this genus is into daffodilis, white narcissus, jonquils, and polyanthus narcissus.

The daffodilis are N. Pseudo Narcissus (Eng. Bulb. Mag. 6.) The varieties are the common double, the double with white petals and a yellow cup, the single with yellow petals and a gold color around the edge of the cup, Tradescant's daffodil, and above a dozen other nameless varieties; the peonies, and the yellow daffodil (N. Bulb. Mag. 6.) (Eng. Bot. 27.) and a variety (N. Bulb. Mag. 6.) (Eng. Bot. 27.) kept for the scope; the two-colored daffodil, or the Muscari daffodil (N. Bulb. Mag. 6.) (Eng. Bot. 27.) native of Spain, and a variety of the great yellow Spanish, the largest flower of the genus; the least daffodil (N. Bulb. Mag. 6.) (Eng. Bot. 27.) (Botal. Mag. 6.) the rush-leaved gaudy daffodil (N. Bulb. Mag. 6.) (Eng. Bot. 27.) with some other species and varieties. The white narcissus are the poets' n. Narcissus (N. poetica); the early-flowered (N. p. angustifolium); and the later-flowered (N. p. bulbifera) the musk-narcissus (N. muscatus) (Eng. Bot. 27.) the eastern narcissus (N. bulbifera) (N. Bulb. Mag. 6.) (Eng. Bot. 27.) the wild or counterfeit daffodil (N. Bulb. Mag. 6.) (Eng. Bot. 27.) the yellow and large-flowered varieties; the yellow jonquil (N. bulbifera) (Batal. Mag. 6.) the yellow jonquil (N. bulbifera) (Batal. Mag. 6.) and the yellow jonquil (N. bulbifera) (Batal. Mag. 6.) with other varieties.

The jonquils are the common (N. jonquillus,) the jonquils (N. jonquil) with some minor varieties. The yellow jonquil (N. bulbifera) (Batal. Mag. 6.) the great jonquil (N. bulbifera) (Batal. Mag. 6.) and some minor varieties. The polyanthus narcissus are the common (N. Jonquil) with some minor varieties. The sulphur-colored, single and double; the white with yellow, single and double; and above a hundred other sorts, with anthing varied in the upper petal, single and double. All the varieties who have highly improved this division of the genus. Some of these sorts are considered species by botanists.

6246. Criterion of a good narcissus. Strong erect stems; regularity of form and disposition in the petals and nectars; distinctness and clearness of color; and in the many-flowered sorts, the peduncle all of the same length, and coming into flower at once.

6297. Propagation. By seed for new varieties, but generally by offsets, which, as they
seldom flower the first year after separation, should not be planted with the full-grown roots, but in a bed of light loamy soil by themselves in the reserve-garden. They should not be planted later than the beginning of September.

628. By seed. Miller directs to sow in flat pans, filled with fresh, light, sandy earth, about the beginning of August, soon after the seed is ripe; to place the pans where they will receive only the morning sun till October. Then expose them to the full sun, and protect them from heavy rains and frosts until April, when they will have come up, and must be removed to their first situation. In June, the leaves will have decayed away, and the bulbs should be shifted to the second situation. The end of the second after sowing, the roots are to be taken up and planted at about three inches' distance every way, in beds raised and rounded to throw off the water. These beds are to be protected in winter by old tan-ashes or manure. After remaining two years in this situation, they are to be taken up and planted in others, dug deep, and with a little rotten cow-dung buried in the bottom of the fibres to strike into. Here the roots are to be planted at six inches' distance, having earth sifted over them when the leaves decay, and tan or ashes in winter. The second season of their growth in this bed, that is, the fifth from sowing, most of the bulbs will come into flower. Such as are esteemed good flowers may be taken up and treated as full-grown bulbs; but those which have not flourished, or of which the flowers are of doubtful excellence, may remain another year. Miller says, none should be rejected till they have flowered two or three times: as it often happens, that their first blowing is not so near so beautiful as their second and third.

629. Choice of full-grown bulbs. Select such as are rounded towards the base rather than compressed, with full sound tops, and bottoms free from mouldiness or decayed fibres.

630. Soil, situation, and planting. As eastern aspect is to be preferred; and, according to Miller, the best soil is fresh, light, hazel loam, mixed with a little very rotten cow-dung. The bed in which they are to be planted must be excavated three feet deep, and filled with this compost, and then the roots planted on it about eight inches' distance every way, and covered from six to eight inches, in the manner directed for tulips. The best time for planting is August, or the beginning of September.

631. Culture. Stirring the soil, weeding, and watering are all that is in general required: but such as wish to produce a very perfect show of flowers, shelter with an awning in the manner recommended for hyacinths. In winter, the beds require the protection of tan or litter, which should be put on in October or November, and removed, and the soil stirred in February or March. Where the narcissi are cultivated for commercial purposes, the strength of the bulb is greatly increased by cutting off the flower-stem when the flowers begin to expand. The flower is still valuable, being expanded till in a marketable state, and with some freedom. Some years it is cut off and dried, and seeds sown in the grounds of Daniel Carter, at Fulham, who has long cultivated large quantities of polyanthus narcissiuses for sale, and was surprised to find all the crop nearly gathered, though very early in the season. His son, however, explained the mystery, by taking me into a large barn, which was filled with the gathered flowers, blown off the stalks and the roots cut off. By doing this, the bulbs continued to produce as abundant crops every year, as new ones imported from Holland. The practice was suggested to him by remarking, that in a bed left for seed one year, very few roots sent up a complete bunch of flowers the following season, and many roots none at all. He therefore now cuts off the stalk close to the ground, as soon as two or three of the flowers are expanded, but is very careful not to injure the leaves."

632. Taking up the bulbs. The bulbs should not be taken up oftener than every third year, if they are expected to flower strong and make a great increase. If they remain longer than three years, the offsets will become so numerous as to weaken the bulbs, which will at first flower weakly, and in time cease almost entirely to show flowers. The Dutch take up these roots every year, because their object is to furnish a round plumpt root, and the way to accomplish this is to take off the offsets annually, to prevent their pressing against and flattening the parent bulb. The bulbs being dried in the shade, may be laid in an airy situation in the seed-loft till wanted for planting.

633. Forcing. These bulbs force well, and either in deep pots of sandy loam, or in water-glasses; their previous treatment is the same as we have prescribed for the hyacinth; and they are highly odoriferous and ornamental in apartments.

**SUBJECT 7. Iris. — Iris, L. Trian. Monog. L. and Iriceae, B. P. L'Iris, Fr.; Schwertllilie, Ger.; and Iride, Ital. (figs. 600, 601.)***

6304. There are several species of iris which are considered florists' flowers.

The Persian iris (I. Pernica) (Bot. Mag., and our fig. 600) is a very low bulbous rooted plant, with delicate blue and violet-colored flowers, greatly esteemed for their beauty and sweet smell, which is so powerful that one plant will scent a whole room. It is a native of Persia, and was cultivated by Parkinson in 1629. The bulbs are generally imported from Holland, and blow in water-glasses, or pots of sand with very little earth intermixed, in February and March.

The snake's-head iris (I. Tuberosa) (Bot. Mag. 531, and fig. 601 b) has long narrow four-cornered leaves, and a dark purple flower, which appears in April. It is a native of the Levant, and was cultivated in 1597. The tubers are generally imported from Holland.

The Chalcedonian iris (I. Eustasia) (Bot. Mag. 94, and fig. 600 a) has finely straited leaves, a scape a span high, and the largest and most magnificent coryds of all the species. Its petals are of a delicate texture, almost as broad as a hand, purple or black,
striped with white. It flowers in the beginning of June; it is a native of the Lebanon, and was cultivated by Jererand in 1595.

The bulbous or Spanish iris (I. piphitina; Bot. Mag. 569, and fig. 601, a) has channelled leaves, convoluted during their whole length, and awl-shaped at the tip; the flowers of the wild plant are blue, with emarginate petals, and appear in June; but cultivated produced a number of varieties with yellow, white, violet, and magenta shades of flowers. It is a native of the south of Europe, and was cultivated by Gerard in 1595.

The following is a list of the bulbous and tuberosous, the English Iris of the Dutch, (I. xiphoides) (Bot. Mag. 602, and fig. 601, b), it much larger than the other in all its parts, the flower-stalk is twice the height, and the flowers are more than double the size. It is equally prolific in varieties as I. xiphoides, of which it is by some botanists considered only a variety. The takers of both sorts are annually imported from Holland.

6305. Culture of the first three species. These seldom ripen their seeds in this country, nor are they often propagated from offsets, annual supplies of bulbs being obtained from Holland, and generally forced like the hyacinth. Justice says (Brit. Gard. Direct. 222.) the Dutch florists told him, that they never could obtain any varieties from sowing the seeds of the Persian iris; nor could this author himself, who cultivated the plant, and raised seedlings at Crichton, near Edinburgh, with great care and considerable success. The three sorts are best cultivated under the protection of a frame, where their flowers will be less liable to injury than in the open air, and where their leaves will be stronger and more able to nourish the bulbs and offsets. The Chalecedonian iris, Curtis observes, thrive best in a loamy soil and sunny exposure, with a pure air, but guarded from moisture, and from frosts during winter. The Persian iris thrives best in a light sandy loam and eastern exposure, sheltered from rains and frosts, like the other. The snake's-head iris is the hardest of the three, requires the same soil and exposure as the Persian, but less care during winter. None of these sorts need be taken up oftener than once in three years, when the leaves decay; they should be replanted in a month or six weeks afterwards, at six inches' distance every way, and covered from two to four inches according to the size of the bulbous tuber.

The soil in which the bulbous and tuberous sorts of iris is planted be loose and deep, and the plants not taken up every three, or at most four years, they will run down and be lost. 6306. Culture of the bulbous irises. Miller and Justice recommend a light sandy loam, not rich, and an eastern exposure for the plants, which are abundantly produced and sold, and as they also produce seeds freely, many valuable varieties are obtained in that manner. Justice says, he raised a great number with very little trouble (Brit. Gard. Direct. 430.) and Masters says, "I know no flower that better repays the time and attention of the horticulturist." The following are this author's directions for its propagation by seed.

It is propagated chiefly from seedling produced on all seedling plants, although, like many other plants, but sparingly, and very frequently not at all, on such as have been long increased by offsets, or parting the roots; they may be sown in slight drifts, about six inches asunder, as soon as ripe; and in the March following, they will make appearance very similar to ripple. If they are grown in the seed-bed for three years, for they are much the most tender than most kinds of seedling bulbs, and, therefore, will not even require protection from the frosts. In August or September of the third year, it will be necessary to transplant them into beds, at a distance of four to six inches square, that the bulbs from the surface of the ground, most of the strongest will show blossom, and nearly all in the year following, or the sixth from the seed. If, during the time the roots are at rest, the top surface of the earth is carelessly removed, and fresh light loam is substituted, the year will be lost, this treatment will greatly promote the growth of the bulbs, and with these, as well as many other seedling plants, it is not a stated time that must pass before they blossom, but only such a portion as will allow the bulb to attain a size sufficient to contain vigour to produce and perfect a flower-stem, the rudiment of which is formed in the preceding summer. When the blossom is over, and the vagaries perpetuated by the increase of their offsets. The most proper time for removing the bulbs is in August and September, those kept out of ground until Christmas rarely blossom in the succeeding summer." (Hort. Trans. iv. 413.)

6307. Flowering bulbs. Every third year, in August, is the most proper time for taking them up; and they should, if possible, be replanted by August or September. Masters says, those kept out of ground till Christmas rarely blossom in the succeeding summer. They may be planted either in beds, at eight inches or a foot distant every way, or in mingled borders, care being taken in each case to prevent the roots running down by removal every third year, or by a substratum of tiles or compact rubbish within eighteen inches of the surface. These species are very hardy, and flowering so late as June, require no protection either in summer or winter. They are seldom or never forced.

Sec. 8. Fritillaria.—Fritillaria L. Hexan. Monog. L. and L. (fig. 602.)

6308. Of the fritillaries there are three species which are considered as florists' flowers; of these species there are numerous varieties.

The crown-imperial (F. imperialis; (Bot. Mag. 191.) Le Couronne Imperiale, (Gyn.) Kroneblume, (Ger.); and Crown Imperiale, (Ital.); fig. 601, a) is a scaly bulb with a single stem, from two to four feet in height, furnished with alternate green leaves, and crowned with a showy panicle of small yellow flowers, to two more or less, or more in successive years, which appear in March and April. It is at its best in the month of the flower-garden, producing a fine appearance when in flower, and for some years at a season when such flowers are most wanted. The "singular varieties," Preston Mason observes, "cannot but engage the attention of the curious observer, and is a white glabrous cavity as the base of each petal, and has a drop of".
6309. Propagation. The common method is by offsets; but they may be raised from seed, which ripens readily, and is to be treated in all respects like that of the tulip, the seedlings of the crown-imperial flowering in the fifth or sixth year, and those of the other species in the third or fourth year.

6310. Culture of flowering bulbs. They are planted in a light soil on which no manure was used the two years previous. It should be dug deep, and the bulbs may be planted six inches deep, and from eighteen inches to two feet distant every way; but they have the best effect in a mingled flower-border. They need not be taken up above once in three years, when the stems are withered in May or June, and they should not be kept longer out of the ground than two months.


6311. Of the lily there are sixteen species introduced into Britain, and of the whole of them may be reeoned very choice flowers. We shall notice particularly, only those species, of which numerous varieties have been produced. These are:

The white lily (L. Candidum) (Bot. Mag. 274.) has a large scaly bulb, a leafy stem, from three to four feet high, and terminating in pure white flowers in peduncles. It is a native of the Levant, and was introduced in Gerrat's time. Of this species there are above eight varieties.

The orange lily (L. bulbifemor) (Bot. Mag. 36.) has a scaly bulb, a leafy stem, two feet and a half high, terminating in orange-colored flowers. Sometimes the stem produces small green bulbs in the axille of the leaves. Of this species there are also five varieties of varying colors and sizes.

The marigold, or Turk's cap, (L. Major-, (Bot. Mag. 585.) has a large scaly bulb, a stalk furnished with narrow leaves, three feet high, and terminating peduncles of fine carmine flowers in July. Of this species there are half a dozen varieties, besides the scarlet marigold, (L. Chalcedonica,) of which there are also different sorts. Besides the above varieties, there are the L. Candidum, rothdum, or Oriental lily; L. martagon, or Tigrinum, and Tigerlily; the L. japonicum, or Japan lily, with stems of 3 ft., and the Double, a pure white with a streak of blue; all equally meriting cultivation as select flowers.

6312. Propagation. This is almost always by offset-bulbs; but new varieties may be raised from seed, which ripens in most sorts in August; being treated as directed for raising new varieties of the narcissus, the young bulbs will flowering the fourth and fifth years.

6313. Culture of flowering bulbs. The more common sorts, species, and varieties, will thrive in any soil and situation, even on the shade of trees. The Canadian, Pompomum, and Philadelphia varieties are grown in borders, and the protection of ashes or leaves in leafy shade in winter. They are generally planted in borders, and need not be taken up oftener than every three or four years in September, and replanted six inches deep in the October following. None of the species can be safely transplanted after they have pushed leaves, without weakening them so as to prevent their flowering for several years. The following general rules will assist in the cultivation of bulbous-flowering plants. Griffin, of South Lambeth, whose superior skill in the cultivation of bulbous plants is well known (Hort. Trans. iv. 544.), has been in the practice of keeping the lilium japonicum in pots, protected by a green-house or garden-frame; but he thinks they thrive best in the open ground. He recommends in twenty-four, or thirty, or forty pots, not larger than an inch from the surface of the mould, which is composed of about two thirds peat and one third loam, the bottom of the pot being covered to the depth of two inches, with broken pieces of tile and the rough sittings of peat. The plants are kept entirely from frost, and are watered very little when in a dormant state, and once only in June. They are then very impatient of the heat of the sun, for at the green houses kept at a distance from the sun to prevent the mould drying quickly. (Hort. Trans. iv. 544.) Brooks grows in a brick-pit, which he can cover with mats or glass at pleasure; but he says, it "appears to be sufficiently hard to endure our winters, as I have had a bed of them two years in the open ground without protection." (Hort. Trans. iv. 552.)


6314. The Amaryllideæ is a splendid family, lately subdivided into those of Nerine, Colubrina, and Brunsvigia (see Bot. Mag.), of which almost every species may be considered a select flower. The A. amabilis, Josephina, and Vittato, are reckoned the most splendid bulbous-rooted plants; and the A. formosissima, or Jacobea lily; Sarnoensis, or Guernsey lily; Belladonna, &c. are less magnificent, but of very great beauty. Most of the species are green-house or stove plants, and natives of the Cape of Good Hope, China, or South America. Various hybrids of this family have been produced by Herbert, Sweet, Gower, and others. (Hort. Trans. iv. 488. &c.)

6315. Propagation and culture. New sorts, as in similar cases, are procured by seed; but the most usual mode, as few of these plants have ripened their seeds in this country, is by offsets from the flowering bulbs, removed yearly, or every time the bulbs are taken out of the ground. The great art in cultivating these, and all other bulbs, is to procure vigorous leaves, as on these depend the quality of nutritious matter prepared and collected by the bulb, and consequently its ability to flower the following season. The cultivation of offsets is of several of these plants, as the Guernsey lily, flowering in the autumn, and producing their leaves afterwards under the disadvantages of a winter's sun, is the reason why they have been hitherto cultivated with so little success in this country, and why we are obliged to import the bulbs annually from France. The advantage of this on this subject are particularly valuable; they more immediately refer to the Guernsey lily, but they are equally applicable to all exotic bulbs. " Bulbus roots increase in size, and proceed in acquiring powers to produce blossoms, only during the periods in which they have leaves, and in which the tubers are exposed to light; and these organs always operate most efficiently when they are young, and have just attained their full growth. The bulb of the Guernsey lily, as it is usually cultivated in this country, rarely produces leaves till September, or the beginning of October, at which period the quantity of light received is equal to that of the warm and bright climate of Japan; and before the return of spring, its leaves are necessarily grown old, and nearly of office, even when they have been safely protected from frost through the winter. It is, therefore, not extraordinary, that a bulb of this species, which has once experienced the power of itself in all the powers of itself, should but very slowly develop the powers of itself, again. Considering, therefore, the deficiency of light and heat, owing to the late period of its vegetation, as the chief cause why this plant so often fails to produce flowers, I inferred that nothing more was required to make it blossom, as freely, at the end of the short period it is in Guernsey, than suitable supplies of artificial heat, applied in the most efficient manner, as would prove sufficient to make the bulbs vegetate a few weeks earlier than usual in the autumn. Early in the summer of 1816, a bulb, which had blossomed in the preceding autumn, was subjected to such a degree of artificial heat, as occasioned it to vegetate six weeks, or more, earlier than it would otherwise have done; I had not, of course, produce any flowers; but in the following season it blossomed early and strongly, and...
afforded two offsets. These were put, in the spring of 1818, into pots, containing about one eighth of a square foot of light and rich mould, and were fed with manured water, and their period of vegetation was again accelerated by artificial heat. Their leaves, consequently, grew yellow from maturity, early in the present season, when the pots were placed in rather a shady situation, and near a northerly wall, to afford me an opportunity of observing to what extent, in such a situation, the early production of the flowers in the preceding seasons had changed the habit of the plant. I entertained no doubt but that both the bulbs would afford blossoms, but I was much gratified by the appearance of the blossoms in the first week in June. Among the offsets of the preceding year and experiment, two bulbs of this plant which have produced flowers, be placed in a moderate hot-bed, in the end of May, to occasion the early production of their leaves, blossoms would be constantly afforded in the following season. These plants to have gradually to the open air, as soon as they are nearly fully grown, and to protect them from frost till the approach of spring.

6315. The Rev. W. Williamson has adopted the same rationale as Knight; and, with the aid of a glass frame, without artificial heat, brought bulbs which had flowered into a state to flower again after two winter's. Had he adopted artificial heat, he thinks one winter might probably have been sufficient. (Hort. Trans. iii. 450.)

6317. The Hon. and Rev. W. Herbert has found a similar treatment attended with corresponding success. He says, "the lily requires here (Spofforth, Yorkshire), to give it sufficient air while the leaves are growing, that they may be strong and dark-colored; to protect the leaves from frost, keeping the pots near the light, if under glass; to give a moderate and regular supply of water, and to leave the bulbs nearly dry, from the time the leaves decay, that is, about midsummer, at latest, to the end of August, when the flower-buds should appear. If the bulbs are not left dry early in the summer, the autumnal shoot will be delayed till the season becomes too cold for the proper growth of the flowers or leaves, and the natural course and vigor of the plant will be interrupted, after which it will require at least a year to repair the injury it will have received. Whenever the propagating of the bulb is tardy, it is advisable to assist by placing it, for a short time, in a warmer situation. If the stigma does not expand so as to become, after a few days, trifid, it is a sign that the temperature is rather too low to suit the plant, and the leaves will probably not push freely without more heat. I have obtained seed from the Guernsey lily by procuring the blossoms in an airy situation." The soil Herbert recommends is a good yellow loam, without any manure; but he thinks "they will thrive in any wholesome compost, which does not cancel their bulbs. They should be planted partly above ground, for the wet earth round their necks will prevent their flowering or thriving, and will even sometimes destroy them." (Hort. Trans. iv. 177.) The same treatment, with a little more caution, suits the whole of the bulbs included under amaryllis, as well as a number of other allied genera, as hennanthes, pantcratium, agapanthus, &c. Some species of these genera, as Amaryllis longifolia, W. and Crinum Asiaticum, are of dry ditches in the Baltic and of flats in the soil of Bengal, where they root deeply in the mud. These species of Herbert found to succeed perfectly when plunged during summer in a pond. "Most of the crinums," he says, "are swamp plants, or grow in river-mud, and should be cultivated in our stoves, with a pan of water under them, the bulbs being raised above the earth, and stripped of all dead intergrowths. Agapanthus, including lachenalia, flowers best when so treated; the Amaryllis longifolia (which, he says, should be named Crinum capens) will," he has no doubt, "flower as a hardy aquatic, if planted in any pond or river of two feet water, not liable to freeze at the bottom." (Hort. Trans. iii. 188.)

6318. Some account of the cultivation of the Guernsey lily in the Island of Guernsey is given by Dr. Macculloch (Caled. Mem. ii. 62): there they grow it in the open air, and protect it with sand during winter.

Subsect. 11. Ixia and Gladioli, W. / Trian. Monog. L. and Irideo, B. P.

6319. The ixia and gladioli include a number of recently formed genera (see Bot. Mag. and Bot. Reg.) of Cape bulbs, which may be flowered in the open air, under frames without bottom heat, or on shelves near the glass in green-houses. The Hon. W. Herbert, who has paid great attention to the culture of bulbs, is "persuaded that the African gladioli will become great favorites with florists, when their beauty in the open border, the facility of their culture, and the endless variety which may be produced from seed by blending the several species, are sufficiently known, nor will they be found to yield in beauty to the tulip and narcissus." (Hort. Trans. iv. 154.)

6320. Propagation and culture. They may either be propagated by seed or offset-bulbs; by the former mode, Herbert has produced numerous beautiful varieties. The proper soil for these and similar bulbs is peat, on a bed of this is sown the seeds, which are sown in spring, and well watered before and after they come up. "At the beginning of October, or as soon as the leaves wither, the bulbs should be taken up and dried; they may be replanted again at any time, placing them about eight inches under ground, to prevent the frost reaching them. Next year they will generally flower." The best way of treating gladioli which are to be flowered in pots is, when the bulbs are potted, to plunge the pots about eight inches under ground in a bed of peat, and raise them nearer the surface in spring, as soon as the very severe frosts are over; or not to plunge them so deep, and protect them with moss, leaves, rotten tan, &c.

6321. Various other bulbens irideas, and also oxalis, lachenalia, cyclamen, &c. may be successfully treated in a similar manner. (Herbert, in Hort. Trans., Mัดdock, in Flor. Dir.)


6322. The tuberos is a bulbous-rooted plant, with linear leaves of a whitish green, and stems four or five feet high, terminating in a sparse spike of white flowers, of very powerful fragrance. It is a native of India, whence it was first brought to Europe about 1524, and to England in 1629. It is generally cultivated in frames or the green-house, but in warm situations will flower in the open air. The tubers of this plant are annually imported from the warm provinces of North America and Italy, but, like those of the Guernsey lily, might, by proper treatment, as Salisbury has proved, be produced in this country equally fit for flowering. There is a double variety, which is in moss-teem, but both are equally fragrant.

6323. General treatment. The bulbs are planted in pots of sandy loam in March or April, and brought forward in a hot-bed or hot-house till the flower-buds begin to ap-
The plants are then removed to the greenhouse or the open air, or to halls or churches, as in Italy, where the cooler temperature procures a prolonged bloom.

6324. *Culture to produce flowering roots.* The following is the process followed by Salisbury, by which he produced, for many years, in the open air at Chapel Allerton, flowering bulbs equal to those imported.

The situation he preferred was a dry warm border; in this he made an excavation two or three feet deep, and of any convenient length and width; about the middle of April, he filled this pit with fresh stable-dung, and covered it with light sandy earth; then, on the bed so formed, the small lateral roots, or those from foreign bulbs, or from those which had flowered in this country the preceding year, and been preserved through the winter in sand, were planted at five inches distance every way, the upper part of the tuber being just covered with earth. The bed was protected from nightly frosts and heavy rains, little or no water was given, but when the leaves were an inch long, a little fresh compost was added to the surface. In June and July, when the leaves were in full vigor, it was watered copiously after warm days; but in autumn and the beginning of winter, it was carefully protected from heavy rains. In the beginning of December, the decayed leaves being removed, the bed was thatched over a foot thick with dry straw, sloping it well to throw off the wet; or covered with a frame and litter. In February the roots were taken up preserving their fibres, and packed in dry sand in a cellar where the cold could not penetrate, till April, when their fibres being shortened in proportion to their decay, and all the offsets excepting one or two on each bulb being removed, they were replanted as before. A few strong roots flowered in this second year. In the succeeding winter the bed was thatched as before, and in February the roots were taken up preserving them half where they were, and those which tubercle-roots are grown. By this process bulbs were produced equal, if not superior, to those imported; and therefore the author thinks their culture might become an object to the commercial gardener, especially in the southern counties near the sea, and in the vicinity of London. The great object, he says, is to obtain "a sufficient degree of heat in summer to bring their leaves out to their full magnitude, that of the roots following of course. The theory," he adds, "which I would recommend any intelligent gardener to adopt in its general management is, to keep the roots growing as vigorously as possible from May to October, but in a state of complete rest and drought for the remainder of the year." (Hort. Trans. i. 53.)


6325. Most of the species of *Paeony* introduced in this country may be considered as select flowers; but that which has been longest cultivated is the *P. officinalis* (Bot. Mag. 1784.) The roots are composed of roundish tubers, the stalks of the leaves rise between two and three feet high, and terminate in large red or purple flowers, which appear in May. The leaves are composed of many unequal lobes, variously cut into many segments. It is a native of Switzerland, Dauphine, and other parts of Europe, and also of China and Japan; and was cultivated here in 1562. The roots were formerly much used in medicine.

6326. **Varieties.** Originally the common *Paeony* was said to be of two sorts, male and female, the flowers of the former being smaller and lighter colored than those of the latter. These distinctions, which had no sexual allusion in this case, the *Paeony* being hermaphrodite, are now laid aside, and the varieties of *P. officinalis* have been reduced by Sabine (Hort. Trans. ii. 273.) to the following:—

The double red; the most common, and formerly highly prized; being, when introduced at Antwerp, near 250 years ago, sold for twelve crowns.

The double flesh-colored; the most common, and formerly highly prized; being, when introduced at Antwerp, near 250 years ago, sold for twelve crowns.

The double white; the most common, and formerly highly prized; being, when introduced at Antwerp, near 250 years ago, sold for twelve crowns.

The double sweet-scented Chinese (Hort. Trans. vol. ii. pt. 15.) Whitely's double white Chinese.

6327. Propagation and culture. By seed from the single and semi-double sorts for new species, and by dividing the roots for ordinary purposes. Miller directs to sow the seeds which ripen in September, immediately afterwards in light fresh earth, and they will rise the following year. From the seed-bed two years before they are transplanted, sifting a little rich earth over them when the leaves decay at the end of the growing season. Having made two years' growth in the seed-bed, they are to be transplanted in September into other well prepared beds of light fresh earth, and placed six inches asunder every way, and three inches deep. Here they are to remain till they flower, which is generally the fourth or fifth summer after sowing.

6328. **Full-grown roots are readily propagated by parting,** taking care to preserve a bud on the crown of each offset. The plants are very hardy; they will grow in almost any soil and situation, and even under the shade of trees, where, in summer, they continue second in beauty. They are chiefly planted in flower-borders, and form a splendid ornament both to the parterre and shrubbery.


6329. The roots of the *Dahlia* are tuberous and fasciculated; the stems rise from five to eight feet, covered with large compound leaves, resembling those of the common *dwarf* elder, and with side branches bearing numerous flowers of a great variety of colors, which appear in August, and continue till destroyed by frost. The plant grows wild in Mexico, in sandy meadows, and was sent to Madrid in 1789, and thence to England in the same year; but the plants being lost, seeds were reintroduced by Lady Holland in 1804, and from these and some plants imported from France during the peace of 1814, the present extensive stock of dahlias has originated. Till this last period they were much more cultivated in France and Germany than in England, and more especially by the Count Lelièvre, at Paris, and Otto, at Berlin. At present the *Dahlia* is the most fashionable flower in this country, and the extent of its culture in some of the nurseries, especially that of Lee, is truly astonishing. Nor is this to be wondered at, as Sabine observes, for, indenendently of the great beauty and diversity of the
flowers, they are in perfection at a season when, till they came into notice, our gardens had but little ornament. The roots are edible, but not agreeable.

6330. The varieties are exceedingly numerous.

The leading varieties of the fertile-rayed species are those of large, dark-purple, pale, white, sulphur, yellow, tawny, greenish, bronze, pomegranate-colored, dark-purple, very dark, and lilac flowered single, semi-double, and double, with innumerable sub-varieties, of all which species, 

Of the barren-rayed species, D. bracteata, there are the scarlet, orange, saffron, and yellow flowered, single, semi-double, and double, with several sub-varieties, though this species has not ripened nearly so much as the other.

At the Queenshine nursery, above 200 sorts may be procured.

6331. Criterion of a good dahlia. The plant is short, stiff, and bushy, prolific in flowers having short peduncles; the flower well expanded and standing boldly to view, and the colors clear and distinct.

6332. Propagation. By dividing the roots, and by cuttings for ordinary purposes; and by seed for new varieties and also for increasing the stock of this plant, as the seedlings flower the first year.

In dividing the root care must be had to preserve a bud to each section, otherwise, though the tubers will throw out new shoots, they will not produce leaves.

6333. By cuttings. Take those from the root-shoots in spring, or the tops of the young shoots, as early in summer as may be; cut the lower end smoothly off in the middle of a joint, and leave the leaves on the top, excepting such as would be buried in planting the cutting. Plant in sandy earth on heat, and cover with a hand-glass, and they will strike and produce both flowers and tubers before the autumn.

6334. By grafting. This mode of propagating herbaceous vegetables has been known for some time on the continent, and practised, as we have seen (1832.), to a considerable extent by the Baron Teucheni.

In this country it seems to have been first adopted by Blake, in 1830, as a more speedy mode of propagating double-flowering plants than striking by cuttings. The following are the details of his practice:—The cutting intended for the graft should be strong, and short-jointed, having on it two or more joints or buds; it must be also procured as soon as possible, for if kept more than 24 hours, it will wither. The cutting is then placed in a vessel containing water, the lower end is cut at a slant and pressed into the water; the upper part of the root, making at the bottom of the part so cut, a ledge whereon to rest the graft; this is recommended because the leaves being cut off, the graft should be placed on the side of the vessel where the water is to flow in and out, thus in the cutting fixed in its place while you tie it; next cut the scion sloping, to fit, and cut it so that a joint may be at the bottom of it, to rest on the aforesaid ledge; a union may be effected without the ledge, provided the graft can be well fixed, but the work will not then be so neat; moreover, the scion will occasionally put forth new roots from that lower joint; the stem is formed from the upper joint. I therefore procure the cuttings with the lower joints as near together as possible. After the graft has been tied, it is placed in a vessel, such as is used for room plants, as in is used for room plants, as in a close cupboard, to suit the climatic mode of the climate.

In about three weeks the scion will have put forth new roots from that lower joint; the stem is formed from the upper joint. If the surface the cutting with the two lower joints as near together as possible. After the graft has been tied, it is placed in a vessel, such as is used for room plants, as in is used for room plants, as in a close cupboard, to suit the climatic mode of the climate.

6335. By seed. The following directions are extracted from an excellent paper on this subject (Hort. Trans. vol. 255.) by Sabine. Collect the seeds in September from the dwarf plants, where no preference exists on other accounts, and from semi-double flowers when double varieties are chiefly desired. Perhaps seeds obtained from those particular florists of the disc which have altered their form, may have a greater tendency than others to produce plants with double flowers. Sow in March, or earlier, on a bed of 550° or 600°; the young plants to be pricked off, if necessary, in pots, and kept in a moderate temperature, saying class may be put by the scion, which may be absolutely necessary, that a joint should be at the end of the scion, for the scion will occasionally put forth new roots from that lower joint; the stem is formed from the upper joint. I therefore procure the cuttings with the two lower joints as near together as possible. After the graft has been tied, it is placed in a vessel, such as is used for room plants, as in is used for room plants, as in a close cupboard, to suit the climatic mode of the climate.

6357. Planting full-grown roots. These may either be planted on the spot where they are to flower, early in April, and protected by covering with litter or by empty pots, as in transplanting seedlings; or, when an early blow is wanted, they may be planted in large pots and forwarded in frames or pits, or in any spare house, with a temperature equal to that of the greenhouse, till the middle of May, when they may be brought in to the nursery to remain, and will flower in June. Sabine says, "Dahlias thrive best in rich loam, and a clear open space, neither sheltered by trees or walls. Like the potato, they exhaust the soil considerably, and do not thrive well when repeatedly planted on the same spot."

6358. General culture. No particular care is requisite after the plants are neatly tied to stakes; till they have been attacked by the frost, they should then be cut down and the roots covered with as much halm, old tan, or leaves, as would be necessary to keep the frost from the tubers of a potato-plant left in the ground. The soil is to be left as it is, and care is to be taken that it is well and regularly watered. But the most general way, especially with the valuable sorts, is to dig up the roots with a portion of the stem attached, and plant or bed them in pots or boxes among sand or dry mould, and keep them under the stage of a green-house, or in some dry airy place, free from the access of frost, till the spring, when a large scale, they may be planted in colleges, and covered with straw; the object being to keep them sufficiently moist and plump to maintain the living principle, and yet not to rot them, or have them destroyed by frost.
SUBSECT. 15. Auricula. — Primula Auricula, L. (Jac. Aus. 5. t. 415.) Pent. Monog. L. and Primulaeeae, B. P. Oreille d'ours, Fr.; Aurikel, Ger.; and Orecchio d'orso, Ital. (fig. 603.)

6339. The auricula is a flower of great beauty: it is a small fibrous-rooted plant, with fleshy succulent leaves, generally mealv on the edges; a native of the mountains of Switzerland, Austria, Syria, and the Caucasus, &c. We have gathered it in abundance near the post-house on the Simplon road. It was cultivated by Gerrard in 1597, under the name of bear's ears, or mountain cowslips. To show what cultivation may perform on this plant, Professor Martyn relates, from Morant's Colchester (1768, p. 92.), that Henry Stow, a gardener, near that place, a famous grower of auricas, had some plants with no less than 133 blossoms on one stem. About a hundred years ago the passion for this flower in England was much greater than at present; and, as Justice remarks, we supplied the Dutch, who afterwards, till the late war, used to rec-supply us with the progeny of our own flowers. Justice was the most enthusiastic cultivator of the auricula, and indeed of all florists' flowers of his time. After him the Lancashire growers are the next to be distinguished, and more especially Maddock, the well known author of the Florist's Directory, originally from Warrington. Emmerton is, at this time, one of the most enthusiastic admirers of this flower; and the best collections are to be found among the commercial gardeners near London, and the operative manufacturers and artisans near Manchester, Paisley, and other large towns. It is like the tulip, pink, &c., a poor man's flower, and a fine blow is rarely to be seen in the gardens of the nobility and gentry.

6340. The varieties are endless.

The colors of the flower in its wild state are yellow, purple, and variegated. Gerrard figures the yellow, purple, red, scarlet, bluish-colored, and bright-red, most of which grew in the London gardens in his time. Parkinson, in 1629, enumerates twenty varieties, and says many more were to be found. Rea, in 1709, has an increased number, classed as purples, reds, yellows, and whites. In 1792, the catalogue of J. Maddock contained nearly 500 named varieties, divided into ligioties, selves, or plain one-colored sorts, double flowers, and painted or variegated sorts. The latter only are held in esteem, and few collections contain more than two or three selves of the fundamental colors, and as many double flowers. Double varieties are not in esteem.

6341. Criterion of a fine variegated auricula. (fig. 603. a, b, c, d, e) "The stem should be strong, erect, and elastic, and of a proper height, that the bunch or truss may be above the foliage of the plant. The peduncles, or foot-stalks, of the flowers should also be strong and elastic, and of a proportional length to the size and quantity of the pips, which should not be less than seven in number, that the bunch may be rather round, close, and compact. The component parts of the pips are the tube (with its stamens and anthers); the eye; and the exterior circle containing the ground-color, with its edge or margin: these three should be all well proportioned, which will be the case if the diameter of the tube be one part, the eye three, and the whole pip six, or nearly so. All the admirers of this flower agree that the pips ought to be round; but this seldom happens; and we must be content if they are so nearly round as not to be what is termed starry. The anthers, or summits of the stamens, ought to be large, bold, and fill the tube well, and the tube should terminate rather above the eye; the eye should be very white, smooth, and round, without any cracks, and distinct from the ground or self-color. The ground-color should be bold and rich, and equal on every side of the eye, whether it be in one uniform circle, or in bright patches; it should be distinct at the eye, and only broken at the outward part into the edging; a fine black, purple, or bright coffee-color, contrast best with the eye; a rich blue or bright pink is pleasing, but a glowing scarlet or deep crimson would be most desirable, if well edged with a bright green; but this must seldom be expected. The green edge, or margin, is the principal cause of the variegated appearance in this flower; and it should be in proportion to the ground-color, i.e. about one half of each. The darker grounds are generally covered with a white powder, which seems necessary, as well as the white eye, to guard the flowers from the scorching heat of the sun's rays, which would soon destroy them if they were exposed to it."

6342. Propagation. By rooted slips, or dividing the root for continuing approved sorts, and by seed for obtaining new varieties. The best time for taking off slips, or dividing the root, is after the plant has done flowering and ripening its seed, if this last
is permitted. The operation is therefore generally performed in July and the beginning of August. Emmerton says, the Lancashire growers will not take off, or sell a slip before the 5th of August, on which day they begin to execute orders for young plants.

643. By seed. Maddock says, "the surest and best method to obtain fine auriculas from seed is to provide young, healthy, and strong plants, of capital high-colored sorts, possessing first-rate properties; these plants are to be freed from all stem, leaves, and cuticles, then placed, with a little sand, where they are exposed to the sun, air, and rain, when the last is in moderation; but if in excess, they should be preserved from it by mats or boards, or small hand-glasses may be placed over them. In dry weather, we must be on the watch for mouldy plants, for mould appears as it is a particular point." Emmerton is a warm advocate for raising the auricula from seeds, and says, any one who will follow his directions may be certain of raising very fine sorts. He selects the flowers he intends to breed from, according to the properties he desires in the offspring. Thus, he advises selecting those that have withstood the London and Manchester florists, and to plant them in pots; six plants of two sorts in each pot, viz.

For breeding light-green or grey-edged
seeds. A pot with 2 of Barlow’s king of
Barlow’s king and of Grimes’s privet; one
of Grimes’s privet and of Butterworth’s Lord Hood; one with
of Butterworth’s Lord Hood and of
yon’s ringleader.

For breeding light green or claret
green-edged seedlings. Pots with six plants in
each, viz. 3 of Barlow’s king, 3 of Pollet’s Highland boy; 3
of Barlow’s king, 5 of Buckley’s jolly
tar; 5 of Barlow’s king, 5 of War-
ris’s Prince Rochester; 5 of Strin’s
King; 5 of Strin’s Emperor Alex-
ander.

For breeding fine choice-litot-veined
green-ground seeded seedlings with green
eyes. Pots with six plants in each,
viz. 3 of Barlow’s superb; 3 of Fo-
don’s victory; 5 of Barlow’s superb;
3 of Barlows’s France Blucher; or 5
of Barlows’s France Blucher; 5 of
Bearless’s superb; 3 of Childe’s
king.

644. Each of these pots to be set apart, and at distance from all other auriculas, before the flowers have ripened, to prevent accidental contamination, and to be kept so detached till auriculas in general are ripened their seeds.

645. A simple mode is to impregnate the stigmas of one sort with the anthers of another, in Knight’s manner, or even without castrating the female parent. Nicol tried this last mode with the greatest suc-
cess both in the primula and dianthus genus. (Caled. Hort. Soc. Mem. iii. 273.)

646. The seed will commonly ripen in June and July, and is to be gathered in single capsules as it ripens, and kept in a cool, airy place, or in a box covering around it, according to Maddock; and from the middle of February to the 10th or 12th of March, according to Emmerton. Maddock says in boxes in
boxes, as lightly as possible, and sets the boxes in a hot-bed; preserving a moderate and equal degree of warmth both day and night, admitting fresh air occasional; this mode, he says, enables the plants to ripen as early as three weeks, if the warmth of the bed be properly kept up, whereas, by the usual mode of exposure to the open air, the greater part does not vegetate till the second year; and the weaker seeds, which are the most valuable, seldom vegetate at all.

647. Perfect mould must always be kept moderately moist, but never very wet; the best method of watering it is by means of a hard clothes-brush, dipped into soft water, which has had its chill taken off by standing in the sun, the hair side being quickly turned upwards, and the hand rubbed briskly over it, to cause the water to fly off in an opposite direction, in particles almost as fine as cress dew; a sufficient amount of moisture may, in this manner, be given in a few minutes. When the earth in the box is inclining to become mossy or muddy, it must be stirred all over very carefully with a pin, about as deep as the thick-
ness of a shaving. At the expiration of three, four, or at most, five weeks, the young plants will all make their appearance; it then becomes necessary to give them air by to render them fit for entire exposure to it, which they will be able to bear in a fortnight or three weeks afterwards, at which time the box should be taken out of the frame, and placed in rather a warm situa-
tion, though not too much exposed to the sun, till towards the end of April, when it may be again re-
moved to a cooler aspect, where it can only receive the sun till nine o’clock in the morning; and in May, when the heat is hot, it should be placed in the most cool and airy part of the garden, not neglecting, at any time, to keep the earth moderately moist; but at the same time preserving it from violent rains when-
ever they occur. As soon as any of the plants appear to be taken up with the compost, about an inch and a half or two inches asunder, and when they are again grown, so as nearly to touch each other, they may be a second time transferred into large boxes, or round small pots, at the distance of three or four inches, where they should now only happen to blow, which, properly having been in the sun, have acquired any considerable size; and then such as appear to be possessed of merit should be marked, and the inferior ones destroyed. As soon as the bloom is over, such as have been marked should be taken up, and planted separately in small pots, and be taken the same care of as other auriculas, till they grow a good size, and when time calls, to receive proper merits and properties may be ascertained with more accuracy.

Such weakly plants as are not able to blow the first or second year, ought nevertheless to be carefully pre-
served; for amongst these it often happens that the most valuable flowers are found. A great proportion of the seedlings, although the seed was saved from the best flowers, will be plain-colored or self, which, unless possessed of excellent properties in other respects, or being singularly beautiful in their colors, are of no value, but as common border-flowers.

638. Emmerton sons in small pots, about six inches over the top, and six deep, filled half full with coal-
ashes, and take a piece of draughting paper to cover the covers as thinly as possible with the auricula-compost, then puts on a bell-glass, and places the pots in a situation quite excluded from the sun, except in the morning. The bell-glass, he says, will cause the seed to vegetate much sooner, and by pouring the water over the top of it, the earth in which the seeds are placed will receive sufficient heat, but must be taken out from the rest of the bed. If it is not taken out, it, he says, would be a "very inconvenient." He thinks, "I would recommend the front of a green-house, or a cool-frame, for the seed-pots to be placed in, but by no means a hot-bed; or if not that accommodation, a hand-glass, having tiles or slates placed underneath, to keep the worms out of the pots; great care being taken to keep the moisture in the pots; or for five weeks, and three weeks, if in a green-house, the seeds will break ground; and when the leaves begin to appear, you must take care by degrees to admit air." After this, his treatment of the young plants till they flower is essentially the same as that recom-
mended above by Maddock. All pin-seed flowers, or such as are not of the stigmas and not the anthers, he recommends to be grown in the same ways or select sorts.

639. Hogg says, auricula-seed may be sown either in pots, or in the open air, about the 1st of March, and covered with a hand-glass. When the plants will bear transplanting, he removes them into pots of the smallest size, one in a pot.

6350. Soil. The different composites used by florists in growing this flower are almost as numerous, Hogg observes, as the florists themselves. "Persons often take extra-
dinary pains, and incur unnecessary expense, to injure, if not destroy, their flowers. Weak hands are soon misled by quackery and novelty, having no sound judgment of their
own; and quackery, even in the growing of flowers, has as many followers in as any other line." (Treatise, &c. p. 103.)

6351. Maddock recommends "one half rotten cow-dung, two years old. The cow-dung produced near London is more crude and gross to the country, occasioned by the difference of food on which the animals feed; it of course requires longer preparation and exposure to the atmosphere that the latter, but two years and a half will be found sufficient for it in its grossest and most crude state. One sixth fresh sound earth, of an open texture. One eighth earth of rotted and decayed leaves. One twentieth cow-dung, one twenty-fourth peaty or moorv earth. One twenty-fourth ashes of burnt vegetables." This compost is to be thoroughly incorporated and exposed to the air in an open situation for a year before it is made use of.

622. Emmerton says, "Good composting, the food, the very life of the auricula;" it must be very rich, and having early tempered and sweated over, when they contained the sun, frost, and air. His materials are goose or pigeon dung, night-soil, sugar-bakers’ scum, yellow loam, or loam from such land as will grow good crops of wheat, and sea-sand. He does not use salts of any kind, which, are, no doubt, supplied by the sugar-bakers’ scum, and that substance being cheap, gives it a decided advantage in that matter. His materials are, all of which he found success; in: some, night-soil and sand are wanting; thus: three barrowfuls of goose-dung, steeped in blood from butcher’s; three barrowfuls of sugar-bakers’ scum; two barrowfuls of fine yellow loam; or, two barrowfuls of goose-dung, steeped in blood of two barrowfuls of cow-dung, and two barrowfuls of fine yellow loam. These composts require two years’ preparation; in the first, they are mix up in a hole in the earth; and in the next, turned over every month in an open exposed situation, so as every part may be thoroughly frozen in winter, and heated by the sun and penetrated by the air in summer. Those composts, he says, he has used with the greatest success, though they have exhaust no sand. He next introduces that material thus: four barrowfuls of loam, steeped in night-soil and urine; two barrowfuls of goose-dung, mixed with blood; two barrowfuls of sugar-bakers’ scum; and two pecks of sand: or, two barrowfuls of night-soil; one barrowful of cow-dung; one quarter of fine yellow loam; two barrowfuls of goose-dung; two barrowfuls of cow-dung; two barrowfuls of fine yellow loam; and two pecks of sand. Great stress is laid on the blood, which, "when rotten down with other manure, does wonders beyond all idea;" but unless the above composts are well and thoroughly turn and mixed, they will not destroy your plants, and no doubt will nourish them. Rendered sweet and wholesome, it will be the means of throwing brilliant colors into the hips or petals, and of giving life and vigor to the plants, as much as fine old port or rich Madeira wine does to the human constitution." (Cult. of the Auricula, &c. p. 77.)

6354. The late P. Kenny, Hogan observes, "gardener by profession, was, perhaps, one of the most successful and eminent growers of auriculas in his day, and who won as many prizes as most men, during the course of ten or twelve years that he lived at Totteridge, in Middlesex. He certainly had all the benefit of air, situation, and in his hands the readiness for the flower, and his skillful treatment of it, (against nothing of his being almost constantly in the garden,) gave him a decided superiority over many of his competitors, and ensured, as it were, his success. He always kept by him a quantity of sound staple loam, of rather a sandy nature; this has been turned, by frequent turning. His next principal ingredient, is that, containing cow-dung and hay-litter, obtained from the sheds used to rear early lambs, well rotted, by being turned, mixed, and fermented in the same manner as the gardener does horse-dung and straw-litter. His proportions were this: one third loam; two thirds sheep-dung and hay-litter; one tenth coarse sand. These formed his compost for growing equal parts of coarse sand and earth; and, if he had always been so careful in the quality, if possible, (which he sometimes was not,) to be used to top-dress his plants, and this he would sometimes do twice in the year. When they killed any sheep, he always reserved the blood, and mixed it with the dung of poultry. These two ingredients he added to his loam and sheep-dung, and these constituted his compost for surface-dressing."

6356. Curtis, in a note to the last edition of Maddock’s work, says, “We have seen the strongest auriculas produced from the following ingredients: two thirds of the dung and sand from old hot-beds reduced to fine powder, one third of cow-dung from old hot-beds reduced to fine powder, one eighth earth of coarse sand and peat or bog earth, such as is used in the curing of hares, mixed well together by sifting or screening, and suffered to be well aired by frequent turnings during the frosts of winter.” (Florist’s Direct. 101.)

6357. Henderson, of Delvin, uses two parts of very rotten dung, one part from old hot-beds, one part of vegetable mould, one quarter of river sand, mixing the whole, and exposing it for a winter. (Caled. Hort. Soc. Mem. ii. 230.)

6358. The compost in most general use among auricula-growers is of fresh loamy soil and perfectly decomposed cow-dung, equal parts, and adding one eight part of the mixture of sea or river sand. Some use leafmould instead of cow-dung. The whole incorporated and prepared for one summer and one winter in the usual manner.

6359. Manner of growing. The common sorts are grown in beds or in mingen borders; but all the fine flowers in pots. Maddock recommends pots of six inches and a half interior diameter at top, seven inches deep, and the interior bottom diameter four inches, for full-grown flowering plants; and smaller sizes for seedlings and newly separated offsets. Emmerton uses pots for large blooming plants, eight inches high, five inches and a half diameter at the top, and four inches and a half at the bottom outside measure.

6360. Time of potting and transplanting full-grown plants. The most advisable time to pot auriculas, according to Maddocks, is immediately, or soon after bloom, and
this should be repeated annually (notwithstanding the opinion of some who say the plants bloom better the second year after potting) for this obvious reason, that it preserves the health and constitution of the plants, by affording them a fresh supply of nutrition; and at the same time the cultivator has an opportunity of curtailing their fibres, if grown very long, or of cutting off the lower part of the main root, if too long, or the end of it, if decayed; thereby forcing the plants, as it were, into a state of action, and causing a continued circulation of their juices, during the summer, in the formation of new fibres for their necessary sustenance and support: whereas, if this operation of potting is not performed till the second year, the soil must have lost a considerable part of its nutritious quality, which will produce a proportionate decline in the strength of the plants; and if it be deferred till the autumn, there will not be time for a sufficient reproduction of the fibres before winter sets in, the effects of which will be a faint-colored and weak bloom the ensuing spring. The only objection of any importance, against spring potting, is that some sorts will in consequence be more inclined to blow in the following autumn, and thereby deprive the plant of its capacity to bloom well the ensuing spring; this, however, occurs but in few instances.

6361. In potting or transplanting auriculas, the plants should be carefully turned out of the former pot, and the earth shaken from its fibres, which should be curtained if found too long and numerous, together with the lower end of the main root, and the fibres attached to that part, if it appears too long, or some what decayed; the plant is to be at the same time carefully examined, and wherever any unsoundness appears, it must be entirely eradicated by means of a sharp penknife, let the extent of it be ever so great, till no appearance of decay remains; the plant then placed nearly in the same position as before, but, or as the sailors phrase it, betwixt wind and water, which, being alternately wet and dry, is more subject to decay than any other part, and for the same reason is the most difficult to heal: the wounded part should be immediately exposed to the sun, and when the surface of the wound is perfectly dry, the wounds' wax should be applied, consisting of one part of bees' wax, and two parts of fine sand, softened in the sun, or by a fire, to make it adhere more firmly on application; this will become close and hard when cold, it will resist moisture, and is the best application yet discovered, to prevent further progress of the decay. Whenever the lower part of the surface consisting of a carton of earth, below the place where it is to be set, gets dry, it is proper to steep it off, in a direction downwards. On replanting, a pot suitable to the size of the plant is to be selected; it is to have a hollow oyster-shell placed with its convex side upwards, over the hole at the bottom, and then to be about three parts filled with compost, higher in the middle than at the sides; the plant is next to be placed therein, with its fibres regularly distributed all round, so nearly or quite as to reach the sides of the pot, which is afterwards to be filled up with the compost, adding a little clean coarse sand close round the stem of the plant, on the surface: the bottom of the pot should then be gently struck two or three times against the table, which is supposed to be made use of for the sake of convenience in the operation, in order to render the soil more firm and compact; this will cause it to sink or subside about half an inch below the top of the pot, which will prevent the loss of water when it is administered.

6362. The true depth to plant an auricula is within about half an inch of the bottom of its lowest or outside leaves; as the new and most valuable fibres proceed from that part, so they should immediately meet with earth to strike into, or otherwise they will perish: it will likewise encourage the offsets, if there be any, to strike root sooner than they would do if not in contact with the soil. (Florist's Direct. 12d.)

6363. On the foregoing directions, by Maddock, his editor, Curtis, has the following note: "Notwithstanding the author has so particularly recommended the annual fresh potting of auriculas, we must beg leave to differ in opinion from him, as far as relates to those plants which are intended to bloom strongly the following spring, the mode of potting advised being to shake the whole of the earth from amongst the fibres of the plant, in order to examine the lower end of the main root, this severe operation being performed in the spring, when the plants ought to be making their most luxuriant growth, will have evil consequences. Simply to this, the plant being firmly established, nature intends its greatest growth and productivity the following spring; during this rapid growth, the operation gives an unnatural shock to vegetation; the consequence is, the plant must remain dormant until fresh fibres are formed sufficient to draw nourishment for supporting the growth necessary to form a strong blooming plant. Having given our opinion upon this point, we would recommend to the reader, when selecting plants intended for strong blooms the following spring from the younger ones, turn them out with their balls of earth entire, and if the fibres are healthy, return the balls into a set of pots one size larger than they were in before, adding new compost to fill up: we have no objection to remove as much earth as can be done without disturbing the mass of fibres; in this state treat them as usual, and when those which have bloomed strongly on this plan are out of bloom, put them on the plan recommended by the author. We beg leave also to notice, that it sometimes happens that the oyster-shell placed at the bottom of the pot by fitting too close confines the water in it, which is inseparable from the covering of the plant; we would advise the collector to be taken for the efficient drainage of a superabundance of wet, by putting two or three pieces of broken pot over the surface of the bottom."

6364. Emmerton disapproves both of spring and autumn transplanting, and says, "the best time for the operation is soon after they are out of bloom; say about the 22d or 23d of May;" but he adds—

6365. From the 29th of May to the 12th of June, I have transplanted my flowers with great success, even as late as the 13th of July. On no account remove a general collection a week later, at least, those you intend to bloom very strongly: by this means they will have three or four months to get well rooted before winter, which they ought to have; and if you transplant them early in the spring, it will be so favourable for the growing, that the plants will increase twice as much as if planted later. Strong-blowing roots should not be removed more than once in two years; to do it oftener would be to run a risk of not having any fine flowers to exhibit on your stage; because these plants never thrive riggh till the roots have reached the sides of the pots, and it seldom, if ever, happens that they get sufficiently well established in a full-sized auricula-pot, in one year. By no means remove your large-blooming auricula-plants in dry hot weather, as by shaking the mould clean out the plant the roots will not freely draw fresh fibres, except the weather is inclined to be showery, and what is termed a cool moist air. I find the best chance in early weather, or in rainy weather, or when the young plants have reached the bottom of the pots, which should be slipped out of the pot with the whole ball of earth, and then immediately planted in a full-sized blooming pot for the ensuing season; in this last case I used to pay no attention whatever to the dry weather. If your large-blooming plants have not been removed for two or three years, their

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small roots will have filled the pots, and probably their large, or what is called by some the carrot root, may be grown so long as to support shortening; in this case the plant must be taken out of the pot, and the earth entirely shaken from it; you will see what is necessary to be done; shorten the carrot-root, if necessary, for if you suffer it to remain too long, it will either get rotten at the end, and always keep the pot closed, or especially if the pot be large, it will want shifting every year, and never produce fine strong flowers. Reduce their small roots to about ten or a dozen, leaving those that are nearest the leaves; they will be sufficient again to support and vegetate your plant. If you perceive any canker or rottenness in the root, cut it boldly to the quick, till it appears healthy and live. The Earth consists of a little mastic, bees' wax, turpentine, and white rosin, in equal parts, to heal and dry them; leaving as many fibres to it as possible. If a large-blooming plant, or any other one you remove, has been in the pot but one year since it was transplanted, you may slip it out of the pot, but if its fibres may have reached the outside, they will not be so large and numerous, or so matted together, as the older plants that have remained in one pot two clear years. You need not therefore shake the earth from it, but with a sharp knife cut the fibres and earth away till you reduce it to the size of a cricket-ball, or rather larger, as much depends on the size and air of the potting-sauce. 

**Treatise.**

6366. Hogg recommends the first week in August, because *if you put your plants at this early period of the season into pots, in which they are to remain till they flower again next spring, the space of nearly twelve months, the strength of the plants must be greatly reduced before that time, particularly if the plants are set in large pots to strike fresh fibres, and to get well established in the pots, before winter; and, with the return of spring, you may expect a vigorous growth of the plant in all its parts. The customary mode is, to shake the mould completely from the roots every second year; but, in doing this, you must be guided by the condition of your plants. If their roots are weak and very thin, the third year, reducing the ball of earth only, the fibres, and examining the carrot or main root. Transplanting should be done in a cloudy sky and a moist atmosphere*. 

6607. Justice pots suckers, and transplants old plants, in August. Henderson, of Delvine, says, *the last week in July, or the first week of August, if the plants have done flowering. At that season, I shake the mould from the old plants, and cut the end of the stump up to the fresh young roots, if it has grown too long. (I am now speaking of those plants which have been in the largest pots, for four or five years.) Afterwards, I fill the wounds with gum-mastic, to prevent evaporation, the plants are re-potted in the second set of pots. Next May they are shifted, with the ball entire, into the largest size, or flowering-pots; so that from the first potting of the young plants in small pots, to a complete shifting, four years elapses; the plants having been one year in small pots, one in the second size, and the third size is put in; the fourth year is spent in the little pots. If any wounds are made by taking off the suckers, they are dressed with mastic. At all times the stems are cleared of sprouts above ground as they appear, but suckers from under are allowed to grow, in order to form young plants.*

**Caled. Hort. Soc. iii. 539.**

6608. *Shrubs and Potting-off of Old Plants.* When offshoots have formed one or more fibres, an inch or two in length, Maddock directs to remove them by means of a piece of hard wood, or by the use of the fingers, to be separated from the old plant with safety, and replanted round the sides of a small pot, filled with the same compost, till they become sufficiently grown to occupy pots separately; if a small hand-glass is placed round them, the experiments appear to me quite conclusive in favor of late potting. The slips or offshoots will also have acquired more strength and better roots, by being suffered to adhere to the parent plant till the beginning of August, and will occasion you less trouble in protecting and sheltering them. From the beginning of August, the beginning of November is a period quite long enough for the plants to strike fresh fibres, and to get well established in the pots, before winter; and, with the return of spring, you may expect a vigorous growth of the plant in all its parts. The customary mode is, to shake the mould completely from the roots every second year; but, in doing this, you must be guided by the condition of your plants. If their roots are weak and very thin, the third year, reducing the ball of earth only, the fibres, and examining the carrot or main root. Transplanting should be done in a cloudy sky and a moist atmosphere*. 

6609. Emerson says, *You may separate offshoots from the mother plant any time between February and August, according as they are in size, or are wanted for increase, and plant them immediately against the side of pots four or five inches in diameter. If a strong and superior bloom of flowers is desired, no offshoots must be allowed to grow on the old plant, and especially none on the stem without fibres. If they are small, you can use them without the size of hemp-seed.*

**Treatise on the Auricula, &c. 139.**

6670. General culture. Maddock keeps his auriculas during one part of the year in what he calls a summer repository (fig. 604.), and the other in a winter repository. **Treatise.**

6721. Summer repository. The following is recommended as a proper plan for the summer repository, viz. in the first place, there should be a bed of coal-ashes formed in the place where it is intended to be, about five or six inches thick; or a platform of plain square tiles, closely fitted to each other, on the surface of the ground, to preserve the pots from the common earth-water, by admitting the water at the sides, and on, would permeate, and alter the consistence of the soil, in such a manner as to prove very injurious; upon this foundation, rows (fig. 634.) are to be placed in straight lines, about two or three inches asunder, which will allow for a free circulation of air under and between the pots when placed upon them, an object of great importance, especially in warm weather, when the air is most inclined to stagnate and become impregnated with noxious effluvia. The plants, by the above plan, will be raised from nine to twelve inches above the level of the ashes or platform. There should be two rows of substantial stakes, three feet long, and five inches by three wide, one row of which should be placed on each side, at about three or four inches distance from the other two rows. These stakes (c) should be driven twenty inches into the ground, with their narrow sides towards the pots, and have no roots cut in their tops, restored the edges of the shutters they are intended to support. By way of illustration, suppose the whole length of the platform to be twelve yards, and the width three feet, it will contain seven rows, and each row about four pots, and two stakes; this amount of ground constitutes a moderate collection for a private gentleman. Three shutters (f), made with feather-edged inch-deal boards, each four yards long, and two feet six inches wide, will reach the whole length on one side: three of the noticed stakes will be sufficient to support these shutters; of course, fifteen stakes at proper distances will completely answer the purposes on one side: the notches are to be cut in the form of a V, two inches deep and three inches wide at the
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...these it but if... of form advantage the whether and, this provides of the proper height and strength, should proceed from the ground between the two middle rows of pots, to support the shatters when closed or closing, especially as it is usually more convenient to begin to cover or uncover on one side first, and finish on the other; without a support of this kind, in such circumstances as it is most full, the plant is necessary on each side, to support the shatters when open, with the same degree of slope, in a contrary direction than when closed; by which means the plants will have a free communication with the air, which is so essential to any height or excessive degree of temperature, the lower edge of the shatters is as high or higher than the top of the plants at all times. The peculiar advantage arising from this plan is, that when the plants require to be shut up from excess of rain, they have at the same time the advantage of a continual supply and free circulation of fresh air, which passes amongst the different shatters which those who have to exclude excess of rain from them, oftentimes shut them up in a wet state, as soon as it is judged they have had a sufficiency: this is a very dangerous, though not unusual practice, and often produces a mildew which is so fatal to auriculas. When of such consequence, or necessary, and suitable treatment of the plants, for the summer season, will sufficiently apologise for any proximity in the description: it cannot, indeed, be too strongly impressed on the mind of the cultivator of this delicate flower that his success more particularly depends on the health and vigor of his plants towards those larger pips, of whatever other natural color they are, the repository, are to be kept moderately moist; if the rains that happen are not sufficient, they must be occasionally watered with soft water, by a small pot with a round curved spout, taking care not to let any water fall into the heart or amongst the interior leaves of the plant, as it could not speedy dry in that part, and, of course, would endanger a decay; any water lodging in the heart of the plants in spring, when the blossoms begin to make their appearance, cannot fail to injure them considerably. The plants are to remain in their summer situation till September or October, as the weather may be more or less favorable, or the sun has so decreased its heat..."
the bricks are removed, and the frames rest on the ground. In all dry and temperate weather the plants are left, and only watered when necessary. If the plants are kept indoors, and the temperature and humidity of the room are moderate, the plants may be put outdoors in a dry shady place for short periods, without injuries. The pots are placed to the rim in sawdust or coal-ashes. (Hogg.)

679. Justice places his auriculas in what he calls a bunker or shed, on the 10th of October. This bunker is a stage with boarded ends, front and cover, placed against a wall with a north-eastern exposure. He gives these a south exposition by the end of December; he confines the plants, and if they are weak he adds the proportion of one eighth of fullers' earth to the compost.

680. Blooming-stage. (fig. 605.) This, according to Maddock, should have a northern aspect, that the sun may not shine directly on the tops of the frames, in the form of steps, but must not exceed five times the horizontal and lower than the first, and the rest in the same proportion; these shelves should be about six inches wide, and length, and well supported, otherwise the weight of the pots will cause them to bend or fall. If the stage consists of a series of shelves, its depth, from front to back, ought to be about two feet eight inches; the north or front elevation of the stage should not be less than seven feet, gradually sloping to about five feet six inches; the shelves could consist of frames of glass. The frames of glass made use of on the south side of the winter repository will answer extremely well for this purpose, but are too wide to form the roof completely, without addition, a single row of feather-edged boards may be placed on the lowest part of the slope, and the lower edge of the frames of glass may rest upon them; these boards will answer another good purpose, by preventing the sun, if this season of the year has obtained a considerable degree of altitude, from shining on the tops of the plants which it has made the middle of the day; as it has made, in the plants of the back row will, in consequence, have rather less light, yet it is not so materially injurious as the former. The posts supporting the roof of the stage, on the south side, may be so constructed, and placed at such distances from each other, that the wooden shutters, made use of on the north side of the stage, can perform a regular ventilation, and close at a moment's notice; the shelf: the remaining space to the ground may be left open in mild calm weather, or may be easily closed up, by a line of mats sewed together, when it is otherwise. The east and west ends of the stage should be entirely boarded up during the winter; the front left open, unless in unfavorable weather, and at night; the times, it may be defended by frames of wood covered with canvas: these should be about six feet wide, suspended from the front edge of the roof by hinges; they will serve both to defend the bloom, when let down, and also by each having two small iron rods, about five feet six inches long, connected above by a rod, allow them to move in any direction, and support them when up, will defend the path in front from rain, take off the glare of light when the sun shines, and at the same time defend the spectators from its heat. The inside of the back and ends of the stage, and the shelves likewise, should be painted black, or some very dark color, by way of contrast to the white edge of glass, and if a second stage be placed at each end of the stage, the effect produced will be very pleasing, and apparently lengthening the stage each way as far as the eye can reach.

681. As auriculas and hyacinths generally blow exactly at the same time, the beauty and elegance of the scene is considerably increased by having a stage of the former, and a bed of the latter, under the same roof. The stage of the auriculas is made twice as wide; in which case, if the cloth covering of the hyacinths is fine enough to admit a sufficiency of light, it may be continued over the auricula-stage, instead of the glass and boards, and will answer all purposes tolerably well with little trouble: or otherwise, the edges of the cloth may be nailed on, or upon the upper only of the frames, over the auriculas, in such manner as effectually to prevent rain dripping through in that quarter. A row of fine polyanthuses, in pots, may likewise be introduced in front of the hyacinths, as they likewise blow at the same time; it will add to the variety, and form altogether a more elegant assemblage or border of plants of the year can afford. The tulips blowing auriculas should stand on the last or most distant shelf, and the shortest in front; those stems which are weak and bend should be supported with small wires, fixed in the earth behind them, so as not to be easily discerned. If any of the stems and blossoms of those in the back row incline forward too much towards the light, they may be easily recovered to an erect position, by turning the pots for a few hours in the morning; but the glass roof will render very little of this trouble necessary: the pots must be regularly watered, two or three times every week, during the bloom. No person can depend on a complete stage of auriculas, who is not provided in autumn or early in the spring with twice as many blooming plants as his stage will contain, because some will eventually prove defective, and fail in one respect or other: and a succession of proper plants in bloom will be required to replace such as, being earlier than the rest or of shorter duration, are no longer eligible to remain on the stage, and ought, in consequence, to be taken away, and replaced by suitable ones as their stead.

682. When the bloom is declined, the plants are to be removed into their summer repository, where they will soon recover their former strength and vigour, which, notwithstanding the utmost care and precaution, will have been, in some degree, impaired by standing two or three weeks upon the stage: and in consequence it is necessary that they should be put to blooming again as soon as possible, viz. to use the language of a florist, to prevent them from being set, all trouble and danger will be completely over. This strict care commences about the 20th or 22d of March, and ends, as I calculate, by the 8th of April, or the 9th thereof. Among the choicest sorts have always been spilt by nursing them as they do their geraniums, that is, by keeping their plants under glass so many weeks, night and day. Many florists keep their lights continually over their flowers, day as well as night, from the 1st of January till the 1st of May, and only admit a current of air at night, and this is fatal to the flowers, which so many split on. This mode of treatment, I am convinced, is highly improper; it draws up the flower-stem, and renders it weak and spindle, in a state unfit to bear or produce a bold truss. To bloom an auricula in perfection, it does not require to be kept longer than twenty-four days, or thereabouts; as a criterion, say from the 4th to the 20th of April; you will find your middle pipe expanded, or nearly so, and well adapted to be exhibited on the stage at this time. Previously to this period, however, say from the 10th to the 16th of April, he removes them from the frames (which have a south aspect), and places them under hand-glasses in a full or north-eastern exposure. Here they remain till the 20th or 22d of April, and are then removed to the stage in a full north aspect.

684. Hogg keeps the lights over his auriculas, in April, night and day, to preserve their beauty unimpaired. Air he admits by raising the ashes behind; he covers up close at night, "this being the very crisis of
time that requires your most particular care." He thins out the pips or blossoms, leaving not more than thirteen, nor fewer than seven on a truss or umbel. In thinning, "they should be taken out two or three at a time, and it requires some taste, nicety, and art, to perform this operation well, that the blossoms which are left on may grow in a regular tridentant form, so that any common spectator might suppose that no such thinning of the pips had taken place, but that they had grown exactly in that form, and with that number, from the first." Towards the end of the month the flowers are removed to the stage fronting the east.

6383. The Lancashire growers, "in blooming time, set their large show-plants under hand-glasses, in an east aspect, to receive the morning sun only. The plants are, perhaps, not so early in bloom as those wintered in frames, but when their stems are not drawn, and they are able to support the trusses firmly: the mildew and rot do not take them so readily as when in closer situations."

6386. Justice blows his flowers in the bunkers, or sheds, exposed to the full north; he gives them the air he can, but excludes the sun, shelters them from winds, and waters them well twice a week. (Brit. Gard. Direct. art. Auricula.)

6387. Henderson, of Delvine, blows his flowers in a frame (fig. 606.), which he says, "answers all the purposes of frame, hand-glass, and stage, used by the English florists; at least I make it do so. I have only to erect a screen of matting or poles in front, during the flowering season. The plan of it (a) is a long hexagon, which has a span roof b) and a low stage sloping on all sides. (c) In the elevation are eight ventilators (d), eight hinged sashes (e), and as many iron rods on staples for holding them up (f)." The whole seems a simple, economical, and sufficiently neat structure.

Subsect. 16. Primula, or Primrose Family.—Primula, L. Pentand. Monog. L. and Primulaceæ, B. P. 6388. The primrose family, grown as florists' flowers, consists of the polyanthus, primrose, cowslip, and oxlip.

6389. The polyanthus is the Primula vulgaris, var. Polyanthus, L. Primula, French, German, and Italian. In its wild state, the common primrose is too well known to require any description, it produces its flowers on numerous peduncles; but, by cultivation, throws up a scape, bearing an umbel of numerous flowers, brown, purple, red, and yellow. Linnaeus asserts, that the peduncles in the common wild primroses spring from a scape, which being so short as to be concealed among the leaves, has not been observed. Curtis, however, found it in a few plants, and also that wild primroses, introduced into Dr. Buxton's garden, at Maize Hill, near Greenwich, produced flowers both with and without a scape, and became, color excepted, perfect polyanthuses. Many botanists consider, that the polyanthus, primrose, cowslip, and oxlip are one species; and the Rev. W. Herbert seems to have proved it, and the same thing as to Primula auricula, helvetica, nivalis, and viscosa. (Hort. Trans. iv. 19.) It is sufficient for our purpose to observe, that the polyanthus is a very permanent variety, which does not readily return to the primrose, and that it is in high repute as a select and border flower, appearing in March and April, when there are few others to decorate the flower-garden.

6390. Varieties. These are as numerous as the varieties of auricula; and, as in that plant, single flowers are most esteemed.

6391. Criterion of a fine polyanthus. "Its properties are, in most respects, similar to those of a fine auricula, viz. the stem, peduncles, or foot-stalks, and formation of the bunch or truss; therefore, a definition of its pips, or petals (fig. 607. a), only remain necessary to be considered in this place. The tube of the corolla above the calyx, should be short, well filled with the anthers or summits of the stamens, and terminate fluted, rather above the eye. The eye should be round, of a bright clear yellow, and distinct from the ground-color; the proportion as in the auricula throughout the flower. The ground-color is most admired when shaded with a light and dark rich crimson, resembling velvet, with one mark or stripe in the centre of each division of the limb, bold and distinct, from the edging down to the eye, where it should terminate in a fine point. The pips should be large, quite flat, and as round as may be, consistent with their peculiar beautiful figure, which is circular, excepting those small indentures between each division of the limb, which divide it into five or six heart-like segments. The edging should resemble a bright gold lace, bold, clear, and distinct, and so nearly of the same color as the eye and stripes are scarcely to be distinguished; in short, the polyanthus should possess a graceful elegance of form, a richness of coloring, and symmetry of parts, not to be found united in any other flower." (Maddick.)

6392. Propagation. By dividing the root, or by slips, for ordinary purposes; and by seed, for obtaining new varieties. 
6338. By seed. The plants from which seed is to be saved are to be separated from the stems, and treated in the same manner as seed-bearing auriculas. When ripe, it should be cut off with part of the stem, and so preserved till the sowing season, which, as well as the mode of procedure, are, according to Madow, the same as for auriculas. Crampton says, flowers intended for seed should be selected on the same principle as he directs for the auriculas; and he recommends Pearson's Alexander and Nicholas's Tantara as excellent flowers to breed from. Knight's mode of castration may be adopted.

6339. Justice, he has had great success in raising polyanthuses and primroses from seed. He gathered seed the 28th of June, and sowed it ten days afterwards in boxes, placed in the open air, under a wall or hedge with a north aspect. In July, he directs to prepare a nursery-bed of the same earth in which they were sown, and plant them carefully out, taking up as much earth about their roots as you can, so as not to disturb their young fibres, planting them two inches sandier, and shading them from the sun until they have struck new roots; keep them clear from weeds, and give them gentle waterings, and let this nursery-bed be made in such a situation as to have the morning sun only. Some of them will show their flowers the same autumn, and many of them in the spring following. Select the best of these in a bed planted in a shady spot in November, and set them in the plants, which will greatly strengthen them for the succeeding spring. They require to be transplanted every two years." (Brit. Gard. Direct. 218.)

6340. Seed. Maddock and Emmerton recommend the same compost as for auriculas, but with more loam. Maddock used the following: "to one load of well rotted cow-dung, or leaves of trees, take half a load of fine white sand, and two loads of fine hazely loam, taken from a pasture some months before, and which has had the sword rotted amongst the earth: mix all well together before using."

6341. Hall, the primrose and polyanthus require a much hotter portion of sandy loam than the auricula, a very small quantity of rotten dung, and a little leaf-mould or heath or peat earth, mixed with them: in this they are found to grow extremely well."

6342. Manure of growing. Maddock says, they may be grown in the same sized pots as the auricula, and be treated in the same manner; but as they are more impatient of heat and drought, and partial to shade and moisture, they may, with equal propriety, be planted on cool and shady beds or borders. This is the general practice of almost all the growers of this flower.

6343. General culture. The polyanthus is very hardy, and seldom perishes in the coldest and wettest seasons, but when the heat of summer, the heaths, the greenfly, the white and red spider. "This insect," Maddock observes, "seldom attack plants as are in a state of vigor, or when the weather is cold and wet; it generally commences its depredations in the early part of summer, and continues its course and devastation of all plants of a more viscid and saccharine structure, till it becomes the most vicious and saccharine, afford it more suitable nourishment than at any other season. Such plants as appear infected should be immediately selected from the rest, taken out of the earth, and soaked for two or three hours in a strong infusion of tobacco-water, and be replanted in a fresh soil or compost, and removed to another situation remote from the former. If the whole bed or border of polyanthuses is overrun with this insect, it is best to take up all the plants, serve them in the same manner, and plant them elsewhere. The bed or border from whence they have been taken, should be immediately dug up or trenched, and suffered to remain fallow till the following season, or be occupied with some crop not liable to the same calamity."

6344. The primrose (P. vulgaris, L. (Eng. Bot. 4.) Primula, Fr.; Shafloose Primula, Ger.; and Primaver, Ital.) (fig. 607.) has a perennial root, appearing as if bit off at the end, with a singular smell like that of the anise. It is a native of most parts of Europe, in woods, coppices, and sheltered lanes, particularly in a clayey soil. The flowers of the wild plant are almost always of a brimstone-color, but sometimes of a purple hue; they appear in March and April.

6400. Varieties. The double varieties produced by culture are in most esteem, of which there are —

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6401. The cowslip (P. veris, L. (Eng. Bot. 5.) Primula, Fr. and Schlusselblume, Ger.) (fig. 608.) is distinguished from the primrose, by smelling more strongly of anise, by shorter leaves, and by an umbel with a leafy involucre. It is a native plant, and found in moist pastures, in open situations, flowering in May.

6402. Varieties. Both double and single varieties are in esteem; but the plant has not been so much cultivated as the primrose. Gibbs, nurseryman, Brompton, has lately raised a great many very beautiful varieties from products of the wild cowslip, which have sported into varieties, and by frequent reproduction, have attained their present excellence. The changes that have taken place are in the magnitude of the trusses, and the size and color of the flowers; appearing to have been made from the darker hues, though some paler flowers were in the collection. However great the variation was in the points alluded to, yet none of the specimens appeared to have lost the general character and appearance of cowslip, not running either into the wild cowslip or the primrose; but some of them have become what florists term hose-in-hose, which appears to be the conversion, more or less, of the calyx, into the appearance of the corolla."

6403. The oxlip (P. elatior, L. (Eng. Bot. 518.) Pavillon, Fr. and Gartenprimel, Ger.) (fig. 609) is distinguished from the primrose by its many-flowered scape,
6406. The carnation is little known in its wild state, though it has been found in England on rocks and walls. It was unknown to the ancients in its cultivated state; but has been a favorite flower in Europe for an unknown length of time. It is generally supposed to have been introduced from Germany or Italy, in which countries it is more cultivated than in England; Gerrard, in 1597, received it from Poland.

“Of all the flowers that adorn the garden,” Hogg observes, “whether they charm the eye by their beauty, or regale the sense of smelling by their fragrance, the carnation may be justly said to hold the first rank. The stateliness of its growth, the brilliancy and diversity of its colors, and the sweetness of its perfume, never fail to attract our regard and admiration. The tulip, though styled the queen of the garden, cannot boast of more admirers: they may with propriety be considered the two master-pieces of nature; and, though rival beauties, may be said to share the sovereignty of the garden equally between them. Yet it must be admitted, that the carnation, independent of its fragrance, has this advantage over its rival, that it continues longer in bloom; and that when planted in pots, it can be removed to decorate the green-house, the conservatory, or the drawing-room.”

6407. Varieties. Parkinson (in 1629) has forty-nine sorts, which he divides into carnations, or “the greatest sorts in leaf, and flower,” and bed-flower, or such smaller sorts, as flowers, or buds, are called. As flag is called, in Westminster, the most remarkable man at that time for the culture of these flowers. Rea (in 1702) has 360 good sorts of carnation; a number scarcely exceeded by the catalogues of modern British florists.

The varieties of this flower are now arranged in three classes: flaxes, bizarres, and picotées. Flaxes have two colors only, and their stripes large, going quite through the leaves; Bizarres (Fr. odd. irreg.) are variegated in irregular spots and stripes, and with not less than three colors: Picoétes (Fr. pièneilles, pricked or spotted) have a white ground, spotted or pounced with scarlet, red, purple, or other colors. Of each class there are numerous varieties, arranged under the farther subdivisions of scarlet flake, pink flake, purple flake, yellow flake, &c. scarlet bizzare, crimson bizzare, &c. and purple picotée, yellow picotée, &c. Hogg gives a catalogue of nearly 350 sorts, so arranged, named after great personages, all of which were in his possession at the time he published his Treatise on the Carnation, in 1620. Only double varieties are in esteem. As an oddity may be mentioned the double dwarf carnation of Leige, with sessile flowers.

6408. Criterion of a fine double carnation. (fig. 610, c and d) “The stem should be strong, tall, and straight; not less than thirty or more than forty-five inches high; the foot-stalks, supporting the flowers, should be strong, elastic, and of a proportionate length. The flower, or corolla, should be at least three inches in diameter, consisting of a great number of large well formed petals; but neither so many as to give it too crowded an appearance, nor so few as to make it appear too thin and empty. The petals should be long, broad, and substance, particularly those of the lower or outer circle, commonly called the guard-leaves; these should rise perpendicularly, about half an inch above the calyx, and then turn off gracefully, in a horizontal direction, supporting the interior petals, and altogether forming a convex, and nearly hemispherical corolla. The interior petals should rather decrease in size, as they approach the centre of the flower, which should be well filled with them. The petals should be regularly disposed alike on every side, imbricating each other in such a manner as that both their respective and united beauties may captivate the eye at the same instant: they should be nearly flat, however a small degree of concavity, or inflection, is, or broad, or flat, and is allowable; but their edges should be perfectly entire, that is to say, free from notch, fringe, or indention. The calyx should be at least one inch in length, terminating with broad points, sufficiently strong to hold the narrow bases of the petals, in a close and circular body. Whether the colors of the flower, or colors in the flowers, should be perfectly distinct, and disposed in long regular stripes, broadest at the edge of the lamina, and gradually becoming narrower as they approach the unguis, or base of the petal, there terminating in a fine point. Each petal should have a due proportion of white, i. e. one half, or nearly so, which should be perfectly clear, and free from spots. Bizarres, or such sorts with two colors in the same ground, are esteemed rather preferable to flaxes, which have but one, especially when their colors are remarkably rich, and very regularly distributed. Scarlet, purple, and pink, are the three colors most predominant in the carnation; the two first are seldom to be met with in the same flower, but the two last are very frequently. When the scar-
let predominates, and is united with a paler color, or, as it sometimes happens, with a very deep purple upon a white ground, it constitutes a scarlet bizarre, of which there are many shades and varieties, some rich and others pale, as is the case with all the rest. Pink bizzars are so called when the pink abounds; purple bizzars, when the purple abounds; crimson bizzars consist of a deep purple and rich pink. When the pink shade is very high in color, it is distinguished by the appellation of rose bizar; but some are so nearly in the medium between a pink and a scarlet, that it can scarcely be defined to which class they belong. In addition to the foregoing varieties, there is also held in great estimation by some nurseries the so-called picotè (fig. 611 a); many of which are very beautiful, and being harder than the other sorts, are in considerable request. The colors are principally yellow, and white spotted; these properties are the same as the other kinds, except that the edges of the petals are serrated or jagged, and the color is disposed in spots, where the others are striped. It is propagated in the same manner as the others.


6410. By layers. The time for performing this operation is when the bloom is just filled in, and the flowers are on the decline; but in that case the new plants are not so well rooted as those layered earlier, and consequently less able to stand the winter. Laying, by the wounds it inflicts, considerably impairs the bloom, and generally kills the parent plant. The practical part of the operation has nothing extraordinary in it; a sufficient quantity of pegs (fig. G12 a) and of compost being provided, the latter lower leaves (b) of the earth is then stirred, and the pot filled up with "light rich mould, not of too fine a grain." (Maddock.) The incision is made by entering a quarter of an inch below the joint, and passing the knife up through the centre of it; it is then to be pegged down, and buried not more than three inches deep. It is said by Maddock says, "to peg down the layers in a dry state, being then less brittle, and consequently not so liable to break off as when they are wet and succulent; therefore, as soon as the layers are dressed, the pot should be placed full in the sun for half an hour, in order to render them more pliable and plant them otherwise would be. When the layers are properly rooted, they are cut off from the old pot, or in about three weeks or a month after laying, provided due care be taken to keep them regularly moist, and to shade them from the heat of the meridian sun, they are then to be cut off from the old plant, with about half an inch of the stalk which connects them with it, and be immediately planted in three or four plants in each, placed round the sides. The pots are to be placed under a table, or an arch of hoops, where they can be covered with mats, in case of excessive rains, till the severity of the weather renders it necessary to remove them into their winter repository, which is in constructed in the same manner, and have the same aspect, as that described for auriculas." (Gardener's Dictionary, 1853.)

6411. Hogg commences laying when the flowers are sufficiently expanded to show which are in color, or true to their kinds, and which not: he finds it to be about the 21st of July, and he continues laying from that time to the 21st of August. The plants receive a good watering the day previous to laying, because there is often some one with the fine rose of the watering-pot, on account of preserving the earth on the laid shoots. In performing the operation, he cuts off the nib or extreme end of the tongue, or talus, immediately below the joint, because, "if left on, it is apt to decay," and prevent the protrusion of the fibres, which is the object of which the fibres proceed. Under favorable circumstances they will be fit to take off in seven or eight weeks, and may then be planted two or three in a small pot (No. 48), three inches in diameter, by four inches deep. The pots are to be set on tills, slates, or boards, there to remain (till the middle or end of October, when they are to be removed to their winter quarters. (Trellis, 50.)

6412. By piping. This mode of propagating the carnation is very precarious. Maddock says, "five thousand plants were piped one season, of which not more than one hundred perished; whereas more than two thousand were lost of the same number the year following, with but very little variation in the management. It is absolutely much safer by piping than laying, and makes healthier plants; it requires attention and experience to distinguish such sorts from the rest." Piping, however, is often a necessary resource where the shoots are too short for laying, or where in laying, shoots are broken by accident.

6413. The first thing is to provide a slight hot-bed, and cover it four or five inches thick with fine light mould, laid very regular and even. The cuttings intended to be piped are to have two complete joints, that is to say, they are to be cut off horizontally close under the second joint: the extremities or points of the leaves are likewise to be shortened, for laying, which will leave the whole length of the piping from one inch and a half to two inches, according to its strength (fig. 612 e): as soon as thus prepared, it may be thrown into a basin of soft water for a few minutes, to plump it up. The earth on the bed where the pipes are to be placed should be moderately moistened, and rendered rather compact than otherwise; then take a small hand-glass, and with it make an impression neatly on the surface of the soil, in order to know where to stick in the pipes, so as to lose no room, or even danger them being disturbed when the glass is placed over them. The pipes are then to be taken out of the basin singly, and forced into the earth, in their wet state, with a steady hand; but not more than half an inch deep. When a sufficient number for the glass are thus placed regularly, at equal distances from each other, and rather more than an inch within the mark described by the glass, on every side, they are to be gently watered, in order that the earth may adhere more closely to them, and thereby keep out the air; after this watering, they are to remain open, but not exposed to a hot sun, till their leaves become perfectly dry, after which the glass is to be placed over them carefully, on the same mark that was made by it upon the surface of the soil, before the pipes were placed there. The bottom edges of the glass are (to be forced a little into the earth, to prevent the admission of too much air, which so far finishes the operation. What further remains to be done is to attend diligently to their management, with respect to sun and air, &c.

6414. The soil ought to be kept regularly moist, till they have formed their fibres; but too much moisture is as prejudicial as too little, and whenever they are watered, the glasses are never to be replaced over them till their leaves
CARNATION.

6415. The glasses should be occasionally taken off to admit fresh air; if this material point is neglected, the consequence will be a green mossy appearance on the surface of the earth, and an universal mouldiness amongst the plants, while the glass will be covered with a deposit of paper and which, with the prudence of the cultivator; there is no great danger to be apprehended from taking off the glasses for a few minutes, or half an hour, when it is cloudy, and the air rather warm and moist; but if no opportunities of this kind occur in due time, it should not be done early in the morning, or very light air, lest the glasses off, if it is only for five minutes, turning them upside down on the path, in order to air them, and replacing them again over the plants; even this will be of great service, though not equal to a more effectual airing at favorable times, which, indeed, becomes more frequently necessary as the weather grows (still) warmer. The first objects to strike fibre, they will soon spindle up and become extremely weak, if not carefully attended to, viz. agreeably to the following directions: when their fibres are formed, which the additional verdue and growth of the plants will demonstrate, the glasses should be placed over them till the transition of the months, when the plants are in their full stature, and the glass root together; some are generally a few days or a week forwarder than the rest, as will be apparent by their superior growth and verdure: such ought to be carefully taken up and planted in small pots, for winter preservation, or they may be planted round the sides of large carnation-pots, filled with the compost, where they will soon make rapid progress; the remaining plants which are not sufficiently rooted for removal, must be continued under the glasses, as before directed, till they become.

6416. Care of pipings as to run or degenerated flowers. It is necessary to be very careful to mark such pipings as are taken off before it can be ascertained whether the original plant is in true colors, or run (or degenerated); because it very seldom happens that the pipings or layers, taken from a run flower, produce any other than run or plain-colored blossoms; in consequence they are not considered as so marked as that it may be accurately known from what plant or plants they were taken, in order that if any of the originals should prove foul in color, or run, the increase of such may be distinguished from the rest, and destroyed. The layers and pipings of the most beautifully variegated or ornamental flowers, and running plants, it is impossible to prevent its spreading amongst the rich high-colored sorts, when they grow in a rich compost. 

6417. Some people pipe their carnations at the third joint, but it is better to do it at the second; because, in the first instance, the third joint being more hard and woody, the pipings do not strike root, or form afterwards such as the nematode plants, as when they are piped at the second joint from the extremity of the shoot. (Flo. Direct. 202.)

6418. Hogg considers, that piping the carnation should commence sooner than laying, before the shoots get hard and woody; he begins it usually at the first of July. Plants raised from pipings, be considers as tender, and are very liable to endure the rigors of a sharp winter than layers; but still as laying is the surest mode, he only makes pipings of such shoots as appear crowded, or too short or too high up the stalk to be laid easily. He plants them on a bed of dung of blood warmth, in a compost of one third horse-dung, one sixth horse-dung, and one six of common dung, and when the glass is filled, that "the cuttings, when struck in, many enter easily and without injury. The piping should be cut with a sharp pen or budding-knife, at the second or third joint, according to the condition of the shoot; but the shorter the better. The cut must take place horizontally, close to the joint, and if the cover is not very thick external, be done. If the pipings are cut, the surface of the bed made flat and level, and gently watered through a fine rose, they may be stuck in three quarters of an inch deep, in rows not too near together. Then let them be watered again, which will help to fix the earth close round them; the glasses on no account to be shut down close till they are dry, or they will inevitably rot, fog, and perish. The best glasses for piping are those made of the common window-glass, eight inches square and six inches deep, and the less air they contain the sooner will the cuttings strike root. The striking-glasses in common use, which are blown for the purpose, though never filled up with so much glass, are useless. They require shading only when the sun is out, and then with a net or old mat, to admit the glimmering of his rays. If the weather continues dry and hot, they will require to be watered occasionally with a fine rose, early in a morning, over the glasses, which, for some time next after it, they are done in the day, if they keep them very dry; the sooner, for some occasion, for half an hour or so in a morning, to give fresh air, and dry the glasses; and if any of the pipings appear mildewed or rotten, pull them up. At the end of six weeks they will be sufficiently rooted to be transplanted into small pots or a prepared bed, but it would be better to plant them in a bed, till they were well rooted. There they may be allowed to remain till the middle or so of September. In taking them up, if you find any not rooted, but sound, and their ends hard and callow, do not let them remain upon the same spot, but remove them to another bed, with a little temporary, and cover them with glasses as before; this will not fail to start them and hasten their flowering." (Treatise, Sc. 22.)

6419. By seed. Carnation-seed is rather difficult to raise or ripen in this country, owing to the moisture and cold of the autumnal months. It is generally procured from Vienna and different towns, by means of thegvelling, keeping for years in the country. Maddock gives the following directions: "Those flowers which have but few petals, or, as it is more commonly expressed, are thin of leaf, generally produce most seed, and therefore are most to be depended on for a supply; but they should be possessed of the best proportion, in height and breadth, and many of the best sorts. If the plant be well taken care of, and their colors rich and regularly distributed, and in due proportion, throughout the whole blossom. The plants should be selected from the rest, and their pots should stand upon a stage, defended against earwigs, in an open part of the garden, in which situation they should remain, and until the seed is perfectly matured; their blossoms should be defended from rain, by having glass, paper, or tin covers (fig. 612. d), suspended over them, in such a manner as to admit a free circulation of air; the pots should neither be kept very wet nor very dry; nor will it be proper to cut and mutilate the plants, either for their layers or pipings. The seed, when ripe, will very generally contain, if not destroy, their seed. When the bloom is over, and the petals become withered and dry, they should be carefully drawn out of the pod or calyx, being apt to retain a degree of moisture at their base, endangering a mouldiness and decay in that part which will destroy the seed. The bloom-controlling succeeds successively introduced under the calyx, until the bloom is over, and the petals begin to decay, they are to be extracted as above, taking particular care to leave the two styles, which appear like horns proceeding from the summit of the germ, or future pericarp. 

The calyx (fig. 610. e) is then to be shortened to about two and a half inches in length, and may be used as a base of the pericarpium, so that no water can possibly lodge there; but in doing this, great care is necessary not to wound or injure the pericarpium, or seed-vessel, itself, because it might prove destructive to the seed. After the above is performed, the covers may remain or be taken away at pleasure; but in the latter case it is advisable to loosen the upper part of the stems from the stalks, that the open end of the calyx may incline a little downwards, the more effectually to
PRACTICE the nor the high to together lightens order carnations pens, about e. 6426. the day in the sides compost, its in all the compost may be added to it, either dissolved in water or strewed over with the hands. This, from an experience of three years, I have found to be attended with the most beneficial effect upon the future health and vigor of the plants. The compost covers the earth and protects the young seedlings from frost and wind damage, preventing the nutritious particles from being washed out. This is also an excellent precaution. If any objection be started that the quantity of dung is too great in proportion to that of the compost, I answer, that the compost were to be used immediately on its being mixed together; but as it has to lie six months, it is used, I am satisfied, not more than is necessary in order to a luxuriant growth and a generous bloom. For flowers that are apt to sport in color, such as Humphrey's Duke of Clarence, Plummer's Lord Manners, &c. he recommends the use of a sound staple compost of three parts of horse-dung, one half ditto horse-dung, a half ditto sand, a half ditto lime rubbish, or old plaster; to be prepared, and well incorporated, as before. He also uses the same compost for yellow picotees. (Treatise, &c. 45.)

423. Hogg says, "One article with respect to the soil for carnations you must certainly observe; never to use it when the earth has been kept dry; they, from certain experience, being a sure poison to the carnation, and vice versa." (Brit. Gard. 427.)

424. Manure of growing. The common sorts are planted in beds or borders, but the select kinds always in pots.

425. Pots and potting. Maddock uses pots for flowering plants, "at least twelve inches wide at the top, six inches at the bottom, and ten inches deep in the inside, with a circular aperture in the centre of the bottom, of about an inch in diameter; also three or four smaller holes round the sides of the pot, close to the bottom, to prevent the possibility of water lodging in remaining in that part." Hogg uses pots of twelve or sixteen to the cast, being smaller than those recommended by Maddock.

426. The operation of potting, according to Maddock, "should commence about the middle of March, if the weather is not extremely unfavorable; but it should not, on any account, be deferred later than the end of that month. The pot is first placed in the shell, with its hollow side downwards, placed over the hole in the centre of the bottom: this compost is to be higher at the sides of the pot, and the plants intended for it, which are supposed to be all necessary parts of the plant, contained in four pots, each of which is to be carefully turned out of their pots, with all the earth adhering to them; and after having been cleaned of all remaining pieces of the old mould, round about the plants, above their fibres, cleaning them and cutting off the decayed points of their leaves, the ball is to be carefully placed in the centre of the pot, and the space between it and the wall lined with the prepared compost. It is very necessary to be attentive in placing the plants, that they be neither placed deeper nor shallower than they were in the compost shopper. First, it is high enough to replace the old earth that was rubbed off on potting, exactly to the same height as before, i.e. half an inch higher than the ball of old earth and fibres; and the whole surface of the earth in the pot, when the operation is first performed on a young plant, will be nearly even with the surface of the compost than at the sides, because the plants would thereby be kept too dry; nor should the compost come nearer than within an inch of the top or rim of the pot, after it has been gently shaken, or struck against the ground, to be sure it has sunk in completely; we will admit its being too full, when the operation of laying comes to be performed, which requires some time after it has been laid on; and the two last pots are to be filled with the prepared compost. Hogg considers the first week in April as the safest and best time to pot carnations, and he performs the operation in the same manner as Maddock.

427. Culture. When the plants are potted off for potting, the pots should be placed in an open airy part of the garden, under a arch of hoops, that in case of cold drying winds, heavy rains, or frosty nights, mats may be thrown over, to preserve them from the effects of such unfavorable weather: in the hot weather, if they are to remain, always open to the air, except in the cases above mentioned, and be kept regularly watered with soft water from a fine-rose watering-pot.
When their flower-stems are grown eight or ten inches high, it will be necessary to support them with sticks, forced into the earth in the centre of the pot, to which the stems are to be loosely tied with small pieces of bass mat; these sticks should be as high as the hoops will admit, in order that the pots may remain under them as long as possible; but when the top hoop is reached, and there is not time for the blossoms to open, the small sticks should be replaced with others more suitable for the occasion; these should be about four feet or four feet six inches long, regularly tapering a little from the bottom to the top, and painted green; they should be substantial and strong enough to be forced into the earth deep and firm, not to be shaken loose by the wind. As the stems continue to advance in height, the tying, as above, must be also continued at about every five or six inches: it is proper to look over and examine the plants for this purpose every three or four days, as the stems are rather brittle, and liable to break, if they are not then in firm soil.

If any small, green, winged insects appear on the stems or foliage of the plants, particularly upon or underneath the flower-pods, they must be effectually exterminated or destroyed, either by the means of a small soft brush or feather, or by means of a dusting with a mixture of a strong decoction of a small portion of the scent of sassafras, and a sufficient quantity of the powder of coudio snuff, lighted, and blown through a small hole, in a small snuff-dust pipe, by the fingers. If this be done frequently, they will be easily avoided, by fastening a small narrow slip of bladder round the middle of the pod, where it is most swelled, and appears to have the greatest inclination to burst. The slip of bladder should be rather longer than is required to go once round, so that one end of it may lay over the other upon a little above the petal or blossom. Be sure to above a little stalk, which is quite necessary. The dust will adhere firmly together, and answer the purpose completely. Small slips of wet bass mat may be substituted for those of bladder, and being tied with a single knot round the same part of the pod, will answer nearly as well. (fig. G12, b.)

If any of the day's wine be allowed to remain in the pot, it must be drunk up by the flower-pods, or else it will injure them. Any fruit juice should be used as a stimulant for the blossoms, opening, and will, if neglected, soon manifest the effects of such neglect, by letting out the petals on one side, and thereby producing a loose irregular appearance, totally destroying that compact, graceful, circular form which a perfect flower ought to possess, and which is one of its principal ornaments. The flowers on the previous day's leaves (if any) will be damaged or spoilt, and, being taken down, answer in every respect for carnations: nor can any other more suitable be contrived or adopted.

In order that the flowers may appear to the greatest advantage, it is necessary that the pots should stand upon a stage or platform of boards raised about twelve or fifteen inches above the floor or ground; this stage should be very strongly supported, either by two or four pillars, of a size sufficient to prevent the immense weight of the pots, without danger of giving way; the supports of this platform should stand in shallow leaden or earthen vessels, filled with water, to prevent the access of earwigs, which are destructive enemies to the blossoms of carnations: they secrete themselves concealed in long night and morning, are driven out by light, or by any noise, and will probably be found sculking somewhere about the same pot, but not farther distant than the next, or next but one, unless the search has been deferred too long.

The flowers should be suspended from the sticks by small pieces of fine elastic brass wire (fig. G12, c), or they will be blown down, (as in the pin-shops,) to support them in an easy graceful manner, neither too near together nor remote from each other: one end of the wire should be introduced into the stick by means of a small awl, and there be fixed sufficiently tight to prevent its dropping out by the weight of the flowers and buds; the other end of the wire should be formed into a small ring, about a quarter of an inch in diameter, to enclose the stem between the calyx; this ring should be a little open on one side to admit the stem freely, without bruising it, which would materially injure the bloom.

Those who are particularly curious and fond of ensuring their flowers for preserving may carefully extract such petals as are likely to run from their true colours: they perform this by means of an instrument adapted to the purpose (fig. G12, F), and with the same arrange the remaining petals, so as to supply the defect; in like manner they dispose the whole with such regularity that the flowers appear to have an equal distribution of beautiful petals, imitations on every possible line of beauty, so that no part of the bloom is neglected, and if the blossom consists of too great a number of petals, they extract the smallest, and thereby afford the others more room to expand, which takes off the confused effect always produced by redundancy. The pots must be kept regularly and constantly watered, so long as blossoms are required; but when the ends of the petals are piped, and the flowers have attained sufficient size and beauty to ensure the full advantage of exposure to light and air, by drawing up the cloth covering, in the manner before described; but no rain must be admitted to the blossoms at any period of the bloom. Some place their stage, or platform, on one side, others in the centre of the room, and the whole row of pots on each side, with a commodious path in the midst, which is convenient and desirable. If the pots contain only two plants each, they consequently are not required to be so large as for four or five; but the latter have much the best appearance in bloom, producing a greater number of blossoms: it is not however advisable to permit every pod to blow, especially of late in the season, as it would weaken the plant and make it grow more slender than it otherwise would; if only one or two were left on each plant: it is, therefore, proper in this case to cut off, or draw out the smaller lateral pods, close to the main stem, as soon as they can be ascertained, in order that the remainder may have time to re-appear beneficially. In the following method of blooming, those sorts that are most slow in opening, must be permitted to blow, or else they will not come round to the same period; those sorts therefore, must be carefully observed, so as to keep the buds coming on evenly; and not to leave any to be too much produced, which would injure the bloom of the rest. Some few exceptions, but the instances seldom occur.

Carnations are to be treated, during winter, much like Auriculas: with respect to the weather, they are seldom injured by a moderate dry frost, though it is safer to defend them from too much of it; but it is very necessary to caution against covering them up close when the plants are wet, as they are, in
that state, very liable to contract a destructive mildew, if they have not the benefit of a free circulation of air; this mildew makes its first appearance in purple spots on the foliage, which can only be cured or prevented from spreading among the adjacent plants, by cutting out the infected part, or removing the pot, as soon as discovered, it being not improbable but that the distemper is, in great measure, owing to a very injurious, or rather the injurious warmth by the time the plants have been firmly established, because evaporation of air at all times, even when shut up, unless when closely covered with mats, &c. as in cases of severe frost; but at such times no such consequences are to be dreaded.


643. "The light and open air and generally more sufficient for carnations, as well as for auriculas, from an excess of which it is proper to defend them: of the two extremes, it is safer to keep them rather too dry than too wet at these seasons, especially during winter; but a moderate degree of moisture is always to be preferred, except when the weather is severely frosty. As too long a deprivation of moisture may appear injurious, whereby the plants are apt to shrivel, therefore, whenever the pots are closely covered with mats, for several days and nights, with little intermission, no opportunity should be lost during the middle of the day, if the sun shines, to take off the mats in front of the glasses, in order to admit its light and warmth. Whenever the surface of the earth in the pots becomes green with mould and adheives, it is proper to stir it up carefully, about half an inch deep, and to sprinkle a little coarse dry sand regularly upon it: this will prevent any great degree of tenacity in future, and be of great service; it may be repeated as often as required." 643.

645. In spring, the pots will probably require to be frequently watered, and by the middle of March the operation of potting is to commence, as already described. The blossoms of carnations, particularly the high-colored sorts, are very apt to run from their striped or variegated colors to a plain one; they are then esteemed of little or no value: but when they have only partially run, they may sometimes be recovered to their former state, by being planted in a poor dry soil, that will but just afford sufficient nourishment for their existence. (Florist's Direct. 166.)

645. "Hogg having potted his blooming plants, supports them with green sticks, in the manner of Maddock, and top-dresses about the middle of June with about half an inch of rotten horse-dung passed through a sieve. He finds many of the plants are apt to be injured, which prevents the preservation of the collection. Many," he says, "top-dress with some of the hotter manures of night-soil, sugar-baker's scum, &c. but, in my opinion, that is not necessary for carnations, and a paper bag, for, if the plants be not reduced to a proper size, they are apt to run entirely to the plants. He waters freely while the pots are swelling, and during the whole time they continue in blossom. As soon as the side shoots appear, he places "a paper collar round the bottom of the blossom to support it. These collars are made of white card-paper, in the form of a circle of three or four inches in diameter, with a hole in the centre just large enough to admit the calyx or pod, without much compressing, and with a cut extending from the centre to the outside or circumference, like the radius of a circle. On these cards the flower is preserved in shape and form a long time; on these the petals are also finely disposed, and the beauty of the carnation displayed to great advantage. We must confess, we think these collars a great deformity, and much prefer a tie of thread or bass mat, or the slip of bladder recommended by Maddock. When placed on the stage, they should have the benefit of the morning sun till about nine or ten o'clock, according to the intense heat of its rays; the same in the evening, with as much interval as will suffice the flower, when you can see it. In this place, Mr. Hogg preserves them in frames, in the same manner as he recommends for auriculas. When he has more plants than he can blow in pots, he plants them in beds of the same compost used for the others, protecting them from severe frosts and heavy rains, and in other respects treating them in the same manner as if in pots. (Treatise, &c.)"

646. "The pink is considered by many to be a subspecies of the D. caryophyllus, and by others to have proceeded from D. deltoidei, a British species, and the pleasant-eye pinks from D. plumarius. This flower, Professor Martyn observes, does not seem to have attracted any notice among our ancestors; and it is only within the latter half of the 18th century that pinks were much improved and varied, so as to be greatly valued among florists. It is now much cultivated everywhere, and especially in the manufacturing districts; in the neighborhood of Paisley, it is carried to a high degree of perfection. (See Part IV. Book I. Ch. III. Sec. 3.) The pink is much harder than the carnation, and less liable to the casualties incident to the latter."

647. Various. Parkinson, in 1629, mentions six or eight sorts. Rea, in 1704, says, there are many sorts, but of little esteem. Hogg, in 1830, gives a list of nearly one hundred names, as containing the best sorts in England; but Davy, who has raised more fine varieties of this flower than any one else, has above dole several new sorts, and the Paduan sort is reckoned above three hundred sorts."

648. "Carnation. As already stated, any pots or seed of carnations are apt to run too much to the pods, even when sown in a very fine and open soil, the seeds are tiny: the flowers, which are of the same structure as the pink, are more than half in diameter. The petals should be large, broad, and substantial, and have very fine fringed or serrated edges, free from large, coarse, deep notches or indentures; in short, they approach nearest to perfection when the fringe on the edge is so fine as scarcely to be discernible; but it would be considered a very desirable quality if they were perfectly smooth, and would be left at all. The broadest part of the lamina, or broad end of the petals (fig. 611. c), should be perfectly white and distinct from the eye, unless it be a faced pink, that is, ornamented by a continuation of the color of the eye round it (fig. 611. b), bold, clean, and distinct, leaving a considerable proportion of white in the centre, perfectly free from any tinge or color of the same. The color of the edges is a natural purple, or dark pink, of which, nearer it approaches to black, the more it is esteemed; its proportion should be about equal to that of the white, that it may neither appear too large nor too small." (Maddock.)

649. The same. Generally by pippings for ordinary purposes, sometimes by layers to preserve rare sorts, and by seed for new varieties.

650. By pippings. The time to commence this operation is generally previous to or during the bloom, or indeed as soon as the new growths are grown of a sufficient length for that purpose. Hogg recommends, first of all, to examine the operation of the knitting, should that be the case; if not, you may not apply bottom heat. This, however, is the more certain mode, and the pippings are ready to remove sooner, and generally in a fortnight or three weeks.

651. By seed. Proceed as directed for carnations.

652. Nicol has found great advantage from impregnating double and semi-double pinks, with single kinds, both in respect to fecundating more stamens, and producing in consequence more seed; but also in increasing the varieties, or new sorts raised from such seed. (Caled. Soc. Meni. iii. 270.)

**The double rocket is a biennial or imperfect perennial; a native of Italy, and cultivated by Gerrard in 1597.**

**The varieties are the white and purple, both very double, and forming a spike of about a foot long, of great beauty and fragrancy, and considerable duration.**

**Propagation and culture.** The plant is extremely difficult to preserve, especially near large towns. It does not thrive either near London or Paris; and both capitals, especially the latter, are supplied with it from provincial growers. It is very much grown in the west of Scotland, and in the Netherlands; and between Calais and Abberville it may be seen in great perfection in most gardens, especially if it proper soil, but flowers best in one of a lighter texture, like the boldi Cardinals. The best directions which we have met with for its culture are given by Robertson. (Caled. Mem. ii. 245.) He says, "The double rocket is a beautiful plant, rather scarce in this part of the country, owing chiefly, I imagine, to its being equally at home in London, Paris, and St. James." However, the number of plants of rocket under my care, and I did them all justice, as I thought, but all would not do; I lost them all. I tried to plant their roots, but being small and weak, the slugs eat them all up in a short time; as slugs are very fond of them, especially of their leaves. I tried to increase them by cuttings in the common way, with as little success. This led me to try another

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**Book II. DOUBLE ROCKET.**

6447. Mode of growing. The common sorts are introduced in borders, and the better varieties in prepared beds. Sometimes rare sorts are planted in pots, but in general they thrive better in the open garden. **6448. Soil.** Madowick says, "A good fresh loamy soil, dug and comminuted about two feet deep, and manured with a stratum of cow-dung, where the beds are situated, will be found to be the best.** This soil should be about six inches thick, and kept free from weeds, and covered with straw or ashes. **6449. General culture.** As soon as the pipings are two years strong, they are to be planted on a bed of common garden-mould, where they are to be left for ever. The ground is to be turned over the flowering-bed in March. **This bed should be raised three or four inches above the surrounding paths, and its sides may be supported with an edging of boards, to come up even with, or one inch higher than its surface; this last, more for the sake of neatness than any particular utility it will be of.**

6500. The plants intended for the principal bed for bloom, should be placed upon it in August, or early in September, as they do not blow quite so well if removed later in the season; they should be planted at about the distance of nine inches from each other, and the bed should be laid to a rather lower convex than the other, so as not to allow any other cropping than a very slight one in case of severe frost. The bed should be kept free from weeds, and its surface stirred up a little if it inclines to bind, or, in other words, whenever it becomes too firm and adhesive. Larger strong plants will put up numerous flowers, and a mot it or this stems before blooming; a more robust plant, the largest and strongest should be left, especially the leading stem, which proceeds from the heart or centre of the plant, together with all its best pods; but no plant, however strong, should be permitted to bloom more than ten or twelve blossoms, nor weakly plants more than four or five. In order to obtain them large and well, it is of the utmost importance that no cut or pruning of sorts should be made, as they never produce any other than diminutive flowers, and at the same time rob the others of a certain part of their nourishment, which, of course, prevents their attaining the size and beauty they would otherwise arrive at.

6501. The lead and most ruffly plants do not produce the finest flowers; they naturally put forth numerous small stems, which their roots are not able to support sufficiently to produce large blossoms. Strong healthy plants, not too large, and consisting of a capital leading stem in the centre, with but little surrounding increase, are most proper to select for the best bed; these will seldom put up more than one or two heads, which will, however, be very strong, grow tall, and produce three or four blossoms, as large and fine as the sort is capable of.

6502. Those pods that appear in danger of bursting should be tied in the same manner as directed for carnations under similar circumstances. Such sorts of pods as are most inclined to burst their pods, often will not produce large and beautiful flowers, nor those which have smaller pods, because the latter generally consist of too few petals; it is, however, more desirable to have their pods large and long, than too short and round, as it is hardly possible to preserve the latter from bursting, whereby the beautiful circular forms of the petals are destroyed. When the calyx before blooming burst, it is very difficult to prevent its evitably bursting, it is better to assist nature by what is called letting down the pod, that is, with a pencil to nick it down at the bottom of each of its indentures, as low as may be deemed necessary, in order to let out the petals regularly on every side, and preserve the circular form of the petals; for when it is left untouched, the calyx will burst only on one side, and its petals will consequently force their way through that aperture, and produce a loose deformed flower; some kinds are possessed of such weak and short pods, that the calyx (fig. 51.) will entirely burst from top to bottom on one side, and open so very wide as to suffer almost all the blossoms to be lost. This has been a great harm to have been in bloom but a short time; such indeed hardly deserve to be classed amongst the best sorts, let their properties, in other respects, be ever so desirable. When the flower-stems are grown sufficiently long, they should be supported with small sticks or wires, or the fancy of the cultivator may direct; but these ought to be disposed of in such a manner as to allow the blossoms to expand and blow perfectly distinct from each other, that the whole may have an easy graceful appearance. Those who can bestow sufficient time and attention to their bloom of picks, may contribute greatly to the effect, by placing upon the calyx the thin pieces of card, or stiff paper, cut circular (fig. 61.) already mentioned (6438); these are to be placed close underneath the guard-leaves, so as to support them horizontally, and will, when the flower comes on, prevent the blooming-bed from being crowded.
method, which I would recommend as a never-failing way of propagating this beautiful flower. If a person has but one plant of rocket, and is anxious for its flowers, the first thing is, after the flower is beginning to fade, to eat down the stalks and divide them into ordinary lengths of cuttings; next to cut off the leaves, and smooth the ends; then to make three slits with a knife in the bark or rind, longways, so as to separate or raise the bark for half an inch in length. When the cutting is inserted in the ground, the loose bark naturally curls up; and it is from this bark that the young roots proceed. The partial separation, and the turning up of the bark, seems to promote a tendency to throw out roots. The cuttings may be put into flower-pots, as they may thus be sheltered during winter with more ease; or they may be placed in the natural earth, provided the soil is light and fresh. Covering them with a hand-glass will forward the rooting of the cuttings; or with the aid of the latter, they will succeed excellently. I have used this simple way for six years back, and never without success; not one in twenty having failed. This method, it may be remarked, will hold good in cuttings of stock-gillflowers, and double wallflowers."


6459. There are three species of lobelia which rank high as florists' flowers.

6460. The common cardinal flower (L. cardinalis) (Bot. Mag. 320, and fig. 613.) has roots composed of many white fleshy fibres, oblong leaves, stalks erect, about a foot and a half high, terminated by a spike of flowers, "of an exceedingly beautiful scarlet color," appearing in the end of July and August. It is a native of Virginia; and it is found abundantly by the side of rivers and ditches: introduced in 1629. Justice is in raptures with it, describing it as "a flower of most handsome appearance, which should not be wanting in curious gardens, as it excels all other flowers I ever knew in the richness of its color." There is a dwarf variety, but it is very liable to perish.

6461. Propagation and culture. By seeds, offsets, or cuttings; but the former method produces the strongest plants. Sow in pots of rich earth soon after the seed is ripe, and place them under the protection of a frame. The seeds will appear the following spring; and after they have two or three leaves, should be planted in separate small pots, and shifted into larger ones once or twice during the season. Place them in an eastern exposure, and supply them freely with water. Protect, during winter, by a frame; and the following spring, shift them into pots, six or eight inches diameter, in which they will flower. If not much exposed to the sun, they will continue long in beauty. The roots do not last above two or three years; and therefore a succession of young plants, from seed or slips, should be regularly provided. (Mitter.)

6462. The fulgent cardinal flower (L. fulgens, W. en.) (Bot. Rep. 659. and fig. 614.a) is a native of Mexico, and was introduced into England in 1809: flowers in July and August. Though a native of a warm climate, it has been found to bear the severity of our winters, by being immersed in water, as an aquatic, and with this treatment has flowered well by the sides of ponds and in cisterns.

6463. Propagation. By suckers or cuttings, which strike with remarkable facility in any shady situation; and by seed. According to Professor Van Mons, "the seed should be sown, as soon as it is ripe, in earthen pans; the earth should be moistened, and after it has imbibed the water, the seed must be spread over it without being covered. The pans should be sheltered from the frost, and the young plants may be transplanted in April and May. Very few of them remain, more than the second year, without flowering."

6464. Culture. This plant has assumed a character of uncommon magnificence under the management of Heigges, which is thus detailed by Sabine: "In October, he takes off the suckers, which are thrown up from the roots of the old plants, and puts them into small pots, one in each pot, and keeps them in a cold-frame till the middle of January: he then removes them into a cucumber-frame, where the heat is kept up to 65 degrees of Fahrenheit's scale, by linings of hot dung; a pine succession stove of the same temperature will equally suit them. In the middle of February, they are shifted into pots a size larger; and at the end of March, or beginning of April, they are again moved into larger pots, and in the middle of May they are a third time shifted; the pots to be used for this last shifting are twelves. As soon as the plants are well rooted, after last removal, they are carried into a peach-house or green-house, in which they continue till they flower, and are hardy enough to bear the open air. When they are preparing to throw up their flowering stems, and during their growth, it is necessary that they be kept very moist, which is effected by putting pans under the pots, and keeping the pans constantly filled with water. The plants thus managed, begin to flower early in July, and the spikes continue to blow, and are covered with flowers through the autumn. The compost used in the pots is formed of equal parts of brown or yellow loam, and of leaf or bog mould, to which is added sand, equal to one fourth of the previous composition, the whole being well mixed together. The plant of Lobelia
6465. The splendid cardinal flower (L. splendens, W. en.,) (Bot. Reg. 60. and fig. 614. 6), a native of Mexico, and introduced in 1814, may be treated like L. fulgens; and the blue cardinal flower (L. splillicita) (Jae. ic. iii. t. 597.), a native of Virginia, and introduced in 1665, may be treated like L. cardinals.


6466. The pyramidal bellflower, in its cultivated state, has thick ramose roots, which are milky; oblong leaves; and strong stalks, four feet high, from the sides of which the flowers are produced for more than half their length, forming a sort of pyramid. The most common color is blue, but there is a variety with white flowers. It is a native of Istria and Savoy, and was cultivated by Gerrard in 1596. Formerly it was in demand as an ornament to halls, and for placing before chimneys in summer, being planted in large pots, and trained in the fan manner, so as to cover a large surface. In the shade it continues in flower for two months or more.

6467. Propagation and culture. By seed, cuttings from the stem, or by dividing the roots; the last method makes the strongest plants in the shortest time. The season for this operation is after the bloom has faded in September; the sections are to be planted in pots, and protected by a frame during winter. In spring they may be transplanted into large pots, and in the beginning of summer into still larger ones, in which they are to flower the summer following.

6468. By seeds. The plants so raised, Miller says, are always stronger, and the stalks rise higher, and produce a greater number of flowers. Good seeds are to be obtained by placing a strong-flowering plant in a warm situation against a wall or under a glass case. They are to be sown in pots of light earth soon after being gathered, protected by a frame during winter, and will come up in spring. When the leaves decay in October, they are to be transplanted to beds of light sandy earth, without any mixture of dung, which is a great enemy to this plant. Here they are to remain two years, being protected in winter by rotten tan; they are then to be removed to their final destination in September or October, and the year following, being the third from sowing, they will flower. The plants, Miller observes, of this species, as of many others which have been long propagated by roots, offsets, or cuttings, do not so readily bear seed as those which have been raised from seed.

6469. The C. Carpathica, grandiflora, and several other very showy species, may be similarly treated.


6470. The Chinese chrysanthemum is a fibrous-rooted half-hardy perennial, with pinnate, gashed, serrated leaves, leafy stems, from three to four feet high, and flowers generally on solitary peduncles. It is a native of China, where it is highly prized and extensively cultivated as an ornamental plant, and was introduced in 1764. Here it contributes greatly to the beauty of the flower-garden in a fine autumn, and of our conservatories in November and December, when scarcely any other plants are in flower.

6471. Varieties. The Chinese are supposed from good authority to have fifty varieties or upwards: there are twenty-three sorts described by Sabine, as having flowered in this country, and there are a number more, of recent introduction, which have not yet flowered. Through the exertions of the Horticultural Society, and some nurserymen, and private individuals, it is expected all the Chinese sorts will soon be imported. Sabine describes as having flowered in the garden of the Horticultural Society, and as to be procured in the nursery, the following:

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<tr>
<th>Color</th>
<th>Description</th>
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<tbody>
<tr>
<td>Purple</td>
<td>Quilled flamed yellow</td>
</tr>
<tr>
<td>Changeable</td>
<td>Quilled pink-flowered</td>
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<tr>
<td>white</td>
<td>Early crimson (fig. 615. e)</td>
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<tr>
<td>Quilled white</td>
<td>Large white                     (g)</td>
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<td>Saffron white</td>
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<td>Yellow</td>
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<td>Sulphur yellow</td>
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<td>Golden yellow</td>
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<td>Rose or pink</td>
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<td>Buff or orange</td>
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<td>Spanish brown</td>
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</table>

(Sabine, in Hort. Trans. vol. iv. p. 224. & vol. v, p. 149.)
6472. Propagation. By dividing the root, by suckers, and by cuttings: the latter is the best mode, as producing plants less likely to throw up suckers. The cuttings are usually taken from the side branches in August, planted in shallow pots, placed in a warm shaded spot, and covered with a hand-glass. In a month or six weeks, they will have struck, and are then put into pots of the smallest size, and put in a warm situation, where they remain till November; they are then placed under a frame for the winter.

6473. The soil used generally for the chrysanthemum, is two thirds of turfy or virgin loam, and one third of leaf-mould or decayed dung.

6474. Culture in pots. In April, the cuttings of the preceding autumn are shifted into No. 92 pots, and set out into a well sheltered south border, on a bed of scorzoe, for the summer. About the beginning of October, when the flower-buds are formed, they are taken into the green-house, on the stage of which they are exposed as much as possible to the air, both night and day, in good weather, but protected by the lights from wind, rain, and frost. The Chinese also propagate the chrysanthemum by cuttings; but they take them off in May, strike them as we do, and then put each plant in a small pot, in which it flowers the succeeding autumn. By this means the plants are much dwarfer than ours usually are, and instead of having great part of their stems naked, or covered with withered leaves, they are clothed with green foliage from the ground to the flower. In order that the blossoms may be strong, they pinch off all the flower-buds, excepting three, or five, or sometimes only one, as soon as they appear, and are liberal in the use of liquid manure; those which remain are as large and fine as are produced by the most bulky plants. (Wells, in Hort. Trans. vol. iv. 571.) This is by far the most simple, elegant, and economical mode of propagating this beautiful flower; it has been practised several years by the Comte de Vande, at Bayswater, as well as by others in this country, and whenever it is generally known will be as generally adopted. All suckers should be removed, only one or three stems trained erect, and branching regularly on all sides. The side branches and top, or head, should be so arranged and adjusted by a nice application of black threads and wires, attached to the main prop as to render the figure of the entire plant perfectly symmetrical. Three stems may be trained, though one is better than three, because it will grow stronger: but three are better than two, which do not compose a whole; and better than a greater number than three, because unity departed from, there is no limit to irregularity. One and three are unity; because one is complete, and three has a beginning, middle, and end. All possible numbers besides, either fall short of or exceed unity; they are irregularities, and irregularities are redundant and infinite, and therefore unsatisfactory to contemplate.

6475. Culture in the open border. Many of the sorts may be planted out in warm borders, or compartments, or against walls, and will flower well in fine autumns; but their roots require protection through the winter, and they should be renewed about every two years; for as they increase much in size by suckers from the roots, the plants, if left for a longer period, become unsightly, and produce small and imperfect flowers. The early flowering varieties, as the purple, changeable white, rose, and buff, seem the hardiest and most suitable for borders. (Sabine, in Hort. Trans. vol. iv. 323.) To look well in the border the plants should be large, and with many stems; their flowers are consequently more numerous, and produce a greater effect at a distance. The appearances of the flowers on many of the kinds is very different when blossoming in the borders from those which expand under glass, so much so, that they might be easily mistaken by an unexperienced observer for different varieties. (Hort. Trans. vol. v. 162.)


6476. The hydrangea is a very low under-shrub, producing broad green leaves, and cymes of monstrous flowers, like the guelder rose in form, and red in color, changing to white and green. Its native place is unknown; but it is commonly cultivated in the gardens of China and Japan, from whence it was introduced to Kew by Sir J. Banks in 1790. It is much valued as a chamber plant, and in consequence, extensively cultivated near London and most large towns of Europe.

6477. Varieties. Soon after it was introduced, some plants were found with blue flowers, which some supposed to be produced by salt or saltpetre, and others by oxide of iron. The yellow loam of Hampstead heath and some other places, and some sorts of peat-earth are found to produce this effect; but the cause is not yet ascertained. Dr. Daalen, of Antwerp, finds that turf-ashes, and still more effectually those of the Norway spruce, the wood generally used as fuel by him, applied to the roots of hydrangea, produced the blue color of the petals. (Hort. Tour, 122.) According to Busch, of Petersburgh, "the hydrangea will be turned blue by watering the young plant, the summer
BALSAM.

Pent.

all

if


6479. The balsam is a tender annual, rising from one to two feet high, with a succulent branchy stem, serrated leaves, and various-colored flowers. It is a native of the East Indies and Japan, where the natives, according to Thunberg, use the juice prepared with alum, for dying their nails red. Cultivated by Gerard in 1596.

6480. Varieties. These are infinite, but not so marked or permanent as to have acquired names. The seed from one plant will hardly produce two alike. Double flowers are chiefly held in esteem, and especially those that are striped like flaxes and bizarre carnations.

6481. Propagation and culture. It can only be raised from seed, which ripens readily from semi-double plants, and should not be less than three or four, or even nine years old, gardeners having experienced that new seed seldom produces double flowers. The best soil is a rich loam, rather lighter than that used for growing melons. At any period between the 1st of March and 1st of May, sow very thin in pots, to be placed in a warm frame. When large enough to handle, transplant into No. 48. pots, one plant in the centre of each pot. As soon as the roots have filled the pots, move them into pots a size larger, and repeat this operation three or four times, till at last they are in pots of eight inches' diameter, and all the flower-stalks, except the last, are removed. The balsams so grown will rise four feet high, and fifteen feet in circumference, with strong thick stems, furnished with side branches from bottom to top, and these covered with large double flowers. (Fairweather, in Hort. Trans. li. 406.)

6482. The Amaranthus, Celosia or cockscomb, Comphrena or globe-amaranth, Mesembryanthemum crystallinum or ice-plant, Solanum melongena or egg-plant, and most other tender annuals, will attain to corresponding luxuriance, if similarly treated.

6483. Knight, in October, 1820, sent to the Horticultural Society a cockscomb (Celosia cristata), the flower of which measured eighteen inches in width and seven inches in height, from the top of the stalk; it was thick and full, and of a most intense purplish-red. To produce this, the great object was to retard the protrusion of the flower-stalk, that it might become of great strength. The compost employed was of the most nutritive and stimulating kind, consisting of one part of unfermented horse-dung, fresh from the stable, and without litter, one part of burnt turf, one part of decayed leaves, and two parts of green turf, the latter being in lumps of about an inch in diameter, in order to keep the mass so hollow, that the water might have free liberty to escape, and the air to enter. The seeds were sown in spring rather late, and the plants put first into pots of four inches' diameter, and then transplanted to others a foot in dia-

3 K
PRACTICE OF GARDENING.

PART III.

6484. The mignonette is a trailing hardy annual, a native of Africa, and introduced in 1752. It is "the Egyptian bastard-rocket, with most sweet-smelling flowers," of Justice, and the Dutch florists of his day. The flowers are highly odoriferous, and the plant in pots is in universal request, at all seasons of the year, for placing in rooms.

6485. Varieties. There is a sub-biennial semi-frutescent variety, rather more odoriferous than the common sort, which forms an elegant winter plant for the drawingroom, but which is not yet in very general cultivation.

6486. Propagation and culture. Rishon, who cultivated this plant extensively for the London market, gives the following instructions, as applicable to the common variety: "To obtain fine plants, strong and ready to blow, during the winter, and through the months of January and February, the seed should be sown in the open ground the end of July; by the middle of September, the plants from this sowing will be strong enough to be removed into pots; for a week after this removal, they must be shaded, after which they may be freely exposed to the sun and air, care being taken to protect them by frames from damage by heavy rains, and from injury by early frosts, until the beginning of November, at which time many of them will show their flowers; and they should then be removed to a green-house or conservatory, or to a warm window in a dwelling-house, where they will branch out, and continue to blow until the spring. The crop for March, April, and May should be sown in small pots, not later than the 25th of August; the plants from this sowing will not suffer by exposure to rain, whilst they are young; they must, however, be protected from early frosts, like the winter crop; they are to be thinned in November, leaving not more than eight or ten plants in each pot; and at the same time, the pots being sunk about three or four inches in some old tan or coal-ashes, should be covered with a frame, which it is best to place fronting the west: for then the lights may be left open in the evening, to catch the sun whenever it sets clear. The third or spring crop should be sown in pots, not later than the 25th of February; these must be placed in a frame, on a gentle heat, and as the heat declines, the pots must be let down three or four inches into the dung-bed, which will keep the roots moist, and prevent their leaves turning brown, from the heat of the sun, in April and May. The plants thus obtained will be in perfection by the end of May, and be ready to succeed those raised by the autumnal sowing." (Hort. Trans. ii. 375.)

6487. The tree-mignonette, according to Sabine, "is to be propagated from seeds sown in spring; it may also be increased by cuttings, which will readily strike. The young plants should be put singly into small pots, and brought forward by heat, that of a gentle hot-bed being preferable, but they will grow well without artificial heat. As they advance, they must be tied to a stick; taking care to prevent the growth of the smaller side shoots, by pinching them off, but allowing the leaves of the main stem to remain on for a time to support and strengthen it. When they have attained the height of about ten inches, or more, according to the fancy of the cultivator, the shoots must be suffered to extend themselves from the top, but must be occasionally stopped at the ends, to force them to form a bushy head, which, by the autumn, will be eight or nine inches in diameter, and covered with bloom. Whilst the plants are attaining their proper size, they should be shifted progressively into larger pots, and may ultimately be left in those of about six inches in diameter at top." (Hort. Trans. iii. 181.)

SECT. II. Border-Flowers.

6488. Border-flowers are hardy plants, with showy blossoms, of easy culture, and their use in floriculture is to decorate the flower-garden, shrubbery, and other spots or borders considered as ornamental. We shall take them in the order of perennials, bulbs, biennials, hardy annuals, and half-hardy annuals; and arrange each of these subdivisions according to their time of flowering, heights, and colors: indicating by letters those requiring peat-soil (p); such as are rather tender (t); such as are most showy (s); and such as continue in flower for two or more months (s). At the end of each subdivision we shall give its general mode of propagation and culture. It may be added, that most of the plants mentioned as flowering in any particular month will often come into flower the month preceding, and continue in bloom during one or more of the following months. Hence the importance of selecting such flowers as are at once the most easy of cultivation, beautiful in appearance, and that continue longest in flower.
### PERENNIAL BORDER-FLOWERS. — FEBRUARY AND MARCH.

#### Subsect. 1. Species and Varieties of Perennial fibrous, ramose, tuberous, and creeping rooted Herbaceous Border-Flowers, arranged as to their Time of Flowering, Height, and Color.

#### Height from 0 ft to 2 ft. of fl. From 2 to 4 ft. of fl. From 4 to 6 ft. of fl. From 6 to 8 ft. of fl. From 8 ft. upwards.

#### Red.
- Anemone Hepatica, p.
- Epimedium alpinum, p.
- Silene acaulis
- Lychinas, 3
- Primrosa, etc., 3
- Alchemilla, etc.
- Ajuga genevensis

#### White.
- Anemone hort. flo. pl.
- Epimedium alpinum, p.
- Silene acaulis
- Lychinas, 3
- Primrosa, etc., 3
- Alchemilla, etc.
- Ajuga genevensis

#### Yellow.
- Adoxa moschatellina, p.
- Potentilla, p.
- Viola odorata, p.
- Arabis alpina, p.

#### Blue.
- Viola canina, p.
- Lychinas, 3
- Alchemilla, etc.
- Ajuga genevensis

#### Purple.
- Soldanella alpina, p.
- Viola odorata, p.

#### Variegated.
- Claytonia virginica
- Anemone coronaria

#### Green.
- Hellbores viridis

#### April.

#### Red.
- Tussilago Farfara
- Anemone nemorosa, p.
- Anemone alpina, p.

#### White.
- Tussilago farfara
- Anemone nemorosa, p.
- Anemone alpina, p.

#### Yellow.
- Anemone pulsatilla, p.
- Viola purpurea

#### Blue.
- Viola canina, p.
- Lychinas, 3
- Alchemilla, etc.
- Ajuga genevensis

#### Purple.
- Soldanella alpina, p.
- Viola odorata, p.

#### Variegated.
- Claytonia virginica
- Anemone coronaria

#### Green.
- Hellbores viridis

#### May.

#### Red.
- Astragalus montanus
- Erinus alpinus
- Lamium rugosum
- Dentaria pentaphylla
- Pulmonaria officinalis, s.

#### White.
- Astragalus montanus
- Erinus alpinus
- Lamium rugosum
- Dentaria pentaphylla
- Pulmonaria officinalis, s.

#### Yellow.
- Ranunculus ficaria
- Saxifraga cernua
- Saxifraga cernua
- Saxifraga cernua

#### Blue.
- Hyoscyamus niger
- Viola purpurea
- Primula longifolia, p.
- Lychnis viscaria

#### Purple.
- Viola canina, p.
- Lychinas, 3
- Alchemilla, etc.
- Ajuga genevensis

#### Variegated.
- Claytonia virginica
- Anemone coronaria

#### Green.
- Hellbores viridis

#### June.

#### Red.
- Peonia officinalis, s.

#### White.
- Peonia officinalis, s.

#### Yellow.
- Cucubalus bebelii
- Valeriana triptera, var.

#### Blue.
- Hyoscyamus niger
- Viola purpurea
- Primula longifolia, p.

#### Purple.
- Lychnis viscaria
- Viola odorata, p.

#### Variegated.
- Claytonia virginica
- Anemone coronaria

#### Green.
- Hellbores viridis

#### July.

#### Red.
- Paeonia officinalis, s.

#### White.
- Paeonia officinalis, s.

#### Yellow.
- Cucubalus bebelii
- Valeriana triptera, var.

#### Blue.
- Lychnis viscaria
- Viola odorata, p.

#### Purple.
- Lychnis viscaria
- Viola odorata, p.

#### Variegated.
- Claytonia virginica
- Anemone coronaria

#### Green.
- Hellbores viridis

#### August.

#### Red.
- Paeonia suffruticosa, 3.

#### White.
- Paeonia suffruticosa, 3.

#### Yellow.
- Cucubalus bebelii
- Valeriana triptera, var.

#### Blue.
- Lychnis viscaria
- Viola odorata, p.

#### Purple.
- Lychnis viscaria
- Viola odorata, p.

#### Variegated.
- Claytonia virginica
- Anemone coronaria

#### Green.
- Hellbores viridis

#### September.

#### Red.
- Paeonia peregrina, s.

#### White.
- Paeonia peregrina, s.

#### Yellow.
- Cucubalus bebelii
- Valeriana triptera, var.

#### Blue.
- Lychnis viscaria
- Viola odorata, p.

#### Purple.
- Lychnis viscaria
- Viola odorata, p.

#### Variegated.
- Claytonia virginica
- Anemone coronaria

#### Green.
- Hellbores viridis

#### October.

#### Red.
- Paeonia peregrina, s.

#### White.
- Paeonia peregrina, s.

#### Yellow.
- Cucubalus bebelii
- Valeriana triptera, var.

#### Blue.
- Lychnis viscaria
- Viola odorata, p.

#### Purple.
- Lychnis viscaria
- Viola odorata, p.

#### Variegated.
- Claytonia virginica
- Anemone coronaria

#### Green.
- Hellbores viridis

#### November.

#### Red.
- Paeonia peregrina, s.

#### White.
- Paeonia peregrina, s.

#### Yellow.
- Cucubalus bebelii
- Valeriana triptera, var.

#### Blue.
- Lychnis viscaria
- Viola odorata, p.

#### Purple.
- Lychnis viscaria
- Viola odorata, p.

#### Variegated.
- Claytonia virginica
- Anemone coronaria

#### Green.
- Hellbores viridis

#### December.

#### Red.
- Paeonia peregrina, s.

#### White.
- Paeonia peregrina, s.

#### Yellow.
- Cucubalus bebelii
- Valeriana triptera, var.

#### Blue.
- Lychnis viscaria
- Viola odorata, p.

#### Purple.
- Lychnis viscaria
- Viola odorata, p.

#### Variegated.
- Claytonia virginica
- Anemone coronaria

#### Green.
- Hellbores viridis

#### January.

#### Red.
- Paeonia peregrina, s.

#### White.
- Paeonia peregrina, s.

#### Yellow.
- Cucubalus bebelii
- Valeriana triptera, var.

#### Blue.
- Lychnis viscaria
- Viola odorata, p.

#### Purple.
- Lychnis viscaria
- Viola odorata, p.

#### Variegated.
- Claytonia virginica
- Anemone coronaria

#### Green.
- Hellbores viridis

#### February.

#### Red.
- Paeonia peregrina, s.

#### White.
- Paeonia peregrina, s.

#### Yellow.
- Cucubalus bebelii
- Valeriana triptera, var.

#### Blue.
- Lychnis viscaria
- Viola odorata, p.

#### Purple.
- Lychnis viscaria
- Viola odorata, p.

#### Variegated.
- Claytonia virginica
- Anemone coronaria

#### Green.
- Hellbores viridis

#### March.

#### Red.
- Paeonia peregrina, s.

#### White.
- Paeonia peregrina, s.

#### Yellow.
- Cucubalus bebelii
- Valeriana triptera, var.

#### Blue.
- Lychnis viscaria
- Viola odorata, p.

#### Purple.
- Lychnis viscaria
- Viola odorata, p.

#### Variegated.
- Claytonia virginica
- Anemone coronaria

#### Green.
- Hellbores viridis

#### April.

#### Red.
- Paeonia peregrina, s.

#### White.
- Paeonia peregrina, s.

#### Yellow.
- Cucubalus bebelii
- Valeriana triptera, var.

#### Blue.
- Lychnis viscaria
- Viola odorata, p.

#### Purple.
- Lychnis viscaria
- Viola odorata, p.

#### Variegated.
- Claytonia virginica
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#### Green.
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#### May.

#### Red.
- Paeonia peregrina, s.

#### White.
- Paeonia peregrina, s.

#### Yellow.
- Cucubalus bebelii
- Valeriana triptera, var.

#### Blue.
- Lychnis viscaria
- Viola odorata, p.

#### Purple.
- Lychnis viscaria
- Viola odorata, p.

#### Variegated.
- Claytonia virginica
- Anemone coronaria

#### Green.
- Hellbores viridis

#### June.

#### Red.
- Paeonia peregrina, s.

#### White.
- Paeonia peregrina, s.

#### Yellow.
- Cucubalus bebelii
- Valeriana triptera, var.

#### Blue.
- Lychnis viscaria
- Viola odorata, p.

#### Purple.
- Lychnis viscaria
- Viola odorata, p.

#### Variegated.
- Claytonia virginica
- Anemone coronaria

#### Green.
- Hellbores viridis

#### July.

#### Red.
- Paeonia peregrina, s.

#### White.
- Paeonia peregrina, s.

#### Yellow.
- Cucubalus bebelii
- Valeriana triptera, var.

#### Blue.
- Lychnis viscaria
- Viola odorata, p.

#### Purple.
- Lychnis viscaria
- Viola odorata, p.
### PERENNIAL BORDER-FLOWERS. — MAY — continued.

<table>
<thead>
<tr>
<th>Height from 0 to 3 of a ft.</th>
<th>From 3 of a ft. to 1½ ft.</th>
<th>From 1½ ft. to 3½ ft.</th>
<th>From 3½ ft. upwards.</th>
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<td><strong>WHITE.</strong></td>
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<tr>
<td>PRACTICE</td>
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<td>Lysimachia nemorum</td>
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<td>Echium vul. coo.</td>
<td>conch. flo.</td>
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<td><strong>YELLOW.</strong></td>
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<td>Ranunculus thora</td>
<td>Blowball</td>
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<td><strong>PURPLE.</strong></td>
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<td>Pulmonaria angusti.</td>
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<td><strong>RED.</strong></td>
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<td>Lamiaceae molle</td>
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<td>Lychis 3 dent. albo</td>
<td>Pelaria alliacea</td>
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<td>Cineraria campestris</td>
<td>Draca aroides</td>
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BORDEK-FLOWERS.

II.

869

PERENNIAL BORDER-FLOWERS. —JUNE — continued.
Height from Oto%of aft.

From

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WHITE.

foot to 2£ feet

From 2 J feet

to Z^feet.

From 3-i feet uprMHs.

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Salvia indica

latifolium

Ligusticum austriacum Sambucus ebulus
Sanguisorba canadensis
Dianthus caesius, ilo.albo Lychnis vespertina
virginicus
flo. pleno Thalictrum angustifol.
aguilegifol.
Doronicum bellidias.
Marrubium vulgare
contortum
Galium glaucum
Pimpinella peregrina

caesia

cemua

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Sisymbrium sagittatum Erodium chamaedryoi.
Geum virginianum, p.
Thalictrum foetidum
Helonias asphodeloides
Thesium alpinum
Hydrophyllum virgini.
linophyllum

—

Lithospermum

Rubus rosaefolius, p

Saururus cernuus,
Sophora alba, p.

t.

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p.

comuti

Valeriana

Phu

Spiraea trifoliate

Thalictrum rugosum

Iris flexuosa, p.

Trientalis europea, p.
Valeriana celtica
'Veronica alpina
Viola blanda

I

virgini

Lychnis, flo. albo
Melissa officinalis
Physalis alkekengi
Pimpinella saxifraga

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Lepidium

Cyprepedium album

nivalis
rivularis
Scrophularia altaica

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Convallaria latifolia

Saxifraga adscendens

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lanceolata

Potentilla rupestris

Ranunculus alpestris
Rubus chamaemorus,

p.

saxatilis

Sanicula europaea
Saxifraga ajugifolia
aizoon
Sempervivum hirtum, p.
Seseli aristatum
Silene amcena, p.

—

Stellaria cerastoides, p.
scapigera, p.
Teucrium pyrenai. p.

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Trifolium canescens
Trifolium pannonicum
repens macu.

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YELLOW.

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Linum flavum,

Achillea tomentosa
Astragalus alopecuroi.
Medicago prostata
Cineraria cordifolia
Aletris aurea
Clematis ochroleuca, p.
— farinosa
Convallaria multiflora
Alyssum alpestre
—
polygonat.
murale
flo. pleno
Anemone palmata, s. p. Alyssum tortuosum
Hieracium aurantiacum Coreopsis angustifolia, p.
Anthyllis vulneraria
Trollius americanus
Euphorbia cyparissias
Arabis bellidifolia, p.
asiaticus
Helonias luteus, p.
CLstus tuberaria, t. p.

— micrantha, p.
pubescens
— santolina
Agrimonia agrimonoid.
—
nana

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Glaux maritima

major

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Cyprepecuum calceol.f.p.

deficiens
virens

Dracaena borealis, p.

Erysimum barb.flo.plen
Fumaria nobilis, 3. p.

Viola lutea

Agrimonia eupatoria
Asphodelus luteus,

s.

Astragalus glycyphyllis
Centaurea phrygia
Ferula assafoetida, p.

—

orien talis, p.

Laserpitium gallicum
Scabiosa alpina

Sisymbrium

strictissi.

Cineraria siberica
Datisca cannabina

Hedysarum alpinum
Heracleum angustifol.
Inula germanica
Ligusticum levisticum,
Pastinaca opoponax

Peucedanum

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flo.

alsaticum,

Thalictrum luciduui

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tanacetifol.

HemerocalUs fulva

scorpioides
Hippocrepis comosa
Bupthalmum grandiflo.
Hypochoeris Helvetica
Caltha palus, no. pleno
Saxifraga mutata
Crepis rigida
Hypoxis erecta, p.

Sedum

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Achillea falcata

p.

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maju*
speciOSUM

pleno

Hypericum hirsutum, p
Iris pallida

Mimulus

luteus, p.

Poeohia sinen.alb.ple. 3

Ranunculus acris fl. pie
Sophora tinctoria, p.
Trollius europreus

Galeobdolon luteum

—

urbanum

Hemerocallis graminea
Hypochoeris maculata

—

radicata

Inula hirta

Medicago

—

karstiensis

marina
Ophiopogon japonicus,p
Orobus luteus

Panax

quinquefolia, t.p

Smymium aureum
Thalictrum sibiricum
Potentilla argentea
astracanica

—
—

aurea

— obscura
Ranunculus glacialis
—
lingua
Rhodiola rosea
Rubia tinctorum
Trigonella ruthenica, p.
Viola grandiflora lutea

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Arum

Campanula azurea,

triphyllum, p.

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Asarum canadense

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europaeum
Gentiana adscendens,
Ajuga alpina

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r.

pyramidalis
reptans

Campanula rotundi. p.
Globularia vulgaris pu.
Pulmonaria marit. 3. p

3.p.

alpina, 3
barbata, 3
betonicaef. 3
saxatilis,

3

Dracocephalum austriac.

Phyteuma

spicata

Pulmonaria paniculata
Geranium pyrenaicum

—

sibericum

Statice tartarica, p.

Houstonia ccerulea, p.

Veronica aphylla

Iris virginica

— bellidioides
— chamaedrys
— saxatilis
Viola calcarata
— grandiflora i
— maculata
PURPLE.
Anthemis montana,

pAristolochia serpenta. p.
Astragalus hypoglottis
Betonica hirsuta
Geum reptans, p.
Iris

pumila

Sedum

villosum

— hybridum
Teucrium chamaedrys
Mcerhingia muscosa
Thalictrum alpinum

Orobus lathyroides,
Statice limonium
Veronica latifolia

p.

BLUE.

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Iris germanica
Aconitum uncmatum
Amsonia angustifolia, p Lathyrus pisiformis

Podalyria australis, p.
— latifolia
Vicia cassubica
Aquilegia vulgaris
—
pleno
Campanula laciniata,3^p
— peregrina, 3.
flo.

Aconitum napellus

—

Iris

pyramidale
sambucina

Podalyria lupinoides, p
Symphytum asperrim.

Clematis integrifolia

Geranium aconitifolium
angulatum

—

Iris

pensylvanica

Lithospermum

fruticos.

Salvia phlomoides

Symphytum caeruleum
Veronica laciniate

Viola montana

—

palustris

PURPLE.
Aquilegia viscosa
Aristolochia longa
Astragalus monspesulan.
Dianthus plumarius

Geranium phaeum
Lychnis

flos.

flo.

cuculi

pleno

Phlomis alpina
Phlox ovata, p.

PURPLE.

PURPLE.

Aristolochia rotundata Iris livida
Cnicus monspesulanu-.p. Paeonia peregrina, 3

Hesp. matron, flo.pl.pur. Veratrum nigrum
Lunaria rediviva
Lychnis diurna
Thalictrum purpuras.
flo. pleno

—

Salvia viscosa

Symphytum
Anchusa

officinale
angustifolia

Medicago sativa

Scrophularia betonicif.
Stachys circinata, p.

3

K

3

PURPLE.
Coronilla varia, 3

Galega

officinalis,

3

Hesperis matronalis
Phlomis tuberosa


### PERENNIAL BORDER-FLOWERS. — JULY — continued.

#### VARIEGATED.

- Geranium lancastrense argenteum
- Iris graminea
- Scilla hispida alpinum
- Gypsophila paniculata

#### GREEN.

- Melantherium virginicum
- Potentilla saxatilis

#### BROWN.

- Arum arborescens
- Geranium lividum

#### AUGUST.

- Lysimachia nummularia
- Veronica genistifolia

#### RED.

- Artemisia carlcephala
- Nepeta pannonica
- Stachys byzantina
- Athamanta condensata
- Veronica marit. flanec.

#### GREEN.

- Potentilla hybridum

#### BROWN.

- Arum dracunculus

#### PURPLE.

- Aconitum napellus
- Aconitum chamaecyparissus
- Stachys byzantina
- Veronica serpyllifolia

#### BLUE.

- Aconitum napellus
- Aconitum chamaecyparissus
- Stachys byzantina
- Veronica serpyllifolia

#### YELLOW.

- Potentilla pensylvanica
- Salvia australis
- Salvia splendens
- Salvia nemorosa
- Salvia sclarea

#### Height from 0. to 2. ft. From 2. to 4. ft. 15. ft. From 2. to 3. ft. 15. ft. From 3. to 5. ft. 15. ft. From 5. to 8. yd.

<table>
<thead>
<tr>
<th>YELLOW</th>
<th>BLUE</th>
<th>GREEN</th>
<th>BROWN</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potentilla pensylvanica</td>
<td>Aconitum napellus</td>
<td>Melantherium virginicum</td>
<td>Arum arborescens</td>
</tr>
<tr>
<td>Salvia australis</td>
<td>Aconitum chamaecyparissus</td>
<td>Potentilla hybridum</td>
<td>Arum dracunculus</td>
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<tr>
<td>Salvia splendens</td>
<td>Stachys byzantina</td>
<td>Veronica serpyllifolia</td>
<td>Lysimachia nummularia</td>
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<tr>
<td>Salvia nemorosa</td>
<td>Veronica serpyllifolia</td>
<td>Stachys byzantina</td>
<td>Lysimachia nummularia</td>
</tr>
<tr>
<td>Salvia sclarea</td>
<td>Veronica serpyllifolia</td>
<td>Stachys byzantina</td>
<td>Lysimachia nummularia</td>
</tr>
</tbody>
</table>
PERENNIAL BORDER-FLOWERS.—AUGUST—continued.

<table>
<thead>
<tr>
<th>Height from 0 to 12 ft. from 2 to 4 ft. to 13 ft. from 15 ft. to 24 ft. from 25 ft. to 34 ft. from 35 ft. upwards.</th>
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<tbody>
<tr>
<td><strong>WHITED</strong></td>
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<tr>
<td>Silene maritima</td>
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<tr>
<td>Achilles cristata</td>
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<tr>
<td>Pernanthus alba</td>
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<tr>
<td>Sedum foetriscentum</td>
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<tr>
<td>Sisymbrium barbarea</td>
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</tbody>
</table>
6490. Propagation of perennial herbaceous plants. All the modes of propagation, excepting such as are applicable only to woody plants, may occasionally be adopted; but the most general practice is by dividing the root, by suckers or offsets, and by seed; the other modes are by cuttings of the stalks, shoots, or roots, and by layers.

6491. By dividing the root. This mode is applicable to nine tenths of hardy herbaceous plants. The plant may either be taken up, divided with the knife, and a portion replanted to continue the species in the spot allotted to it; or, the earth may be partially removed, and part of the roots and crown cut off to make new plants. The sections may, if well rooted, be planted at once where they are to remain and flower, or, what is preferable, they may be planted for one season in nursing-beds in the reserve-garden, and prevented from flowering that season by pinching off the flower-buds as they appear. The common season for performing the operation is spring, when the plant is beginning to push, or in summer or autumn immediately after it has flowered. The latter is generally the preferable period, unless the plant flowers very late, in which case the sections will not have sufficient time to form roots for their support during winter.

6492. By suckers or offsets. This mode is also applicable to nine tenths of common herbaceous plants; the best time for removing them is in spring, or early in summer, after the plant has begun to grow. Plant them in the nursing-department, and pinch off their flower-buds, that they may flower strongly next season when removed to their final destination.

6493. By seed. This mode is applicable to all the single-flowering kinds, but is only adopted with a few species, which are otherwise difficultly multiplied. Collect the seed from the flowers which expanded first, as being generally the strongest. If it is ripe before August, it may be sown the same season, but if otherwise, it will be preferable to defer sowing till the following spring. Sow on beds of light earth, thinly covering according to the size of the seed, and prick out the plants once or twice according to their strength, size, or weakness, so as they may be fit to remove to their final destination in August or September. They will flower strongly the following year, and probably may show some new varieties.

6494. By cuttings from the side-shoots or flower-stems. This mode is applicable to a number of the more delicate and double-flowering herbaceous plants, as to scarlet and pink lycis, double rockets white and yellow, some hollyhocks, and a variety of others; but more to biennials and annuals than to perennials. The cuttings may be taken off at any time when the shoots are tender and properly prepared, and planted in sandy loam in a warm situation, but shaded and covered with a hand-glass. Afterwards transplant them in the nursery-department, and again the same season where they are finally to remain. They will blow freely the summer following.

6495. By cuttings from the root-shoots. This is applicable to some sorts which do not multiply fast at the root, or whose rooted stolones or suckers do not make handsome plants; as to some species of alyssum, statice, silene, &c. The early part of summer is, in general, the most fitting season for performing the operation; plant in sandy loam under a hand-glass, and shade in the sunny part of the day; then transplant in the nursery department for a few weeks, when the strongest plants will show themselves, and may be removed in September to their final destination. They will blow strongly next year.

6496. By cuttings of jointed root-shoots or pippings. This is chiefly applicable to the dianthus tribe, saponaria, the striped grass, or any other grasses or reedy plants. Proceed as in piping pinks or carnations (6412.); but no bottom heat will be required for the sorts that come under this section.

6497. By cuttings from the roots. This is strictly applicable only to such plants as form buds on their roots, as to most of the rubiacæ, to the mints, epilobiums, &c. About midsummer is the earliest period at which the creeping roots are generally fit for this purpose; but with some others, as gallium, osmundæ, &c. it may be done in spring.
Plant the cuttings in the shade, and afterwards transplant and treat them like cuttings from the flower-stalks or root-shoots.

6498. *By layers.* Such plants as cannot easily be propagated by any of the foregoing modes may be increased by layers; such as the carnation, some species of salvia, sibbaldia, sibthorpiav, some silenes, &c. Commence the operation when the plant begins to flower, and when the layers are rooted, treat them as directed for pipings.

6499. *General culture of fibrous-rooted herbaceous flowers.* Autumn, after the plant has done flowering, or spring, when it has begun to grow, as has been already observed (6189.), are the seasons for planting or transplanting. The general culture is, stirring the soil; renewing it according to the kind of plant (6188.); taking up overgrown plants, reducing them, and replanting (6190.); sticking, pruning, trimming, removing all useless, decayed, injured, or diseased parts; and supplying blanks. (6192.) The general management consists in attending to order and neatness. (6201.)

**Subsect. 2. Species and Varieties of bulbous-rooted Border-Flowers.**

### 6500. BULBOUS-ROOTED BORDER-FLOWERS.—MARCH.

<table>
<thead>
<tr>
<th>Height from 0 to ½ of a ft.</th>
<th>From ½ of a foot to 1½ foot</th>
<th>From 1½ feet to 2½ feet</th>
<th>From 2½ feet to 3½ feet</th>
<th>From 3½ feet upwards</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>RED.</strong> Cyclamen coum, ½ p.</td>
<td><strong>RED.</strong> Haemanthus orientalis</td>
<td><strong>RED.</strong> Seilla bifolia flo-albo. p.</td>
<td><strong>RED.</strong> WHITE.</td>
<td><strong>RED.</strong> WHITE.</td>
</tr>
<tr>
<td><strong>WHITE.</strong> Leucocarum, white</td>
<td><strong>WHITE.</strong> Maccann.</td>
<td><strong>WHITE.</strong> Nuccius pseudo narciss. alma</td>
<td><strong>WHITE.</strong></td>
<td><strong>WHITE.</strong></td>
</tr>
<tr>
<td><strong>YELLOW.</strong> Galanthus nivalis, Feb.</td>
<td><strong>YELLOW.</strong> Helleborus hybridus</td>
<td><strong>YELLOW.</strong> Narcissus pseudo narciss. alma</td>
<td><strong>YELLOW.</strong></td>
<td><strong>YELLOW.</strong></td>
</tr>
<tr>
<td><strong>BLUE.</strong> Tulipa multiplies, p.</td>
<td><strong>BLUE.</strong> Seilla bifolia, p.</td>
<td><strong>BLUE.</strong> Nuccius pseudo narciss. alma</td>
<td><strong>BLUE.</strong></td>
<td><strong>BLUE.</strong></td>
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<tr>
<td><strong>PURPLE.</strong> Crocus vernus</td>
<td><strong>PURPLE.</strong> Nuccius pseudo narciss. alma</td>
<td><strong>PURPLE.</strong></td>
<td><strong>PURPLE.</strong></td>
<td><strong>PURPLE.</strong></td>
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<tr>
<td><strong>VARIEGATED.</strong> Allium chama-moly</td>
<td><strong>VARIEGATED.</strong></td>
<td><strong>VARIEGATED.</strong></td>
<td><strong>VARIEGATED.</strong></td>
<td><strong>VARIEGATED.</strong></td>
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**APRIL.**

| **RED.** Hyacinthus orient. fla-carn. | **RED.** Haemanthus orient. fla-alb. | **RED.** | **RED.** | **RED.** Fritillaria lat. flo. fla-alb. |
| **WHITE.** Sanguinaria canaden. p. | **WHITE.** Haemanthus orient.d.alb. | **WHITE.** | **WHITE.** | **WHITE.** |
| **YELLOW.** Narcissus minor | **YELLOW.** Narcissus biflorus, Sanguinaria canaden. p. | **YELLOW.** Ornithogalum ustachy. | **YELLOW.** | **YELLOW.** |
| **BLUE.** Tulipa multiplies. t. p. | **BLUE.** Seilla nuncracta | **BLUE.** Allium bluecetum, flammeo. | **BLUE.** | **BLUE.** |
| **PURPLE.** Fritillaria meleagris | **PURPLE.** Allium bluecetum, variegated. | **PURPLE.** | **PURPLE.** | **PURPLE.** |
| **VARIEGATED.** Iris peracea | **VARIEGATED.** Ornithogalum mutans | **VARIEGATED.** | **VARIEGATED.** | **VARIEGATED.** |
| **GREEN.** Ornitogalum luteum | **GREEN.** Umbellata. | **GREEN.** | **GREEN.** | **GREEN.** |

**MAY.**

| **RED.** Muscare botriol. fla-cen. | **RED.** Lilium bulbo. ard. p. | **RED.** Lilium concolor, t. p. | **RED.** | **RED.** |
| **GREEN.** Nuccius tenuifolius | **WHITE.** Allium praet. extra. flor. | **WHITE.** | **WHITE.** | **WHITE.** |
| **YELLOW.** Muscare botriol. fla. alb. | **YELLOW.** Nuccius angustifolius, orit. | | | |
| **YELLOW.** Trillium grandiflorum | **YELLOW.** — — — — — — — — — — | | | |
| **YELLOW.** Narcissus jonquilla | **YELLOW.** Narcissus bulbo. | | | |
| **YELLOW.** — — — — — — — — — — | **YELLOW.** compressus, incomp. | | | |
| | **YELLOW.** odoratus, orit. | | | |
| | **YELLOW.** tenuier, trilobus | | | |
**BORDER-FLOWERS.**

**BULBOUS-ROOTED BORDER-FLOWERS. — MAY— continued.**

<table>
<thead>
<tr>
<th>Height from 0 to 2 ft.</th>
<th>From 2 ft. to 4 ft.</th>
<th>From 4 ft. to 6 ft.</th>
<th>From 6 ft. upw.</th>
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<td><strong>BLUE.</strong></td>
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<td>Scilla italic</td>
<td>Scilla lutea</td>
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<td><strong>PURPLE.</strong></td>
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<td>Fritillaria persica</td>
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<td><strong>VARIÉGATED.</strong></td>
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<td>Anemone coronaria</td>
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<td>Scilla sibirica</td>
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<td><strong>RED.</strong></td>
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<td><strong>WHITE.</strong></td>
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<tr>
<td>Campanula patula</td>
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<td>Allium red</td>
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<td>Oxalis corniculata, f. stricta</td>
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<td>Allium victorialis</td>
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<td><strong>BROWN.</strong></td>
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<td><strong>GREEN.</strong></td>
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<td>Allium victorialis</td>
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<tr>
<td><strong>BROWN.</strong></td>
<td></td>
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</tr>
<tr>
<td>Ophrys apifera</td>
<td>Ophrys apifera</td>
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<tr>
<td><strong>RED.</strong></td>
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<tr>
<td>Allium red</td>
<td>Allium red</td>
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<tr>
<td>Orchis coccinea</td>
<td>Orchis coccinea</td>
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<td>Orchis coccinea</td>
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<tr>
<td><strong>WHITE.</strong></td>
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<tr>
<td>Allium acaulestrum</td>
<td>Allium acaulestrum</td>
<td>Allium acaulestrum</td>
<td>Allium acaulestrum</td>
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<tr>
<td>Oxalis corniculata, f. stricta</td>
<td>Oxalis corniculata, f. stricta</td>
<td>Oxalis corniculata, f. stricta</td>
<td>Oxalis corniculata, f. stricta</td>
</tr>
<tr>
<td><strong>YELLOW.</strong></td>
<td></td>
<td></td>
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</tr>
<tr>
<td>Allium flavum</td>
<td>Allium flavum</td>
<td>Allium flavum</td>
<td>Allium flavum</td>
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<tr>
<td><strong>RED.</strong></td>
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<td><strong>WHITE.</strong></td>
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<tr>
<td><strong>YELLOW.</strong></td>
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<tr>
<td><strong>BLUE.</strong></td>
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<tr>
<td>Allium red</td>
<td>Allium red</td>
<td>Allium red</td>
<td>Allium red</td>
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<tr>
<td>Orchis coccinea</td>
<td>Orchis coccinea</td>
<td>Orchis coccinea</td>
<td>Orchis coccinea</td>
</tr>
<tr>
<td><strong>VARIEGATED.</strong></td>
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<td></td>
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<tr>
<td>Scilla autumnalis</td>
<td>Scilla autumnalis</td>
<td>Scilla autumnalis</td>
<td>Scilla autumnalis</td>
</tr>
</tbody>
</table>
6501. Propagation of bulbous-rooted flowers. By offsets or by seed; the whole, with the exception of the cyclamen, and one or two others, are propagated by offsets, which are to be taken off when the plant is in a state of rest, which happens in most sorts after it has done flowering; afterwards they are to be planted in a nursery-bed for one year, and where they are finally to remain the year following. Autumnal-flowering bulbs are not in a state of rest till the beginning of the following summer: as the colchicum, autumn-flowering crocuses, amaryllis lutes, and a few others. These, therefore, are to be taken up when their leaves begin to decay early in summer, their offsets separated and planted in the nursery-department, and the parent bulbs replaced in a month or six weeks, in order that they may have time to establish themselves and flower before winter.

6502. General culture and management. Bulbous-rooted flowers differ from others in requiring in their cultivated state to be frequently taken up and replanted. Fibrous-rooted plants which grow much at the root, require this occasionally; but almost all bulbs frequently. The reasons are, that in deeply comminuted rich ground, most sorts, but especially those which form their new bulbs beside the others, multiply so fast that the bulbs become crowded, small, and unfit to send up strong flowers; that many sorts, as in narcissus, tulip, &c. which form their new bulbs under the old one, send down their bulbs at last so deep that they at first come up weakly, and afterwards cease to appear at all, as in the bulbous-rooted irises, colchicum, &c.; and that some, on the contrary, which form their new bulbs over the old ones, send them up at last above the surface, as in crocus, gladialis, &c.; and are consequently killed by the frost or drought. Hence the finer bulbs of florists require to be taken up every year, and all the border-bulbs at least every three or four years. The time to do this is when the plant has flowered and the leaves have begun to decay. No bulb should be taken up for any purpose, or injured in its growth in any way while the leaves are green; for it should ever be remembered by gardeners, that it is the leaves which bring the root to maturity and prepare it for flowering the following year. If these are injured or cut off, or if the plant is transplanted, unless with such a ball as not to touch any of its fibres while in a growing state, the bulb will not recover so as to be able to flower for at least one year, and probably two or three. The time for keeping bulbs out of ground depends on their habits as to flowering. The object is to heal the wounds made by removing the offsets, and perhaps by setting the bulb more completely in a state of rest, to render it more excitable when planted. A month will in general be sufficient for this purpose, and more cannot be allowed with safety to the autumnal-flowering bulbs: more than three months is more likely to be injurious than useful to most sorts, though hyacinths, and other bulbs which form articles of general commerce, are frequently kept out of the soil half the year: when planted so late, however, they seldom flower well the first season, and commonly not at all for a year or two afterwards. The taking up, drying, and replanting of border-bulbs must be attended to by the flower-gardener with equal regularity, though not with equal frequency as the finer, select, or florists' bulbs: the offsets may be planted in beds in the reserve-garden, if wanted for stock; and the soil of the spot where the plants stood in the border renewed according to its kind, and the flowering-bulbs replaced. Some bulbs multiply so fast by throwing out offsets, that they soon cease to send up flower-stems: Of these may be mentioned the ornithogalum umbellatum, luteum, and some other species; some species of scilla, muscari, iris, allium, oxalis, and others. These should either be annually taken up, their offsets removed, and the parent bulb replanted; or the offsets, as soon as they send up leaves, should be destroyed. Indeed, whenever strong-blowing bulbs is the principal object, the offsets should never be allowed to attain any size; but as soon as they indicate their existence by showing leaves above ground, they should be removed with a blunt stick, or in any way least injurious to the parent. By this practice a great accession of strength is given to the main plant, both for the display of blossom during the current season, and for invigorating the leaves to prepare and deposit nutriment in the bulb for the next year. In pursuance of the same objects, every flower should be pinched off as soon as it begins to decay, but the flower-stalk may remain till it begins to change color with the leaves. Some bulbs are greedily sought after by vermin: as the crocus and tulip by the mouse and water-rat; the snowdrop and some of the narcissi by the snail and slug; and the hyacinth by a particular sort of grub-worm. We know of no method of mitigating these evils but by catching the mice and rats, gathering the snails, and taking up, drying, and replanting in fresh soil, the roots attacked by worms or insects. The snail is perhaps the worst of these vermin, and, fortunately, it may be most effectually kept under, by scattering leaves of the brassica tribe (of any variety) over the ground, and picking from them, every morning, the snails which have fixed on them during the night.

6503. Most bulbs force well; to expedite this, retard the bulbs by keeping them in an ice-house till the autumn of the second summer; put them in water-glasses or pots in September, and they will be in full blow by Christmas.
### BIENNIAL BORDER-FLOWERS. — MAY, JUNE.

<table>
<thead>
<tr>
<th>Height from 0 to 2 ft.</th>
<th>From 2 to 3 ft.</th>
<th>From 3 to 4 ft.</th>
<th>From 4 to 5 ft.</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BORDER-FLOWERS.</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**RED.**
- Thymus alpinus
- Hesperis triads
- Thalipia saxatilis
- Gypsophila muralis

**WHITE.**
- Alyssum maritimum
- Hesperis matronalis
- Cerinthe sempervirens

**YELLOW.**
- Alyssum saxatile
- Hesperis matronalis
- Gypsophila muralis

**BLUE.**
- Alyssum saxatile
- Hesperis matronalis
- Cerinthe sempervirens

**PURPLE.**
- Thymus alpinus
- Hesperis matronalis
- Gypsophila muralis

**VARIEGATED.**
- Thymus alpinus
- Hesperis matronalis
- Gypsophila muralis

**GREEN.**
- Thymus alpinus
- Hesperis matronalis
- Gypsophila muralis

**JULY.**
- Thymus alpinus
- Hesperis matronalis
- Gypsophila muralis

**RED.**
- Digitalis purpurea
- Hesperis matronalis
- Gypsophila muralis

**WHITE.**
- Digitalis purpurea
- Hesperis matronalis
- Gypsophila muralis

**YELLOW.**
- Digitalis purpurea
- Hesperis matronalis
- Gypsophila muralis

**BLUE.**
- Digitalis purpurea
- Hesperis matronalis
- Gypsophila muralis

**PURPLE.**
- Digitalis purpurea
- Hesperis matronalis
- Gypsophila muralis

**VARIEGATED.**
- Digitalis purpurea
- Hesperis matronalis
- Gypsophila muralis

**BROWN.**
- Digitalis purpurea
- Hesperis matronalis
- Gypsophila muralis

**AUGUST.**
- Digitalis purpurea
- Hesperis matronalis
- Gypsophila muralis
6505. *Propagation and culture of biennial border-flowers.* They are all raised from seed, but some of the finest double varieties are continued by cuttings. The seed of such sorts as ripen by August may be sown immediately after it is gathered; but the seed of those sorts which ripen later should be preserved till the following spring, and sown in May or the beginning of June. Sow thinly in beds in the reserve-garden, transplant into other beds when the plants are a few inches high, and in September or October remove the plants to their final destination. If this be, as it most generally will in the mingled flower-border, to provide a succession of the same sorts, then it can only be done in the case of those sorts which are done flowering by September or the first of October, and the others must be removed early in March with hocks. Great care is requisite in removing some sorts which have large tap-roots, as *œnothera*, hollyhock, lavender, &c., for if materially checked they will not flower strongly. The best mode is to nurse these sorts in large pots, and transplant them in October or February, with their hocks entire. The sorts continued by cuttings are chiefly fine double varieties of wallflowers, stocks, rose-campions, &c. The cuttings may be taken from the flower-stalks, or the root-shoots, early in summer, put under hand-glasses, and otherwise treated as cuttings of perennials. If the cuttings of some sorts, as *dahlia*, chrysanthemum, lobelia, &c. are taken off early in the season, they will flower in the autumn. The plants once placed where they are to remain, their general culture and management is the same as for the perennial border-flowers. (6187.)

**SUBSECT. 4. Species and Varieties of Hardy Annual Border-Flowers.**

**6506. HARDY ANNUAL BORDER-FLOWERS. — JUNE.**

<table>
<thead>
<tr>
<th>Height from 0 to 3 ft.</th>
<th>From 3 ft to 4 ft.</th>
<th>From 4 ft to 5 ft.</th>
<th>From 5 ft to 6 ft.</th>
<th>From 6 ft upwards.</th>
</tr>
</thead>
<tbody>
<tr>
<td>RED. Cheiranthus maritimus</td>
<td>RED. Silene pendula, Jan.</td>
<td>RED.</td>
<td>RED.</td>
<td>RED.</td>
</tr>
<tr>
<td>WHITE. Hoccutela coronopifolia</td>
<td>WHITE. Cucubalus italicus</td>
<td>WHITE.</td>
<td>WHITE.</td>
<td>WHITE.</td>
</tr>
<tr>
<td>YELLOW. Chelidonium corniculatum</td>
<td>YELLOW. Silene conoidea rubra</td>
<td>YELLOW.</td>
<td>YELLOW.</td>
<td>YELLOW.</td>
</tr>
<tr>
<td>BLUE. Anthorsis annua</td>
<td>BLUE. Delphinum ajacis</td>
<td>BLUE.</td>
<td>BLUE.</td>
<td>BLUE.</td>
</tr>
<tr>
<td>PURPLE. Crepis rubra</td>
<td>PURPLE.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**JULY.**

<table>
<thead>
<tr>
<th>RED. Dianthus prolifer, p.</th>
<th>RED. Adonis miniatii</th>
<th>RED. Echium oriental</th>
<th>RED. Amaranthus caudatus</th>
<th>RED. Amaranthus caudatus</th>
</tr>
</thead>
<tbody>
<tr>
<td>WHITE. Bellis bellidioideae</td>
<td>WHITE. Silene armeria rubra</td>
<td>WHITE. Agrostemma nicaensis</td>
<td>WHITE. Lathyris articulatus</td>
<td>WHITE. Lathyris articulatus</td>
</tr>
<tr>
<td>YELLO. Anthericum minor, p.</td>
<td>YELLO.</td>
<td>YELLO.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### HARDY ANNUAL BORDER-FLOWERS. — JULY — continued.

<table>
<thead>
<tr>
<th>Height from 0 to 1 foot</th>
<th>From 2 to 3 feet</th>
<th>From 3 feet</th>
<th>From 5 feet upwards</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>PURPLE</strong></td>
<td><strong>PURPLE</strong></td>
<td><strong>PURPLE</strong></td>
<td><strong>PURPLE</strong></td>
</tr>
<tr>
<td>Campanula erinus</td>
<td>Antirrhinum hirtum</td>
<td>Ceratone aspera</td>
<td>Crepis barbarica</td>
</tr>
<tr>
<td>— specimen</td>
<td>— triglum</td>
<td>— major</td>
<td>Delphinium ajicis</td>
</tr>
<tr>
<td>Calendula nudiflora</td>
<td>— pineapple</td>
<td>—</td>
<td>— blue</td>
</tr>
<tr>
<td>— perfoliata</td>
<td>— speculum</td>
<td>—</td>
<td>— blue</td>
</tr>
<tr>
<td>Chelidonium hybridum</td>
<td>— Delphinium ajicis, d. var.</td>
<td>— Specularis papaver</td>
<td>— blue</td>
</tr>
<tr>
<td>Delphinium ajicis, lead col.</td>
<td>— Delphinium peltatum, d. red</td>
<td>— Delphinium ajicis, d. red.</td>
<td>— Delphinium consolida, d. red.</td>
</tr>
<tr>
<td>Delphinium ajicis, striped</td>
<td>— Delphinium ajicis, d. red.</td>
<td>— Delphinium ajicis, d. red.</td>
<td>— Delphinium consolida, d. red.</td>
</tr>
<tr>
<td>Lasso bisurcatus</td>
<td>— usitatissimum</td>
<td>— tours</td>
<td>— tours</td>
</tr>
</tbody>
</table>

#### BLUE.

| **BLUE** |
|——|
| Delphinium ajicis, lead col. | Lupinus hirsutus |
| — Delphinium peltatum, d. red | Centaurea cyanus |
| — Delphinium ajicis, d. red. | Delphinium ajicis, lead co. |
| — Delphinium ajicis, d. red. | Eschscholzia calycynum |

#### VARIEGATED.

| **VARIEGATED** |
|——|
| Delphinium ajicis, striped | Centaurea cyan, d. striata |
| — Delphinium ajicis, d. red. | Convolvulus tricolor |
| — Delphinium ajicis, d. red. | Delphinium ajicis, Napol. |

#### GREEN.

| **GREEN** |
|——|
| Chrysopodium ambrosio, d. decaturata | Variegata. |
| — Gardinia nigellactum, d. | Variegata. |
| — Brown | Variegata. |

#### BROWN.

| **BROWN** |
|——|
| Silene lampa | Silene lampa |
| — nocturna | — nocturna |

#### AUGUST.

| **RED** |
|——|
| Cherasan. ann. 10 w. c. red | Lotus tetragonobus |
| — wall-leaved red | — Salvia h. c. rub. |
| — 10 to 30-inch | — Echium c. rub. |
| Hedysarum caput gali | — Lupinus p. f. rose |

#### WHITE.

| **WHITE** |
|——|
| Aster amaranth | Antirrhinum medium |
| — wall-leaved | — Brachy, c. hirtum, f. a. |
| Iberis amara | — Lathyrus satis, f. albo. |
| — major | — Tours |
| — umbellata alba | — Tours |
| Nigella hispanica, f. | — Tours |
| Echinostachis tetrapetala | — Tours |

#### YELLOW.

| **YELLOW** |
|——|
| Alyssum c. c. c. r. | Lotus tetragon. fl. h. |
| — Astragalus centuropus | — Tropaeolum majus nana |
| — limosus | — Tours |
| — uncatus | — Tours |
| Nigella orientalis, f. | — Tours |
| — helosperma, pirotides | — Tours |
| — Medicago alba | — Tours |
| — cerciniata | — Tours |
| — elegans | — Tours |
| — latifolia | — Tours |
| — urticata | — Tours |
| — mulinata | — Tours |
| — reclinum | — Tours |
| — orbicularis | — Tours |
| — scutellata | — Tours |
| — coriata | — Tours |
| — turkistana | — Tours |
| Viola tricolor | — Tours |
| — Viola tricolor, mac. maj. | — Tours |

#### BLUE.

| **BLUE** |
|——|
| Dorocephalum caesencens | — molandiceps |
| — Nigella damascena | — Salvia h. c. rub. |
| — Salvia h. c. rub. | — Tours |

#### VARIEGATED.

| **VARIEGATED** |
|——|
| Silene pica | Silene pica |
| — Ambrosia artemisiafolia | — Ambrosia elatior |
| — Chrysopodium botrys | — Chrysopodium scoparia |

#### GREEN.

| **GREEN** |
|——|
| Ambrosia artemisiafolia | — Ambrosia artemisiafolia |
| — Chrysopodium botrys | — Chrysopodium botrys |

**6597. Propagation and culture of hardy annual flowers.** They are all raised from seed, though occasionally some fine varieties of cheiranthus, viola, &c. are preserved by cuttings. The seed is generally sown in March or April, in patches or rings in the borders where the plants are to flower. The ground is previously stirred and made fine; the patch is sown of a circular form of six or eight inches' diameter, or a row only is sown in the circumference of the circle, the seeds covered according to their size, and the plants, when they are an inch high, thinned out to one, three, five, seven, or more, according to their kind. This, and occasionally stirring the soil, with staking, &c. as in perennial flowers, is all the culture they require. Sometimes the whole, or many of the sorts, are sown in the reserve-garden, and transplanted where they are finally to remain. This answers well for such sorts as the lupin, sunflower, and sweetpea; but is rather precarious with such early flowering and short-lived sorts as annual stocks, candytuft, Venus's looking-glass, &c.
6508. Seed may be saved either from the top and first-expanded blossoms of plants in the borders, or from patches shown in the reserve-garden. For the sake of neatness and beauty, no more flowers on each plant ought to be allowed to ripen their seeds than are wanted for the supply; but unless for varieties difficult to procure from the seedsmen, the simplest, and indeed the most economical mode, is to procure supplies yearly from them.

6509. Some very pleasing conceits for arranging annual flowers are given by Swindon (Beauties of Flora, 1778), a Brentford nurserian. He gives a copious list of annuals, arranged according to their heights and colors; and by affixing a number to each sort, he can readily inform his plans the kinds to be employed, and their relative position. Thus he has 59 sorts of common hardy annuals, arranged in six different classes, for six different ranges, in borders, as follow:—

First range, which grow from 8 to 12 or 14 inches high.
1. Cape marigold; purple and white.
2. Centaury; red, yellow, and red and yellow.
3. Venus's looking-glass; light purple.
4. Ran's born; yellow, the pod its beauty.
5. Venus's navel-wort; clear white.
6. Round snacks; yellow, and singular pod.
7. Dwarf variegated lysich; crimson and white.
8. Heart's ease; purple and yellow.
9. Half moon; or morning-glory; white, and singular pod.
10. Blue meadow lysich; sky-blue.
11. Dwarf virgin's stock; purple.
12. Small hedgehog; yellow, and singular pod.
13. Woodroof; light blue.
14. Red hawkweed; pale red.
15. Large hedgehog; yellow, and singular pod.

Second range, which grow from 12 to 18 or 20 inches high.
16. Oak of Jerusalem; yellowish, with fragrant smell.
17. Small white candytuft; clear white.
18. Long-horned devil in a bush; yellow, and singular pod.
19. Cornflowers minor; bright blue, with yellow eye.
20. Large purple candytuft; light purple.
21. White salvia's candytuft; flesh-red.
22. Annual snapdragon; purple and yellow.
23. Large white candytuft; clear white.
24. Scarlet, or crimson, and light red.
25. Striped convolvulus minor; blue and white.
26. Yellow convolvulus; clear yellow.
27. Dwarf nasturtium; deep orange.
28. Broad Spanish nigella with brown seed; deep blue.
29. Red false adonis; dark red.

Third range, which grow from 20 to 24 or 25 inches high.
30. Spanish nigella, with black seed; light blue.
31. Double broad-leaved cornflower; pale-blue, and purple eye.
32. Blue Moldavian balm; deep blue, and fine scent.
33. Annual red-baron; pale red.
34. Double Roman nigella; white mixed with blue.
35. Small running nasturtium; dark orange.
36. Nasturtium major; yellow, mixed smell but to the curious.
37. Dwarf larkspur; pink and white.
38. Sweet-scented lupines; bright yellow.
39. White Moldavian balm; fair white, and fragrant smell.
40. Dutch lupines; fine blue.
41. Annual hare's ear; pale yellow.
42. Plectranthus; pink and purple, and yellow eye.
43. Dutch ranunculus-marigold; sulphur-color.
44. Red-topped clary; pale-red, and pink leaves.

Fourth range, which grow from 2 to 2½ or 3 feet high.
45. Belvedere; yellowish, a handsome plant.
46. Double upright larkspur; blue, bluish, &c.
47. Double upright larkspur; blue, bluish, &c.
48. Cornus minor; blue, crimson, &c.
49. Thorn-apple; white, and singular pod.
50. Prince's feather; dark crimson.
51. Crown-larkspur; pale pink, spotted, &c.
52. Honey scabious; pale blue, and globular pod.
53. Parnassian; crimson, and deep red.
54. Small blue lupines; bright blue.
55. Loves lie-a-bleeding; light red.
56. Ranunculus-marigold; deep orange.
57. Honeywort; dark purple, and singular shade.
58. Strawberry; bright-red fruit.

Fifth range, which grow from 3 to 4 feet high.
59. Venetian small-flowered mallow; purplish-white.
60. Double crimson j Ragged-leaved poppy; dark crimson.
61. Tall narrow-leaved wallflower; bright yellow.
62. Arab; deep crimson.
63. Double striped carnation-poppy; red and white.
64. Tall sunflower, or, calendula; deep red.
65. Blue sweet tropfell; lead-color.
66. Red lavaters; light changable red.
67. Branching larkspur; blue and white, &c.
68. Tall white lupines; clear white.
69. Double black carnation; dark purple, and rose-color.
70. & 71. Small Persian nasturtium; dark orange.
72. Dwarf Maltese cornflower; dark yellow.
73. White lavaters; snow white.
74. Dwarf double and quilled yellow sunflower; deep yellow.
75. Bladder ketmia; pale - sulphur and purple eye, with singular pod.

Sixth range, which grow from 5 to 7 or 10 feet high.
76. Tall yellow globe flowers; with black seed; deep yellow.
77. Painted lady sweet-scented peas; pale red, and white.
78. Arab; sulphur-colored.
79. Purple sweet-scented peas; dark and light purple.
80. Tall Indian arsamt; bright crimson.
81. Painted lady crown-peas; black and white.
82. Convolvulus major; fine purple.
83. White convolvulus; pale white.
84. Large Indian nasturtium; dark and light orange.
85. Tall double bristlyflower; sulphur-colored.
86. White sweet-scented peas; clear white.
87. Plain tangier peas; fine crimson.
88. Spanish Major; bright red.
89. Painted lady tangier peas; pale red and white.
90. Scarlet balsam; scarlet.
91. Cutleaf-upright mallow; white tinged with purple.

6510. In borders he sows in six rows, or rather at six different distances from the walk, according to the different ranges, thus:—

<table>
<thead>
<tr>
<th>Range</th>
<th>Distance</th>
</tr>
</thead>
<tbody>
<tr>
<td>First</td>
<td>75</td>
</tr>
<tr>
<td>Second</td>
<td>59</td>
</tr>
<tr>
<td>Third</td>
<td>45</td>
</tr>
<tr>
<td>Fourth</td>
<td>40</td>
</tr>
<tr>
<td>Fifth</td>
<td>16</td>
</tr>
<tr>
<td>Sixth</td>
<td>1</td>
</tr>
</tbody>
</table>

6511. For a circular clump, or cone of flowers, including all the 89 different sorts, he arranges the six heights in six concentric circles (fig. 616), placing a persicaria and oriental mallow in the centre. The general appearance (fig. 617), he says, is "the same on every side, rising gradually from the edge upwards, the highest plants meeting nearly in a point at the centre, and no two flowers of the same color or shape being seen together." (Beauties of Flora, &c. p. ii.). To those who have but a limited space and means, or who have few perennial flowers; to persons in remote situations in the country; to residents in the colonies; and to female and infant gardeners, the above list and modes of arrangement afford a source of considerable show and amusement at a very small expense, little trouble, and being annuals, little loss of time. Swindon was in the habit of supplying masters of ships with packets of these seeds for all parts of the world.
SUBSECT. 5. Species and Varieties of Half-hardy annual Border-Flowers.

6512. HALF-HARDY ANNUAL BORDER-FLOWERS, FLOWERING IN JULY, AUGUST, AND SEPTEMBER.

Height from 0 to 1/2 of a ft. From 3 of a foot to 1 1/4 feet. From 1 1/2 to 2 1/2 feet. From 2 1/2 to 5 feet. From 5 feet upwards.

<table>
<thead>
<tr>
<th>RED</th>
<th>RED</th>
<th>RED</th>
<th>RED</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dianthus sinensis</td>
<td>Aster sinensis, red</td>
<td>Senecio elegans, fl. in pl.</td>
<td>Polygonum orientale</td>
</tr>
<tr>
<td>Lopezia racemosa, f.</td>
<td>red quilled</td>
<td>Ipnantha coccone, p.</td>
<td>Ipomoea glomerata, tub. fol. ma.</td>
</tr>
<tr>
<td>Stevia pedata</td>
<td>red quilled</td>
<td>Nicotiana glutinosa</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>WHITE</th>
<th>WHITE</th>
<th>WHITE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cistus albillicus</td>
<td>Aster sinensis, white</td>
<td>Senecio elegans, fl. al. pl.</td>
</tr>
<tr>
<td>- viridis</td>
<td>- red quilled</td>
<td>- convolvulus discolor</td>
</tr>
<tr>
<td>Ruscus communis, p.</td>
<td>Mirabilis jalapa, flo. rub.</td>
<td></td>
</tr>
<tr>
<td>- quilled</td>
<td>- pet. tereti.</td>
<td></td>
</tr>
<tr>
<td>- Mirabilis longiflora</td>
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<td></td>
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<table>
<thead>
<tr>
<th>YELLOW</th>
<th>YELLOW</th>
<th>YELLOW</th>
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</thead>
<tbody>
<tr>
<td>Spalaeognathus azoricus, p.</td>
<td>Bagatellea pauciflora</td>
<td>Chrysanthem. coronari.</td>
</tr>
<tr>
<td>Calcia cocinea, p.</td>
<td>Tagetes erecta lutea</td>
<td>- cor. pet. tereti.</td>
</tr>
<tr>
<td>Tagetes lucida</td>
<td>- flo. tereti.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BLUE</th>
<th>BLUE</th>
<th>BLUE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nolina prostrata</td>
<td>Aster sinensis, light blue</td>
<td>Cucumis cologynus</td>
</tr>
<tr>
<td>- quilled</td>
<td>- flo. aurantiac.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PURPLE</th>
<th>PURPLE</th>
<th>PURPLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monopodia scillatilis</td>
<td>Aster sinensis chine, pur.</td>
<td>Chrysanthem. tricolor</td>
</tr>
<tr>
<td>Nicotia scatophogena</td>
<td>- purp. quilled</td>
<td>Datura metel</td>
</tr>
<tr>
<td>- purp.</td>
<td>Zinnia violacea</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>VARIEGATED</th>
<th>VARIEGATED</th>
<th>VARIEGATED</th>
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<tbody>
<tr>
<td>- red</td>
<td>- red</td>
<td>- red</td>
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<table>
<thead>
<tr>
<th>GREEN</th>
<th>GREEN</th>
<th>GREEN</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nicotiana paniculata</td>
<td>Nicotiana paniculata</td>
<td></td>
</tr>
<tr>
<td>- flo. rub. st.</td>
<td>- flo. rub. st.</td>
<td></td>
</tr>
<tr>
<td>- flo. rub. st.</td>
<td>- flo. rub. st.</td>
<td></td>
</tr>
</tbody>
</table>

6513. Propagation and culture of half-hardy annual flowers. These are raised from seed, which is sown in March in a hot-bed; and the plants, when an inch or two high, are transplanted into another bed of very moderate temperature. Here they may remain till the middle of May, or till all danger from frosty nights is over, and be then transplanted to where they are to flower in the borders, and treated in all respects as hardy annuals.

6514. To save seed. In dry seasons, most sorts will ripen seeds, if permitted, but in wet seasons, unless the plants have been well forwarded in spring, and planted in a dry soil and warm situation, the seed will not be matured. In such cases, a hand-glass supported over the flower is of use; or some may be removed with balls into large pots, and placed in an airy pit, frame, or greenhouse. In the northern and western counties, where the climate is cold and moist, half-hardy annuals never ripen their seeds in any year; and supplies are therefore annually obtained from the London seedsmen.

SECT. III. Flowers for particular Purposes.

6515. The particular purposes to which flowers are sometimes applied, may be either the concealment of local defects, or the production of local beauties. Among the former may be classed, covering naked walls, posts, parts of ruins, or other upright objects; concealing horizontal defects, as naked sub-barren spots, unsightly banks, &c., producing vegetation under the shade and drip of trees: among the latter, ornamenting water with flowering plants; ornamenting rocks, or assemblages of stones formed in imitation of rocks; preserving a green appearance on beds or borders during winter; forming edgings to beds or borders; furnishing odors; and presenting botanical, curious, and scientific assemblages.
SUBJECT 1. *Flowers which reach from five to seven feet in height, for covering naked Walls, or other upright Deformities, and for shutting out distant Objects which it is desirable to exclude.*

6516. *The flowers suited for covering upright deformities* are the climbers and twining plants: the former to be supported by spray or trellis-work, or nailed in the manner of wall-trees, and the latter by rods. We shall select a few species of each from the plants already enumerated in the foregoing section, to which the botanist will easily be able to add others from the more extensive catalogues.


*Subsect. 2. Flowers for concealing Defects on horizontal Surfaces:* as naked sub-barren Spots, unsightly Banks, &c.

6517. *The flowers suited for covering horizontal deformities* are creepers and trailers, of which we shall here bring together the names of the most common sorts:—


6518. *Flowers which will thrive under trees* are of particular value. In improving neglected flower-gardens and pleasure-grounds, it is a common complaint that new things cannot be brought forward on account of the shade and drip of trees. This section, and the corresponding one of hardy shrubs, will, it is hoped, aid in removing that complaint, which can only have arisen from ignorance of the native habitations of plants. It is proper to observe, however, that there is scarcely any, indeed we may say, no plant, that will thrive under a dense evergreen fir-tree clothed with branches down to near the surface: moss is all that can be there expected; or, if somewhat open, the pyrola, box, and juniper will exist. Where trees are so dense, however, no plant or shrub can be desired under them.

### AQUATIC PLANTS WITH SHOWY FLOWERS.

#### MAY.

<table>
<thead>
<tr>
<th>RED.</th>
<th>WHITE.</th>
<th>PURPLE.</th>
<th>GREEN.</th>
<th>BROWN.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Equisetum fluviatile</td>
<td>Veronica beccabunga</td>
<td>Myriophyllum spicatum</td>
<td>Potamogeton denatum</td>
<td>Potamogeton lucens</td>
</tr>
<tr>
<td>Hydrocotyle vulgaris</td>
<td>Ranunculus ficaria</td>
<td>Potamogeton lucens</td>
<td>Tropaeolum majus</td>
<td>Tropaeolum majus</td>
</tr>
<tr>
<td>Nasturtium officinale</td>
<td>Equisetum palustre</td>
<td>Myriophyllum spicatum</td>
<td>Utricularia minor</td>
<td>Utricularia minor</td>
</tr>
<tr>
<td>Ranunculus aquatilis</td>
<td>Butomus umbellatus</td>
<td>Utricularia minor</td>
<td>Comarum palustre</td>
<td>Comarum palustre</td>
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#### JUNE.

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<tr>
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#### JULY.

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<tr>
<td>Ipomoea nil</td>
<td>Veronica chamaedryss</td>
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#### AUGUST.

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<tr>
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### Marsh Plants.

Some of these have been given as border-flowers, and will grow in almost any situation; but others, as the acorus, comarum, litorrella, &c. will not grow vigorously and flower unless their roots are in soil constantly saturated with water.

**MARCH PLANTS WITH SHOWY FLOWERS. — MAY AND JUNE.**

<table>
<thead>
<tr>
<th>Height from 0 to 3 ft.</th>
<th>From 3 ft. to 1½ ft.</th>
<th>From 1½ ft. to 2½ ft.</th>
<th>From 2½ ft. to 3½ ft.</th>
<th>From 3½ ft. upwards.</th>
</tr>
</thead>
<tbody>
<tr>
<td>RED.</td>
<td>WHITE.</td>
<td>PURPLE.</td>
<td>GREEN.</td>
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</tbody>
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### JULY AND AUGUST.

<table>
<thead>
<tr>
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</tr>
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</tbody>
</table>
The same as for herbaceous plants, taking into consideration the difference in the soil and site.

**Subsect. 5. Flowers for ornamenting Rocks, or Aggregations of Stones, Flints, Scoriae formed in imitation of Rocky Surfaces, &c.**

6254. In strict propriety, mountain or rock plants only should be introduced on artificial rock-work; but natural mountains and rocks are always moist and cool, and the plants which have their habitats there would not always thrive on dry ridges of earth and stones. On a small scale, therefore, choice is generally made of such plants as are not tall and rampant, and as grow naturally in a dry soil. In the following list, as in the others, the most ornamental of them are distinguished by a letter (d), and those which flow greater the summer by a figure (2), &c.

**Perennials.** Achillea alpina 5, montana, Ajuago alpes, pyrenealba 5, Alchemilla alpina, pentaphylla, Alyssum montanum, Anthyllis alpina, aquatica, aestiva, alpina, aphana, baderenii, pauletii 3, p. major 3, Anthemis montana, Anthyllis alpina, Arabis alpina 3, bellerofonii 3, beata, vulgaris, Bergenia beccabunga, Becheria colchica, belladonna, Bergenia aquatica, bergenica, Korneliana montana, ciliata, bergenia, annua, bergenia, bicolor, Bergenia callosa, Bergenia reptans, Bergenia astilbe, bergenia, longifolia, Bergenia ciliata, bergenia, pinnata, Bergenia purpurea, bergenia, regina, Bergenia veitchii, bergenia, marginata, Bergenia difformis, Bergenia stellata, Bergenia speciosa, Bergenia straminea, Bergenia magellanica, Bergenia frutescens, Bergenia capillaris, Bergenia pendula, Bergenia horrida, Bergenia hirsuta, Bergenia stolonera, Bergenia rupestris, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornuta, Bergenia cornu
FLORISTS FOR PARTICULAR ROSES.

**Subsect. 7. Flowers for Edgings to Beds or Borders**

6598. The principal plants for edging, next to the dwarf-box, are the statiche armeria, bellis perennis, gentiana acutla, saxifraga umbrosa, oppositifolia, hypnoides, festuca ovina, and other low-growing evergreens; but all the following sorts may be used in extensive concerns requiring edgings of flowers. The common and other heaths make very beautiful edgings in parterres of peat soil.


**Subsect. 8. Highly odoriferous Flowers.**

6593. Flowers with sweet smells are no less desirable than those with fine forms or colors. So little has hitherto been done in the nomenclature and classification of vegetable odors, whether fixed or volatile, that we can hardly submit any thing satisfactory on the subject. No small part, however, of the pleasure derived from flowers depends on their odors; and that these are very different, every one must have re- marked who has walked in a wood or a garden after a warm shower, or in a dewy summer's evening. Perhaps the best mode to arrange the odors of plants in our present imperfect state of knowledge on the subject, would be to fix on some generally known smells, as those of the rose, lily, thyme, &c. and group the others under these in the way of natural orders; and thus we should have rosodore, liliodore, thymerode, tymerofone, &c.; but in default of some such, or any system, we shall here bring together a few names under common received distinctions.


**Subsect. Other selections of Flowers.**

6590. Other selections will readily occur to the florist who is conversant with the ample store of plants at his command; such as double flowers, flowers that continue in blossom the greater part of the year, flowers for peat soils, &c. all which he may select from the indications in the tables already given. He may also select, according to the Linnean or natural orders, by referring to the tables (588. and 589.) in which the genera are so arranged; or according to the native habitations, native country, year of introduction, or rarity, which circumstances he will find noted in the excellent catalogues of Sweet and Page.

**Subsect. 10. Botanical and other Assemblages of Plants.—Dial-Plants, Parasites, Ferns and Mosses, Alpines, and a selection for a small garden.**

6591. Botanical collections, as well as cabinets of shells and minerals, have been in vogue by the curious since the most remote times. In many private families there is one, or more, of the hardy plants of the vegetable kingdom, as far as they are introduced into this country, are arranged in their order according to some system; and either in narrow beds, in which one species follows another, or in groups, on lawn or gravel, in which the species most nearly allied according to the system adopted, are placed together, each group containing an order, genus, or family, and all the orders of a class forming a constellation of groups, connected at one point with the preceding order, and at another with that which follows. Sometimes a different arrangement is adopted, and all the plants that can be considered as ornamental are assembled in beds or borders, or both, and all those that are curious, as the hoons, mosses, fungi, &c., or useful in agriculture or the arts, as the grasses, garden-plants, plants used in dyeing, tanning, &c. are arranged in beds or groups in compartments by themselves. This is in general the most suitable mode for a private garden. With respect to the species to be introduced in these groups, the gardener will have recourse to the tables already referred to, in which, in the Jussieuian table (590.), under Gramineae, Cy- peraceae, Juncoce, Rosticaceae, he will find all the grasses; under Flios, all the ferns; under Lycopodium, the plant-mosses; under Equisetaceae, the equisetum, &c. The economical plants he will find under general heads in our view of the divisions of the British Flora (574.), and the species he will find enumerated, and classified, in our Encyclopaedia of Agriculture.

6592. Dial-plants. Among curious collections, it may sometimes be desired to assemble the dial-plants, or such as indicate the hours of the day. An ample list of these has been given by Linneus, in the Philosophia Botanica; the following are plants generally known and easily procured, may be deemed sufficient to complete a botanist's dial in Britain:—

<table>
<thead>
<tr>
<th>Opera in the</th>
<th>Sheds from</th>
<th>Steps from</th>
<th>Hon.</th>
<th>Mm.</th>
<th>Hon.</th>
<th>Mm.</th>
</tr>
</thead>
<tbody>
<tr>
<td>VPogopogon luteum</td>
<td>4</td>
<td>0</td>
<td>12</td>
<td>1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Leontodon acutila</td>
<td>4</td>
<td>0</td>
<td>12</td>
<td>1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Erigeron echinoides</td>
<td>4</td>
<td>0</td>
<td>12</td>
<td>1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cirsium pilosum</td>
<td>4</td>
<td>0</td>
<td>12</td>
<td>1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cichorium intybus</td>
<td>4</td>
<td>0</td>
<td>12</td>
<td>1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Papaver nudicaule</td>
<td>5</td>
<td>0</td>
<td>12</td>
<td>1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hieracium alpinus</td>
<td>5</td>
<td>0</td>
<td>12</td>
<td>1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Scabiosa caucasica</td>
<td>5</td>
<td>0</td>
<td>12</td>
<td>1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Centaurea alpinus</td>
<td>5</td>
<td>6</td>
<td>10</td>
<td>1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lupinus communis</td>
<td>5</td>
<td>6</td>
<td>9</td>
<td>8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Leontodon taraxacum</td>
<td>5</td>
<td>6</td>
<td>10</td>
<td>1</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Opera in the</th>
<th>Sheds from</th>
<th>Steps from</th>
<th>Hon.</th>
<th>Mm.</th>
<th>Hon.</th>
<th>Mm.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hypochorum maculatum</td>
<td>7</td>
<td>0</td>
<td>5</td>
<td>10</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nymphophyllum alpinum</td>
<td>7</td>
<td>0</td>
<td>5</td>
<td>10</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lagopus muticus</td>
<td>7</td>
<td>0</td>
<td>5</td>
<td>10</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tagesia arvensis</td>
<td>7</td>
<td>0</td>
<td>5</td>
<td>10</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Anagallis arvensis</td>
<td>7</td>
<td>0</td>
<td>5</td>
<td>10</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Heuchera villosa</td>
<td>8</td>
<td>0</td>
<td>12</td>
<td>1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dianthus pictorius</td>
<td>8</td>
<td>0</td>
<td>12</td>
<td>1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Calendula officinalis</td>
<td>9</td>
<td>10</td>
<td>2</td>
<td>3</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Turnera purpurea</td>
<td>9</td>
<td>10</td>
<td>2</td>
<td>3</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Persicaria bistorta</td>
<td>9</td>
<td>10</td>
<td>2</td>
<td>3</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Malva caroliniana</td>
<td>9</td>
<td>10</td>
<td>2</td>
<td>3</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stellaria media</td>
<td>9</td>
<td>10</td>
<td>2</td>
<td>3</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
;

PRACTICE OF GARDENING.

886

Part

III.

required for parasites, ferns, mosses,
6533 In botanical collections, some peculiarities of culture may be
cuscuta, or dodder, a twining
fungi and marine vegetables. The only hardy herbaceous parasite is the
with thread-like reddish stems, a
plant 'found in hedges, and on hops, furze, thistles, and many weeds,
which appear in July and Auflowers,
few small membranaceous scales, and balls of white or purplish
They propagate themselves by seed, which germinates in the soil, and at first draws its nourishgust
ment from thence ; but the original root withers away as soon as the young stem has twined round any
sowing the seeds at the root of a
other plant. In cultivating the cuscuta, it is easy to imitate nature by
thistle or whin.
small,
should
be sown on the surface of
very
being
these
seed,
mosses
from
6534 In raising ferns' and
the pots should be placed
peat-earth ground to the finest powder the seed need not be covered, but
atmosphere produced by covering with a bell-glass, rendered
in the shade or in a vault ; and a moist close
into pots of the smallest
transplanted
may
they
be
semi-opaque by a wash of mud. When they come up,
of their natural sites. The more hardy ferns and
size and placed in situations formed in imitation
with ripe seed,
mosses and also some of the fungi, will come up very well, if the entire plants, covered
shaded from the sun. The parent vegetables in
are strewed over a bed or border of peat-soil, completely
offspring.
infant
their
to
rotting will afford shelter and congenial nourishment
in pots of fine earth, like the
6535 Seeds of the fungi, hepaticcs, algce, and lichenes, may be sown
on stones or pieces of lime,
mosses but many require to be sown on pieces of decaying bark or wood, or
Portions of these, or of whatever substances are requisite, should be procured and neatly
or on walls &c
when gathered, one
immediately
be
sown
should
seed
the
fitted to pots of six or eight inches' diameter ;
damp and close by means of other pots whelmed over
sort in a pot and the pots set in a vault ; some kept
them and others allowed more air, according to their natures. If it is wished to multiply specimens,
by dividing the masses on which they grow.
it may be done after they come up,
algce, may be attempted by forming a
6536 The culture of hardy marine productions, or submersed
within, in the manner of the common aquarium.
cistern or basin of salt-water with shelves or terraces
Their pots or receptacles, in the form of rough cones or square blocks, may be formed from
( fie 618 )
sea- weed, in which the seeds are supposed to be ripe,
basalt or compact limestone, and a specimen of the
be placed in the sea near the fuci, which it is
attached to each receptacle ; or some of the receptacles may
young fuci appear, the stones may be redesired to introduce to the marine aquarium ; and when the
moved to the cistern, and placed on a higher or lower terrace, according to the depth of water supposed
immersion and exposure to air
It has not been proved, that the motion and alternate
to be requisite
if it is, these circumstances can
produced by the tides is essential to the growth of marine vegetables ; but
into a cistern above its level, and then albe imitated by pumping the marine aquarium dry once a-day
effected without the labor of pumping,
lowing the water to return graduallv ; or the same thing might be
moderate-sized cisterns fixed like scales on the ends of a moving beam, for weights, &c. The
.

:

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•

•

by two

lichenes of fresh-water are of easy cultivation.
very general assemblage of plants is formed by gardeners under the title of alpines.
Alpines
6537
mountains ; but the gardener adds to
These ought properly to consist only of such plants as grow on high
Some of these, inthem all very dwarf small plants that are difficult to preserve in a state of cultivation.universally very low,
plants are
Alpine
plants.
or
bog
sea-side,
stead of being alpine, are arenarious,
great part of the year, and consebushv and evergreen. In their native sites, they are covered by snow
intense light. The atmosphere which surouentlv never experience either violent cold, violent heat, or
and the soil in which they
vapor,
with
charged
is of light or thin air, almost always highly
,

A

rounds them

scarcely arainea ai an, or mixeu wim siunes, ui «iui
uots of peat or bog-earth, well drained by gravel, or
are kept, during winter, under glass in
iand according to the habitation to be imitated. The pots
sun ; and in summer they are removed to a full
morning
frames in a situation exposed only to the
their winter situation. Care is taken
northern exposure, or screens placed so as to produce this effect in
and to keep the ground around the pots constantly
to water three or four times a-day during summer,
glass, when the cold is likely to be greater
moist- and in winter to protect by mats, in addition to the
pots,
Perhaps an improvement in the management of alpine plants would be to set the
than 25° or 30°
placed a few inches' distance above a cistern or
in the summer season, on a grating or frame of cast-iron,
atmosphere
and a moist cool
pond of water, by which means a constant evaporation would take place,
or they might be
In winter they might remain in the same situation, protected by frames ;
be produced
finely pierced with holes,
pipe,
and
a
in
beds,
arranged
be
might
removed to their usual site ; or the pots
each bed, at such a distance above it as that the
in Loddige's manner, might pass along the centre of
shower might thus be applied at pleasure, and the plants kept moist
shower would just cover the bed.
and heavy rains from the watering-pot.
by prolonged and gentle rains, instead of being deluged by sudden
only during winter and
Whatever plan be adopted, it is essential that the site be open to the morning sun
should not be shaded by trees. Professor
to only one or two hours' sun during summer, and that it
of it, accompanied
Thouin arranged a bank for alpine plants in the Paris garden, and has given an account
translation in Hort. Trans, vol. l. App.)
by some very judicious reasoning, in the Annates de Musee, (see a
long on beds or banks of any kind;
but experience shows, that plants of this description never thrive
in the course of two years, as we ^vere inthose planted by Professor Thouin never did much good, and
Potting
for the situation.
formed on the snot, many of them died off, and the rest became too luxuriant
may then be examined at the root as weU as the top, and
is by far the best mode, as each individual plant
From the rarity of this class of plants, the difficulty of keeping
its soil or situation changed at pleasure.
spring they are
flowering early
them, their vivid green, neat shapes, small size, and many of them
e a hst of the
much prized, and collections made inmost flower-gardens of note ; we shall,.thereforeplants
f^
for the front
as
table
(6489.),
leading species of alpines, most of which will be found in a former

A

m

row of the border

:

—

Achillea alpina 3, Aoonitum pyrenaicum, Adoxa moschatellina 3, Aiuga alpina, genevensis, Alchemilla alpina, Alyssum alpestre,

Perennials.

Anemone

alpina, apennina, baldensis,
5, Aquilegia alpina, Arabis alpina 3, bellidifolia 3, lucida 3, sibirica 3, Aretia
alpina 3, helvetica 3, vitalianaS, Arnica
montana 3, scorbellidiastrum 5,
pioides 3, Astragalus alpinus, BeUium
bellidioides 3 s, Cacalia alpina, Cam-

Antirrhinum triomithophorum

panula alpina 3, carpatica 3, Cerastium
alpinum, Cheiranthus alpinus 3, helveticus 3, Cherleria sedoides, Chrysoplenium alternifolium, oppositifohum,
Cistus tuberaria 3 s, Cnicus spinosissimus 3, Convolvulus soldanella*, Cortusa mathioli s, Cotyledon lutea, umbilicus, Crepis rigida, sibirica, Cypre-

pedium acaule

3,
fus 3,c.fol. glabris 5,

album

3,

calceo-

canadense 3, Dianlhus alpinus, slaucus, Draba aizoides,

stellata, Dryas octopetala 3,
Erigeron alninum, Erinus alpinus *,
Frankenia hirsuta, laevis, Gentiana
adscendens 3 s, ciliata 3 *, pneumonanthe 3, punctata 3, purpurea 3,
saponaria 5, septemrida 3, verna 3,
Glaux maritima, Gnaphalium alpinum 3, Gundelia toumefortii 3 *,
Gunnera perpensa s, Hypochceris helvetica, Hvpoxis erecta s 3, Isopyrum

ciliaris,

thalictroides

*,

lychnis

flos-cuculi,

"

aizoon, androsacea, autumnalis, caesia,
caespitosa, cemua, cordifolia, cotylecrassifolia, -cuneifolia, geranoides,
geum, granulata, g. flo. pleno, mos-

don,

chata nivalis, palmata, rivularis,

vivum arachnoideum

rum

folia 3,

longifolia 3, marginata, nivalis, Ranunculus alpestris, glacialis, pamassifolius, Rubus arcticus 3, chamaemorus 3, rosaefolius 5, saxatilis, 3, Sanseviera camea 3 s, Saxifraga aizoides,

cuspidatum 3,

3, Sibbaldia procumbens 3,
Sibthorpia europaea 3, Silene acaulis
3, vallesia, Sisyrinchum bermudiana

tectorum

farinosa 3, helvetica 5, integrifolia 3,

3,

globiferum 5, hirtum 3, sediibrme 3,

quadridentata 5, vespertina, Mcerhingia muscosa, Orontium japonicum 3 s,
Panax quinquefolium 3 s, Pamassia
palu->tri<, Peganum harmala s, Penthosedoides, Phlox pilosa 3, setacea
3 s, subulata 3 s, Primula cortusoides 3,

stel-

laris, viscosa, Sedum, aizoon, album,
das-vphyllum, difficiens forsterianum,
glaucura, hybridum, quadrihdum, sex.
annulare, villosum, virens, Semper-

Thlaspi alpestre, Tiarella corditrifolia3, Valeriana tuberosa,
alpina, aphylla, Veronica
pinnata, Viola cenesia 5, pedata 3 i.

3

*,

Veronica

Bulbocodium vernum 3 s, Cyclamen coum 3, europeeum 3, e. flo.
albo, Ixia bulbocodium 3 s, Ophrys

Bulbs.

apifera, muscifera, ovata, Orchis bitolia,

conopsia, maculata, militaris,pyra-


CATALOGUE OF HARDY TREES.

Chap. IX.

Catalogue of Hardy Trees, with Showy Flowers.

6539. All trees may be considered as ornamental by adding to the beauty of landscape; but we mean here to confine ourselves to such as are ornamental, by the conspicuousness of their flowers. These are not numerous; they are all of the deciduous kind, and their time of inflorescence is limited to two or three months. The principal are the horse-chestnut, acacia, the fruit-trees in their wild state, some species of mespilus, sorbus, cytisus, robinia, &c.; these, with some others, we have arranged according to their height and time of flowering, in order to admit of a selection for the back rows of the shrubbery. None of the few evergreen trees which we possess, have showy flowers, but we have added the names of these, with their heights, to facilitate a selection for mixing with the deciduous sorts in the mingled or grouped shrubbery. We have omitted all those showy flowering and evergreen trees which do not usually attain the height of twenty feet, deeming it more suitable for our purpose to include them among the shrubs of that size. All the useful and curious species of trees will be found in Page's Prodrumus, with their heights, time of flowering, soil, mode of propagation, and other circumstances. In the Articular Catalogue (Part III. Book III. Chap. VIII.), the most useful timber-trees are described, and the shapes of trees, and their colors, and characteristic expressions, are treated of both under Articular and Landscape Gardening. (See Part III. Book III. Chap. II. Book IV. Chap. II.) Much less attention has of late been paid to the introduction of new sorts of trees into this country, than to the introduction of fruits and flowers. The French and Germans seem to excel us in this respect. A considerable number of new sorts of

3 L 4
ornamental trees have lately been added to the British Arboretum, by Messrs. Loddiges, and specimens of them are conspicuously arranged in the Hackney nursery, to show their forms and characters.

**Sect. I. Deciduous Trees with showy Flowers.**

### 6540.

**DECIDUOUS TREES. — MARCH AND APRIL.**

<table>
<thead>
<tr>
<th>Height from 20 ft. to 25 ft.</th>
<th>From 25 ft. to 36 ft.</th>
<th>From 36 ft. to 41 ft.</th>
<th>From 41 ft. to 50 ft.</th>
<th>From 50 ft. upwards</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>RED.</strong></td>
<td><strong>RED.</strong></td>
<td><strong>RED.</strong></td>
<td><strong>RED.</strong></td>
<td><strong>RED.</strong></td>
</tr>
<tr>
<td>Pyrus angustifolia, s.</td>
<td>Pyrus aris, s.</td>
<td>Prunus padus, s.</td>
<td>Prunus avium, s.</td>
<td></td>
</tr>
<tr>
<td>Meisneria oxycaulis, yr. s.</td>
<td>dentata, s.</td>
<td>rubra, s.</td>
<td>s.</td>
<td></td>
</tr>
</tbody>
</table>

| **WHITE.** | **WHITE.** | **WHITE.** |
| Prunus cerasus, s. | Salix amygdalina, s. | Salix caprea |
| — domestica, s. | — caprea | |
| — nigra, s. | — — | |
| — communis, s. | — triandra | |
| —™ | —™ | —™ |

| **YELLOW.** | **YELLOW.** | **YELLOW.** |
| Salix discolor | Ulmus americana | Ulmus campestris |
| —™ | — alba | —™ |
| —™ | — pendula | —™ |
| —™ | — campestris-sativa | —™ |

| **GREEN.** | **GREEN.** | **GREEN.** |
| Taxus baccata | Quercus robur frut. sepal. | Quercus robur |
| —™ | rubra | —™ |
| —™ | — montana | —™ |
| —™ | — tinstorta | —™ |

| **BROWN.** | **BROWN.** | **BROWN.** | **BROWN.** |
| Populus candida | Pinus larix microcarpa | Populus alba | Populus dilatata |
| — heterophylla | — pendula | — balsamifera | |
| — pendula | — nigra | — tremula | |
| — tritida | — nigra | — suberosa | |

### MAY.

<table>
<thead>
<tr>
<th><strong>RED.</strong></th>
<th><strong>RED.</strong></th>
<th><strong>RED.</strong></th>
<th><strong>RED.</strong></th>
<th><strong>RED.</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Acer campestre</td>
<td>Betula actively</td>
<td>Celtis australis</td>
<td>Pyrus terminalis</td>
<td>Pyrus major</td>
</tr>
<tr>
<td>—™</td>
<td>— angustifolia</td>
<td>— pendula</td>
<td>— fol. aur. s.</td>
<td>—™</td>
</tr>
<tr>
<td>—™</td>
<td>— chinea</td>
<td>— compressa</td>
<td>—™</td>
<td>—™</td>
</tr>
<tr>
<td>—™</td>
<td>— nigra</td>
<td>— oliviformis</td>
<td></td>
<td></td>
</tr>
<tr>
<td>—™</td>
<td>—™</td>
<td>—™</td>
<td>—™</td>
<td>—™</td>
</tr>
</tbody>
</table>

| **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** |
| Betula jamaica | Celtis australis | Betula glandularis | Phasmatos orientalis |
| —™ | — angustifolia | —™ | —™ |
| —™ | — chinea | —™ | —™ |
| —™ | — nigra | —™ | —™ |

| **YELLOW.** | **YELLOW.** | **YELLOW.** | **YELLOW.** | **YELLOW.** |
| Cupressus disticha | Quercus alba | Quercus alba | Fraxinus ascendens |
| —™ | —™ | —™ | —™ |
| —™ | —™ | —™ | —™ |
| —™ | —™ | —™ | —™ |

| **GREEN.** | **GREEN.** | **GREEN.** | **GREEN.** | **GREEN.** |
| Quercus coccinea et al. | Quercus coccinea et al. | Quercus coccinea et al. | Quercus coccinea et al. |
| —™ | —™ | —™ | —™ |
| —™ | —™ | —™ | —™ |

| **BROWN.** | **BROWN.** | **BROWN.** | **BROWN.** | **BROWN.** |
| Populus monoloba | Populus angustata | Populus alba | Populus dilatata |
| —™ | —™ | —™ | —™ |
| —™ | —™ | —™ | —™ |
| —™ | —™ | —™ | —™ |
**DECIDUOUS TREES. — JUNE.**

<table>
<thead>
<tr>
<th>Height from 20 to 28 feet.</th>
<th>From 28 feet to 36 feet.</th>
<th>From 36 feet to 44 feet.</th>
<th>From 44 feet to 52 feet.</th>
<th>From 52 feet upwards.</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>RED.</strong></td>
<td><strong>RED.</strong></td>
<td><strong>RED.</strong></td>
<td><strong>RED.</strong></td>
<td><strong>RED.</strong></td>
</tr>
<tr>
<td>Esculus pavia — rosea</td>
<td>Acer saccharinum — rubrum</td>
<td>Magnolia tripetala — lutea</td>
<td>Pyrus hybridus — nigra</td>
<td>Castanea sativa — nigra</td>
</tr>
<tr>
<td><strong>WHITE.</strong></td>
<td><strong>WHITE.</strong></td>
<td><strong>WHITE.</strong></td>
<td><strong>WHITE.</strong></td>
<td><strong>WHITE.</strong></td>
</tr>
<tr>
<td>Mespilus odoratissima — argentea</td>
<td>Magnolia acuminata — lutea</td>
<td>Prunus serrulata — scabra</td>
<td>Pyrus ascendens — nigra</td>
<td>Prunus domestica — lutea</td>
</tr>
<tr>
<td>Ceanothus virginicus — fol. angustifolius</td>
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<td>— fol. argenteus</td>
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**YELLOW.**

| Eschscholtzia californica — p. | — pseudoplant 
| Catalpa speciosa — lutea | Acer platanoides — pseudoplatanus |
| Acer rubrum | — pseudoplatanus — platanoides |
| Magnolia acuminata — lutea | — pseudoplatanus — platanoides |
| **GREEN.** | **GREEN.** | **GREEN.** | **GREEN.** | **GREEN.** |
| Magnolia acuminata — lutea | — pseudoplatanus — platanoides |
| **BROWN.** | **BROWN.** | **BROWN.** | **BROWN.** | **BROWN.** |
| — pseudoplatanus — platanoides | — pseudoplatanus — platanoides |

**JULY.**

| **RED.** | **RED.** | **RED.** | **RED.** | **RED.** |
| — Gleditschia triacanthos | — Robinia pseudoacacia |
| — Robinia pseudoacacia | — Robinia pseudoacacia |

| **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** |
| — Holonia viscosa | — Holonia viscosa |
| — Holonia viscosa | — Holonia viscosa |

| **YELLOW.** | **YELLOW.** | **YELLOW.** | **YELLOW.** | **YELLOW.** |
| — Holonia viscosa | — Holonia viscosa |
| — Holonia viscosa | — Holonia viscosa |

**EVERGREEN TREES.**

All of these flower in March, April, and May.

<table>
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<tr>
<th>Height from 30 ft. to 50 ft.</th>
<th>From 40 ft. to 50 ft.</th>
<th>From 50 ft. to 60 ft.</th>
<th>From 50 ft. to 60 ft.</th>
<th>From 50 ft. &amp; upwards.</th>
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<td>Cupressus sempervirens — cypress</td>
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Propagation and culture. See Arbiculture. Most of the trees enumerated in the foregoing sections are highly ornamental as single objects on a lawn; and form curious chamber plants when dwarfed and potted in the Chinese manner. (Hort. Trans. iv. 280.)

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**Chapter X.**

**Ornamental Shrubs.**

6542. *The ornamental shrubs are a much more numerous tribe than the trees: we shall first notice the more select sorts, as the rose, rhododendron, althea, &c. and afterwards, in succession, the deciduous kinds, evergreens, creepers, and sorts for particular purposes.*

**Sect. I. Select Shrubs.**

6543. The term *select shrubs* we apply to such shrubs as have been much cultivated, and of which numerous varieties are recognised as beautiful.


6544. *The rose is known by every body at first sight, and has been a favorite flower from time immemorial among the civilised nations of Europe and Asia. The shrub varies in size in different species, from one foot to six or eight, and the colors are red, white, yellow, purple, black, striped; simple, or in almost numberless shades and mixtures; and single, semi-double, and double. It is cultivated in every garden, from that*
of the most humble cottager upwards; some species, as *R. centifolia damascena,* &c. are also cultivated by commercial gardeners on a large scale for distilling rose-water, and for making *attar,* or essential oil of roses. Six pounds of rose-leaves will impregnate by distillation a gallon of water strongly with their odor; but a hundred pounds afford scarcely half an ounce of *attar.* The rose is also used in medicine. Botanists are not agreed as to the number of original species of this genus, some regard all the European species as originated from one source; others, and especially the moderns, divide them into species, subspecies, and varieties. The most scientific work which has appeared on the roses in England, is the *Rosarium Monographiæ* of Lindley, 1819, in which above a hundred species or subspecies are described, and some of them figured; and Miss Laurence has published ninety plates of *A Collection of Roses from Nature,* 1810. In France, Guillemaud has published *Histoire Naturelle de la Rose,* 1800; and Redouté and Thory are engaged in a splendid work, in folio, entitled *Les Roses,* containing plates of all the known species and varieties of this flower. Thory has published a separate tract on their culture, entitled * Prodrome de la Monographie du Genre Rosier,* &c. 1820; Pronville, a *Nomenclature Raisonnée,* in 1818; and Vibert, *Observations,* &c. in 1820. A copious and intelligent account of the Scotch roses has been lately given by Sabine (*Hort. Trans.* iv. 231.), and some hundreds of new varieties have flowered from seedling plants, in the nursery of Lee, and will soon be found in his sale-catalogues.

6545. *Species and varieties.* The lists of the London and Paris nurseries contain upwards of 500 names: that of Calvert and Co., Englishmen, who have established a nursery at Bonne Nouvelle near Rouen, enumerates near 900 sorts. The greater part of these have been raised from seed on the continent, where it ripens better than in this country, within the last thirty years. A number of varieties have also been raised in Britain, especially of the *R. spinosissima,* or Scotch rose, of which above 500 varieties are procurable in the Glasgow nursery. New varieties are raised in France and Italy annually; Villaresi, royal gardener at Monza, has raised upwards of fifty varieties of *Rosa indica*; not one of which have, as far as we know, reached this country. Some of them are quite black, others shaped like a ranunculus, and many of them highly odoriferous. The following table contains nearly 150 species and varieties of single roses, of longest standing, arranged according to their time of flowering, heights, and colors; and of the greater number of which there are double and semi-double varieties of the same colors. The names are chiefly taken from Page's *Prodromus,* and the plants are known by them in the Hammersmith nursery. Ample lists, as already observed, may be had from all the principal nurseries, and the best mode of making a selection is to view the plants while in flower.

### ROSES. — MAY.

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<th>Height from 0 to 1 foot</th>
<th>From 1 foot to 2 foot</th>
<th>From 2 feet to 3 feet</th>
<th>From 3 feet to 5 feet</th>
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### JUNE.

### JULY.

### AUGUST.
6547. *Propagation.* By seed for new varieties, and chiefly by layers for continuing approved sorts. They are also multiplied by budding, cuttings, and suckers. 

6548. *By seed.* Ripe hips containing the seeds are obtained from semi-double and single flowers, and to increase the chance of new varieties, these should be taken from plants that have been propagated among, or near to the sorts of which a cross is made. We are not in doubt that Knight's enterprise of extracting the stamens of the one parent, and dusting the anthers of the other, has been applied to the rose, but there can be no doubt it might be done in many instances. In France and Italy, the usual mode is to form a plantation of double and semi-double sorts mixed indiscriminately, and take the result of the crossing by picking the hips of the crosses. Gulliver's varieties are adopted by this method, but Villaresi raised most of his beautiful varieties of the *Rosa indica,* by planting them among as many varieties of European roses as he could procure. Austin, nurseryman at Glasgow, and Lee of Hammersmith, mix all the sorts of Scotch roses in the plantation. The other mode may be called mating at random, and this to random-in and in-breeding.

6549. *Process.* Few of the hips are ripe before October, but most sorts that come to maturity in this country, will be fit to gather by November. The seeds of the rose require to be one year in the soil before they will root or grow up. The soil or earth, when the hips have been perfectly rotten, and the seed being separated and sown in February, will come up in the May or June following. The best place to lay up the hips is the floor of a cellar, such as that used for storing roots; but in whatever way they are preserved, they must be kept perfectly dry as they are in a dormant state, and kept from all moisture until the seed is shed. By this means the seed is ready for spring, for which time they are sown. The ground is prepared by digging deeply, to a depth of five inches, and to the depth of the hip; and having done this it is necessary to add a few inches of sand, or other dry material, to prevent the seed from being washed out of the soil. The seed will germinate in spring, if sown in a warm greenhouse, or at a temperature of 70° Fahr., in the open ground. 

6550. *By layers.* The common mode is to lay down the young shoots of the preceding summer late in autumn, or early in the succeeding spring, and then, with the aid of the gardener's needle, to wound the rose and make it adhere to the earth. 

But it is now found, that if the same shoots are laid down when the plant is beginning to flower in July, they will, with a few exceptions, produce roots and be fit to remove the same autumn, by which a whole year is gained. Such sorts as do not root in one year, may be planted or till the following spring when the shoots are neither long or in a dormant state, and furnished with healthy leaves, root much more freely than shoots of ripe wood. After the plants are removed from the stool, they are planted in nursery rows, and in a year, the blossom-buds having been carefully pinched off from the first laying down, they will be fit for removal to their final destination. The stools are then to be pruned, and the soil stirred and enriched on the general principles already laid down. (1804.)

6551. *By suckers and dividing the roots.* Many of the common sorts admit of being rapidly multiplied in this way; and the plants obtained may be planted in their final destination at once.

6552. *By cuttings.* Most of the sorts might, no doubt, be propagated from cuttings of the young wood; cut at a joint where it is beginning to ripen, and planted in sand and vegetable mould under a hand-glass. But this mode is only adopted with such sorts as strike easily, as the *R. indica,* and other eastern species.

Some of the later roses is admirable cuttings, and the rose buds are difficult to propagate by layers; for it is found, that plants so originated, even though on stocks of the hardier sorts, are less durable than such as are raised by any of the other modes. But the chief use of budding in the culture of the rose is to produce standard roses, or to produce several sorts from the same stock. Standard roses are a modern invention, and it is generally supposed of the Dutch, first carried to Paris, and about twenty years ago to England. They are highly artificial objects, of great beauty, and form magnificent ornaments to parterres and borders. The stalks are either of the tree-rose (*R. fillosa,* W.); or of any sorts of woody wild roses, as *R. scabriuscula,* *heterophylla,* or *suroleusa,* Sm. They are budded at different heights from three to seven feet, but commonly between five and six feet from the ground. A stock in the Paris garden, which carries several sorts, has a naked stem of nearly fifteen feet, and there are others at Malmaison and the Grand Trianon, of equal height. The stocks of these roses are in London, in large pots, and at various places, are often budded the same summer, sometimes in spring by the scalope mode of budding (2059), *Pomme poussant* of the French; and never later than the succeeding spring or summer by the common mode, *Pomme dormant,* Fr. Generally the buds are inserted on the stem two or three inches from the top, and the eyes are inserted in alternate positions on the upper six, or twelve inches of the stem. Every stock is supported by a rod, which should reach a foot or eighteen inches higher than the situation of the bud; to this rod the stock is tied, and afterwards the shoots from the buds, which are otherwise liable to be blown out by high winds. They are presently covered by other shoots that are prepared in the same manner, and having a better climate, and more experience in the culture of roses, excel us in this department of rose propagation, and their standards afford an article of commerce with other countries. Their common plants, raised by layers, are also obtained in large demand, but from these are usually, if not in proportion to the number of standard roses from Paris, may be seen in the Hammersmith nursery, in the Comte de Vande's garden at Bayswater, in the Duchess of Dorset's at Knowle, and at various other places.

6554. *Final situation.* No species of rose, wild or cultivated, thrives well in or very near large towns, on account of the smoke and confined air. The yellow and Austrian roses (*R. lutea* and *L. bicolor*) are difficult to flower in any situation, but seldom or never blow in the suburbs of London: even the monthly rose does not thrive so well there as at some miles distance in the country. Roses are generally planted in the front of shrubbery, and in borders; they are also planted by themselves in rose-gardens or rosaries (fig. 620.), in groups on lawn or gravel, either with common box or other edgings, or with edgings of wire, in imitation of basket-work. These last are called baskets of roses; the ground enclosed in the basket-margin is made convex, so as to present a greater surface to the eye, and increase the illusion; the shoots of the stronger sorts are layered or kept down by pegs till they strike roots into the ground, so that the points of the shoots furnished with buds appear only above the soil, which is sometimes covered with moss or small shells. Under this treatment, the whole surface of the basket becomes, in two or three years, covered with rose-buds and leaves of one or various sorts. Where one of the larger free-growing sorts is employed, as the moss, or any of the Provence (rose de cromeois, Fr.) varieties, one plant may be trained so as to cover a surface of many square yards. Where different sorts are introduced in
the same basket, they should be as much as possible assimilated in size of leaves and flowers, and habits of growth, and as different as possible in the colors of their flowers. By mixing small-flowered with large showy sorts, the beauty of the former is lost without adding to the effect of the latter.

6555. In rosaries commonly but one plant of a sort is introduced, and the varieties which most resemble each other are placed together, by which their distinctions are better seen. Particular compartments are often devoted to one species, as the Scotch, Chinese, yellow, burnet-leaved, &c. which has an excellent effect; sometimes a piece of rock-work in the centre is covered with the creeping roses, and on other occasions these are trained to trellis-work, which forms a fence or hedge of roses round the whole. In this hedge, standard-roses are sometimes introduced at regular distances; a grove of standards is also frequently formed in the centre of the rosary, and sometimes they are introduced here and there in the beds.

6556. Standard roses, however, have certainly the best effect in flower-borders, or when completely detached on a lawn: their sameness of form, and that form being compact and lumpish, prevents them from grouping well, either among themselves or with other objects. Their beauty consists in their singularity as rose-plants, and in their flowers; and, therefore, to display these beauties to the best advantage, they require to be seen singly, or in succession. This is the case where they occur as single objects on a lawn, or in the centre in, and here and there among, groups of flowers; or in lines or avenues, along flower-walks. In the gardens of the Grand Trianon, they are planted profusely in large masses, like plantations of trees and shrubs, and there much of their individual beauty is lost, and no good general effect produced.

6557. Soil. Most species of the rose in their wild state grow in sandy and rather porous soil, excepting such as are natives of woods, where the soil is richer, and comparatively moist. But all the cultivated roses, and especially the double-flowering kinds, require a rich loamy soil, inclining to clay rather than sand; and they require also, like most double flowers, plenty of moisture when in a growing state.

6558. General culture. To produce strong flowers, roses require some attention to pruning; old wood should be yearly cut out, and the young shoots thinned and shortened according to their strength, and whether number or magnitude of flowers be wanted. Those sorts which throw up numerous suckers should be taken up every three or four years, reduced and replanted; and most sorts, excepting the standards, will be improved by the practice, provided attention be paid to remove a part of the old soil, and replace it by new. The points of the shoots of the more delicate sorts of roses are very apt to die when pruning is performed in winter or spring; to avoid the consequences of this evil, many give a second pruning in June, or do not prune the tender sorts at all till the beginning of that month. A very good time for performing the operation is immediately after the bloom is over; cutting out old exhausted wood, shortening shoots which have flowered to a good good accompanied with a healthy leaf, but leaving such shoots as are still in a growing state untouched till October. Where very large roses are wanted, all the buds but that on the extreme point of each shoot should be pinched off as soon as they make their appearance, and the plant liberally supplied with water. To lessen evaporation, and keep up a constant moisture at the roots of their roses, the Paris gardeners generally mulch them with half-rotten stable-dung, or partially rotten leaves.

6559. Forw.arding and retard.ing roses. The earliest flowering rose is the monthly, which, in mild seasons, and planted against a wall, will sometimes flower in the beginning of April; the roses next in succession are the cinnamon, which flowers in May; the damask, in the end of May or beginning of June; the blush, York and Lancaster, Provence and Dutch hundred-leaved, in June, July, and August. The Virginia and musk roses are the latest European sorts; they flower in September, and in shaded situations will sometimes continue in bloom till the middle of October; but the earliest rose (the monthly) is also the latest, and generally continues flowering till interrupted by frost. The earliest sorts may be materially forwarded by being planted against a south wall, and if portable bushes are placed before them, and the wall is either flued and heated by fires, or a lining of thin placed behind, the plants may be brought to flower in February or March. The monthly rose being protected by glass in autumn, or aided by artificial heat, may be continued in bloom till Christmas. A very common mode of obtaining late roses, and one of the greatest antiquity (48), is by cutting all the flower-shoots off when the buds begin to appear, or by rubbing off all the rudiments of shoots, of every kind, early in spring; a second crop is in consequence produced, which will not be in a state to bloom before the autumn.

6560. Forcing the rose. The best sorts for this purpose are the common and moss Provence; the Indian sorts force well, or rather, in stoves, continue in bloom all the year; but the commoner varieties of these not being fragrant, they are in less repute than the European roses. Rose-plants should be a year in pots previously to the autumn when it is intended to force them; they should be planted in pots of six or eight inches' diameter, in rich loam, and plunged in an open airy situation; their flower-buds pinched off as they appear; and the plants put early into a state of rest, by excluding the sun and rain, but
not a free circulation of air. Abercrombie says, "There is no certainty of attaining a fine blow of roses in the depth of winter by the most expensive artifices of forcing; and yet fine flowers may be produced early in the spring by any ordinary stove put in operation in December. When the plants are first introduced, keep the air of the house at about 50°, never letting it fluctuate to more than two or three degrees below or above. In the second week, aim at 60° as the standard; in the third week at 65°. When a month has nearly elapsed, begin to increase the heat gradually to 70°; having brought it to this standard, let it afterwards exceed it from three to five degrees, rather than sink below. A succession may be kept up by introducing some pots every eight or ten days."

6561. Insects. All the species of roses are very liable to the attacks of insects, especially of the aphides; some, and especially the briar and Scotch rose, are attacked by the Cynips rosae, which, by puncturing the bark, occasion the production of rose-galls, and of those moths often seen on wild roses, which were known formerly under the name of Beleguar, and used in medicine. A great number of insects seem fond of the flowers of roses, from the appalling carwig (Porcellio auriculata) to the lady-bird (Hattgarda) (which generally lays its eggs on leaves or shoots of roses, and the larvae (a) in the leaves of various species, both wild and cultivated. There seems no remedy for insects on plants in the open air so simple and effectual as gathering them by hand, or removing the leaf or that part of the shoot which is infested by them. Under cover, tobacco-smoke will go a great way to drive away them."

6562. Of select American shrubs there are numerous species and varieties, both deciduous and evergreen, which will be found arranged according to their heights and colors in the two succeeding tables, and those requiring a peat-soil distinguished by a letter (p). They are all highly valued for their flowers, which are large and magnificent in magnolia and rhododendron; odoriferous in azalea and daphne; and beautiful in andromeda, Vaccinium, Andromeda, Erica, Daphne, and various others.

6563. Propagation. They are all propagated by seed or by layers; though grafting or inarching is resorted to in some cases as more expeditious. The seed is either procured from America, or saved in this country, and being very small, is sown as early as possible in pans of peat-earth, and placed in the shade. In winter it is placed under a cold-frame, or otherwise protected from the frost, and the plants come up in May or June. In the following autumn, or succeeding spring, they are pricked out into other pots, or into beds of peat-earth in a shady situation. Here they are protected by hoops and mats during winter; and in two years are again transplanted into a similar soil and situation, and at distances corresponding to the size of the leaves, or habits of the plants; here they remain till they flower, or till wanted to be removed to their final destination. They commonly flower from the fourth to the seventh year.

6564. By layers. The young shoots only are used for this purpose, either laid down in June and July, when in full growth, or in the following autumn; by the former plan a year is gained, as the shoots will be rooted, and may be removed by the succeeding winter or spring. Some sorts of magnolia, rhododendron, &c. require two years to form a sufficient number of roots. The plants, when removed, may be planted in fine and well watered, in a proper situation; and protected the first winter by mats; or, they may be planted in pots, and receive, during winter, the protection of a frame. They are brought on in pots a year before wanted, which admits of their being placed in position with respect to the shoot being inarched. The daphnes and arbutus ardrachne, are generally grafted with detached scions.

6565. By cutting. Some of the azaleas, heaths, &c. may be multiplied by cuttings of the young shoots, when in a growing state, taken off where the wood is beginning to ripen, and planted in sand and peat. This operation is performed in May. If this is done, and the weather favorable, the shoots will be ready to remove into prepared beds, or to plant in small pots by the middle of September.

6566. By grafting, budding, or inarching. This is practised with some sorts of magnolia, arbutus, daphne, &c. which are placed on stocks of harder species of the same genus, as on M. purpurea, A. undulata, D. officinalis, &c. The stocks are planted in pots a year or two before wanted, which admits of their being placed in position with respect to the shoot being inarched. The daphnes and arbutus ardrachne, are generally grafted with detached scions.

6567. Culture. The culture requisite for American plants, Abercrombie observes, "principally consists in providing some imitation of the original soil, in order that they may flourish in full vigor; and, where there is no factitious soil provided, in making a compensation during the dry part of summer, by plentiful waterings. Most of the exotic shrubs brought from America, were originally found growing on tracts of ground resembling our beds of peat, except that the alluvial soil there extends along a greater surface, and the body of vegetable mould embossed in the swamp is richer and deeper, being on a scale corresponding with the magnitude of the rivers. The native plants found in these situations, vegetate with the highest vigor and luxuriance. The soil in many parts is so pervaded by vegetable substances, that where from any cause a section of the solid ground occurs, as in the bank of a river, or the shaft of a well, a layer of decayed logs, branches, and leaves of trees is uncovered to the spectator. The luxuriance of the vegetables may, however, partly be ascribed to the excessive moisture which is peculiar to the climate of America. In a few places, indeed, on the western coast, rain is not known; but the soil there is, in general, copiously watered by dew, so as to render it highly productive. In the season called winter by the natives of South America, lasting from May to November, a continued succession of impetuous rains gives to the plains, in most places, the appearance of an ocean. When the rains have ceased, the humidity
of the climate is kept up by a constant evaporation from swamps, rivers, and lakes, the largest in the world. As we cannot have the mitigated warmth of the climate of South America in plantations, in the full ground, and as the temperature of our winter cannot be expected to coincide in its effects with the corresponding season even of North America, when so many local circumstances are different, it is neither indispensable, nor perhaps advisable, to create an artificial swamp for the cultivation of many American plants. It is mostly safer to confine the efforts of imitation to the kind of earth, unless the water can be carried off at any time; for the lodgment of wet might cause some kinds of roots to perish in cold weather. Thus the andromeda arborea would be injured by being floated in winter, and must be protected from frost, though it requires a deal of water in summer. The great object is to imitate the American peat. This is a composition of the branches, twigs, leaves, and roots of trees, with small plants, grass, and weeds; by having lain immemorially in water, the whole is formed into a soft mass, and, when the materials are completely decayed and blended so as to be homogeneous in appearance, the compound is the finest vegetable mould; where this description of peat cannot be obtained, recourse must be had to the best that can be procured from marshes, bogs, or heathy commons, which must be well turned and sweetened, and mixed with sand and rotten leaves or dung. The soil being procured, the next thing to be done is to form a stratum of it of sufficient thickness in the site intended for the plants. When they are merely to remain a year or two, this need not be above a foot in depth; but where they are to remain permanently, it should be at least three feet thick. To encourage the roots to penetrate the native soil, the bottom of the excavation should be dug and mixed with peat; unless a bottom of rough gravel were substituted at the depth of four feet, and such an arrangement made, as that water could be introduced to, and withdrawn from, this layer of gravel at pleasure, so as to saturate the whole superstratum of peat. In level situations, and where water was abundant, this plan might be readily adopted, and none could more closely imitate nature, as, by keeping the surface of the peat a few inches below the level of the natural ground, the water might be allowed to rise a few inches above the peat, and inundate the whole surface of the American ground. In peat countries, and where the climate is moist, as in Lancashire and Cheshire, admirable contrivances of this kind might be adopted, and the American and bog-earth plants, herbaceous as well as shrubby, grown to the greatest perfection.

6569. Final situation. American and peat-earth shrubs, requiring large masses of their peculiar soil, and frequent artificial waterings, cannot conveniently be introduced in mingled borders or shrubberies. They are therefore generally planted by themselves in beds or compartments of peat-earth; or entire gardens or shrubberies are devoted exclusively to them. This last mode appears decidedly the best, as the general habits and appearance of American peat-earth plants, independently of their culture, do not harmonise remarkably well with European species. An American garden may have a northern or eastern exposure, and if it slopes considerably will be still less affected by the warm dry weather of summer. It may be laid out in any of the different styles of flower-garden (figs. 541. to 545.); herbaceous plants introduced as well as shrubs, and the whole surrounded by a sloping phalanx of American trees. The sorts may either be arranged in the mingled manner (6139.), or grouped or classed according to some system. (6141. to 6150.) Many and indeed most of the American shrubs thrive under the partial shade of lofty deciduous trees, and the leaves which fall from these protect their roots both from the frosts of winter and the drought of summer, while they constantly decay into vegetable mould, and thus at the same time afford a supply of nourishment. Hence, in some cases, the hardier sorts of rhododendron, azalea, andromeda, &c. may be introduced as undergrowths in the margins of thin woods, placing under each plant a cubic yard or more of its proper soil. This mode of planting, it would appear (Mason on Design, art. Pitt), was first adopted by the great Earl of Chatham; but it has been carried to the greatest extent, not only with American plants, but with roses and other tender shrubs, in the extensive woods of Fonthill, where, as also at King’s Weston near Bristol, Kenwood at Hampstead, &c. many of the plants shed their seeds, and young rhododendrons and azaleas spring up in abundance. In the nurseries, it is a general practice to keep American and other peat-earth plants in pots, and to protect them during winter in frames and pits for convenience of deportation. At the Hammersmith nursery, one green-house is exclusively devoted to evergreen magnolias. All the American and peat-earth shrubs may be selected from the three first tables in next section, by observing the indication of peat-soil (letter p); and the herbaceous peat-earth plants may be selected from the tables of Border-Flowers in a similar manner.
### Deciduous Shrubs, arranged as to their Time of Flowering, Height, and Color of the Flower.

#### Subsect. 1. Deciduous Shrubs

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<tr>
<th>Subsect.</th>
<th>Height from 0 to 2 ft.</th>
<th>From 2 ft. to 4 ft.</th>
<th>From 4 ft. to 7 ft.</th>
<th>From 7 ft. to 10 ft.</th>
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#### Subsect. 2. Evergreen Shrubs

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**Notes:**
- Amygdalus communis, and various species of Crataegus, L. (now Mespilus, Sm. and W.), may be referred to as examples.
- As our object is to form such arrangements as will afford most facility to the gardener in adjusting his plants as to height, color of the flower, and time of inflorescence, we have included all woody plants which do not exceed twenty feet in height under shrubs; and all those that exceed that height (excepting the climbers and twiners) we have allowed to retain their places in the tables of trees. Here, as before, the most ornamental species and those which continue longest in bloom are distinguished by appropriate marks (s and ♀).
## DECIDUOUS SHRUBS. — MAY—continued.

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<th>Height from 0 to 2 feet</th>
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<td>Berberis darwinica</td>
<td>Berberis alternifolia</td>
<td>Aristotelia macui</td>
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<td>Vaccinium marylandi, p.</td>
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<td>Azalea viscos, alb. 3. p.</td>
<td>Andromeda calycalca. 3.</td>
<td>Aesculus aquifolata, 3.</td>
<td>Fraxinus quadulifolia</td>
<td>Magnolia xylon, p. - GREEN.</td>
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<td>Hypericium calycinum</td>
<td>Cornus alba, 3. p.</td>
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<td>Fraxinus striata</td>
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<td>Rhamnus saratans</td>
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<td>Laurus incisa</td>
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<td>Ataphasia alpina, p.</td>
<td>Eucamnys atro pur. p.</td>
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<td>Azalea fl. rub. et alba, 3. p.</td>
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<td>Morus pulmis rubra</td>
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<td>Diopseris lotus</td>
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<td>Calycanthus florid. p.</td>
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**JUNE.**

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<td>Vaccinium dumos. t. p.</td>
<td>Chionanthus virgin. p.</td>
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### Deciduous Catalogue of Shrubs.

#### July

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### Deciduous Shrubs. — September.

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### Subsect. 2. Evergreen Shrubs.

#### June 572.

### Evergreen Shrubs. — March.

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#### June.

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<td><strong>JULY.</strong></td>
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<td><strong>RED.</strong></td>
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<td>Eryca tetralix, 3. p.</td>
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<td>Galesauris precumbens</td>
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<td>Pyroa maculata, l.</td>
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<td><strong>WHITE.</strong></td>
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<td>Andromeda coccina, l.p.</td>
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<tr>
<td><strong>YELLOW.</strong></td>
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<td>Ruta graveolens</td>
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<tr>
<td><strong>PURPLE.</strong></td>
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<tr>
<td>Eryca viridum purp.</td>
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<tr>
<td><strong>GREEN.</strong></td>
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<tr>
<td>Bupleurum skuehas</td>
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### AUGUST.

| **RED.** | | | | |
| Polygonum fruticosum | | | | |
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| Rhododendron canum, 3. p. | | | | |
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| **GREEN.** | | | | |
| Bupleurum skuehas | | | | |
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"From salicifolium,"
### EVERGREEN SHRUBS. — AUGUST.

<table>
<thead>
<tr>
<th>Height from 0 to 2 feet.</th>
<th>From 2 feet to 4 feet.</th>
<th>From 4 feet to 7 feet.</th>
<th>From 7 feet to 10 feet.</th>
<th>From 10 feet to 20 feet.</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>WHITE.</strong> Primos plater</td>
<td><strong>WHITE.</strong> Hexaodon media, p.</td>
<td><strong>WHITE.</strong> Iva frutescens, p.</td>
<td><strong>WHITE.</strong></td>
<td><strong>WHITE.</strong> Magnolia grandiflora, 5.</td>
</tr>
<tr>
<td><strong>YELLOW.</strong> Ruta montana</td>
<td><strong>YELLOW.</strong> Jasminum fruticans</td>
<td><strong>GREEN.</strong> Artemisia abrotanum</td>
<td><strong>GREEN.</strong></td>
<td><strong>GREEN.</strong></td>
</tr>
<tr>
<td><strong>RED.</strong> Salvia erecta</td>
<td><strong>RED.</strong></td>
<td><strong>RED.</strong> Arbutus unedo rubra</td>
<td><strong>RED.</strong></td>
<td><strong>RED.</strong></td>
</tr>
<tr>
<td><strong>WHITE.</strong></td>
<td><strong>WHITE.</strong></td>
<td><strong>WHITE.</strong> Ligustrum lucidum</td>
<td><strong>GREEN.</strong></td>
<td><strong>GREEN.</strong></td>
</tr>
<tr>
<td><strong>GREEN.</strong> Euphorbea monstachya</td>
<td><strong>WHITE.</strong></td>
<td><strong>WHITE.</strong> Arbutus unedo</td>
<td><strong>WHITE.</strong></td>
<td><strong>WHITE.</strong></td>
</tr>
</tbody>
</table>

### SEPTMBER.

| **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** |
| **GREEN.** Salvia fruticosa | **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** |

### OCTOBER.

| **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** |
| **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** |

**Subsect. 3. Climbing and Twining Shrubs.**

### HARDY CLIMBING SHRUBS. — APRIL.

| **BLUE.** | **BLUE.** | **BLUE.** | **BLUE.** | **BLUE.** Atragene austraca |
| **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** Lonicera belgium proc. |
| **PURPLE.** | **PURPLE.** | **PURPLE.** | **PURPLE.** | **PURPLE.** |
| **YELLOW.** | **YELLOW.** | **YELLOW.** | **YELLOW.** | **YELLOW.** |
| **PURPLE.** | **GREEN.** | **GREEN.** | **GREEN.** | **GREEN.** |
| **RED.** | **RED.** | **RED.** | **RED.** | **RED.** Polygonum volubile |
| **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** Clematis vitonae, tv. |
| **YELLOW.** | **YELLOW.** | **YELLOW.** | **YELLOW.** | **YELLOW.** |
| **PURPLE.** | **GREEN.** | **GREEN.** | **GREEN.** | **GREEN.** |
| **RED.** | **RED.** | **RED.** | **RED.** | **RED.** |
| **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** Clematis reticulata, p. |
| **YELLOW.** | **YELLOW.** | **YELLOW.** | **YELLOW.** | **YELLOW.** |
| **PURPLE.** | **GREEN.** | **GREEN.** | **GREEN.** | **GREEN.** |
| **RED.** | **RED.** | **RED.** | **RED.** | **RED.** |
| **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** Clematis rubens, p. |
| **RED.** | **RED.** | **RED.** | **RED.** | **RED.** Lonicera periclymenum, fl. al. |
| **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** |
| **RED.** | **RED.** | **RED.** | **RED.** | **RED.** Lonicera sempervirens, t. |
| **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** Lonicera periclymenum, fl. al. |
| **RED.** | **RED.** | **RED.** | **RED.** | **RED.** Atragene americana, p. |
| **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** Clematis vitalba |
| **RED.** | **RED.** | **RED.** | **RED.** | **RED.** |
| **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** | **WHITE.** Rubus fruticosus |
| **RED.** | **RED.** | **RED.** | **RED.** | **RED.** |
## HARDY CLIMBING SHRUBS. — JULY. — continued.

<table>
<thead>
<tr>
<th>Height from 0 to 2 ft.</th>
<th>From 2 ft. to 4 ft.</th>
<th>From 4 ft. to 7 ft.</th>
<th>From 7 ft. to 10 ft.</th>
<th>From 10 ft. to 20 ft.</th>
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<tbody>
<tr>
<td><strong>YELLOW.</strong></td>
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<td>GREEN.</td>
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<td><strong>AUGUST.</strong></td>
<td><strong>RED.</strong></td>
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6774. *The propagation and culture of shrubs being the same as that for trees, we combine both subjects in the catalogue of arboreiculture in the succeeding book.*

### SECT. III. Selections of Shrubs for particular Purposes.

6775. *The particular purposes to which shrubs, like flowers, may be applied, are the concealment of deformities or imperfections, and the production of particular beauties or desirable effects.* We shall here select the names of a few for concealing vertical and horizontal deformity; for producing an immediate effect as to bulk; for producing vegetation under the shade and drip of trees; for ornamenting water and rocks; for forming edges and hedges; for diffusing agreeable odors; for being ornamental by their fruit; and for economical or botanical purposes.

### SUBSECT. 1. Shrubs for concealing vertical and horizontal Deformities.

6776. *Vertical deformities* may either be concealed by the rapid and tall growing sorts (Subsect. 2.), or by the climbers or twiners, either deciduous or evergreen. The climbers may be nailed to a wall or fence, or tied to a trellis, or allowed to climb on branches and spray; for the twiners, tall sticks or poles are necessary.

6777. *Horizontal deformities* may be concealed by rapid-growing bushy plants, by allowing climbers and twiners to spread over them, or by the proper trailers and creepers of the hardest kinds, a few of which are these: —

- *Deciduous.* Rosa arvensis, Rubus fruticosus, Cissus hederacea, Cytisus subinquis, Genista decumbens, Rhamnus repens.
- *Evergreen.* Rosa sempervirens, Vinc a major and minor.

### SUBSECT. 2. Shrubs of rapid and bulky Growth.

6778. *Shrubs of rapid and bulky growth* are often desirable to produce immediate effect in laying out pleasure-grounds, as well as for producing shelter, and concealing objects.

- *Deciduous.* Cornus alba, alterniflora, floridana, Cytisus aveni.sus, Daphne mezereum, Forsythia viridissima, Spiraea salicifolia, Syringa vulgaris, Viburnum opulus.
- *Evergreen.* Cupressus sempervirens, Ligustrum vulgare, Myrtus communis, Podocarpus macrophyllus, Rhododendron ponticum, Sideritis scardica, Thuya orientalis, Ulex europaeus, var. hispanica.

### SUBSECT. 3. Shrubs which thrive under the Shade and Drip of Trees.

6779. *Shrubs which grow under the shade of trees* are found in practice to be a most valuable class for filling up blanks in old shrubberies, or screen plantations; and thus producing greenness, variety, and a healthy aspect, instead of emptiness, haggard stems of trees, or mere ghosts of plants.

- *Deciduous.* Cornus alba, alterniflora, floridana, Cytisus aveni.sus, Daphne mezereum, Forsythia viridissima, Spiraea salicifolia, Syringa vulgaris, Viburnum opulus.
- *Evergreen.* Cupressus sempervirens, Ligustrum vulgare, Myrtus communis, Podocarpus macrophyllus, Rhododendron ponticum, Sideritis scardica, Thuya orientalis, Ulex europaeus, var. hispanica.
Subsect. 4. Shrubs for planting by the Sides of Pieces of Water, or in Marshy Grounds, and among Rocks.

6580. Besides aquatic shrubs, most of the peat-earth species are also suitable for planting in marshy situations.

6581. Of mountain or rock shrubs the following are the some of the most hardy: —

**Deidendron**. Atraphaxis alpina, Daphne alpina, Comus decumbens, Lonicera alpigena, Onosia fruticosa, Potentilla fruticosa, Rhamnus saxatilis, Rhododendron dauricum, Ribes alpinum, Rosa alpina, spinosissima, Rubus cassinus, Syringa hispida, Spartium angulatum.

**Evergreen**. Arbutus alpina, Aralia procula, Daphne collina, Erica trunum nigricum, Erica, all the hardy species, Citrus, all the species, Gaultheria procumbens, Juniperus communis, Rosmarinus officinalis, Ulex europaeus, nana.

Subsect. 5. Shrubs for forming Edgings and Hedges in Gardens.

6582. Of shrubs for edgings few are comparable to the box (Berberis sempervirens var. nana); but some others may be occasionally used, as the

Andromeda polifolia, Arbutus alpinus and uva-ursi, Empetreum nigrum, various species of Erica, especially herbaeces, tetralix, vulgaris (Calluna, V.), Laven.

6583. Hedge plants. The following are a few of the numerous plants which may be used as hedges for shelter in gardens; almost all the free-growing sorts may be planted in rows, and cut in the hedge form; but the following sorts will form compact evergreen shelter: —

**Berberis** sempervirens, Juniperus communis, Laburnum alpinum, Ilex aquifolium, Ilex aquosiphon, Rhamnus alpina, Rosmarinus officinalis, Taxus baccata, Thuja occidentalis, Viburnum tinus, Prunus laurocerasus.

The creeping shrubs may be formed into hedges by training on frame-work.

6584. Flowering hedges may be formed of the following deciduous sorts: —

**Rosa** varius species, Cornilla emerus, Daphne mezereum, Hibiscus syriacus, Philadelphus coronarius, Pyrus japonica, Rehmania hispida, Spartium multiflorum.

**Spirea** hypericifolia, Syringa persica, vulgaris, hybridia, or vari, &c.

Subsect. 6. Shrubs whose Flowers or Leaves have Volatile Odors, and diffuse them in the surrounding Air.

6585. Of shrubs whose odors are volatile only a few have this quality in the leaves as well as the flower; these are marked thus: —

**Deidendron**. Aralia most of the species, Betula sibirica, lore, Daphne mezereum, Rosa rubiginosa, Lore, Salix most of the species, but especially S. viminalis, alba, Syringa vulgaris, Climbers. Clematis flammula, Jasminum officinale, Lonicera caprifoliaceae, periclymenum.

**Evergreen**. Lavandula spica, Rosmarinus officinalis.

**Climbers**. Crescentis flammula, Jasminum officinale, Lonicera caprifoliaceae, periclymenum.

Subsect. 7. Shrubs ornamental by their Fruit as well as Flowers.

6586. Ornamental fruit-bearing shrubs are also serviceable as encouraging singing-birds to resort to the shrubbery.

**Deidendron**. Berberis vulgaris, Ligustrum vulgare, Ribes alpinum, syneboti, Rosa spinosissima, et villosa, Sorbus americana, et strangulata, birth, of the species of Vaccinium, Lonicera, Viburnum, Rubus angustifolius, &c.

**Evergreen**. Arbutus unedo, alpina, and uva-ursi, Cornus canadensis, Euonymus spinosissima, Lies, it is profusely covered with odoriferous white flowers early in April, and with dark-purple fruit with a fine bloom, from September to February. It is much cultivated in Japan (1842), where it flowers naturalise the size of a double rose.

**Evergreen**. Arbutus unedo, alpina, and uva-ursi, Cornus canadensis, Euonymus spinosissima, Lies, it is profusely covered with odoriferous white flowers early in April, and with dark-purple fruit with a fine bloom, from September to February. It is much cultivated in Japan (1842), where it flowers naturalise the size of a double rose.

**Climbers**. Clematis flammula, Jasminum officinale, Lonicera caprifoliaceae, periclymenum.

Subsect. 8. Selections of Shrubs for botanical or economical Purposes, parasitic Trees, and Shrubs for a small Shrubbery.

6587. Selections of shrubs may be arranged in innumerable modes, as well as herbaceous plants; as, according to soil, climate, habitation, country, rarity, place in botanical systems, uses in agriculture, or the arts, &c. No gardener can make any selection who does not know by inspection the actual plants, their habits, culture, and history; to him it is needless to repeat the sources to which he may have recourse for forming any classification whatever.

6588. A selection for botanical purposes will necessarily include parasitic plants, of which the only hardy genus is *viscum*. This is propagated in February by sticking the berries, which are viscid when bruised, in a slit like that made in budding, on the smooth bark of the apple, pear, thorn, or almost any tree. If these are not washed away by rain, or otherwise rubbed off, they will germinate in the following summer. To make sure of their not falling off, some bore a hole in the bark and insert the seed; or cut a notch in it, or make a slit: the last seems the best mode, and has been successfully adopted by Professor Thoum in the Paris garden, and extensively by Watts, a nurseryman at Acton, on most sorts of trees.

6589. A selection for economical purposes will necessarily include parasitic plants, of which the only hardy genus is *viscum*. This is propagated in February by sticking the berries, which are viscid when bruised, in a slit like that made in budding, on the smooth bark of the apple, pear, thorn, or almost any tree. If these are not washed away by rain, or otherwise rubbed off, they will germinate in the following summer. To make sure of their not falling off, some bore a hole in the bark and insert the seed; or cut a notch in it, or make a slit: the last seems the best mode, and has been successfully adopted by Professor Thoum in the Paris garden, and extensively by Watts, a nurseryman at Acton, on most sorts of trees.
6589. *A selection of trees and shrubs of great beauty and easy culture, proper for introduction in shrubberies of limited extent:*


*Pyrus japonica,* Robinia *hispida,* Rosa *alba,* Ceanothus *cyanococcus,* Ceanothus *vulgaris,* *Hibiscus syriacus,* *Genista* *dromeda,* *Cupressus* *lusitanica,* *Arbutus* *rubra.*

*Fruits.* *Aegopodium* *podagraria,* *Solanum* *nigrum,* *Fraxinus* *excelsior,* *Sorbus* *nuda.*

*Evergreen trees.* *Ficus* *cymosa,* *Buxus* *suffruticosa,* *Juniperus* *virginiana.*

*Deciduous shrubs.* *Amelanchier* *sambucina,* *Rosa* *rubiginosa,* *Sorbus* *aucuparia,* *Viburnum* *tomentosum,* *Ilex* *aquifolium.*

*Fruit trees.* *Cerasus* *sativa,* *Cerasus* *avium,* *Prunus* *nigra,* *Prunus* *serrulata.*

*Berries.* *Vaccinium* *corymbosum,* *Vaccinium* * Nicola.*

*Chap. XI.*

Frame Exotics.

6590. Frame exotics are such plants as are rather harder than those kept in the greenhouse and of low growth. Some of those enumerated here will also be found among the green-house, and a few among the hardy plants. The frames or pits in which they are kept are never artificially heated, but are well covered with mats or other materials during severe frost. The frames are sometimes attached to the front of the green-house or stove, and thus provide some heat from the front flue, which, when an outside frame is in contemplation, is generally built in the front wall. When this is not the case, they may be advantageously placed on a border sloping to the east, south, or west, under the shelter of a hedge or wall. The pots should be plunged in scoriæ, ashes, sawdust, or any similar non-conductors, and abundance of air, and little water given in the winter time. Few scenes are more interesting in the spring season than a small oblong flower-garden, surrounded by a holly-hedge enriched with many spikes of coral berrys: within the hedge a sloping frame-border all round; on the north side, containing frame exotics; on the west, early-flowering bulbs, as hyacinth, crocus, narcissus, etc.; on the east, choice auriculas; and on the south side (the border facing the north), a collection of alpines. The middle of the garden laid out in beds of florists' flowers. In summer the sashes are applied to various useful purposes, as to ripen fruits against walls, to raise late crops of cucumbers, melons, &c.

**SECT. I. Frame Woody Plants.**

Those marked el are climbers; tw are twiners; and tr are trailers.

6591.

**FRAME WOODY PLANTS.**

<table>
<thead>
<tr>
<th>VEB. MAR. APR.</th>
<th>MAY.</th>
<th>JUNE.</th>
<th>JULY.</th>
<th>AUGUST.</th>
<th>SEPT. TO NOV.</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>Cyclamen hederifolium</em></td>
<td><em>Ficus carica</em></td>
<td><em>Fagus sylvatica</em></td>
<td><em>Fagus orientalis</em></td>
<td><em>Fagus sylvatica</em></td>
<td><em>Fagus sylvatica</em></td>
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<td><em>Fagus sylvatica</em></td>
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<td><em>Fagus orientalis</em></td>
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<td><em>Fagus orientalis</em></td>
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<td><em>Fagus orientalis</em></td>
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3 M 4
### Sect. II. Frame Succulents.

**FRAME SUCCULENT PLANTS.**

<table>
<thead>
<tr>
<th>FEB.</th>
<th>MAR.</th>
<th>APR.</th>
<th>MAY.</th>
<th>JUNE.</th>
<th>JULY.</th>
<th>AUG.</th>
<th>SEPT. TO NOV.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Euphorbia characias</td>
<td>Saxifraga sarment.</td>
<td>Agave virgínica</td>
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### Sect. III. Frame Herbaceous Plants.

**FRAME HERBACEOUS PLANTS.**

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<th>JULY.</th>
<th>AUG.</th>
<th>SEPT. TO NOV.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Erius alpinus, 3 — hispanicus</td>
<td>Euphorbia characias</td>
<td>Saxifraga mutta</td>
<td>cordata</td>
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<tr>
<td>Arum cristatum, p.</td>
<td>Erodium gajandulos</td>
<td>Euphorbia paralias</td>
<td>— spanulata</td>
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<td>— chamerion.</td>
<td>Geranium argent.</td>
<td>Saxifraga parv.</td>
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<tr>
<td>Saxifraga sarment.</td>
<td>Lotus odoratus</td>
<td>Euphorbia paralias</td>
<td>compúscia</td>
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<td>— virginiensis</td>
<td>Marschal1is lancel.</td>
<td>— fruticosa</td>
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<td>— hederacea</td>
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<td>Silene fabaria</td>
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<td>— virgínica</td>
<td>Arum ternatum, p.</td>
<td>— hircula</td>
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<tr>
<td>— congoeta</td>
<td>Saxifraga mutta</td>
<td>Scrophularia melif.</td>
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<td>— bryoides</td>
<td>Saxifraga sarment.</td>
<td>— teucrium.</td>
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<td>— androsacea</td>
<td>Euphorbia paralias</td>
<td>— hispanicum</td>
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<td>— oppositifol.</td>
<td>— fruticosa</td>
<td>Marnhthum acab.</td>
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<td>— rívarilis</td>
<td>— virginica</td>
<td>Antirhínium acarin.</td>
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### Sect. IV. Frame Bulbs.

**FRAME BULBS.**

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<th>JULY.</th>
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### Sect. V. Frame Biennials.

**FRAME BIENNIALS.**

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<th>JULY.</th>
<th>AUG.</th>
<th>SEPTEMBER</th>
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</thead>
<tbody>
<tr>
<td>Aconos alpinus</td>
<td>Verbena asclepi</td>
<td>Lepidium salutat.</td>
<td>Gaura mutabilis</td>
<td>— erecta, s.</td>
<td></td>
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<td></td>
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<tr>
<td>Lepidium salutat.</td>
<td>cardamínes</td>
<td>Cichorium nucum, s.</td>
<td>— lancedíata</td>
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<tr>
<td>Cicúr buscasone spí.</td>
<td>— apic.</td>
<td>— discánthus</td>
<td>— lancedíata</td>
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<tr>
<td>— spí.</td>
<td>— apic.</td>
<td>Graphalium</td>
<td>— lancedíata</td>
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<td>— apic.</td>
<td>— discánthus</td>
<td>— lancedíata</td>
<td>— lancedíata</td>
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### Sect. VI. Frame Annuals.

**FRAME ANNUALS.**

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<th>JULY.</th>
<th>AUG.</th>
<th>SEPTEMBER</th>
</tr>
</thead>
<tbody>
<tr>
<td>Matthiá rugóso</td>
<td>Trichosanthes aúguina</td>
<td>Saxifraga bederence</td>
<td>Gaura mutabilis</td>
<td>— erecta, s.</td>
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<tr>
<td>— cucúnerina</td>
<td>— cucúnerina</td>
<td>— cucúnerina</td>
<td>— erecta, s.</td>
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</tbody>
</table>

The propagation and culture of frame exotics is the same as for green-house plants.
6597. Of green-house plants we shall first arrange some of the more select tribes, and next class the most showy and easily-flowered sorts, under the head of woody, succulent, climbing, herbaceous, bulbs, annuals, and biennials. Each of these subdivisions will be arranged as before as respects time of flowering and color; but considering the limited height which all exotic plants attain in pots, it has been considered unnecessary to attend to size. Such as are trees in their native country will be indicated by the letters tr, and also such as are biennials by the letter b; the most tender, most showy, and those continuing in flower two or three months, as before.

**Sect. I. Select Green-house Plants.**

6598. As select green-house plants we shall consider the geraniums, heaths, and camellias; which three tribes united will supply a green-house with flowers of almost all colors, during every month of the year.

**Subsect. I. Geranium. — Geranium, L. Geranium, Erodium, and Pelargonium, of modern authors. Monadelphia, L. and Gerania, J. Géranier, Fr.; Geranium, Ger.; and Geranio, Ital.**

6599. The *geranie* tribe comprehends numerous species and varieties of herbaceous succulent and shrubby plants, generally of a somewhat succulent nature throughout. They are almost all natives of the Cape of Good Hope, and with the exception of three or four species, have been introduced, or originated here from seed, during the present and latter end of the last century. They are chiefly admired for their flowers, which they produce in abundance from May to September, generally in corymbs from the axil of the leaves, of every shade of red, scarlet, and purple, mixed with white and yellow. The plants are easily cultivated, and by proper pruning, with the aid of gentle forcing in winter, many of the species, as the *P. zonalis*, cuculatum, cordatum, &c. may be kept in flower all the year. The best collection of this family is in the nursery of Messrs. Colville, under the care of the botanist Sweet, whose *Geranie*, now publishing, is the most elegant and complete work of its kind.

6600. **Species and varieties.** Many species and subspecies have been received from the Cape; but the greater number of the admired sorts have been raised in this country from seed; some of these have received systematic appellations, but the greater number have been named by those who raised them after themselves, or their friends, in the manner of florists' flowers. The following table contains some of the old established sorts, arranged according to their habits of growth and time of flowering; the flowers of most sorts are so mixed in regard to color, that it is almost impossible to class them in that respect; most of them are variegated with red, purple, scarlet, and white.

### GERANIE.

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<th>JUNE</th>
<th>JULY</th>
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<th>SEPTEMBER</th>
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<tr>
<td><em>Pelargonium</em></td>
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<td><em>Pelargonium</em></td>
<td><em>Pelargonium</em></td>
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<tr>
<td>— dipetala</td>
<td>— stipulatum</td>
<td>— flaveum</td>
<td>— alatum</td>
<td>— Erodium</td>
<td>— Erodium</td>
<td>— Erodium</td>
<td>— Erodium</td>
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<tr>
<td>— splendens</td>
<td>— alatum</td>
<td>— flavescens</td>
<td>— elegans</td>
<td>— myrtifolium</td>
<td>— myrtifolium</td>
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<tr>
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<td>— alba</td>
<td>— myrtifolium</td>
<td>— subarcuata</td>
<td>— Erodium</td>
<td>— Erodium</td>
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<td>— picatum</td>
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<td>— ebracteatum</td>
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</table>

6602. **Propagation.** The ordinary mode of continuing each species, is by cuttings, but almost all the sorts produce ripe seeds in this country, by which they may be multiplied, and also new varieties produced. The seed, if ripe before midsummer, may be sown as soon as gathered, in pots of light rich earth, and placed in a gentle hot-bed and shaded; the plants will soon come up, and if, when they show two proper leaves, they are transplanted singly into pots, and kept under a cold-frame, they will flower the same autumn.

No plant grows more readily by cuttings than the shrubby or succulent species of this family: the cuttings may be taken off at a joint where the wood is beginning to ripen; laid in the shade for an hour or two till the wound heals; and then planted in sandy loam, and placed in a gentle heat. The hardier sorts, as *P. zonalis*, inquinans, &c. will strike in the open air or in any shady situation, without
being covered with a glass. Cuttings of the roots of such sorts, as P. triste, gibbosum, &c., strike readily; a small portion of the root being left above ground. The fibrous-rooted herbaceous sorts, as E. Chamae-
dryoides and glandulosum, may be multiplied by dividing the roots. "From the latter end of March to the middle or end of July," Cushing observes, "cuttings of all the common kinds of geranium may be put in with success. Let the proper temperature, let the cuttings be made, and put in some nice rich loam; plunge the pots to the rim on the bed, and shade them for a day or two, but no longer. Pick off any damping leaves that may appear, water them occasionally, and observe to put them off in due time, by which means they will be stout plants by the end of autumn: the more curious kinds are in general done by cuttings of the thick
fleshy roots, which they produce in abundance: as many of these as can be spared with safety being taken
off carefully from each plant, and a few of the finer fibres attached to them and neatly potted in small pots, leaving the crown of each about one fourth of an inch over the outside, watered and set on a moderate
heat, will, in a few weeks, make excellent plants: one, two, or more stems, which they in general pro-
duce, being left to form the plant." (Exotic Gard. 50.)

6603. Culture. The geranium require a light rich soil; they grow well in equal parts of sandy loam and
well rotted dung; or they will grow in leaf-mould and a little sand, without any thing else. As most
species are rapid growers, the pots require to be examined in spring and autumn, and the roots and top
reduced, or the plant shifted into a larger pot. In general the shrubby sorts should be kept low and
busily by pruning; for when they are allowed to grow tall and straggling, they are very unsightly and
do not flower well. Some of the herbaceous sorts may be considered as frame plants; but the greater number
require the green-house, and some of the very succulent sorts are best grown in the dry-stove. When an
extensive collection of geraniums is kept, it is desirable to devote a house entirely to their culture; in this
the roof should be of a construction to admit as much light as possible, the stage should be kept clean;
and there should be ample means of giving air and heat. Most of the species require rather more heat
during winter than evergreen woody exotics from the same climates; otherwise they are apt to lose their
leaves and rot at the points of the shoots. To prevent this, heat should be given in the daytime and air
admitted, and whenever any leaf begins to decay, it should be removed. The hardier geranium, like other
green-house plants, are generally placed in the open air from May to September; but as the flowers are
much injured by heavy rains and winds, the more delicate sorts, and all those intended to flower in the
best manner, should be kept in the house with abundance of air and night. In warm situations it is
customary in April or May to remove from the P. the P. of the borders of the flower-garden or shrubbery: these have a splendid effect till attacked by frost, when their roots
may be either protected where they stand by abundance of litter and mats, or they may be removed into single
pots, and placed in a dry part of the green-house till the following spring. The Rev. W. Williamson has
found that when young plants are taken up, deprived of their stalks and fibrous roots; the wounds made in doing
this healed by exposure in a dry place; and afterwards the roots deposited in layers in a mass of sand,
placed in a cellar, or otherwise excluded from frost, they will retain their vegetative power through the
winter, and grow vigorously when replanted in the open air in spring. (Hort. Trans., iv. 414.)

6604. Forcing the geranium. The hardier shrubby sorts force well with a very gentle heat, and in this
way may be kept in flower during the winter months till April and May, when they will be succeeded by those
that have been kept in the common green-house temperature.

Subsect. 2. Exotic Heaths. — Erica. L. Octandria Monogynia, L. and Ericææ, J.
Bruyère, Fr.; Heyde Kraut, Ger.; and Macchia, Ital.

6605. The heath family constitute an extensive assemblage of low shrubby evergreen
plants, much valued for the beauty of their flowers, and the blossoming of many of them in the
winter season. Scarcely any exotic heaths were known in Miller’s time, and none of
the Cape species. Almost the whole of these have been introduced to Europe during the
reign of Geo. III., and the greater part by Masson, a collector, who made two
voyages to Africa at that king’s expense.

6606. Species and varieties. Above 300 species have been introduced, some of which, from the difficulty of
propagation, or accidental causes, have been lost; but there are still upwards of 250 sorts, which may be
procured from the nurseries. There are also several varieties which have been raised from seed. The
Hon. W. Herberdt has raised several hybrid heaths, which gives reason (Hort. Trans., iv. 27.) for
thinking that many of the sorts imported from the Cape, and considered as species, are only hybrids pro-
duced by promiscuous impregnation. We have here arranged most of the sorts procurable in the nur-
sery; and, in addition to the time of flowering, height in the open air, and color, designated the form of the
flower, as bell (b), pill or tube shaped (p), open (o), roundish (r), or ventricle (v).

ERICA. — MARCH.

<table>
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<th>Height</th>
<th>May 8 to July.</th>
<th>From 6 to 12</th>
<th>From 12 to 18</th>
<th>From 18 to 24</th>
<th>From 24 to 30</th>
<th>From 30 upwards</th>
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APRIL.

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### Book II. EXOTIC HEATHS.

#### ERICA. — MAY.

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#### JUNE.

| RED.   | Longipediunculata, o. r. | RED.         | Limnea superba, f. | RED.         |               |
|        | Naturefilia, o. p.       | RED.         | Levis rubra | RED.         |               |
|        |                           |              | Margaritacea incarnata | RED.         |               |
| PURPLE.| Bankia purpurea, f.      | PURPLE.      | Empetrophila, p. | PURPLE.      | PURPLE.      |
|        | Elevata, o. e.           |              |              |              |              |
|        | Drosermis. minor, o.     |              |              |              |              |
|        | Eleagnus, o.             |              |              |              |              |
| YELLOW.| Bankia, f.               |              |              |              |              |
|        |                           |              |              |              |              |
| WHITE. | Acuta, o. f.             | WHITE.       | Levit, p. | WHITE.       |               |
|        | Pterigina, f.            |              | Limnes, t. |              |               |
|        | Primuloides, r.          |              | Margaritacea, p. |              |               |
|        |                           |              | Meynica, r. |              |               |
|        |                           |              | Pyrolaefila, r. |              |               |
|        |                           |              | Regeneranias, p. |              |               |
|        |                           |              | Trollea, r. |              |               |

#### JULY.

| RED.   | Paniculata, o.            | RED.         | Inflata, f. | RED.         |               |
|        | Lachnosa rubra, o. p.     |              | Muscoa, p. | RED.         |               |
|        |                           |              | Pedunculata |              |               |
|        |                           |              | Ramentacea |              |               |
|        |                           |              | Walkeria superba, r. |              |               |
|        |                           |              | Camenes, o. |              |               |
|        |                           |              | Incana, o. r. |              |               |
|        |                           |              | Encarnata major, p. |              |               |
|        |                           |              | Juliana, r. |              |               |
|        |                           |              | Moschata, p. |              |               |
|        |                           |              | Propodium, o. |              |               |
| YELLOW.| Spermannia, f.            | YELLOW.      | Exangu, coccin. d. f. | YELLOW.      |               |
|        | Mastica, f.               |              | — fulgida |              |               |
|        | Magnifica, o. l.          |              | Petiveria aurantia |              |               |
|        |                           |              | Sebana minor |              |               |
|        |                           |              | Tetragona, v. |              |               |
|        |                           |              | Thunbergia, r. |              |               |
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|        | Masonia ferrug. t.        |              |               |               |               |
|        | — minor                  |              |               |               |               |
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|        | Castalia, o. d.           |              | Capitata, r. |              |               |
|        | Lachnosa, o.              |              | Decumbens |              |               |
|        | Rupestris                |              | Humes, r. |              |               |
|        |                           |              | Urelerias, r. |              |               |
| VARIEGATED. |                         | VARIEGATED. |               | VARIEGATED. | VARIEGATED. |

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Note: The table continues with similar entries for different months and varieties, listing heights, species, and colors in a detailed manner.
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</table>
CAMELLIA.

6608. Propagation. A number of the sorts ripen their seeds in this country, and may be so propagated; but the greater number are struck from cuttings, and some few, as E. massoni, retorta, petiolaris, &c., by layers, which require two years to get to roots. The seeds are often imported from the Cape, and are planted as soon as they are ripe under glass, or in frames placed in a peat and sand, very thinly covered, placed in the shade, and bell-glasses placed over them. The soil must be kept moderately moist by gentle waterings: they will in general come up in six weeks or three months, and it is then advisable to set them in the heathy, or in a frame or pot till autumn, when they may be potted off. Seeds which are saved in this country may be sown as soon as gathered, if they are ripened in September, but after that period it will be better to preserve them till next spring; as the plants produced from them would not be sufficiently advanced to endure the winter. Cushing (Exotic Gard. 17) prefers a Senecio bed for the same purpose, but the plants will stand those which have been raised early in spring, and transplanted in autumn into single pots. Ample directions for striking cuttings will be found in Cushing’s Exotic Gardener, where, that cultivators failed at first by planting them whilst taking care to keep the soil in the heathy. The true

method, he considers, of propagating heaths was first discovered in the Hammonds, with nurseries, and is given in the following abstract of the practice there is from Page’s Prodrumus. "About the month of June, or as soon as the plant has made fresh shoots, cut off the extreme points about an inch long or less, according as the soil is loose or dense, take off the lower leaf or two if it can be done with a sharp penknife, for the least bruise spoils the cutting. Dibble them into a pot, filled with moistened common white house-sand, before they have time to dry; when they are all planted, water the whole to fix the soil; do not allow them to be in the pot or place them in the shade on a spent hot-bed, keeping them close till rooted, which will, with the free sorts, take place in about two months; when rooted, which is known by their shooting, take off the small glass, for about a week, at night, previous to its total removal. They will be fit to pot off in March the ensuing year." 6609. Henderson of Woodhall’s mode of striking ericas is as follows:"—The month of July is a good time for this operation; but most of the propagating sorts the cuttings must not be taken off till the young wood be firm. Cuttings of ericas may be put in at any time when the wood is of good quality, and the ericas are in the flower stage. Pot plants about three quarters of an inch long, pulling them off downwards; strip off the leaves nearly half the length of the cuttings; place the cutting on the nail of the thumb, and, with a sharp knife, at right angles with the shoot, cut off the small end close to the joint, or place where it was pulled off. Having done this, plant them into a pot filled with small peat or river sand, giving them a good watering to settle the sand about them. Set them on a shelf where they are a little shaded; cover them with glasses, and notice to keep the sand always moist. Some of these sorts will be well rooted in three months, and others will require longer time. Henderson says, "Erica Caled., in September, as is the old method of raising them, except that flowers are not then expected - When the pots have grown in good health, transplant to open ground after four years without shifting, and flower well. I have plants of erica retorta here, in pots seven inches in diameter, which are 6 or 7 years old, being eighteen inches across, and fourteen inches high above the pot; erica infundibuliflora, two and a half feet in diameter, and two feet nine inches high; erica pilosa, betwixt five and six feet high, and these have been seven inches in diameter: these have not been shifted for five years; they are in a high health, and covered with strong fine flowers from the month of the pot to the top of the plant." (Caled. Mem. iii. 227.)

6610. Culture. "A prejudice," Page observes, "having spread that the culture of these plants is difficult, one of the greatest ornaments of the green-house has hence, of late, been neglected; although the method of culture is as easy, and nearly as certain, as that of the geranium, but requiring a little more diligence in the execution." The soil for all the species is earth peat mixed with from one sixth to one fourth of fine white sand. The pots should be well drained and rather small; but large, in proportion to the size of the plants. Heaths thrive best in a house by themselves, and placed as close to the glass as possible, without risk from frosts: they do not require so much heat as most green-house plants, but abundance of air, and, above all, great regularity as to water, so as to preserve, as much as possible, an equable and moderate degree of soil moist, and in this the mass of successive days of the season is most likely to be of consequence. They must be carefully protected from cold, and from the heaviest frost. In the open ground they are usually grown on the sides of large towns. In the best situations and under the best management, many of the species are short-lived, and therefore require to be frequently renewed by cuttings or seed.

6611. The ericas are not subject to insects. Henderson says "I have never found any insect on them except the caterpillar of a small moth, which the bees are very much addicted to; but I have observed the flies by dipping the plant in an infusion of tobacco. The ericas, I find, do not agree well with being smoked with tobacco-paper in the usual way." (ib. iii. 227.)


6612. Of the camellia genus there are four species introduced: the C. bohea, viridis, and sasanqua, are the plants whose leaves furnish the tea imported from China; C. japonica, introduced in 1759, is an ornamental evergreen shrub, which grows to the size of a low tree in China, with dark-green ovate leaves, on short petioles, and flowers red, white, striped, and variegated, and single, semi-double, and double, without fragrance, but of great splendor in flower, and peculiarly valuable, as appearing in December, January, and February.

6613. Varieties. These are —

| White | buff, double, variegated, and spotted-leaved. |
|——|——|
| Pink | buff, long-leaved, striped-leaved, withered, &c. |
| Yellow | orange-leaved, lady’s ♀, green-leaved, &c. |
| Green | procured from seed, which are not cotyledon, six-angled, and warath. |
| Blue | striped, double, variegated, and spotted-leaved. |

There are above half a dozen other sorts, which have not come under my observation, but which are named, and many hybrids have not yet come into flower.

6614. Propagation. The single red camellia is propagated by cuttings, layers, and seeds, for stocks; and on these the other sorts are generally inbred, and sometimes budded or grafted. The cuttings are formed of young shoots, and are the succeeding spring, which are taken in August cuttings of from 6 to 8 inches long. Place them in joint or bud, two or three of the lower leaves only taken off, and the cuttings then planted and made firm with a small dibber, in pans of sand or loam, or, by some cultivators, sand and peat, or sand alone. The pans are kept close, and are covered with cold frames, and without glass, but shaded during powerful sunshine; and on the following spring such as are struck will begin to push, when they are to be placed in a hot-bed. In September or October following, the rooted plants will be fit to pot off; and in the second or third spring they may be used as stocks. Henderson puts in camellia-cuttings at any time of the year, excepting when they are young wood. He puts fifty cuttings in a pot of small eight inches in diameter, sets them in a cool place in the back of a vinry or peach-house for a month or six weeks, and then plunes

Book II. CAMELLIA. 909
to them in the brink of a hot-bed where there is a little bottom heat. A speedy mode of obtaining stocks is by planting stolons in a pit devoted to that purpose, and lagging these in autumn, when the flowers are fully open, most of the layers may be transferred to the flower bed when the blossoms are just closed, and used as stocks in the following spring. Inarching or grafting is performed early in spring, when the plants begin to grow; the chief care requisite is to place and fix the pot containing the stock, as that it may not be disturbed during the connection of the scion with the parent plant. The scion should, if possible, be cut with a flat mouth (201.), but any crack in the bark (201.) is generally used, as in the case of orange-trees (591.); but the operation of tonguing is generally omitted, as weakening the stock, and unnecessary, with a view to prevent the scion from being blown off by winds. A few seeds are sometimes stripped from the semi-ripe fruits of the sea-camellias, and from these two years to come up, but make the best stocks of any. The tea-camel-

lias are generally propagated by layers, but will also succeed by cuttings.

663. Soil. Some cultivators grow the camellias chiefly in peat; but Messrs. Lodgdone, who have the most number of this kind of used loam, and freely pruned it, and are grown in a similar soil in the Hammersmith nursery. Of late, Messrs. Lodgdone find light loam alone to answer as well or better. In the Count de Vande's garden, at Bayswater, rotten dung is mixed with loam and peat, and the surface of the beds is strewn with fresh cow-dung. Starry moss, and to a less inequity of surface, or thickness of material so operates, must be concentrated on the sun's rays, as to concentrate them, and burn or produce blotches on the leaves of the plants. Every cultivator must have observed that lethary shining leaves, like those of the orange, myrtle, &c., are more or less obnoxious to this position. The leaves of the plants, but the leafy portions of the stems, are represented as requiring a roof which will not admit much light; others, the use of green glass; of an opaque roof, with glass in front only; or, of a house facing the north. Our opinion is, that a light house facing the south, or, better still, glass on all sides, is essential to the perfect growth of the plants. Care may be avoided, or at least rendered of no consequence, by using the best glass, and placing the plants as near it as possible.

667. To grow the camellia to a high degree of perfection, considerable care is requisite. The roots are very apt to get matted in the pot, and by the space of time that they occupy the top of the bulb becomes firm. Hence frequent attention should be had, to see that the water poured on the pots, moistens all the earth, and does not escape by the sides of the pot, moistening only the web of the same. The cause renders examining the roots, and shifting or reducing and replanting them, a necessary measure, at least once a year. When the plants are grown in the full sun, and are consequently quite dry, and watered, and also a degree of heat somewhat more than is usually given to green-house plants. If this heat is not given in November and December, the plants will not expand their blossoms freely; and if both water and heat are not regularly applied after the flowering season, the plants, that should be trained with single stems to rods, and pruned so as to make them throw out side branches from every part of the stem: to encourage these, the plants should not be set close together on the stage. In April they may either be set out of doors on a stratum of scorch, or on a pavement, in a sheltered but open situation, or the glass roof may be used. The double and single red camellias will endure the open air, when trained against a south wall, and protected by mats in winter; and there can be no doubt that in these and other species will be more perfectly insured to our climate. “Goodwood,” is one of the following accounts of a mode of treating the camellia. “The best time for a regular shifting of the camellias is the month of February or beginning of March. After shifting all those that require it, put them into the peach-house or vinery, where there is a little heat; if there be no peach-house, vinery, nor garden, apply to them in the green-house; you will not produce to form hands of flower-buds, that were contained in flower-buds, if you remove the green-house, the flowers will be a fond of being shaded during strong sunshine. In three or four weeks, after a few more of the camellias may be brought from the vinery or peach-house, and put into a cooler situation. This may be repeated three or four times, which will make as many different successions of flowering. Those that are wanted to come into flower early, may remain in the warm house till they are beginning to flower, when they should be taken to a cold place, say behind the stage of the green-house; for the camellia are fond of being shaded during strong sunshine. 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of colors. The plant is large and handsome, being eight feet six inches high, and six feet nine inches wide. There is another plant here, twelve feet high, having upon it all the sorts I possess. They were only grafted last summer, and a number of the sorts are showing flowers; grafts of all of them have taken and are growing well. The plant is growing in a box sixteen inches over by sixteen inches deep.” (Cited. Mem. iii. 316.)

SUBSEC. 4. Various Genera which may be considered as select Green-house Plants, showy, fragrant, and of easy culture.

6619. Of other select green-house plants, the first we shall mention is the citrus tribe, already treated of as fruit-trees (4879.) ; the beauty and fragrance of which need no encomium. They merit a house by themselves, though they will thrive perfectly in the same climate as the camellia. The myrtle comes next in order: nerium is a well known genus, whose flowers are of great beauty and long duration; fuchsia is universally admired; jasminum, gardenia, and daphne, have flowers of great fragrance; heliotropium is remarkable as smelling like new hay; various species and varieties of rosa indica and semperflorens are both beautiful and odoriferous, and flower throughout the winter. Among the new genera from the Cape and Botany Bay, acacia, mimosa, eucalyptus, melaleuca, metrosidors, and the proteaceae, are admired for being prolific in showy flowers, which, for the most part, appear early in spring, and being chiefly evergreens and large-growing hardy plants. Diosma, gnidia, and struthiola, are admired for their minute foliage and elegant flowers; those of xeranthemum are prized for their durability. Bignonia, coeca, dolichos, jasminum, lonicera, and passiflora, are admired climbers; of passiflora some beautiful hybrids have been originated by Milne of the Fulham nursery. (Hort. Trans. iv. 258. and v. 70.) Mesembryanthemum, cactus, and yucca, are curious and beautiful succulents; amaryllis, cyclamen, iris, ixia, and gladiola, lachenalia, babiana, ferraria, and oxalis, are beautiful bulbous-rooted plants; and calla, celsia, cineraria, lobelia, tropæolum, and jacobea, select herbaceous sorts.

6620. The principal species of these genera will be found arranged in the following sections, with their colors, and other particulars, added to each. They are of easy culture, and, with the genera of the preceding subsections, may be considered as affording the best choice for a small, showy, odoriferous, evergreen, and ever-flowering collection.

Sect. II. Woody Green-house Plants.

6621. WOODY GREEN-HOUSE PLANTS.—JAN. FEB. MARCH.

<table>
<thead>
<tr>
<th>RED.</th>
<th>PURPLE.</th>
<th>YELLOW.</th>
<th>WHITE.</th>
<th>VARIEGATED.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Azalea indica</td>
<td></td>
<td>Pogonia flabellata</td>
<td>Phyllica ericoides</td>
<td>Camellia, various sorts</td>
</tr>
<tr>
<td>Camellia various sorts</td>
<td></td>
<td>Erica, various sorts</td>
<td>Daphne odorifera</td>
<td>fol. fl.</td>
</tr>
<tr>
<td>Erica, various sorts</td>
<td></td>
<td></td>
<td>Erica, various sorts</td>
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</table>

APRIL.

<table>
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<th>YELLOW.</th>
<th>WHITE.</th>
<th>VARIEGATED.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eucris pungens rosea, p.</td>
<td>Boronia pinnata</td>
<td>Hermannia grossular, p.</td>
<td>Bankia litoralis</td>
<td></td>
</tr>
<tr>
<td>Myrtice africana, p.</td>
<td>Cineraria amelodes</td>
<td>Hypericum barbatum</td>
<td>Hydrangea tenuifolia</td>
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<tr>
<td></td>
<td></td>
<td>Acacia pubescens, p.</td>
<td>Euphorcaris attenlata</td>
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<tr>
<td></td>
<td></td>
<td>Parietaria arborea, p.</td>
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MAY.

<table>
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<tr>
<th>RED.</th>
<th>PURPLE.</th>
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<th>WHITE.</th>
<th>ORANGE.</th>
</tr>
</thead>
<tbody>
<tr>
<td>— cordifolia</td>
<td>Daphne odellia, p.</td>
<td>— minor</td>
<td>— limifolia</td>
<td></td>
</tr>
<tr>
<td>Baiera humilis, p.</td>
<td>Diosma parviflora, p.</td>
<td>— myrcyphylla</td>
<td>— lonicida</td>
<td></td>
</tr>
<tr>
<td>— rubicola</td>
<td>Indigofera australis, p.</td>
<td>Genista linifolia</td>
<td>— olearia</td>
<td></td>
</tr>
<tr>
<td>Chortium rhodola</td>
<td>Lavatera maritima, p.</td>
<td>— cyanusieae</td>
<td>— pulchella</td>
<td></td>
</tr>
<tr>
<td>Daviea uleana, p.</td>
<td>Lotus jacobus</td>
<td>Gnidia simplex, p.</td>
<td>— uniflora</td>
<td></td>
</tr>
<tr>
<td>— major</td>
<td>Paeonia montana, fl. purp.</td>
<td></td>
<td>— umbellata</td>
<td></td>
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<tr>
<td>Fuchsia lydiae</td>
<td>Polygala cordifolia, p.</td>
<td>— ciliata</td>
<td>Empetrum album</td>
<td></td>
</tr>
<tr>
<td>Malhamia pinnata</td>
<td>Salvia africana</td>
<td>— radiata</td>
<td>Melaleuca viridiflora</td>
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<tr>
<td>Malvaceae tomentosa</td>
<td></td>
<td>— serlesia</td>
<td>Pittosporum undulat, p.</td>
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<tr>
<td>Paeonia montan</td>
<td></td>
<td>— capiata</td>
<td>Pomaderris eliptica</td>
<td></td>
</tr>
<tr>
<td>papaveracea</td>
<td></td>
<td>— flavs</td>
<td>Protea lanceolata</td>
<td></td>
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<tr>
<td>Polygala mixta rubra, p.</td>
<td></td>
<td>— grandis</td>
<td>Struthiola ciliata</td>
<td></td>
</tr>
<tr>
<td>Camellia, various sorts</td>
<td>— retusa, l.</td>
<td></td>
<td>ovata</td>
<td></td>
</tr>
</tbody>
</table>
PRACTICE OF GARDENING. Part III.

JUNE.

RED. | PURPLE & BLUE. | YELLOW. | WHITE. | ORANGE.
---|---|---|---|---
Calothamnus quadrifida | Indigofera augustifolia, p. | Cliftonia ericifolia | Buchnera pedunculata | heterophyta  
Chelarthus tristis | Lobophyllum roseum, p. | Corea viridis, p. | Citrus aurantium | saxifragum  
Correa speciosa | Polygala bracteata, p. | Gnaophyllum arizonicum, p. | Eugenia grandiflora |  
Epacris grandiflora, p. | Polygala erecta | Gnida imberbe | buxifolius |  
Giliax flava, p. | Polygala soleioides | Lododicae speciosa | decumana |  
Melaleuca styphelioides | Polygala speciosa | Gnida latifolia | limon |  
Metrosideros angustifol. | Polygala speciosa | Acacia spinifera | limonium |  
— tanscata | Polygala speciosa | jupitorica | medicina |  
Oxylolium cordifol. p. | Polygala speciosa | pinifolia | nobilis |  
Pinellia linfolia, flo ros. | Polygala speciosa | lophantha, p. | Diospyros fragilis | floribunda  
Virginsia capensis | Polygala speciosa | Pittockiorum  

JULY.

RED. | PURPLE. | YELLOW. | WHITE. | ORANGE.
---|---|---|---|---
Calothamnus pacificus, p. | Grevillea flava, p. | Gardenia Tinctoria | Cassia tenuifolia |  
Calocephala speciosa | Grevillea flava, p. | Gnida flava, p. | Gnetus arondinaceus |  
Episcrisis spica, p. | Hypericum hypericum, p. | Gnida grandiflora |  
Euphorbia minima | Hypericum hypericum, p. | Gnida latifolia |  
Pycnanthus coccineus, p. | Hypericum hypericum, p. | Lepidium perennium |  
Hermannia fluminensis, p. | Hypericum hypericum, p. | Lepidium perennium |  
Lambertia fornsa | Hypericum hypericum, p. | Lepidium perennium |  
Marrub. pseudo dict. p. | Hypericum hypericum, p. | Lepidium perennium |  
Melaleuca — fulgens | Hypericum hypericum, p. | Lepidium perennium |  
— palus | Hypericum hypericum, p. | Lepidium perennium |  

AUGUST.

RED. | PURPLE. | YELLOW. | WHITE. | ORANGE.
---|---|---|---|---
— hypericifolia | Gymnosteris tetragona, p. | Gymnosteris tetragona, p. | Dioeca latifolia |  
Nerium oleander | Gymnosteris tetragona, p. | Gymnosteris tetragona, p. | Hakia cineria |  
— flo. pleno | Gymnosteris tetragona, p. | Gymnosteris tetragona, p. | Lepidium perennis, bijonum |  
Erica, various sorts | Gymnosteris tetragona, p. | Gymnosteris tetragona, p. | Protea umbellata |  

SEPTEMBER.

RED. | PURPLE. | YELLOW. | WHITE. | ORANGE.
---|---|---|---|---
Erica et Germaine | Eric et Germaine | Protea tarentosa |  

OCTOBER, NOVEMBER, DECEMBER.

RED. | PURPLE. | YELLOW. | WHITE. | ORANGE.
---|---|---|---|---
Lantana africana | Eric et Germaine | Protea hypophysu, p. |  
Erica et Germaine | Eric et Germaine | Gomphocarpus arboreus, cens, m. |  

6629. Propagation. The method universally applicable is that by cuttings; but a few sorts, which are very difficult to strike, are sometimes layered, grafted, or inarched, and a number are raised from seeds.

6623. Many green-house plants bring their seeds to perfection in this country; at whatever time these ripen, unless before midsummer, it is best to keep them till the following February. Sown at that season they soon vegetate, and make strong plants before winter. The pots should be well drained, filled with mould suitable to the species to be sown, and the surface covered with mould of the finest quality, as a bed for the seeds. Several kinds may be sown in a pot, where the quantity of seed is not great, or its quality doubtful; cover with the same fine mould, according to the size of the seeds, and then give a
gentile watering with the finest rose-water potting. They may now be set in the most dry airy part of the propagation-house, where they can be regularly attended, as to watering and weeding.

Watering: Usually watering they will require at least once a day, in a greater or less degree; for if they are not kept properly moist, they will not by any means grow. If at all the other extreme is to be studiously avoided. The weeds should be regularly pulled out before they attain any size; else, besides their tops smothering the young seedlings which may have started, the roots, in growing towards, not only damage them, but send forth from the young seedlings that may be perhaps on the point of bursting their embryo. As the spring advances, it will be necessary to lay a few sheets of strong paper over the pots, for two or three hours in the middle of the day, if the weather happens to be clear, and the sun acts powerfully on them; particularly those in which the finer seeds are sown, in order to prevent them from getting over-ripe; or if the most favourable circumstances combine, it is liable to form a mossy crust, which might be particularly injurious, by preventing the young seedling uating itself into the light, from penetrating through it with that ease which is requisite. In this managed until the middle of the season the larger kinds of seed may be removed to a shadier border, where the pots can be plunged nearly up to the rim in lime or sand; which will greatly assist in a proper moist state: here, all the care they will require is to be kept free from weeds, and regularly watered, morning and evening, if requisite: but never when the young seedlings show signs of becoming chilled, or if the atmosphere is damp, it will be necessary to have a careful eye daily for slugs, worms, &c. Should there be any fine light-covered seeds, such as heaths, &c. they must be set in such a manner, that they may be covered with a common hot-bed, or at least with the same, so that in any event of snow or heavy showers, which might otherwise wash the seeds out of the pots, they might be occasionally covered with some straw or moss, and this, though for the prevention of frost, violence; yet they may be exposed to gentle rains at times, but never long together, lest they become over wet, which would soon perish them in this tender state. They will likewise require to be shaded with a mat in clear weather, or even a double mat, in the very hottest season.

6625. Potting off. Early in July, many of them will be growing pretty fast, and will require to be potted off into separate pots; as it is much preferable to do this while they are young and small, before their leaves become maturing upwards; besides, that they have a considerable portion of the growing season before them to establish themselves, in the pursuit of their career. In performing this work, care should be taken to match the pot to the size of the plant, and nature of the species to be potted; as over-potting these small seedlings might be of the worst consequence. The largest-sized potting should, as strongly, No. 1, &c. but the heaths, and such like very small articles, a still less size, known by the name of thimble pots, are to be preferred.

Being provided with a quantity of these, and the different sorts of mould properly prepared, that may be requisite for the kinds to be proceeded to part the plants, in doing which, let the nicest care be taken to preserve as much roots and earth as possible, that at the same time the plants may be of the same strength, and be neatly potted in the proper mould, which must be gently pressed to the roots, that they may the sooner incorporate themselves with it. In this manner, as many as may be thought sufficient for the present purpose, at the same time allowing a few for mishances. They may then be well watered, in the manner already directed for seedlings, and set in a cool frame, on coal ashes well rolled, or any other hard substance that will prevent the worms getting so freely into them, as they otherwise would. The lights must be kept constantly on, and closed, for a few days, more or less as circumstances may require; and it will then be necessary, as of the/std. to guide them, to allow the air to be admitted at this time, so as not to be too soon accustom them, but to prevent this, the lights may be taken off at night, if fine, having them on, and shading in the day, until by degrees the plants are so hardened as to be able to withstand the full power of the sun; thus, in the space of a few days, they will be fit for the open air, and the other plants. This business should not be undertaken later than the middle of August, for if executed at a more advanced season, the plants will not have necessary to examine with care whatever pots have not by that time shown any signs of vegetation, and those which are found alive must be saved, and treated in the same manner as fresh-sonw seeds.

6626. The pots set in the house will require nearly the same treatment, viz. to be kept perfectly clear from weeds, and regularly watered. Water should now be given in the morning only, as any damp it may occasion will have time sufficient to evaporate in the course of the ensuing day; whereas, if given in the evening, the stillness of the atmosphere, the nearness of the house to the sun at first, and however, in a little time, the lights may be taken off at night, if fine, having them on, and shading in the day, until by degrees the plants are so hardened as to be able to withstand the full power of the sun; thus, in the space of a few days, they will be fit for the open air, and the other plants. This business should not be undertaken later than the middle of August, for if executed at a more advanced season, the plants will not have necessary to examine with care whatever pots have not by that time shown any signs of vegetation, and those which are found alive must be saved, and treated in the same manner as fresh-sonw seeds.

6627. By cuttings. This mode of propagation may be commenced about the middle or end of January. As young shoots in a growing state generally strike most freely, where these are wanting on particular specimens, the plants may be forced for a few weeks in the stove, or in any of the pits in the reserve flower-garden, to produce them. All the soft-wooded, tender, pithy kinds, such as indigos, eodoralia, polygala, hoctonnia, ehironia, &c., as well as some of the more curious geranum, may require this treatment. By the end of February, the heat will have produced shoots of from two to four inches in length, and from that to any time in March, proceed to cut and dress them neatly with a sharp penknife, taking off all the leaves as close to the stem as possible without wounding it, except a few at the top, to be left for the free respiration of the cutting: this observation should be particularly attended to in making cuttings of evergreens in general, whether hardy or tender: let them be cut off at bottom with a clean horizontal cut, at a joint or bud, and immediately inserted in their proper pots. To have these properly prepared is a very necessary part of the business; being well drained, they should be rather more than half filled with the mould or compost best suited to the nature of the plant, and afterwards filled with good loam or sand, whichever may be
thought more advisable to insert the cutting in: if sand is used, it should be previously well watered, otherwise it cannot be sufficiently tightened to the base of the cutting; a most essential point to be observed; however, it should have time to be well drained off from the pot before the cuttings are put in; as they, being so tender, are extremely liable to damp at this season; than which nothing is more injurious. The loam will, in general, be found sufficiently moist of itself; and should it be of a fine, sandy nature, so much the better; but if not, a third or fourth part of fine sand should be added, and well mixed previous to its being used.

6629. Being properly planted, let them be covered immediately with the proper glass, well fitted, and pressed moderately on the mould, so as perfectly to exclude the air. They should then be plunged in the front of the propogation-house, or in a hotbed; or otherwise in a hothouse or frame; the inside of the glass should be regularly wiped with a dry cloth every morning; and any of them that happen to damp, carefully taken away before they contaminate the rest. If the sun happens to be unclouded, the glass should be shaded for about half an hour in the afternoon, or otherwise, the buds may be injured; no other kind is to be left on too late in the afternoon, as the cuttings being so soft and tender, are extremely susceptible of injury by over-shading. In the space of ten days or a fortnight, some of the free-rooting kinds will be making efforts of growth; as soon as this is noticed, it will be necessary to give them a little air, by taking the glass off every evening, when the sun is quite reeded from them, and putting them on again early the following morning; until they are by that means hardened, so as to be able to bear the full power of the sun without the glass, when it is to be entirely discontinued. If any of them should drop their heads when this operation is first performed, it is proper to refrain from moving the glasses until every head shows a strong healthy appearance, that there will stain as to be entirely done away while there remains any of them under glasses. In this manner the business is to be followed at different intervals, according as the cuttings are ready during the months of March and April.

6630. Potting off. Some of the first put in spring cuttings will, in May or June, require to be parted and potted separately in small pots; in performing which, be careful to avoid breaking the roots, using them in the same manner as for seedlings, and directed to be set in the propagation-house for a few days, and shaded until they have established themselves in the fresh mould: as soon as they have taken to grow freely, let them be removed to a frame; but observe not to expose them to the open air entirely at first, as it might do them a material injury, on account of which, the lights over them should be kept closer than usual for a few days. About the middle of June, any cuttings of the tenderer green-house cuttings that have been left in the propagation-house since spring, should be plunged under the cap-glasses along with the others: where the whole must be carefully attended to every morning, to pick off dried, dry-looking cuttings, and water all as advisable, when the leaves are very large, to let the glasses stand off about a quarter or half an hour, to dry the surface a little, except the sun happens to be very clear, and shining direct on them. It has been already remarked, that there are many kinds which do better without the small glasses; such as the strong-growing, spongy, and succulent kinds; also, the daphne, laurelias, and similar kinds. The camellia, liriope, and many others, have their leaves scorched by the glasses collecting the rays of the sun. Any time during the months of June or July, cuttings of these sorts may be made with success; as by that time the young shoots will be sufficiently firm for that purpose, and will strike freely in good loam: but camellias, and such like sorts, should not be cut till their growth has been halved; or after they have lost the leaves which they are, when taken too young, particularly subject to rottenness and damp. In July, and August, there will be many of the earlier cuttings growing; they should have their glasses taken off, as before directed, and be planted in a few days in a more exposed situation, to harden them by degrees, in which they must be shaded from the mid-day sun, but freely exposed to the air at night.

6631. Parling and potting should also be occasionally performed on such as are ready for that operation; when, if any of them happen to be more backward than others in the same pot, and not rooted, let them be parted and potted separately; the cuttings, and the set for seedlings, where they must be kept close and shaded, except in mild weather, until they are by degrees inured to the free air.

6632. Removing to the propagation-house. At the season in which it is judged advisable to house the propagated collection of green-house plants, it will be also requisite to have the cuttings removed to the propagation-house, to be cleaned, sorted, and regulated, according to their different kinds and stages of growth. The common sorts will be do to set in any part of the house where they will have free air about them, that they can be continually taken advantage of, and conveniently disposed of. As many as more curious kinds should be set in a dry airy part, where they can be carefully attended, to prevent their getting over dry or dirty, and also to take the glasses occasionally off those that may be growing. All the back weeds, and others, or any other hard-wooled kinds, such as are most of the Botany Bay plants, &c. that take a long time to strike in the cloche, and that stand the cloche, and drier situations of the hot-house, where they must be watered and cleaned, like the others, throughout the win-
6634. General culture of woody green-house plants. We shall commence with the shifting season, which generally takes place about the end of May, and trace, from Cush- ing, an outline for their general culture and management throughout the year. Green-
house plants, this author observes, for the most part require a considerable share of
pot-room, as many of them are very free growers; but still great caution is necessary to
avoid over-potting the tenderer weak-growing kinds. When shifted, let them be neatly
tied up, if requisite, and well watered. Any dead or ill grown parts can now be, with
propriety, cut away, so as to give the heads a regular neat appearance. In bright sun-
shine it may be also necessary to shade them for a few days from the influence of the
sun and winds, until they are perfectly established in the fresh mould.

6635. Placing in the open air. By the middle of June, it will be time to think of preparing the
out-of-doors for the plants. The season of the plants should only be the same as the
winter quarters, where, if the green-house is built on a proper principle, they can still have the
free air, and at the same time be in a situation to be protected when necessity requires. They
should, at all events, be removed in the earlier part of September. Therefore, about a fortnight before that
time, they should be regularly examined, and any roots that have extended themselves through the holes
at the bottom of the pots, cleanly cut away: this tends to stop the too luxuriant growth, and being exe-
cuted at a proper period, before their final removal, they have time to recover themselves from the partial
corruption, if defective. If conducted by it, it will completely free them of any disease and
moving them into the house; the transition from the cool bottom on which they stood, to the dry boards
of the green-house stage, being so materially different. Whatever may be the mode of arrangement
adopted (6235), the plants must not be set too close when first put in, as it would occasion most of their ten-
ders to perish. Should they, in the mean time, happen to have been built on a close construction, be by any means taken in when their leaves are wet.

6637. When they are all housed, and dirt of every description taken away, let as much free air be given as possible. The doors are left open and even at night, so as to give the plants a moderately mild, and free from
any appearance of frost. Frosts, at this early season, are seldom so severe as to injure any green-house
plants that were not immediately exposed to its perpendicular effect; therefore the front windows may be
kept open continually, unless there is a prospect of its being particularly severe, or accompanied with cold
blowing, winds, in which case it will be necessary to hang them pretty close, that air is too sparingly
admitted at this season, when many of the plants have not yet finished their summer’s growth, it will in-
variably cause them to produce weak and tender shoots, which will be extremely liable to damp off at a much
earlier period than at the beginning of the season, and injure the appearance of the external air; and besides, it will tend to give them a more general tender habit, and render them less
able to resist the winter colds than they otherwise would. Hence it is evident, that they cannot receive
too much air, whenever the state of the external air will admit of it, by being free from any appearance of frost,
as it will be so much to their advantage to be thus hardened before the winter assumes its greatest severity.

6638. Water should also be plentifully administered when they are first taken into the house, as the dry
boards on which they now stand, as well as the elevated situation and free circulating air, occasions them
to require more than when they stood on the moister earth; however, by no means go to the extreme, giving
it only when evidently necessary.

6639. As the close foggy weather advances, water must be given more sparingly, else it will conspire with
the cold to injure the plants, which will then be the dangerous part, and very uneasily
leaves. These, and dead flowers, should be picked off as soon as they are observable, otherwise they will make
a very disagreeable appearance.

6640. The months of November and December seem to be more noxious to the health of plants than any other
in the year, by reason of their being full of young sappy leaves, and the remains of many of the autumn
flowers still on them, when the weather (which at this time generally becomes close and chilly,) renders
it necessary to keep the house shut and warm; this occasions so most pernicious damp to exhale from every
part of the plants, which then from the heat and moisture exhaled on the leaves, to their injury, particularly
the younger parts, such as were the produce of the preceding summer. If this kind of weather continues for any considerable time, it will be advisable to give a little fire-heat, to help in drying up these baneful exhalations, and also as much air as can be safely ad-
mired by the doors and front windows, more especially when fire is added, otherwise the heat of the flues
will, instead of expelling the contaminated air, rather occasion it to exhale more freely, and be of worse
consequences. At this season also, the plants should be regularly examined to clear them of all dirt, and
also to scrape off any moss, etc., that may have grown on the surface of the mould, and to renew it with a little fresh loam; this contributes much to their good appearance, if neatly executed.

It is a very little difficulty to compare the appearance of green-house plants in this climate; in fact, the less it is found necessary to use the better. Except in the case of damp, as before mentioned, it need not be used till the frost be so severe as to lower the thermometer several degrees below zero, and then only to raise it again to that point. If this can be done without the assistance of fire, so much the better; for which purpose, bass mats may be used along the lower parts of the house, where they can be conveniently fastened: these will be of infinite service, even when fire is used, as less of that element will suffice; but they should be always taken off in the day to admit the light, unless the temperature be lower. It may also be necessary to remove some of the particles from the mould in the pots is kept at this season the better, as it will be less liable to attract the frost; therefore, water must be used very sparingly, and only to such as are in actual want of it. Sometimes, in the depth of winter, there is a succession of very clear weather for several days together, when it may be useful to fasten the coldest frame in the house, and to give a flower, which fires have been absolutely necessary; in this case, it will be requisite to give all the air possible in the day, (unless strong hard winds, or other occasional prece- vents, happen to prevail,) observing to shut the windows up close early in the afternoon, so as to include part of the coldness within the house. Such weather will of course be held in an inverted position, with the hand placed so as to prevent the mould falling out; in this manner, plunge the plant into the water, and while it is wet, holding it in the same position, let another apply the above preparation with a powder-puff, or some such machine, in such a manner, that no water, in the proper seasons, that is, when the air is perfectly calm, and if close foggy weather, so much the better; every aperture should also be stopped, so as to exclude the external air as much as possible.

Towards the end of winter, the plants should be regularly examined, and cleaned from any filth they may have acquired during that dreary season; such as moss on the surface of the pots, and leaves that have dropped thereon; also any plants that may have grown into a loose habit should be tied up. The platforms or stages should be clean brushed, whilst the plants are removed, and any worms that may have been lodged, by turning them upside down in shifting the root of the air, without breaking the root of the plant, at the bottom or sides of which they are generally to be found. It is easily known when they are in the pots, by their casts on the surface. Indeed, this is a thing that should be attended to at every season of the year, as they are to be observed more or less at all times, and considerably dis- gusted the appearance of the plant, when suffered to persevere.

As the spring advances, it will be found necessary and convenient to admit a more free circulation of fresh air, and on account of the increasing drought and heat of the season, water must be given more plentifully than at night or in the early morning, as it is then open, as the weather is in general so very changeable at this season, that it frequently happens, although the evening may appear mild and serene, the morning usters in with a severe frost, which, if admitted to the plants, would materially injure them; and perhaps at once render all the winter's care and attention abortive. The climate of the middle of May, the weather seldom becomes in any degree settled; but at that season we may venture to expose the plants both day and night to all the vicissitudes of the weather, should it continue in any degree moderate. Being thus treated, they will require a considerable increase of water, which may now be copiously given to them, particularly the more free-growing kinds; but let the following be observed, as a general maxim not to be departed from; that it is necessary to the health of plants, especially the tenderer species, to be permitted to become moderately dry before they are again watered; because, when kept in a continual wet state, the mould becomes entirely destitute of that active quality so indispensable to the plant, on the contrary, will assume a most unhealthy appearance, which may perhaps not attribute to the proper cause.

Treatment of green-house plants in a conservatory. This should resemble the treatment of plants in pots, as far as the difference of circumstances will permit. The plants in the conservatory cannot be set out in the open garden; but the roof may be removed to produce the same effect, and should be done about the same time. Instead of shifting, the soil can be refreshed by manure and top-dressings, or it may be entirely renewed; and pruning, training, and attention to cleanliness and neatness are alike applicable to both modes of culture. When the green-house plants are housed, the lights or roof of the conservatory should be replaced. The plants, in the meantime, will require as much air as it is possible to admit on all fine days, and in case rain prevents the letting down of the roof-lights, the front ones, if any, should be as open as possible. This is to prevent the plants being drawn into long naked stems, and weak branches, which, from their free habit of growth, they inevitably otherwise would be. As the cool of winter increases, which it naturally will do in the months of October, November, and December, a proportionate decrease must be observed in giving either air or water;
and, if necessary, add a little fire-heat, and mats along those parts of the glass nearest the plants, in such manner as to prevent the frost or piercing winds from injuring them. The conservatory, in these particulars, requires to be managed in the same manner as directed for the green-house. As few objects are more desirable than to preserve the gay appearance of the plants, it will be requisite to pay constant attention to the removal of decayed leaves and weeds of every description; also to tie up or cut short any loose straggling branches that happen to show themselves, to remove those pots which may have been plunged or set on the pit when out of flower, and, if convenient, to have their places supplied with others in a fresher state.

649. During November, December, January, and February, the moisture of the atmosphere in such departments, where there is a great body of damp mould, will occasion several species of the bryum, and other mosses, particularly the fungi, to vegetate; particularly as the mould has had time to settle, and the surface to become of a close firm texture, which would give the house a very unclean appearance. It must be remedied by frequently stirring with a small fork the whole of the pit, to the depth of two or three inches, and raking it over smoothly with a neat-toothed rake; which, as well as the fork, should be particularly adapted to this purpose, by being furnished with short handles; so as to enable the operator to use them with freedom under the plants, by which means many branches and flowers will escape being broken off, which cannot be well avoided when awkward tools are allowed to be used for this purpose. As soon as raked, let some fine-sifted fresh loam be thinly scattered over the surface, and it will tend to give it a more agreeable appearance; besides, being dry, it will serve to imbibe a good quantity of the superabundant moisture.

650. As the spring advances, they will require considerable attention to keep them in proper order, on account of their great increase of growth, more particularly the climbing plants, trained against the walls or trellis-work; these should be daily attended to, and trained in their proper places; directing their course to those parts of the house which, from their nakedness, appear to want them most: also these species of plants being remarkably free growers in general, it will be requisite to thin them, by cutting away any unsightly parts, and those branches most destitute of flowers; by which means there will be sufficient room for the young vigorous growth, and these should be trained in regularly as they advance, otherwise they will attach themselves to the first object they meet, and render it difficult to dress them neatly afterwards.

651. Sings, snails, and other vermin, are very fond of harboring among the leaves of these plants, when permitted to grow crowded; also under any low bushy plants in the pit, whence they make their nightly excursions, to the great injury of the foliage in general, if not perceptibly detected. The drought and warmth increasing with the year, will render it convenient to admit more air, and an increase of water; two very essential points, that should never be neglected.

652. In summer, the lights having been removed, as before directed, the plants should have any necessary pruning, and be all regularly trained, and to secure them against the fire action of the wind; they will, if the weather happens to be dry, which is most frequently the case at this season, require an abundant supply of water, particularly the strong free-growing sorts, on account of being thus exposed to the open air. The cause for this thus taking place, is that the plants may have the benefit of the warm invigorating showers of that season, and the action of the perpendicular air, which will be a great means of their acquiring that strong, healthy, robust growth, so much wished for; indeed, where it is not practised, the plants seldom fail of being drawn into the opposite unseemly extreme. In two or three years from the first planting, many of them will be grown to as large a size as the house will admit. The knife must be then freely used among such, to keep them within bounds, and prevent their injuring each other, which they inevitably would, if permitted to grow too close together. However, in performing this, one must be very careful lest they disfigure the general appearance of the plant, cutting away only the rude and overgrown parts, which should be taken clean off, without leaving any of the stumps behind. The younger parts which are suffered to remain should then be tied neatly up, so as to form a handsome mounding-sized bush. It will also be necessary to observe whether any have outgrown their neighbors in the front rows; these may conveniently be moved into more backward situations, and their places supplied with other new varieties, if to be had. This work may be done with safety any time in spring or autumn, when the weather happens to be a little dull; it will be advisable, however, to cut off a few of the most luxuriant shoots, and to run a spade or large trowel down, around the roots, so as to form a little mound, and transplant them, which also operates in training back, and bringing up the free growth of the plant. It should be taken up with a good ball of roots and earth, and well watered as soon as replanted; it may also be found requisite to shade such as are thus removed lightly for a few days, if the weather happens to be very clear. (Climbing.)

Sect. III. Climbing Green-House Plants.

Those marked h have herbaceous stems.

6652. CLIMBING GREEN-HOUSE PLANTS.

<table>
<thead>
<tr>
<th>MAY</th>
<th>JUNE</th>
<th>JULY</th>
<th>AUGUST</th>
<th>SEPT. OCT.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hibbertia crenata, p.</td>
<td>Hignonia grandiflora</td>
<td>Capparis spinosa</td>
<td>Passiflora corallina</td>
<td>Jasminum xerocarpum</td>
</tr>
<tr>
<td>Volubilis</td>
<td>Capparis spinosa</td>
<td>Coloea bicolorata, h.</td>
<td>Passiflora corallina</td>
<td>Jasminum xerocarpum</td>
</tr>
<tr>
<td>Parasitae palustre</td>
<td>Convolvulus canariensis, h.</td>
<td>Convolvulus canariensis, h.</td>
<td>c. r. r. r. r.</td>
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</tbody>
</table>

6653. The propagation and culture of this tribe is the same as for woody plants. The situation proper for planting climbers and creepers has already been considered. (6204.) To cultivate them to perfection, a house should be entirely devoted to them, in which they should be planted in prepared soil, and trained on latticework, or an arbor, or on single rods running from the front or sides of the house to the back or centre; if sufficiently distant, the glass to show the beauty of the flowers and foliage to the spectator.
SUCCESSION OF GREEN-HOUSE PLANTS.

<table>
<thead>
<tr>
<th>MAY</th>
<th>JUNE</th>
<th>JULY</th>
<th>AUGUST</th>
<th>SEPT. OCT.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aloe ferox, 5.</td>
<td>Aloe lingua</td>
<td>Agave americana</td>
<td>Aloe arborescens</td>
<td>Aloe arborescens</td>
</tr>
<tr>
<td>glauca</td>
<td>— magnifica</td>
<td>Aloe maculata</td>
<td>— picta</td>
<td>— picta</td>
</tr>
<tr>
<td>cristata</td>
<td>— micronesica</td>
<td>— minor, 5.</td>
<td>— purpurea</td>
<td>— purpurea</td>
</tr>
<tr>
<td>Crassula hastata</td>
<td>— pentapoda</td>
<td>— rigidula</td>
<td>— dischondra</td>
<td>— Anthurium revolutum</td>
</tr>
<tr>
<td>Crassula ovata</td>
<td>— triangularis</td>
<td>— viscosa</td>
<td>— Crassula oblonga</td>
<td>— cariosa</td>
</tr>
<tr>
<td>Mesembryanthemum</td>
<td>— frutescens</td>
<td>— cymbiformis, 3.</td>
<td>— Cotyledon orbiculata</td>
<td>— ficoides</td>
</tr>
<tr>
<td>magnum</td>
<td>— Cotyledon fasciculatus</td>
<td>— depressa</td>
<td>— C. radicans</td>
<td>— ficoides</td>
</tr>
<tr>
<td>Portulacaria afra</td>
<td>— hemispheric</td>
<td>— diantha</td>
<td>— C. exiliflora</td>
<td>— kleinia</td>
</tr>
<tr>
<td>microphyllum</td>
<td>— lingueformis</td>
<td>— lanata</td>
<td>— Mesembryanthemum</td>
<td>— kleinia</td>
</tr>
<tr>
<td>Semprevivum montanum</td>
<td>— calycinum</td>
<td>— caput</td>
<td>— compressus</td>
<td>— Mezembryanthemum</td>
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<tr>
<td>Tetragonia herbacea</td>
<td>— the massyous</td>
<td>— filamentosum</td>
<td>— incisilaminata</td>
<td>— compressus</td>
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6655. Propagation. With succulents this is remarkably easy, as cuttings and suckers, where they can be procured, seldom fail to put out roots; however, some sorts of aloe, crassula, &c. do not readily produce shoots of any sort by which they may be multiplied. When the leaves are taken off cuttings or suckers, the latter should be laid on a dry airy place, till the wounds heal; they may then be planted in the proper soil, one in each of the smallest-sized pots, and being kept a few weeks in a dry heat, and shaded from bright sunshine, they will seldom fail to grow. In raising succulents from seeds, proceed as directed for the seeds of woody plants; but observe to be more sparing of water after the plants come up. 

6656. Culture. A sandy loam is the soil universally allowed as the most proper for these plants; not over finely sifted, in order to let the water pass the more rapidly through it; and for the more succulent and dwarf sorts as stapelia, cactus, &c. about an eighth part of old lime-rubbish may be added. Succul- ents do not associate well with any other description of plants; therefore, when they are extensively cultivated, there should be a house or houses on pur- pose for them. One house would be required for the more hardy sorts included in this section, and another for the dry-stove succulents, given in a succeeding table. They require very little watering, and never over the top during the winter months; in summer, if the pots be well drained, they will bear more water, especially when in flower. The pots in which they are placed should be smaller in proportion than for other plants, as they grow slowly, evaporate little, and apparently derive great part of their sustenance from the air. They need not be shifted oftener than once in two or three years; but the surface earth should be taken off, and fresh compost added every year. They do not require to be set out in the open garden during summer; but as much air as possible should be admitted to them, and the roof of the house should be open at that season, night and day, excepting during heavy rains. "The greatest injury," Page observes, "which these plants have to be guarded against, is damps in winter; therefore they should be frequently loosened, and all decayed parts removed, particularly from those which are stemless, and when the leaves touch the earth." He adds, "few of these plants, either those of the green-house or hot- house, are cultivated in general, but merely to fill up the by-shelves and odd corners of the exotic houses; but if a proper attention was paid to them, and their cultivation better known from a study of their characters, we have no doubt but they might be rendered as ornamental and interesting as those now considered the most select. Most of the forms and growths of these plants are truly curious; and many of their flowers the greatest beauty and brilliancy. Since the days of Dillenius and the late James Lee, these plants have had few admirers; but the present Emperor of Germany, the Prince of Salerno, the Vicc-King of Lombardy, and our countrymen Haworth and Anderson, the latter the able curator of Chelsea Botanic Garden, are endeavoring to bring them again into that notice which they so eminently deserve." (Prodr. 190.)

Mammillaria lanosa and Senecio hohenwartii are plants out by Mowbray, in a pit along the front wall of a hot-house. Mammillaria lanosa, the soil he uses is rich garden-mould and fresh loam: "the sorts are M. cladens, aurantium, perfori- dolis, deltoideus, barbatum, and other species of different habits; the strong-growing kinds are put to- wards the back, and the dwarf sorts in front. They grow vigorously, and flow; nothing can surpass the brilliancy of their blossoms in a bright summer's day, and many of them continue flowering all winter. All the culture they require is thinning and protec- tion by mats over the glass in severe weather. In summer the ashes are taken off, and the soil may be covered with stones like rock-work." (Hort. Trans. v. 234.)
6659. Propagation and culture. After the ample directions on the subject of propagating and culti-
vating bulbs, already given (6561.), very little can require to be added here. A mode of propagating such as rarely produce offsets may be mentioned: it applies only to tunicate bulbs, which, if cut ever transversely, a little above the middle, will form young bulbs in abundance near the margin of the outer coat. This has been successfully practised with hamanthus pubescens, and several of the more rare orinothogalas. The grand art in cultivating bulbs is, to attend to the proper time for putting them into a state of rest; and when they are in a growing state, to place them so near the light, and afford such a supply of air and water as will enable them to bring their leaves to perfection. The management of exotic bulbs is, in general, very imperfect among gardeners, who cannot be too much impressed with the importance of attending to these two points, the perfecting the leaves, and the putting the bulbs into, and keeping them during a proper time, in a state of rest. Bulbous-rooted plants associate almost as ill with all others as succulents do; and, therefore, wherever a good collection is kept, there should be a house entirely devoted to their culture. The roof should be low and not very steep, and the pots should be kept on a level stage or plat-

form, raised table high, or about two feet and a half, that the flowers may be near the eye. A house, glass on all sides, with a central platform, six or eight feet wide, and two side ones, or side borders, about three feet wide, would form an excellent house for plants of this description, as all of them would be near the glass, and near the eye of the spectator. Whenever the bulbs, cultivated in such a house, became in a dormant state, they could be removed to a pit or frame of proper temperature in the reserve-garden, and kept there dry, till the growing season. Exotic bulbs require nearly the same degree of heat, when lying dormant, as they do when growing.

Sect. VI. Herbaceous and stemless Green-house Plants.

6660. HERBACEOUS AND STEMLESS GREEN-HOUSE PLANTS.

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<th>MARCH TO MAY</th>
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<th>JULY</th>
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<tbody>
<tr>
<td>Linum flavum</td>
<td>Campanula mollis, P.</td>
<td>Achillea aciphylla, P.</td>
<td>Agapanthus umb.-maj.</td>
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<td>- sulphureum, P.</td>
<td>- bulbosa, P.</td>
<td>- bulbosa, P.</td>
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<td>Lotus creticus</td>
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<td>Noverlia juncea, P.</td>
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<td>- macrorrhiza</td>
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6661. Propagation and culture. A small house, constructed like a bulb-house, should be devoted to these plants; some of which are of considerable beauty: but they do not ass well with woody and ever-
green species. All the difference between the culture of hardy, and exotic herbaceous plants, consists in the latter being kept in a different climate and in pots.

Sect. VII. Of Selections of Green-house Plants for particular Purposes.

6662. The particular purposes to which green-house plants are applicable are few com-
pared with those for which plants which grow in the open air may be selected. The most hardy species will be found arranged as frame plants; the most showy and odoriferous under the first four sections. There are scarcely any green-house aquatics; but a few marsh plants; and no parasites, or air plants, suitable for the green-house, have been introduced hitherto. Collections, however, might be made of such as are grown in their native countries for useful or economical purposes, and whose produce is imported to this country, as of Laurus camphora, the camphor-tree; Pistacia lentiscus, the tree which affords mastich; of such as are highly odoriferous, as Verbena, Heliotropium, &c. In a botanical collection, Dionaea and Sarracenia are plants of great rarity, and difficult to pre-
serve or propagate. They are generally procured from their native countries, and grown in peat-earth, kept moist, and the atmosphere also rendered humid by covering them with a hand-glass. Cresswell has produced very strong plants of S. purpurea, by treat-
ing it as a stove plant. Under his management, “it is planted in a mixture of the fibrous roots, obtained from peat-earth, with an equal quantity of rotten willow wood, broken into small pieces, by which the soil is kept perfectly drained. The pots in which the plants grow are kept in a shaded part of the stove, and watered occasionally, but they do not require to be placed in pans of water, except they become so dry as not to absorb the water given in the usual way.” (Hort. Trans. iii. 360.) Some fine specimens of these genera, and also of Nepenthes distillatoria, are contained in the collection of Messrs. Loddiges, at Hackney.

CHAP. XIII.

Dry-stove Plants.

6663. What are called dry-stove plants are such as from experience have been found to require an intermediate degree of heat between the green-house and bark-stove plants and a more dry atmosphere than the latter. Their propagation and culture is the same as for green-house plants; with this difference, that they are not in general removed to the open air during summer; but where the construction of the house admits, the sashes may be removed in dry weather during the three warmest months, but always replaced on the commencement of heavy or cold rains and boisterous winds. We shall arrange them as woody, climbers, succulent, bulbous, and herbaceous plants. To cultivate them to any degree of perfection, it is essentially necessary that a house be appropriated to each section; and each house so arranged as that the plants may be near the glass, and that heat and air may be supplied at the pleasure of the cultivator, or a long narrow house may be divided so as to keep each class separate.
## Part III.

### Sect. I. Woody Dry-stove Plants

**WOODY DRY-STOVE PLANTS.**

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<td>— villosa</td>
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<td>M. pinnata, p.</td>
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<td>F. plumosa, p.</td>
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<td>A. alatoperia, p.</td>
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<td>— paniculata</td>
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<td>B. fruticosum</td>
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<td>C. paniculata, p.</td>
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<td>— pulchra</td>
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<td>C. villosa, p.</td>
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<td>E. uniflora, p.</td>
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<td>F. benghalensis</td>
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<td>G. radialis</td>
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<td>— tabulis</td>
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<td>H. rubra, p.</td>
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<td>— tabulis</td>
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<td>I. variabilis, p.</td>
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<td>S. grandiflora</td>
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### Sect. II. Climbing Dry-stove Plants

#### CLIMBING DRY-STOVE PLANTS.

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<td>B. pervirgata, p.</td>
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<td>C. villosa, p.</td>
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<td>— fasciata</td>
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<td>O. arachnoidea</td>
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<td>— nodosum</td>
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<td>C. bimorbiculata, p.</td>
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### Sect. III. Succulent Dry-stove Plants

#### SUCCELENT DRY-STOVE PLANTS.

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<td>A. glauca</td>
<td>Aloe maculata</td>
<td>Aloe albicans</td>
<td>Agave viridiflora</td>
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<td>— reticulata</td>
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<td>C. flacconiflorum</td>
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<td>E. canariensis, p.</td>
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<td>M. paniculata, p.</td>
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<td>X. bohannii, p.</td>
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<td>E. canariensis, p.</td>
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<td>M. paniculata, p.</td>
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<td>X. bohannii, p.</td>
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### Sect. IV. Bulbous Dry-stove Plants

#### BULBOUS DRY-STOVE PLANTS.

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<td>A. albus</td>
<td>Amaryllis belladone, p.</td>
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<td>— major</td>
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<td>— sibériens(April), p.</td>
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<td>A. candidum</td>
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<td>— sulphurea, p.</td>
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<td>B. bulbosa</td>
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<td>— confusa</td>
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<td>Drimia bulbosa, p.</td>
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<td>— undulata, p.</td>
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<td>E. bifolia, (April)</td>
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<td>C. fragrans, p.</td>
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<td>— villosa, p.</td>
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<td>C. capensis</td>
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<td>— ericoides, p.</td>
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<td>— capitata</td>
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<td>— crispa</td>
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<td>G. grandiflora, p.</td>
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<tr>
<td>— albus</td>
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<tr>
<td>G. triumphalis tardi, p.</td>
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*Note: The table entries are abbreviated due to the format of the original text.*
HOT-HOUSE, OR BARK-STOVE PLANTS.

HERBACEOUS DRY-STOVE PLANTS.

<table>
<thead>
<tr>
<th>MARCH TO MAY</th>
<th>JUNE</th>
<th>JULY</th>
<th>AUGUST</th>
<th>SEPT. TO OCT.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pothos cannifolia</td>
<td></td>
<td>Mononasia speciosa</td>
<td>— evaniana</td>
<td>— cripa, p.</td>
</tr>
<tr>
<td>parvi</td>
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<tr>
<td>Bengalensis</td>
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<tr>
<td>Fuscum</td>
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<td>Pentaphylla</td>
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<tr>
<td>Porrecta</td>
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6668. HERBACEOUS DRY-STOVE PLANTS.

CHAP. XIV.

HOT-house, or Bark-Stove Plants.

6669. Bark-stove plants are such as require the highest degree of heat, which has generally been given by the aid of a bed of bark or other fermenting substance, in which the pots containing the plants are plunged. Sometimes, as before observed (6184.), steam or flues are applied under a vault covered with earth or sand as a substitute for bark; and more recently the pots have not been plunged in any material nor bottom heat applied, but a greater atmospheric heat communicated, and the atmosphere about the pots kept moist by watering. &c. We shall arrange the most ornamental species which flower freely under woody, climbing, bulbous, perennial, annual, aquatic, reedy plants; and add some remarks on palms, air plants, and ferns, which, though they seldom flower in this country, or for the greater part have flowers of little show; yet are grand or interesting specimens of vegetable beings.

Sect. I. Woody Bark-Stove Plants.

670. WOODY BARK-STOVE PLANTS.

<table>
<thead>
<tr>
<th>MAY</th>
<th>JUNE</th>
<th>JULY</th>
<th>AUGUST</th>
<th>SEPTEMBER</th>
</tr>
</thead>
<tbody>
<tr>
<td>Myrtus floribara, p.</td>
<td>Hilisa roosa</td>
<td>Hesperis plumifolia, p.</td>
<td>Gardenia clematis</td>
<td>Figura purpurea</td>
</tr>
</tbody>
</table>

6671. Propagation. All the known modes are occasionally adopted, but those by seeds and cuttings are the most general. Few stowe plants ripen their seeds in this country, and such as are obtained are therefore generally procured from abroad.

6672. Tropical seeds in general, Cushing observes, are very liable to lose their powers of vegetation by the transition from warm to cold climates, combined with the length of time which commonly intervenes between their gathering and arrival with us, especially if they have been exposed to damps; on that account they should be sown as soon as they arrive, at least a parcel each. Much depends on the state of the seeds when received. East and West India seeds generally arrive with the regular fleets, as indeed do those from the Cape of Good Hope, and all the South Sea Islands, for the most part by the Eastern and China ships; so that one may in general be prepared against their arrival. As early spring is undoubtedly the best time for sowing, a few weeks' delay may in some instances be advisable. If received late in October or November, wait until January, or perhaps February, unless it evidently appears that they will not keep out of the earth so long. For ripening in a vegetable state, much care is required, as, it is sometimes seen before August have a good chance to acquire sufficient strength of growth to carry them through the winter months, so as to deserve the general eulogy of young vegetable life.

6673. The pots being well drained should be filled with the compost suitable to the species of plant the seed intended to be sown has been produced (see the table); let it be pressed down to about a third or half an inch below the edge of the rim, according to the size of the seeds; if they are small or slight, it will be necessary to press it pretty tight, and to put a little of the very fine-sifted mould on which to deposit the seed, previously smoothing it with a bit of this flat wood, bents so as to lie on it. Being thus prepared, let the seed be sown regularly on the surface, and cover it from about eight to a quarter of an inch, according to the size of the seed as before, with the same sort of fine mould. But if the seed is of the largest sorts, as, for instance, the nut or stone kind, no more is necessary than to press them into the earth with the finger, and to cover somewhat thicker than is recommended for the others. In either case, the covering should be pressed moderately on the seed with the hand; which is indeed a most necessary caution in sowing seeds of any description whatever. In order to ensure the vegetation
of hard or very tough seeded shells, some have soaked in water for a few days, say a week, or even ten days, for such as happen to be very dry, previous to sowing: a shallow pan, placed on the coolest part of the house, is the safest and most frequent method, and immediately plunged in a strong heat, without which they will not be likely to vegetate; if a close dung hot-bed. A regular but moderate watering, steady heat, and occasional weeding, should any such appear, is all they will now require until they are to be removed to the pots; whilst they have attained a few inches above their cotyledons, or seed-leaves. There are some fruit, such as melicium, whose exterior coat is so very hard that the embryo plants are not able to burst through, at least, with us; to remedy which the knife is not infrequently used to pare them thin, even to making a hole, if it will serve the purpose, with the eye of necessity. Whenever are cuttings are performed in spring, or early in summer, the smaller sorts may be expected to vegetate in the course of five or six weeks at farthest; whereas, the larger bony kinds will sometimes remain dormant in the earth for the space of twelve months; this must be attended to, else one may generally find a change in the cuttings, and in some cases, they will decay. Whenever there is any doubt of their vegetating, let some of them be taken up and opened with a knife; when they will at once discover whether they are sound or not; if sound, they must be still kept in a strong heat, and regularly watered as before; for want of this simple precaution, valuable seeds are often carelessly operated on, when just bursting their shell or embryo; and not unfrequently, by that accidental check, are so materially injured as to prevent more than one half of them vegetating again; if they have been at all so fortunate as to be noticed and resowed. (Exotic Gard. p. 8.)

6675. By cuttings. Besides the usual supply of the different sorts of earth, &c. there is another article necessary to be provided before we begin the business of making cuttings; which is, a few dozen of small bell-glasses, (the white glass is best,) of as many different sizes as are the pots in which the cuttings are intended to be planted; they should be fitted to the pot, so as to rest on the inner side of it, about an inch below the rim; by observing which circumstance, when the pot is filled with earth, the glass will have room sufficient to sink a little into it, so as to perfectly exclude the external air; of very essential importance to the cutting while in a dormant state, that is, from the time they are put in until they begin to grow.

6676. The cuttings may be made almost every season of the year; yet the months of April, May, and June are certainly the most proper; as the plants are at that season plentifully supplied with young wood, which, in most species, produce roots when grafted into cuttings, or when planted into pots in the same manner. When the day is fixed upon for this business, let a quantity of pots of the proper size be selected, and prepare by covering their bottoms to the depth of one or two inches with pot-sand; and then, as wanted, about half filled with the compost best suited to the plant intended to be propagated, to go in at the back, and may then first stage protected; if they can be broccket, to insert the cutting in when ready. On the purity and cleanliness of the compost depends in a great measure the success of many of the tenderer kinds of cuttings, particularly those which are obliged to be kept in moist heat, as it is, when contaminated with other composts, very liable in these situations to fermentation, and the presence of parasites generally destructive to plants; and of the earths; and the properties of which are put in motion, by the application of heat. As an exception to this rule, may be adduced sand, which is of very great utility to mix with the loam, should it happen to be rather stiff for the nature of the cutting: but then, the sand proper for this use is of so pure a nature in itself, that it is evident it cannot have the effect noticed above in regard to mixed soils.

6677. In the choice of cuttings, preference should be given to the firmest wood of the same year's growth; and of these, only such whose leaves have attained their full size and proper color, which are generally to be selected from the shoots that lead in an upright, and not a horizontal, direction. The cuttings of many plants, if taken from the lateral shoots, never become proper stems; but are inclined at all times to form an irregular, bushy, weak head; this is not of small importance to such collectors as cultivate plants merely for the flower; as such leads generally prove unproductive and sterile the sooner than those which have been derived from the upright shoots, early in the season, before they acquire that luxuriance of growth so uniting for the purposes of propagation. The tops of the shoots are to be preferred, unless they happen to flag before used. To prepare them for insertion, most of the leaves must be trimmed off close to the stem, leaving only a few at the top, to allow a free respiration of the air necessary to the life of the plant. This is a most essential article in the making of cuttings, particularly those of evergreens, for if they are deprived entirely of their leaves, or that they otherwise flag, or occasionally fall off soon after they are put in, there will be little or no chance of their growing. This is especially the reason in the inherent sap of a plant, being deprived of these organs of respiration that kept it in motion, and the cutting having no roots by the efforts of which to produce new leaves, the sap, consequently, becomes stagnated in the pores of the wood; which, like the stagnation of the blood in animals, will in all likelihood prove mortal, by occasioning an instantaneous mortification.

6678. In shortening each cutting to the most convenient length, care must be taken to do it with a clean cut, in a transverse direction at a joint; and by no means should they be left exposed, or to lie any considerable time before planting. In this, a small difference is of great advantage, for if cut too short, they will not be able to vegetate; if, on the contrary, cut too long, they have. This is very large of the whole, but in general each species should be kept in a separate one, on account of the difference in time that some of them require to strike roots; and also, that any scarce or valuable kind should be put only one in a small pot, as they then are not liable to be injured so much by damp; neither in that case, is the use of the smaller propagating pans, or the precaution of putting them in separate glasses necessary. Should it be requisite to have a considerable quantity of cuttings made at the same time, it would be proper to have a one-light frame, with close glasses, placed on a moderate hot-bed, ready to receive them. It should be covered with sawdust or clean tan, about a foot deep, in which to put them, which, if only a few done, they may be plunged in any frame among other things, provided there is a moderate heat.

6679. Watering and shading. They will now require the most particular attention as to watering and shading. The water must be given twice or thrice very moderately until the earth becomes sufficiently moist, which, if once watered, will retain the moisture for a length of time, by being covered with the glass: but the shading is the principal care whenever the sun's rays fall on the glasses, as nothing will create rot.
tenness sooner than letting the leaves flag, and lie upon each other, which will be the positive consequence of a neglect of shade. The most advisable method to do it is, to have a few large sheets of strong paper to lay over the edges within a frame, which, at the same time that it shades the cuttings, does not prevent the sun's rays from entering the frame and clearing off any damp that may be accumulated thereon. If, as is almost always the case, we laid the frame entirely to the side of the frame, it is evident they will tend to have the direct contrary effect. Therefore, in the course of a week or fortnight, they will be able to withstand a little of the rays of the morning and evening sun.

4681. As the heat of the bed declines, it will be necessary to have another, properly tempered, ready, in which to plunge them when requisite; or otherwise, let the old one be renovated with linings of fresh wood, and managed in the same way as other cuttings in the bed; as it is better to do it often and but slightly at a time, it being but a trifling increase of labor compared with the probable consequences. By this management one may expect to have some of the fresh growth, if it has progressed, and, if at all, not more for hot-house cuttings, as they are not so liable to suffer from this cause as those of green-house plants.

4682. In taking the bell-glasses off at night, it is necessary to observe that from their closeness they sometimes occasion the cuttings, more frequently the harder sorts, to produce young leaves and even shoots, before they have sufficient roots; if at any time these should be mistaken for well rooted plants, and their glasses taken off accordingly, in a few hours they may be perceived by their leaves beginning to flag; in which case the glasses must be immediately replaced; otherwise, if neglected, these tender shoots will be utterly spoiled, and it will be a very great chance whether the cutting will ever produce more or not. If they are too much exposed to the cold, they will be otherwise injured to some extent, and dry off on the edges; as indeed all those which are growing; the glasses should therefore be more frequently dried, and kept off until the leaves, &c. which were under them, become dry by evaporation: lest we risk the cutting, I may say, by rotting the first weak efforts towards active life.

4683. The rooted cuttings being thus prepared, they may be transplanted into any of the frames just set in more exposed airy situations in the hot-house: but as some kinds require a much longer time to produce roots than others, it will be necessary to keep such still in the frame, shading and watering them when requisite, as already directed. This may be managed as follows: if the cutting be in the main in the cutting state, it will be advisable to have them taken to the propagation-stove, and plunged in the barb-pit; previously clearing them from any damps, moss, or weeds that may have grown amongst them. If the frames are kept warm, repeating this operation until the autumn, when, if for any such as the case, it will be necessary to give them a little air by taking off the bell-glasses at night, and to keep them a little moister than before. If they endure this prettily well for a few days, the glasses may be left off entirely; which will harden and prepare them by the time in which it may be thought convenient to pot them, as before directed.

4684. Refitted to parting and potting the rooted cuttings or seedlings separately, the greatest nicety should be observed; first, in turning them out of the pots without lacerating the roots; and secondly, in shaking and working the earth from amongst them, until they can be readily parted without breaking. If any of the mould can be conveniently preserved to them, so much the better; but the preservation of the root is the principal object in this operation. The clump must be fitted to the size of the cuttings, and neatly tied up, if necessary; let them be then well watered with a rose-pot moderately fine, but by no means should they be flooded, or slushed with it, as too many are apt to do, but let it be given gently, and time allowed for it to soak regularly into the mould. They will require a brisk heat and close shading for a few days, until they have established themselves in the fresh mould. (Exotic Gardener, 20.)

4685. Laying and inarching are rarely practised on hot-house plants. However, there are some that do not produce roots freely by cuttings, which may be multiplied successively by these methods.

4686. In laying, choice should be made of the young tender shoots of the present year; the soft bark of which, and the small size of the plant, render it particularly necessary to observe whether the plant intended to be laid is of a brittle nature or not; for if it is, it will be necessary that the shoots be pegged gently down to the surface previous to laying, and then left until their tops naturally acquire a perpendicular direction, which they will do in a few days; with which aim would be difficult to cut without wounding or cutting them off; but if treated in this manner, the most brittle may be laid without danger. It is a conclusion drawn from several experiments, that the layer, which is inserted to a proper depth, roots sooner and produces more shoots than which; the reason therefore is, that a good root is necessary to make the shoots larger, and a better excluded, and there is a more regular degree of moisture for the nourishment of the young fibres, when they make their appearance. No part of the shoot should on any pretence be covered with the mould, except that which is intended to produce the roots, as covering the whole renders it extremely liable to be injured; and therefore, if any particular tender plant should happen to the contrary, it would entirely endanger the whole stock.

4687. Inarching is much preferable to the common grafting, for evergreens in particular; it is principally suited to the genus of cane or cane-like plants, and all plants having the same species of habits; because their strong leaves, if only for a few days deprived of their regular support, by being cut clear from the mother stock, if not covered closely with a glass, will be certain to wither and fall off; after which there will be but very slender chance of the scion's completing a union; it is performed as follows: having provided a stock, which should always be some of the earner free kinds of the same genus of plants, and nearly of the same diameter as the shoot which is intended for inarching; cut a
PRACTICE and yet the when, if be as thin 924 ting, In therein, support free comes the thereby will to do of indeed. If much later, most of them will be in a vigorous state, and it will require infinite care, and increase of labor to keep them properly shaped, else the intense influence of the sun on them, at an advanced season, will have, though a different cause, nearly the same effect; they need the same to fully develop the character which they have made the first effort for the season's growth, the fibres being set in motion, and not having a top full of young tender leaves to support, they soon find their way into the fresh mould; and the plants, by being thus taken in time, and when done, placed in a bed of the good, free or coarse, and in general, able to support themselves against the strongest rays we may reasonably expect at that season, without much danger to their leaves.

6689. **Operation of shifting.** Being fully prepared for the removal of the plants, let a part of them be taken to the potting-shed together, that they may be no longer than necessary out of the stove; and while these are shifting, the remainder may be taken out of the tan, and set on any of the shelves or benches that are on the flues, so as to allow sufficient room to have it forked up and turned; and should it be sunk considerably below the desired height, some fresh well dried sand should be added, and mixed well with the old in turning; when done, let it be made pretty level with a rake that the plants may be conveniently and regularity set on the surface when shifted. In shifting the plant, the greatest nicety should be used not to injure the roots; because, if the roots, from a multiplicity of wounds, (which, once become callous, or consolidated in any manner, the branches must also be expected to suffer and decay.)

6691. An old but erroneous practice followed by many, is that of paring off the best part of the roots with a knife; that is, the tips or ends of the fibres which are on unusually the active part in collecting the food for the stem, &c., then, without ever loosening the remaining part of the ball, set in the new pot with a little fresh earth thrown loosely about it: as a matter of course, they think it must then be completely drenched or flooded from the waterpot; and, lastly, to crown the whole, to have great care to see that it is well settled, to which they have reduced the roots, it is impossible they could ever conceive to be in a state fit to undergo such treatment with any kind of advantage: but it is the misfortune of many, who will not for a moment hesitate to take care of tender and curious plants. The practice is easier to understand than to follow, as the old track of cutting and watering, the same as they may have be seen practised on the hardiest geraniums or myrtles. Though the method may not seem to hurt some few kinds of strong free-growing plants; yet it never can be allowed as the true one, because a portion of roots of both is destroyed by this practice than by any other particular part of the system of management which some so blindly follow. There are instances, however, wherein a knife is necessary to the roots as well as the branches, viz. when they become rotten or otherwise contaminated; and also to such as are propagated by cuttings of the roots, as most species of geranium may be, some minnows as, and indeed any that are observed to produce suckers; in all which cases they should be taken off with precision, and a sufficiency left to support the parent, if considered worth preserving.
WOODY BARK-STOVE PLANTS.

6692. In turning the plant carefully out of its pot, observe if the roots have perforated it in any part, so as to render it impossible to part them without breaking the one, or lacerating the other; in which case expect the former as the slightest damage; however, when the ball of roots is divested of its pot, let the plant be laid in a vessel, under a layer of water, for 24 hours, that the fronts may have time to form, without tearing off the roots that may have grown amongst them: also any caked or mossy substance on the surface, which will come easily off with the fingers. Then proceed to loosen the earth and matted roots, by gently pressing them on the ball with the hand; or otherwise, by pressing it so as to operate on the roots of the plant without cracking the pot. Should the root of a very large sized pot, ready prepared, put in a quantity of the fresh mould sufficient to raise the crown of the roots to about half an inch below the rim of the pot, on which set the plant; and add more earth, lightly shaking it in from the bottom of the pot, in a moderately light manner, so as to raise the stock to a great degree, nor by any means using a stick for this purpose, another never-failing attendant on the former practice, by which the roots are extremely liable to be torn or bruised; add mould sufficient to raise the surface level with the rim, as it will settle to a proper depth with watering, and smooth the whole off near the hand.

6693. Two or three assistants will be found necessary, where there is much of this work to be done; one of those should be employed in supplying pots and other necessary; the others in washing and cleaning the plants after their roots have been taken off, and pressing them up properly to their sticks afterwards; new sticks should be had at least once a-year, to hot-house plants in particular; as the old ones very often harbor more or less of the several pestiferous insects which infest these departments. This done, let the plants be set on a level spot together, and moderately watered with a fine-rose pot, held at a distance of at least a yard from the pot, or pots, as a great degree, nor by any means observe to give no more water than is sufficient to settle the fresh mould to the roots, and by no means to slush or give the surface that puddled appearance, so very disagreeable to be observed in departments where neatness should be the uniform and leading principle. Having thus finished the first division, let them be immediately taken to the stove, to be set on the fresh-turned tan for the present, and those that remained there, taken to the shed to be treated and shifted in the same manner as the others.

6694. When the whole are shifted, they may be partially plunged for a few days; setting the pot about half full of water, so as to cover a larger part of the tan, to prevent the plant from being injured by its roots touching the jambeaux, which is frequently the case, when it has been recently turned or augmented. However, there must be a pretty brisk fire-heat kept up in the house, until the plants recover from their inactive state, the unAwareness of their roots, and the so recently disturbed. They will be much benefited at this time by a moderate use of the hand-syringe, in the morning before the sun has begun to act on them with force; also by raising a strong steam in the house, to be done by throwing water on the tops and sides of the warm flues. But when they are freely treated in this manner, they require but little freedom in water, and are general to be kept no more dry, than it is necessary to prevent their leaves from becoming particularly so, than when they have been lately shifted. However this must unavoidably depend on the judgment of him in whose care they are placed; as some of them will require considerably more than others. When, then, the plants are restored to their pot and violent heat is over, the plants may be plunged neatly in the tan up to the rim; but observe that it is not left scattered on the top of the pots, as it would disfigure the work an extremely slow appearance; a few inches of clean sawdust laid over the tan, gives a clean and neat appearance, which, in most gardens, is a particularly essential part of the curator's concern. In the plants which require the aid of Ian-heat, being properly plunged, and when it is necessary to draw them up again, and when they are one or more seasons advanced in growth, their tops will require a little more freedom than the others regulated on the different benches or shelves; let the place be well cleaned out, when little more will be necessary for a few weeks than watering when requisite, squirling, steaming, and attention to the departments' greatest necessary are to be kept in the house at this season. This should in general be about sixty degrees. If it is kept much lower, it will considerably retard their growth, and if any degrees higher, the free-growing kinds will soon over-top, and materially injure the weak and more tardy sorts unless prevented; besides themselves becoming unsightly, the consequence of being drawn, or forced into weak ungainly stems.

6695. Insects. As the heat increases with the advancing season, the different species of insects to which these departments are liable, will multiply incredibly. Those which seem to make the greatest havoc amongst plants in the hot-house, are, the green fly, the thrips, the mealy white bug, the great scaly bug, the small scale, or the pine-bug, and the red spider, which, although the smallest, is by far the most destructive of any of the species that exist in these departments.

6696. For the fly and thrips, there is no process which seems to take so much effect on them, as a strong fumigation of tobacco; repeated twice or thrice, according to the strength the insects may have attained.

6697. For the bugs, there is none of the several expensive methods mentioned in different authors so effectual, as simply picking them off, or this may be said to be tedious, but then it has sureity to plead in its behalf; besides, that the plants in no manner disturbed by the operation; let a person be observed in looking for them, examining plant by plant, and leaf by leaf, from top to bottom, and also any incisions or cracks that may be in the bark of the stem, &c. there will be a constant and tiresome employment; on the contrary, if regularly done, one operation will be of more service than five, if it be executed in a careless inattentive manner. As each individual plant is picked, it should be carefully washed with a strong linctum of soft soap and water, which will have a powerful effect on their eggs, which in general sufficiently small to elude the eye, or perhaps so situated within the young buds that they cannot be smelt without injuring the plants, which will, however, penetrate into these secret holes, and in general be fully adequate to their destruction.

6698. When the plants are out of the house in summer, every one of them should be well washed with strong infusion of tobacco, as, unsteady; and such a smoking, of tobacco, or tobacco, has been infused; in particular, all the joints of the wood-syring, and whatever name-holes or other crevices may happen to be therein; as in these places some of the species, more especially the white mealy bug, is much inclined to retire itself for breeding. This operation will, however, if performed in spring and autumn, be a great means of their extinction, and will tend in a great degree to check the multiplication of the others.

6699. The red spider, the last and most pernicious of the species mentioned, is to be overcome next, by a strong infusion of free hot well directed use of common water; either by steam or with the hand-syringe. The steam, by giving a finished form in the aze, prevents the bees from extending its slender web from leaf to leaf, and thus checks its progress; while the syringe, by suction, breaks the ligaments of those already made, and in most instances washes the insects to the ground, where, if properly done, it may return them to the ground, and so prevent them from appearing again.

They will sometimes, however, elude the greatest diligence, for a while, by collecting under large horizontal leaves, which serve them as citadels against the attacks of the water; but here they will be found and driven from their retreats, by extracting the liquid substance of the leaf for their support, in consequence of which it loses its verdure and becomes consanguineous; this, when found, should be picked off, and taken out of the house immediately; for if left anywhere among the plants they will in a little time establish themselves on others. If they happen to be discovered before the leaf has lost its beauty, they may be rubbed off with the hand on a sheet of paper, and expedite the process. If at any time the quantity...
PRACTICE

therefore, as observing unless " and in and which but however, and kept serving upon which probable, mended ger ders of the middle son of the principal atmosphere at the observation of the sun's heat in the dawn of the day's rising heat of the sun, and its influence over the atmosphere. It is by syringing, partially when dry and warm; for if administered in the morning, the rising heat of the sun exalts it, before it has time to diminish. It is much moistened in the course of the succeeding day, and is liable to much injury, being left in an exhausted state until the following morning, and which, it is probable, may not prove more fortunate; whereas, if administered in the evening, it refreshes them the next day, and reduces them to a healthy state in the morning. Besides, by being left in an exhausted state, the following day, and which is, therefore, much more dangerous than if done in the morning, than if done in the evening. But as extreme is dangerous, care must be taken to use no more watering than is necessary for the health of the plants; for if used to that degree, the earth becomes sour and deprived of its vegetative powers, the consequences may be rather unpleasant.

By thus setting the plants in the green-house, it tends to prevent the increase of insects; also their too luxuriant growth during the summer months. After hardening them, and freeing them from the small and crowded frames, it is more likely to bloom; which is, in these ornamental plants, the principal object of the cultivator, besides that they are not so liable to be injured by the severities of the succeeding winter.

6706. Autumn treatment. Towards the latter end of August the natural heat of the atmosphere will be on the decline; therefore, except on particular fine days, when a small portion of air may be given, the lights must be kept perfectly close; but more especially so at night: as we have frequently at this season heavy chilling dews, and are also often surprised with unexpected showers of rain or hail; to admit either of which might be very injurious to the plants; however, by shutting up the house before the rain has withdrawn its influence entirely from them, and thereby warming the enclosed air, they may safely stand here some days longer.
6707. As soon as the month of September commences, it is time to think of getting the stoves ready for their reception; first, a quantity of fresh tan should be provided, sufficient to raise the bed at least six inches above the kirb or wall of the pit, in conjunction with the best of the old already there, which is to be extended, or made out to dry, from the new and old tan, and then covered with a convenient yard, for two or three days, where it should be regularly turned twice or thrice a-day, and covered with mats at night; while this is preparing, let the flues of the house be well cleaned and the walls white-washed; an operation necessary to be done every year in these departments, where strong fires are kept for some time. As the tan can be sifted in the common way, it can receive the form of a riddle or sieve: some gardeners throw it entirely away, but the part sifted being mixed with the new, prevents its heating so violently as it otherwise would when first put in; it also tends to preserve a more regular heat within the house, if used in this manner. It would be used only in its sifted state, consequently, like most other things that are worked up above their pitch, liable to be sooner exhausted in proportion to the first foundation.

6708. Having sifted and got away all the refuse of the old tan, let the fresh, if well dried, be immediately cast into the pit, and both well mixed together in the pit; still adding, until the bed is raised to the proper height; this done, let the wood and glass-work, kirbs, passages, &c., in short, every part of the house be diligently washed; for the twofold purpose of endeavoring to clear it as much as possible from insects, as flies and house-bugs; the appearance of these insects being thus removed, and the house, observing to examine each of them diligently lest any of those plagues so often mentioned, should find their way back to the store.

6709. The pots must not be plunged in the tan at first; as well on account of the danger of the violent heat injuring the roots, as because this early plunging might start them into a fresh growth; which, at this late season, would not be at all to their advantage. They must, therefore, be set on the surface of the pit in regular order, where they may stand twelve or fifteen days, or perhaps longer; being guided in this particular by the state of the atmosphere abroad, as well as the internal temperature of the heat in the pit: by the first week in October, the heat of the external air will be considerably abated, and that in the pit sufficiently moderate. The time for plunging being fixed on, observe to have it done in the most exact manner, placing the tall plants towards the back or centre, and the lower ones to the front or side of the house, in the form of the order at first adopted. If sawdust is used, it will contribute much to their cleanliness, and also make a more agreeable appearance than the tan. All being set to rights, and the passages, &c., swept clean, give the plants a good water, and you may have assurance of a proper removal, which will complete the business for this time. The principal care afterwards for a few weeks, is to give them a reasonable share of fresh air and water, according to the temperature of the weather; but it is more proper to perform the watering, syringing, and steaming, from this time to the beginning or middle of May, in the usual way, as being advisable to the plants. Let the bed where it is found covered with coarse grass be removed, by means of the bed, unless being injured by it: should it be done in the evening, the air in the house would unavoidably get chilled, especially in frosty weather. It is even necessary that the water used for this purpose should be nearly of the same temperature as the air in the house.

6710. About the middle of October, it will be necessary to add a little fire-heat at night, beginning with slow fires at first, and gradually increasing them as the severities of the weather increase. Although a circulation of fresh air of earth is at all times requisite to the health of plants, yet the heat of the external atmosphere will make it so much the less necessary, and the danger of the air being too much heated considerable; in fact, none should be given, except on particular fine days, when the front or end lights may be opened a few inches. They should be shut early in the day, seldom permitting them to remain open longer than one o'clock; thereby giving the sun time to warm the fresh-admitted air before its admission. This will be a little more necessary in the middle of October until the beginning of April: as the strong cold winds which generally blow during the winter months find of themselves but too many entrances.

6711. The watering in the autumn, discontinue it to those plants plunged in the pit, as the moisture of the tan, added to that which proceeds from the syringing, will be found quite sufficient for most of them; on the contrary, those over the flues, or on the shelves or kirbs near the fires, will require an additional portion on account of the strong fires necessary to be kept when the weather happens to be severe. The use of the syringing and steam must also be stopped in the severest fronts, lest by that means the house should get over chilled; however, they may both be used freely, when the weather proves moderately mild and fine; but by no means is it to be understood, that the house at this time is to be kept in a continual mist; or to be considered as unhealthy, as usual, or even more so in the mildest weather, especially when in want of it. It is necessary to notice that those plants which are inclined to be deciduous, and also some of the more tender ones, will be occasionally dropping part of their leaves; these should be picked off as soon as they appear, otherwise they will have rather a disagreeable appearance among the plants.

6712. Winter treatment. About the middle or end of December, it will be necessary to have the tan in the pit turned, and renovated with a little fresh well-dried bark to enliven the heat, as the severest part of the season is still to be expected; however, in performing this work, great care is required that the plants are not chilled or injured by being removed out of the tan-bed at this cold season: therefore, the mildest weather must be chosen for performing this operation. The pit being cleared, immediately proceed to turn over and mix the old and new tan well together, in which, as soon as it is completed and levelled fit to receive the pots, they may be plunged without delay; as there is not that certain danger of a burning heat ascending now as in the summer months, in which season the powerful action of the sun occasions it to ascend more violently.

6713. Plunging the pots. Should it not be convenient to have the whole plunged the same day, those left will require to be set on the surface of the tan during night; lest by being left near the glass, or exposed to any injured crook, they might be injured by the cold wind; and, with the utmost care, they should be kept in a short a time as possible out of the tan at this season, they should without fail be plunged the next or following day at farthest: it will be also requisite to keep a pretty brisk fire-heat in the house, in order to have the pots are covered, and until the bottom heat in the pit becomes sufficiently strong; else they will be liable thereby to drop, and lose many of their leaves in consequence of being checked at this season. Should it happen that a series of clear fine weather follows this operation, the action of the sun may possibly occasion the heat to rise rather violent in course of a few days after being removed, which symptom, if not carefully attended to, can be immediately remedied by lifting the pots out of their places, and throwing into the hole a small quantity of the surface tan; on which the pots may be again set in a loose manner; thus, by permitting the heat to pass freely off by the sides of the pots, it prevents its burning the earth or roots, which would be certain death to the plants: when its violence has subsided, let the pot be levelled, and pots properly replunged; but unless the weather, as already noticed, happens to be particularly clear, in all likelihood this labor will not be encountered.
6714. **Watering and cleaning.** They will require from this time until about the beginning of March,nothing more than the usual care of watering when necessary, and cleaning them from all dirt or insects as soon as they appear; also to keep the temperature of the enclosed air as near to its regular pitch as possible: to assist in compassing this object, when the weather sets in severe, it will be proper to use either shutters of canvas or bass mats to cover all the lower parts of the house; and in particular those at the greatest distance from the entrance of the fires every night; otherwise the frost will easily enter these remote parts, and chill the air through the whole house; the consequence of which may be very injurious: on the other hand, if these precautions are not attended to, there will be a necessity of keeping up a very strong fire-heat, which will likewise be attended with pernicious effects.

6715. **Insects.** It is in these intervals that that destructive insect the red spider makes the most rapid progress, on account of the necessity there exists of keeping the houses close, and supporting a dry warm air, both of which circumstances are particularly congenial to its nature; therefore on all fine mild mornings, observe to raise a powerful steam in the house as already directed; by the frequent repetition of which there will be a possibility of keeping them under control.

6716. ** Refreshing the bark-bed.** As the internal strength and heat of the tan will now be much on the decline, in consequence of the length of time it has been in use, it will be requisite to turn it more frequently, so that about the beginning of March, it should be again stirred to at least half its depth; which will afford a temperate heat, until the time in which the plants are usually shifted, when it is generally renewed. Some gardeners make it a practice to have merely the upper half of their tan-pits stirred at any time throughout the year, when the heat happens to be on the decline; this is certainly a very proper method where there is plenty of time and hands to perform it; as there is no danger of a burning heat arising; but it requires to be done so much the oftener, such heat seldom lasting above a month or six weeks; it consequently will not answer where these conveniences are not to be had. The plants being regulated in proper order as before, let them have the usual treatment until the time of shifting. (*Exotic Gard.* p. 70.)

### Sect. II. Climbing Bark-stove Plants.

#### 6717. CLIMBING BARK-STOVE PLANTS.

<table>
<thead>
<tr>
<th>MAY</th>
<th>JUNE</th>
<th>JULY</th>
<th>AUGUST</th>
<th>SEPTEMBER</th>
</tr>
</thead>
<tbody>
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</tr>
</tbody>
</table>

6718. **The propagation and culture adopted for green-house climbers, is equally so for those of the bar stove, the difference of temperature being taken into consideration.** (*See* 6204. and 6253.)

### Sect. III. Bulbous-rooted Bark-stove Plants.

6719. *All bulbous-rooted stone plants* may, no doubt, be kept in the dry-stove; but if it is wished that they should flower in any degree of perfection, they must be plunged in the bark-bed, when newly planted. The same remark will apply indeed to most of the dry-stove bulbs.

#### 6720. BULBOUS-ROOTED BARK-STOVE PLANTS.

<table>
<thead>
<tr>
<th>MAY</th>
<th>JUNE</th>
<th>JULY</th>
<th>AUGUST</th>
<th>SEPTEMBER</th>
</tr>
</thead>
<tbody>
<tr>
<td>Allium gracile</td>
<td>Amaryllis advena</td>
<td>Amaryllis Brunnigl</td>
<td>Amaryllis aurea</td>
<td>Amaryllis brasiliensis</td>
</tr>
<tr>
<td>Amaryllis falkata</td>
<td>— blinda</td>
<td>— ciliata</td>
<td>— croc</td>
<td>— marigl</td>
</tr>
<tr>
<td>— flexilis</td>
<td>— carvifolia</td>
<td>— lactica</td>
<td>— eque</td>
<td>— margl</td>
</tr>
<tr>
<td>— augustofolia</td>
<td>— raula</td>
<td>— undulata</td>
<td>— latif</td>
<td>— speci</td>
</tr>
<tr>
<td>— minor</td>
<td>— Haemanthus albiflorus</td>
<td>— josephine</td>
<td>— oriental</td>
<td>— Haemanthus quadrival</td>
</tr>
<tr>
<td>— regime</td>
<td>— carinatus</td>
<td>— longifolia</td>
<td>— umbellata</td>
<td>— quadrival</td>
</tr>
<tr>
<td>— reticulata</td>
<td>— pilosus</td>
<td>— zeylanica</td>
<td>— longifol</td>
<td>— quadrival</td>
</tr>
<tr>
<td>Haemanthus concolor</td>
<td>— pubescens</td>
<td>— Crinum americanum</td>
<td>— Haemanthus coccineus</td>
<td>— quadrival</td>
</tr>
<tr>
<td>Ornithogalum arabicum</td>
<td>— Ophiorrhizas album</td>
<td>— Crinum oval</td>
<td>— orich</td>
<td>— quadrival</td>
</tr>
<tr>
<td>— caudatum</td>
<td>— Ornithogalum latifolium</td>
<td>— Crinum quinqu</td>
<td>— orich</td>
<td>— quadrival</td>
</tr>
<tr>
<td>Tacsonia aurea</td>
<td>— Pancratium angustifolia</td>
<td>— Calatia</td>
<td>— Philanthus</td>
<td>— quadrival</td>
</tr>
<tr>
<td>Tacsonia antennaria</td>
<td>— Pancratium quadrival</td>
<td>— Bactia</td>
<td>— cinclia</td>
<td>— quadrival</td>
</tr>
</tbody>
</table>

### Sect. IV. Perennial Herbaceous Bark-stove Plants.

#### 6721. HERBACEOUS BARK-STOVE PLANTS.

<table>
<thead>
<tr>
<th>MAY</th>
<th>JUNE</th>
<th>JULY</th>
<th>AUGUST</th>
<th>SEPTEMBER</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Pelia sahnthes tet</td>
<td></td>
<td></td>
<td>— sandens</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Pella crispa</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>— macrophylla</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Lobelia auranti</td>
</tr>
</tbody>
</table>
6722. The propagation and culture of these need not be entered on, being essentially the same as for hardy or green-house herbaceous plants, the difference of temperature being taken into consideration. Such as have tuberous roots must be treated on the same principle as tubers in the open garden, as, for example, those of fumaria cava, erythronium, &c. which have their regular seasons of rest.

6723. The gloriaeaeae, that grand, beautiful tuberous-rooted stove plant, for want of attention to the nature of its roots and its habits of growth, seldom produces flowers in this country. "Its failure," John Sweet observes, "arises chiefly from the defective method in which its roots are preserved during their inaction, and from the want of proper treatment, when they first vegetate in the spring. Injured at these periods, the plants generally continue through the summer, weak and unpromising, throwing up only a few small stems, which do not flower in sufficient strength and beauty. Under the following management, Sweet has had perfect success, and has known a single root grow ten feet in the course of a season, with numerous blossoms upon it. When the stalks and foliage have decayed in the autumn, and left the root, like a well ripened potato, in a dormant state, the pot containing it must be removed from the bark-bed to the top of the hot-house floor, at some distance from the fire, the warmth at this time necessary being merely what is sufficient to keep the earth in the pot free from damp; and to prevent the waterings of the house, or other moisture, falling on the earth in the pot, it should be covered, by inverting upon it another pot of the same size; or if larger, it must be hung over its edges and more effectually exclude the wet.

If the roots are small, two or three may be placed together in the same pot, whilst in their dormant state; but if they are thus shifted, the mould must be well shaken down in the pot, in order to prevent the access of air to them; the old mould in which they must grow must also be used; for fresh earth or sand would stimulate them to move too early. About the second week in March, the roots must be planted, putting one or two, according to their size, into pots measuring six inches over. The best compost for them is fresh loam, mixed with an equal quantity of bog-earth of good quality: the loam should be good, not over rich with dung, nor too heavy. The roots are to be covered about six inches deep, and care must be taken not to break them, unless nature has shown where it is practicable to divide them easily. The pots, when filled, must be plunged into the bark-bed, where the heat should be equal to ninety-five degrees of Fahrenheit's scale. Water is to be given very sparingly at first, and though, as they grow, they will require a more liberal supply, yet it is necessary, at all times, to be very moderate in giving it. The heat must be well kept up, and as the shoots extend they must be supported by sticks, or trained in any direction on wire or cords. (Hort. Trans. vol. ii. 23.)

SECT. V. Annual Herbaceous Bark-stove Plants.

6724. BARK-STOVE ANNUALS.

<table>
<thead>
<tr>
<th>MAY</th>
<th>JUNE</th>
<th>JULY</th>
<th>AUGUST</th>
<th>SEPTEMBER</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amethysta caerulea</td>
<td>Amaranthus bicolor</td>
<td>Colocasia argentea</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Calceolaria pinnata</td>
<td>- -</td>
<td>- -</td>
<td></td>
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</tr>
<tr>
<td>Campaena capensis</td>
<td>- -</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Cassia chamaecistus</td>
<td>- -</td>
<td>- -</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cleome pentaphylla</td>
<td>- -</td>
<td>- -</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Convolvulus pet capra</td>
<td>- -</td>
<td>- -</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Crotalaria juncea</td>
<td>- -</td>
<td>- -</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hedyosmum algense</td>
<td>- -</td>
<td>- -</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Heliophila integrifollia</td>
<td>- -</td>
<td>- -</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Heliotropium indicum, p.</td>
<td>- -</td>
<td>- -</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Impatiens balsamina</td>
<td>- -</td>
<td>- -</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Physalis prostrata, p.</td>
<td>- -</td>
<td>- -</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sida ciliolata</td>
<td>- -</td>
<td>- -</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Solanum melongena</td>
<td>- -</td>
<td>- -</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

6725. Propagation and culture. They are all propagated from seeds, most of which ripen in this country; but some few sorts are continued by cuttings for the sake of preserving particular variations. Sow in February or March in pots, to be plunged in a hot-bed; prick out the plants into the smallest-sized pots, when they have attained one or two proper leaves, and shift them once or twice into pots a size larger in the manner recommended for the bulbous (II. 3); keep the plants in hot-hoods or pots ready to blossom, when they may either be removed to such of the houses as are empty at the time, as the bulb-house, green-house, &c. or assembled in a house devoted to annuals. Some few of them, as the ice-plant (Mesembryanthemum crystallinum) and egg-plant (Solanum melongena), may be plunged in a warm situation in the open garden.

SECT. VI. Aquatic Stove Plants.

6726. HOT-HOUSE AQUATIC PLANTS.
PRACTICE
indeed
of
speciosa
but
rarinosa
ovata,
when
inside
622
the
woods,
to
place
and
through
will
will
years,
seeds
planted
if
in
{Saccnarimi
Hort.
{Angraecum
Meyen,
and
cylindrica
ferox
(annual, with singularly constructed leaves, often of thirty inches diameter), Kent has proved to best in a closet. Multiples requires only to be
fresh
in
water,
and
placed
in
a
pan
in
a
hot-bed, where it will flower the whole summer. The
nymphæas
having
tuberous
roots,
he
keeps,
through
the
winter,
in
small
pots
(sixties),
in
a
dormant
state,
in
a
small
trough
of
water
in
the
trench.
Early
in
April,
he
prepares
for
their
summer
culture,
by
placing
these
in
coco-nut
erth
in
the
cisterns,
two
feet
long,
fourteen
inches
wide,
and
six
inches
deep,
and
then
placing
in
any
cucumber
or
melon
frames
which
may
be
then
in
use.
"In
a
fortnight
or
two
weeks
a
number
of
offsets
or
runners
will
be
thrown
from
the
bulbs.
These
are
then
separated
and
put
into
small
pots;
and
in
the
course
of
ten
or
twelve
days
a
strong
plant
of
each
species
is
selected,
and
placed
in
the
cisterns
for
flowering.
These
tender
aquatics,
especially
the
nymphæas,
grow
in
a
brick
three-light
frame,
thirteen
feet
long,
and
six
feet
broad;
inside
the
frame,
the
ground
is
raised
by
a
frame,
and
four
two
wooden
cisterns,
lined
with
lead,
four
feet
long,
two
feet
six
inches
wide,
and
fifteen
inches
deep:
the
plants
are
placed
in
them,
each
one
rising
through
a
drain
pipe
of
six
inches
in
diameter,
about
six
inches
deep,
the
bottom
part
of
which
is
rammed
down;
and
the
plants
are
in
the
frames,
one
or
two
in
each,
according
to
their
habit
of
growth.
The
cisterns
are
then
filled
with
water.
As
the
plant
increased
in
size,
they
were
replanted
and
cleared
in
frames
as
often
as
necessary;
and
if
the
plants
are
occasionally
watered
over
their
leaves,
from
a
pot-watering,
through
a
rose,
their
vigor
will
be
greatly
increased.
It
is
important
to
keep
them
in
a
constant
state
of
growth;
for
if
checked,
they
will
form
bulbs,
and
grow
no
more
during
the
season.
This
will
be
coldest;
but
this
year
(1817),
the
heat
in
June
produced
the
effect,
although
they
were
shaded
from
the
sun's
rays
by
matting,
and
the
lights
considerably
raised.
Where
dung
is
used,
there
is
like
danger,
from
its
heating.
After
being
planted,
they
will
flower
in
the
course
of
a
month,
and
some
of
them
will
continue
blooming
throughout
the
season.
As
soon
as
the
plants
have
done
flowering,
and
perfected
their
seeds,
they
disappear,
and
form
bulbs
in
the
mud.
These,
in
the
month
of
October,
I
put
into
small
pots
(sixty-
in
the
cast),
and
place
them
in
a
trough
of
water,
where
the
plants
remain
dormant
until
the
ensuing
spring.
The
seeds
are
most
likely
to
vegetate,
if
sown
at
the
same
time,
and
treated
in
the
same
manner.
Nymphæa
called
Tuberosa,
which
flowers
in
the
summer,
are
grown
so
freely
as
in
the
frame.
Nymphæa
stellata
seeds
freely,
but
the
root
does
not
easily
divide;
indeed
it
is
best
grown,
when
treated
as
annual
plants.
Alpinia
grows
well
under
similar
treatment
to
that
of
the
nymphæas;
its
seed
should
be
sown
Christmas,
and
kept
in
the
cistern
of
the
stove." (Hort. Trans. iii. 54.)

6730. MARSH, OR REEDY HOT-HOUSE PLANTS.

<table>
<thead>
<tr>
<th>MAY</th>
<th>JUNE</th>
<th>JULY</th>
<th>AUGUST</th>
<th>SEPTEMBER</th>
</tr>
</thead>
<tbody>
<tr>
<td>sanguinea</td>
<td>Curcuma zedoaria</td>
<td>indicas</td>
<td>speciosus</td>
<td>saccenars</td>
</tr>
<tr>
<td>mucronata</td>
<td>Helicodium hikai</td>
<td>angustifolia</td>
<td>Curcuma longa</td>
<td>Musa coccinea, Dec.</td>
</tr>
<tr>
<td>zanzibarica</td>
<td>purpurifolia</td>
<td></td>
<td>Hedychium angustifolium</td>
<td>paradisiaca, Nov. Cov.</td>
</tr>
<tr>
<td>Cinchona affinis</td>
<td></td>
<td></td>
<td>Hedychium coronarium</td>
<td>root</td>
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<tr>
<td>Kiempharia magnifica</td>
<td></td>
<td></td>
<td>Helicodium pittacorum</td>
<td>Alpinia cataracta</td>
</tr>
<tr>
<td>ferrings</td>
<td>ovata, March</td>
<td></td>
<td>Kiempharia galanga</td>
<td>Zingiber officinale</td>
</tr>
<tr>
<td>urna speciosa</td>
<td>farrinae</td>
<td>rotundata</td>
<td></td>
<td>purpurreum</td>
</tr>
<tr>
<td>Alpinia speciosa, March</td>
<td></td>
<td></td>
<td></td>
<td>zembei</td>
</tr>
</tbody>
</table>

6731. Propagation and culture. No plants are more easily propagated than those enumerated. In respect
to
culture, they
carr
t
for	he	most	the	quarters	considered	as	marsh	norgardens,
for	the	sugar-cane
(Kaccharum officinarum)
and
ginger
(Zingiber officinale)
are
found
in
wild
state
by
rivers
and
in
moss
tufts,
and
thrive
best
in
the
storm
where
eye
are
directly
watered
with
water.

Sect. VIII. Selections of Bark-stove Plants for particular Purposes.

6732. Selections of bark-stove plants for particular purposes can be but few. A collection
may
be
made
of
such
as
are
or
have
been
most
used
in
the
arts;
of
curious
or
botanists'
plants;
or
such
as
are
hymenopterous,
as
casparia,
bignonia,
clerodendron;
or
night-smelling,
as
centorum,
cactus
grandiflorus;
or
palms,
as
the
sago-palm
(Eycas),
of
the
cocoa-nut
(Cocos),
of
the
date-palm
(Phoenix) &c.;
or
any
of
the
natural
arts;
orders of such rare sorts as have not yet flowered. The following are some of the most remarkable of the economical tropical plants used either in their native countries or imported into this country.

**Foods.**

1. **Bengal quince** (Ripogonum undulatum). Sows up (Lasioglossum acuminatum).
2. **Alligator-apple** (Manihot utilissima). Balsam-tree (Eugenia uniflora).
4. **Ackee-tree** (Blighia sapida). Black-tree (Ficus sycomorus).
5. **Cocoa-plum-tree** (Chrysobalanus icaco). Blossom-tree (Cordia alliodora).
7. **Cocoyut-tree** (Cocoea subsessilis). Bloodwood (Haematoxylon campechianum).
8. **Coffee-tree** (Coffea arabica). Blue-fig-tree (Ficus australis).
10. **Calabash-tree** (Crescentia cujete). Buckthorn (Rhamnus cathartica).
11. **Nogo-palm** (Quisquina revoluta). Buckthorn hull (Coccus ussuriensis).
12. **Bread-ruuk-tree** (Chrysophyllum dulcis). Buckthorn tree (Rhamnus frangula).

**Some mind relies nothing that is not immediately useful, or has some relation to utility:** to such the foregoing list will be of some value as pointing out plants of great importance to mankind in other countries. From our connection with these countries, and the number of young persons that annually leave Britain to pass great part of their lives in them, it is desirable those plants should be known here also; and hence a national object for the patriot, who has wealth and leisure, to display them in a conservatory attached to his castle, or palace, (fig. 623) of suitable elevation and extent.

673. In selections of rare or curious plants, or such as are sought after chiefly by botanists, the palms, the air plants, and the exotic ferns will be included; and on the culture of these, we shall select some remarks from the Horticultural Transactions.

674. The **palms** is a natural order of plants of great interest by their utility, both as fruit-trees, and as supplying other products; and of much grandeur of appearance. The cocoa, sago, and date palms are well known; upwards of fifty other species have been introduced into this country, and are to be found chiefly at Messrs. Lodige's. A number more remain to be procured, of which the dome-palm (fig. 624) is one of the most remarkable, being the very palm known to have a branched trunk like other trees.

675. The **culture of palms** is less a matter of nicety, than expense. They require a powerful moist heat, a large mass of rich earth in the pot, tub, or bed, and ample space for the leaves. As they are of remarkably slow growth, a store devoted to their culture does not require to exceed the common height at which the trees-palms to display their character, it would require to have the roof elevated by degrees to 60, 80, or 100 feet. It is much to be wished that some spirited man of wealth would, in these times of peace and leisure, distinguish himself by palm culture, of which Messrs. Lodige's, much to their honor, have set the first example. It is a common opinion, that their growth is so slow, that little effect is seen in their trunks during a life-time: but this every gardener that has supplied his palms with abundance of space for the roots, and adequate heat in their atmosphere, can witness against.

676. **Parasitic stone plants.** Maria Graham (Letters from India) remarks, that she saw many of these flourishing in great luxuriance on the rough trunks of palms in the Calcutta botanical garden. At Kew, Spring Grove, and in the garden of the Horticultural Society, they have been...
generally grown in rough tan, closely pressed together in small pots or baskets, and suspended from the roof of the hot-house. Messrs. Lodigeus have established some specimens on the trunks of palms in the Indian or natural manner, and the Honorable and Rev. W. Herbert appears to have been equally successful. "I am informed," he says, "by a friend at Calcutta, that he cultivated with great ease, all the dendrobium aeraidi, and other parastatical plants, by tying moss into bunches, and placing them on the edge of a branch, and placing above them a pot of water with a hole at the bottom, through which a string passed, nearly as large as the aperture, by which the water was gradually and continually conducted to the upper part of the parastatical plant, which it afforded with the most convenient moisture for its purpose best. He mentions that dendrobium aeraidi, fastened to a tree and irrigated in this manner, will, in a little more than a year's time, produce pendulous racemes of flowers, from two to six feet long, and it appears likely to thrive with me under the same treatment. I had previously found no difficulty in establishing epipendrum on the stems of the tree in the roof, by cutting a notch in the bark and inserting the plant like a graft, and tying moss about it to support it, till the young roots had attached themselves to the bark; but from want of sufficient moisture, they have not made much progress, or flowered with me. I have now adopted the above-mentioned mode of treating them, with full confidence that it will succeed in my stoves, as well as it does at Calcutta; and very soon after its application to a sickly epipendrum, growing on the stem of Stereulla balanghas, vigorous young fibres began to sprout from it on all sides. I am very much inclined to think, that most of such plants would attach themselves to the sides of a porous stone or vessel, should be kept root, if constantly irrigated, and thrive upon them as well as upon a living tree, especially if the stone or root were covered with growing moss, for I have observed the fibres of more than one sort attach themselves strongly to the outside of the pot in which they are planted; and I conceive that they might be beautifully cultivated, upon an ornamental cone of porous pottery, filled with water and furnished, on the outside, with niches, in which the plants might be fixed, with a little moss or peat to promote their growth in the first instance. I have found the parastatical plants in danger of perishing, from want of moisture, on a deciduous tree, during its season of inactivity, but that deficiency would probably be removed by constant irrigation."

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765. The Rafflesia Arnoldi is the most extraordinary parasite known to botanists. It was discovered by the late Dr. Arnold, in Sumatra, in 1818, in a jungle or thicket, growing close to the ground under the bushes, and attached to the roots of species of various plants. The plant consists of the flower only, having neither leaves, branches, or roots; the flower is a yard across; the petals, which are subround, being twelve inches from the base to the apex, and being about a foot from the insertion of the one petal to the opposite one; the petals are from a fourth to three fourths of an inch thick, and the stamens, as long as the petals, held together. It appears to take its origin in some cramp or hollow of the stem, and soon shows itself in the form of a round knob, which, when cut through, exhibits the infant flower enveloped in numerous bracteal sheaths, which successively open and wither away as the flower enlarges. A singular change takes place in the vessels of the root or stem of porous pottery, filled with water and furnished, on the outside, with niches, in which the plants might be fixed, with a little moss or peat to promote their growth in the first instance. I have found the parastatical plants in danger of perishing, from want of moisture, on a deciduous tree, during its season of inactivity, but that deficiency would probably be removed by constant irrigation.

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767. Exotic ferns. The tree-ferns, Humboldt informs us, are of singular beauty in their native sites. Only a few species of these, as Polypodium arboreum, Davilla pyxidii, Pleis aculeata, &c. have been introduced; but the number of herbaceous ferns which are store plants is considerable. They are propagated from seeds which generally ripen freely in this country, and such as are received from abroad generally grow, however long kept; they are also multiplied by dividing the roots. The best of these species of exceptions, which have been raised from seed by the wood Shepherd, the assistant curator; and the following are his directions for this purpose: Having provided a common garden-pot, four and a half inches in depth, and half a wide, let the bottom part, to the height of one inch, be filled with fragments of broken pots or gravel. Over these should be spread a stratum of such soil as is commonly used for potting green-house plants, of the depth of two inches; the remaining half inch should be filled with brown loamy earth sifted through a hair sieve, the surface being made perfectly smooth, and on this the seeds are to be scattered as evenly as possible. Care must be taken that the wind be not strong when blowing the seeds away, leaving nothing but empty capsules. The seeds being sown, no other covering is requisite than a bell-glass, which should just fit within the rim of the pot, so as to exclude all air. The pot is then to be kept in a pan always half full of water, and set in a shady part of the stove or hot-house, being always regularly watered, and the cover directed. When the plants have acquired their root they are to be put into pots of the above described size, and it is proper to give them a little air by placing a small piece of wood under the edge of the glass, at one side. In a short time afterwards the glass may be entirely removed. (Hort. Trans. iii. 338.)

769. The seeds come up in from two to three months, and the plants flower the following year. It is not known how long these seeds retain their vegetative quality, but two plants of acrostichum calomelanos were raised from seeds brushed from a specimen of that fern in the herbarium of Foster, supposed to be near fifty years old. But the same success did not attend similar attempts with any other species from different families of herbs; the soil for ferns should be of a suit description from that of the small fibres of the roots; it requires also to be kept constantly moist in imitation of the native habitations of these plants; which is generally under the shade of trees or rocks. Hence also they may be set in dark parts of the stoves where nothing else will thrive.
MONTHLY FLORICULTURAL PRODUCTIONS.

SECT. IX.

Selection of Dry and Bark-stove Plants, for such as have only one hot-house to contain them.

WOODY PLANTS.

Bambara arundinacea, Bitteringia speciosa, Carica papaya, Castor oil plant, Cleome spinosae, Coccoloba ussuriensis, Corchorus capsularis, Corypha umbraculifera, Cuchia hystrix, Cuscuta pulchra, Datura arborescens, Dillenia speciosa, Dracaena draco, Ficus indica, Hibiscus rosa-sinensis, Lora coccinea, Lagernstroemia reginae, Minsoa nobilis, Osidanta, Pteroclymenum, Pyrus myrtillus, Nerium coronarium, odorum, Nyctanthes arbor-tristis, Pimenta polyantha, Robinia pseudoacacia, Sambuus nigra, Sterculia pinnata, Tectona grandis, Virosa rosea, Velutina aculeata.

FLOWER-GARDEN.

The crocus, tulip, and some alliums, beginning to emerge from the ground. If mild weather, perhaps some choice plant in flower, as the Christmas rose, daisy*, but generally no flower is to be seen this season.

The snowdrop*, Christmas rose*, and winter aconite* in flower; the crocus, Corydalis, and other bulbs, fast advancing, if the weather be favorable.

Among florists' flowers, the crocus, scilla*, some hyacinths*, crown-imperial*, and also the prionum*, and polyanthus are in bloom in the latter half of the month; saxifrages oppositifolius among the alpines; and viola odorata* in a warm border, or on rock-work.

The hyacinths*, narcissus*, anemones*, and polyanthus are in great perfection in the latter part of the month. The rose, among the best valued floral flowers are in perfection in the course of this month. Also, the scilla, fruticata*, wallflower*, daisy*, pulmonaria officinalis, cynthia, Veronica, various saxifrages, and other alpines.

Some pines, peatitlars, and willows*, show their catkins; the sloe*, cornelian cherry*, meacontown* different varieties, daphne poncea and collina, the lonicera nigra*, and rosemary in flower. The ring-dove begins to coo in the first week.

Most of the wild fruit-trees, as crabs*, pear*, cherry*, and their allied species, are now in flower: most of the willows, birches, elms, and oaks, their catkins. Among shrubs, the honeysuckle, some robinias*, ammobiums*, daphne, ericas*, and zanthorrhiza, are in flower.

The horse-chestnut*, hawthorn*, sorbus*, magnolias*, and snowdrop-tree*, in great beauty. Among the American shrubs, several species of magnolias*, azaleas*, Lilacias, and metrosayas*, &c., and among common shrubs, the lilac*, privet*, buckthorn*, honeysuckle*, the cinnamon, Scotch, barberry, not-leaved, and monthly roses. Most of the singing birds in full note.

In the green-house, above thirty species of azaleas*, many of the finest, as many as the family, with lachanias*, oxalis*, and various other genera in perfection.

In the pine, dracaena*, bromelia*, kumferp*, and various other genera in flower. Abundance of forced articles, included annually, as sweet peas, larkspurs, etc., in flower.

In the green-house, above thirty species of azaleas*, many of the finest, as many as the family, with lachanias*, oxalis*, and various other genera in perfection.

In the pine, dracaena*, bromelia*, kumferp*, and various other genera in flower. Abundance of forced articles, included annually, as sweet peas, larkspurs, etc., in flower.

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In the pine, dracaena*, bromelia*, kumferp*, and various other genera in flower. Abundance of forced articles, included annually, as sweet peas, larkspurs, etc., in flower.
### FLOWER-GARDEN.

The collections of paeonies and anemones not yet faded; those of ranunculus* and tussilago*; phlox, and of the hardy gladioli* and irises, in full beauty. Arrangements of many of the sweetwilliams*, in flower, towards the end of the month; biennials, such as aquilegia*, campanula*, veronica*, and many showy herba- ceous perennials; some biennials, as agapanthus, alium*, &c., annuals; as crocuses, cacti; aquatics; as butomus*, hydrocharis, potamogeton; vias, anagorgia*, and various alpines.

The florists' flowers of this month are, the pink*, and carnations; the white marguerite*, daisy, and tigger lilies; the Brompton stock*, larkspur*, lupines, and other biennials and annuals. More herbaaceous plants are now in flower than in any other month, as chelone*, delphinium*, bellflowers, persicaria, etc., and some other perennial flowers. The tulip-tree*, or paulownia, (Paulownia tomentosa), and some other of its species, are now in flower, and various alpines.

The florists' flowers of this month are, the hollyhock*, pyramid bell-flowers*, lobelias, annual stocks*, and the poppies*, with lilium canadense* and four other American bulbs. Narcissus flowers. Many herbaceous plants are now in flower that first appear in July, and continue as aster, astilbas, heucheras, authenticums, oualum, and numerous others first bloom in this month. Among the aquatics may be mentioned pelargoniums, pelargoniums dalmaticum, pelargoniums hybridum, and several species of potamogeton.

The florists' flowers of this month are, the dahlia*, clematis, carnations, and chrysanthemums. Although by artificial heat previously planted in the open ground in July and August, the bulbs are not much injured in this way, it is now in perfection. Among the flowers there are only few autumnal narcissus autunnumus, narcissus autunnumus, and scilla autumnale, and some chrysanthemums in all its varieties, is now in perfection. Among the herbaceous perennials, there are asters, sedums, gentianas, phlox*, and asphodelus, are the chief sorts.

The florists' flowers of this month are, the Chinese chrysanthemum*, some of the hardier of which will now flower in the open air, and others under a glass case or in the greenhouse; the colchicum*, autumn crocus, cyrtogonum europeurnis, and amaryllis lutea*. The principal herbaceous plants are, asters, sedums, gentianas, phlox*, and asphodelus, also with alliums albulum*, heucheras, gentianas*, and some other genera.

The remains of last month in greater or less beauty, according to the weather. Clematis has also been destroyed by the cold, and has been in bloom. The remains of last month, according to the weather. Clematis has also been destroyed by the cold, and has been in bloom.

### SHRUBBERY.

The time, laburnum, and fringe-trees*, in flower; towards the middle of the month a number of the roses of Americans* andromeda, monarda, rhododendrons maximum and peric- tum, azaleas, &c. Of Common shrubs, choisus, hollanchem, erica, dog-wood, elder, cythian, spirea, lonicera, &c. The goat-sucker, or fern-owl (Capni- smia europeurnis), heard in the evening of the first week, singing birds leave off singing about the end of the month.

The tulip-tree*, magnolia*, kalium*, andromeda*, azaleas*, ericas*, several sorts, and some rhododendrons*, and other American or peat-earth shrubs in flower. Among the common sorts, the roses are now in full perfection. The white jasmine*, honeysuckles*, clematis*, spartium, gleditschia tricangulata, choisus, lonicera, and a great variety of others of less note. Showy butterflies and moths appear in the beginning, and the dragon-flies towards the end of the month.

### AUGUST.

Scarce any trees are now in bloom; but of the old species there are various sorts of azaleas, fleurets*, and magnolias, in perfection; and of select common shrubs, which, with its numerous and beautiful variety, is now in perfection. The roses, the honeysuckle*, yellow jasmine*, clematis*, spartia*, and dwarf chrysanthemums, show in the shrubbery and roseary in many other month. Robin-red-breast (Montesilla rubicola) sings about the last week, and butterflies, moths, and dragon-flies abound during the whole month.

The green-house is as before. In the open air, the plants growing vigorously, but excepting geranium*, ericas*, and some succulents not many species in flower. In the store, officinalis, convolvulus, panthea, gynura, pascalium*; plumago, and numerous other hardy flowering plants. Tender annuals supplied from the reserve-greenhouses as before.

### SEPTEMBER.

Aralia spinosa, some azaleas*, and kalium*, Lord Macartney's delphinium, and one or two other roses are in flower during this month. But the chief ornament of the shrub-bery is the multitude of the monte-blooms, virginianus, nigilipus*, oxycahnthas*, Siberian crane*, sorts*, lonicera*, apple, rose, elder, &c.

There are not many store plants in flower at this season; amaryllis*, pot-silvers, and some succulents may be mentioned. Tender annuals supplied from the foreign-department, for the greenhouse, for decorating the plant-cab- inet, conservatory, or drawing-room.

### OCTOBER.

Arbutus unedo* is the only beautiful shrub in flower, and also in fruit, at this season, gardenia, rhododendrons, barberry, ericas, clematis, and the common ivy are also in flower.

The green-house plants generally return to their winter habitation in course of this month; some heaths*, and pelargoniums*, and a few other species in flower.

Any spare room in the green-house is now occupied with chrysanthemums*, and some dahlias* raised in pots, and placed out of the reach of frost, to prolong their bloom. A few ericas*, statice*, and geraniums, still in bloom.

The green-house is as before. In the open air, the plants growing vigorously, but excepting geranium*, ericas*, and some succulents not many species in flower.

### NOVEMBER AND DECEMBER.

Dryandra*, ericas*, lantanas*, and cas- melia*, about the middle of the month, in the green-house. In the store, all the species of stre- lithium, alani stellaps*, amaryllis*, aletris*, and one or two others.

From the forcing-department, hya- cynth*, Persian iris*, and other bulbs, monthly roses, and, last Christmas, the Provence roses*, and other shrubs and flowers, up to 5 feet high, in pots.

The pith filled with tender annuals, or other plants, in the course of propagation and rearing.

### HOT-HOUSE DEPARTMENT.

In the green-house, chiefly tender an- nuals from the reserve-garden; the proper inhabitants being in the open garden, and there the heats, gera- nium, citrus tribe, discom, crass, senecio, &c. In great beauty.

In the store, aster* sibiricus, and other bulbs, aloes, piper, and other succulents; eugenia, epipremnum, caudas, &c. and in great beauty.

In the store, areEEs* sibiricus, and other bulbs, aloes, piper, and other succulents; eugenia, epipremnum, caudas, &c. and in great beauty.

The reserve hot-houses as before.
BOOK III. ARBORICULTURE, OR PLANTING.

6742. A tree is an object which has at all periods been held in a certain degree of admiration by mankind, from its grandeur, its beauty, and its use: a few trees have accordingly been associated with the dwellings of civilised nations in every country. The Persians, Greeks, and Romans were particularly attached to trees: some of their greatest men were proud to acknowledge that they had made plantations with their own hands; and fine specimens, whether planted by nature or art, were held sacred, or specially protected. (37.) The Romans, besides the ornamental plantations of their villas, planted occasionally for useful purposes; they had live hedges, osier plantations, and rows of poplars and elms as props for their vines. (57.) The planting of extensive tracts for timber or fuel, however, does not appear to have been practised by them, or any other people, till the beginning of the sixteenth century, when the insufficiency of the natural forests, which had hitherto supplied civilised society in England with timber and fuel, rendered planting a matter of necessity and profit. In the century succeeding, the improved practice of agriculture created a demand for hedges and strips for shelter; and the fashion of removing from castles in towns and villages, to isolated dwellings surrounded by verdant scenery, led to the extensive employment of trees both as objects of distinction and value. For these combined purposes planting is now universally practised: what relates to the effect of plantations, as parts of rural scenery, belongs to landscape-gardening; and what relates to their use and culture is the subject at present under consideration. We must however keep both objects in view, as well in contriving what shall be most profitable, as in designing what shall be most ornamental or picturesque. We shall therefore consider the uses of trees and plantations with a view both to profit and ornament; the kinds of plantations, their formation, their management, the formation of a tree-nursery, the surveying and valuing of trees and plantations, and the catalogue of timber-trees and hedge plants.

CHAP. I.

Of the Uses of Trees and Plantations, and the Profits attending their Culture.

6743. The purposes for which plantations are made, may be reduced to those which respect the actual consumption or employment of the tree or shrub individually; and those which respect their collective influence relative to surrounding objects. The first considers trees as affording timber, fuel, bark, and other products; and the second views plantations of trees as affording shelter, shade, fences, ornament, or otherwise conferring value on territory.

SECT. I. Of the Uses of Trees individually, as Objects of Consumption.

6744. A tree is employed after it has attained a certain age, bulk, or dimension, either in civil, military, or naval architecture; in the construction of machines, implements, and utensils; as fuel; or as affording tannin or dyeing matter; food or medicine for men or animals; or poison for vermin.

6745. For civil architecture the natural timber of the pine and fir tribes is in greatest demand, and foreign deal is generally preferred to British produce, as being of larger growth, and more resinous and durable in quality and texture. That which approaches the nearest to the pine and fir timber of the north is the Scotch pine (Pinus sylvestris), when grown in the north highlands, and the larch fir (Pinus larix), when grown in hilly or poor districts; resinous timber of the species indigenous in cold countries, when grown on rich soils, and in warm climates, being found deficient in durability. Oak and elm are also used in buildings, especially the former, as being of great durability and suitable for wooden bridges, breakwaters, joists in damp situations or on ground-floors, sills, wall-plates, staircases, door and window frames, sashes, &c. Elm is not much used in buildings of magnitude, as being apt to twist, and not very durable; but it makes curiously variegated floors and steps of stairs, and very good weather-boarding for sheds and agricultural buildings. Besides timber and timber-like trees for the general purposes of civil architecture, there are some departments of rural construction, as the formation of fences, drains, embankments, trellis-work, arbors, and the supporting of plants in gardens, which consume branches, spray, thinnings of young plantations, and shoots even of a year's growth. Almost any species of tree may be used for these purposes; but the branches and spray of the oak, elm, and beech, the weodings of ash or larch plantations, the shoots of a few years' growth of the oak, sweet chestnut, ash, and hazel, and of one year's growth of certain species of willow are greatly preferred.

6746. For military architecture, by which we mean chiefly the outworks of fortifications, any tree is taken; but the pine and fir tribes are greatly preferred, as requiring less labor in cutting and preparing. Besides those of a timber size for constructing bridges, portals, and others of less dimensions for palisadoes, chevaux de frise, &c.; branches, spray, and shoots are used for fascines, and fixed works en haies, en corbeille, &c.

6747. In naval architecture the oak is chiefly used. According to Marshall, "the keels are now prey generally laid with elm or beech; and part of the upper decks of
men of war is deal: but these woods bear no proportion, in respect of the quantity used, to the oak. The timbers of a ship are principally crooked, but the planking is cut out of straight pieces. In a seventy-four gun ship, the crooked and straight pieces used are nearly equal, but the planking under water is of foreign oak: therefore, of English oak, the proportion of crooked to straight pieces is almost two to one. Masts and yards are of deal. The blockmakers use elm, lignum vitae, box, and other hard woods. Upon the whole, it may be said, that, in the construction of a ship, oak is the only English wood made use of; and that of this English oak nearly two thirds are requisite to be more or less crooked."

(Planting and Rural Ornament, i. 49.)

6748. In the construction of merchant-vessels, Montath, in 1820, states, that "the out-kiel commonly used is of beech or elm, and made generally of two or three trees or pieces joined together to whatever length is required; these require to be nearly straight. The keel-stone, or inner keel, requires trees of nearly the same description, but chiefly oak, or sometimes pine. Floor and frames used are of a good deal crooked. First class vessels have a good deal crooked towards the one end, as they begin to ascend up the vessel, and are more valuable than the floor timbers, but are also used sometimes of elm and beech. Upright timbers are always made of oak, and are considerably crooked, for elm or beech is seldom put into a good vessel, except the lower part, where the vessel is always under water when light. Top timbers are also of oak, but not so valuable, as they are mostly straight. Beams go under the deck of the vessel, and are also all oak, and have but a small crook, but require trees of considerable length. Knees are always of oak, and are the most principal crooks in the vessel. The stem-piece is a very particular crook. Breast-hooks also have particular crooks. Stern-posts and windlass are straight pieces. Trees that will cut up for planking are used of a great length as they can be got, and are the better for having a considerable crook or curve one way; these are used of elm or beech for planking under water, but for the floors required for oak for this purpose, or elm or beech."

6749. Straight timber is bent to any form by the use of steam, and other improvements in ship-building; and thus the larch or any sound resinous timber may be employed, and is so to a certain extent for commercial ships. Sir A. Grant, an experienced planter, is of opinion, that "the larch will, in the course of 50 years, be as useful in ship-building as British oak."

6750. In a communication to the President of the Board of Agriculture, by Wilson, of London, dated in 1739, the idea is suggested of combining small timbers for all the purposes of shipbuilding. He suggests, that oak of only thirty-three years' growth may be made fit for this use; and that "a hundred barrels made from British timber, have a hundred barrels made from foreign timber, and are less liable to accident." The use of timber of small growth has been already introduced in the construction of masts for the largest vessels, either by splicing pieces properly adapted together, or, by forming hollow masts from small timber, which, uniting strength with lightness, have advantages which solid ones do not possess. (Ferring and Money on Ship-building.)

6751. In the construction of machines, the millwright's chief material is oak, beech, and crab-tree for cogs; alder, and sometimes willow, for float-boards; and fir and oak for shafts and frame-work. The waggon and cartwright uses oak and ash for bodies, axles, and spokes; elm for naves, fellies, and linings; sometimes also the softer woods for linings, as poplar, willow, lime, and horse-chestnut. The coachmaker and ploughwright use more ash than any other sort of timber. Gates are made of oak and deal, and their posts of oak or larch; the soft woods are sometimes used, but are far from being durable. Ladders are formed chiefly of deal, or of poplar and willow, as being light; pumps and water-pipes generally of elm and alder; beech and sycamore are used in making calenders and cheese-presses, &c. For all these purposes the timber must be full-grown, with some exceptions, as young or root-cut oak and ash for spokes and shafts.

6752. In implements, root-cut ash is in general use for the handles of such as require to bear great stress, as of the spade, fork, mattock, forge-hammers, &c.; willow or deal, of the lighter tools, as the hoe, rake, scythe; beech and sycamore for the common tools and instruments of carpenters; box, holly, elder, &c. for the more select tools of artisans, and for mathematical and gaugers' instruments.

6753. For utensils, under which is included household furniture, the chief British wood used by the cabinet-maker is beech for bed-frames, chairs, and sofas; next, birch and beech-leaved elm for the same purposes; oak for gothic furniture; the cherry, plum, holly, yew, box, walnut, lime, poplar, and a great variety of woods for occasional purposes; and deal cutters more or less into the construction of almost every type of house. The most important cabinet-maker uses lime, box, yew, holly, plum-tree, and poplar.

The carver uses chiefly lime, and next, pine deal; the cooper uses oak, and some chestnut for large vessels and vessels, corn-measures, &c.; birch and alder for herring-barrel staves, sycamore for herring-barrel corks, and fir for those used to be put into fire-places. Fir or firrings, as they are called, have been in great demand (Montath); ash for dairy utensils, butcher-firkins, flour-barrels, &c.; oak for well-buckets and water-pails, and, in some places, for milk-pails and other dairy utensils; beech is occasionally used for the same purpose, and for soap-firkins, and willow, ash, and elm are used for hoes. Beech and sycamore are used beech, sycamore, beech, box, and holly; trunk and packing-case makers, deal, and whatever sorts may be cheapest at the time; coffin-makers use chiefly elm, sometimes oak; basket-makers the root-shools of the willow, and sometimes of the hazel; bee-hive and straw utensil makers use the bramble and willow; besom-makers the spray of the birch, broom, heath, lath and patten makers, alder and birch; the toy-maker, lime, and other soft woods, and also box, holly, and some others. For most of these purposes, the trees must have attained a timber size, and for some of them, they should be full-grown.

6754. For fuel, any ligneous vegetable may be used at any age, and either the body or trunk and root of the plant, or its branches and spray. Resinous trees, excepting the larch, afford most flame, and may be used the soonest after being cut; the ash next in order, then the birch, whose oily bark burns clear; oak and elm burn the slowest; and the roots of trees are generally of more slow combustion than their tops. To produce fuel in a short time, the most rapid-growing tree is the common tree-acecia (Robinia
Pseudacacia). Charcoal, as fuel, is prepared by subjecting roots, or the more ligneous parts of branches, to a smothering combustion.

5754. For affording the tannin principle, the bark of the oak is chiefly used; but that of the Huntingdon willow (Salix alba), larch, black poplar, birch, chestnut, hazel, thorn, and some other trees, is found to afford it in such quantities as renders it worth while to disband them for that purpose. (Agr. Chem. 89, and Com. to Board of Agr.) The bark is most powerful when taken from the tree at an early age, and having the bark is cut down before it attains a timber size, for that purpose, as in copeo-woods; but the bark of old trees is also used.

5755. For dyeing, the bark of several trees was formerly in use, as of the crab-apple, pear, ash, alder, &c. The bark of the extinguish (Quercus tinctoria) is used for dyeing yellow in North America; but in this country, foreign materials, as indigo, logwood, madder, &c. have superseded the use of indigenous, or home-grown vegetables. The berries of some trees, as of the elder, and berry-bearing alder; and the leaves of others, as of the walnut and sloe, have also been used as dyestuffs. In various arts and manufactures some of the products of trees are used, as the charcoal (of the dogwood principally) in that of gunpowder; the pitch of the pine, the resin of the spruce fir, and the turpentine of the larch, for a great variety of purposes. The ashes of the burnt branches of all trees, but especially of the elder, alder for the laundress's use affords, on distillation, the pyrrolineous acid, an excellent preservative of timber, and, when purified, a substitute for salt in preserving butcher-meat; the bark of the holly affords birdlime; and the leaves of all trees, excepting the resinous kinds, rot into excellent manure for the field, and highly prized vegetable mould for gardens.

5751. For food to man, in his present state, the timber-trees afford but little resource; but nuts of the sweet chestnut, walnut, and hazel are still esteemed, and our ancestors used the acorn, beech-mast, haw, roan, hip, and Bramble. A very agreeable drink is made from the sap of the birch-tree in Sweden, Russia, and some parts of Britain; and, in America, sugar is obtained from the sugar-maple (Acer sacchararium) in sufficient quantities to be used in domestic economy. Mast and acorns are esteemed excellent food for swine, haws for deer, and the leaves and spray of many sorts of trees are, or may be, eaten during winter by domestic and wild animals, as in every cultivated country, which, one of the most evident luxuries of the table, is localised by plantations, in which both birds and quadrupeds find at once shelter, security from their enemies, and food.

5752. For medicine; the products of scarcely any British tree is in use; but the bark, blossoms, and berries of the elder; the fruit of the sloe and crab, and the leaves of the walnut were formerly in considerable repute, and are occasionally used.

5753. As poisons for vermin, the leaves of the walnut, elder, and ash are used by infusion for destroying the rather annoying worms by their bitter acrid quality; a glutinous snare for entrapping birds is obtained from the holly and mistletoe.

5754. General result. From the above outline it may be inferred, that the timber-trees in most general demand are, oak, ash, beech, chestnut, hazel, and poplar; for shade, and ornament, &c. In the greater number of cases, casters parvus, the oak, larch, Scotch pine, ash, beale, poplar, and willow, will be found the most profitable trees that can be planted with a view to timber or bark produce.

SECT. II. Of the Uses of Trees collectively as Plantations.

5761. Trees collectively in a growing state may be useful by affording shelter and improving the local climate, improving bad soils, producing shade, by separation, seclusion, distinction, appropriation, concealment of disagreeable objects, heightening the effect of agreeable objects, creating beauty, and adding value prospectively.

5762. Shelter and climate. The umbrageous roof of the forest afforded shelter, and a secure retreat to our savage forefathers; and their civilised descendants still resort to the nearest tree as a place of shelter during a casual storm; to the thick forest as a place of security, when they set the laws of their country at defiance, or have committed crime. Considered agriculturally, "the advantages to be derived from subdividing extensive tracts of barren country by plantations, are evidently great, whether considered in the light of affording immediate shelter to the lands, or in that of improving the local climate. The fact that the climate may be thus improved, has, in very many instances, been sufficiently established. It is, indeed, astonishing how much better cattle thrive in fields even but moderately sheltered than they do in an open exposed country. In the breeding of cattle, a sheltered farm, or a sheltered corner in a farm, is a thing much prized; and, in instances where fields are taken by the season for the purpose of fattening them, those most sheltered never fail to bring the highest rents, provided the soil be equal with that of the neighboring fields which are not sheltered by trees. If we enquire into the cause, we shall find that it does not altogether depend on an early rise of grass, on account of the shelter afforded to the lands by the plantations; but, likewise, that cattle which have it in their power, in cold seasons, to indulge in the kindly shelter afforded them by the trees, feed better; because their bodies are not pierced by the keen winds of spring and autumn; neither is the tender grass destroyed by the frosty blasts of March and April." (Plact. Kol. p. 121.) In gardening, as we have already seen (2400.), shelter is not less important than in general economy.

5763. Climate. An Italian author (G. Guadieri) has enumerated and illustrated the advantages, in that of an Italian, which cut off the effects of contrary derive from extensive woods and forests. "These," he says, "are the arresting the progress of impetuous and dangerous winds; maintaining the temperature of the air; regulating the seasons; lessening intense cold; opposing the formation and increase of ice; moderating the temperature, producing abundance of rain and snow; giving origin to springs, and producing abundance of water in the rivers; discharging the electricity of the atmosphere; dispersing hail, snow, and watery clouds; preserving from inundations; lessening the width and depth of torrents; opposing a barrier to the undermining of banks, and the formation of precipices; preserving the soil on mountains, by retarding the reduction, and making it more compact; and detracting from the formation of avalanches, or accumulations of snow." He illustrates each of these propositions by references to what has taken place in Italy and Germany, in consequence of alterations that have been made in the woody surfaces of these countries. (Dello Ingeno &c. Bachi, &c, Milano, 1577.) Williams, an English author (1592.), has endeavored to show that the climate of Britain is deteriorating by the increase
of plantations. These, whether in masses or even in hedge-rows, increase the evaporating surface, and consequently render the atmosphere more humid; an open country, by so doing, would be more dry, airy, and wholesome. This is, no doubt, correct; and, perhaps, some valleys and plains are more thickly studded with hedge-rows and strips, than a strict regard to the culture of corn, or the salubrity of the atmosphere, would justify; but the same objection will not apply to elevated situations and bleak hilly tracts, which every one allows are greatly improved by planting, both in climate, agricultural produce, and general effect.

676. **Improving bad soils.** "It certainly is not one of the least recommendations of planting," observes Pontey, "that it may be made to contribute essentially to the improvement of a bad soil. Where on sterile heaths and sands is, as far as the case permits, the want of sufficient individual interest precludes all extraordinary exertion, and the country so cultivated has the same appearance now, that it had many centuries ago. Even on entire properties lying open, the want of the power of separating and classing cattle, and regulating their mode of grazing, and protecting particular fields for particular purposes, &c. is found so great a disadvantage as to be quite incompatible with the practice of improved farming.

677. The **separation** produced by ligneous vegetables, in the form of hedges, is of long use in gardening, and of great and acknowledged importance in agriculture. In the latter art it may be considered as a criterion of improved culture; for when lands are intermixed in which the cultivated is not in some way distinguished from the uncultivated, the same degree of wealth and happiness that the same property may enjoy itself in its own way.

678. The **distinction** any sort of trees afford to a dweller in a remote solitary country, or exotic species in an established, will consist in conveying cheerful and social ideas to the passing stranger, and procuring for the owner that applause for improvement which he feels to be his due. In extensive demesnes the outlines or prominent parts of them, may be indicated by particular sorts of trees; so as, from the house, or from the prospect-tower, in a central part of the estate, to render the contour of the whole distinguishable. Where common, or any one kind of trees abound, uncommon or exotic kinds may be made use of; or a common tree, pruned in a particular way, will have an adequate effect.

679. To **appropriate**, harmonise, or render properly a part of a near estate, distant woody territory which does not belong to it, may be considered as a selfish principle under the disguise of a social one; but it is, at all events, harmless in a moral point of view, and is valuable as a device in improving the beauty of real landscape. Whatever may be the kinds of trees, or the forms in which they are planted in the distant or adjoining property, which we may wish to appropriate (fig. 625 a, b); the principle is, to plant the same sorts of trees in corresponding forms (bb), in the property which we can call our own.

680. The **concurrence** of disagreeable objects by trees is too obvious, useful, and universal an improvement to require being enlarged on; this is one of the most important uses to which they are applied in small districts in a populous country, or near large towns. The desire of shutting out the houses of others, and especially of our poorer neighbors, does not so much arise from dislike either to the objects or the inhabitants, as from love of versant scenery, and from a wish to have a country-seat, as much like the country as the owner wishes. The desire of shutting out manufactured works, works-houses, &c. is still greater, because those objects excite ideas by no means in harmony with rural quiet; but no one ever thinks of shutting out a distant farm-house, solitary cottage, church, water-mill, bridge, monument, or ruin; for these are all interesting and agreeable objects, which are either charas-seistic of the place, or are so very general that they are universally consulted.
importance to the improver, whether he displays water, or erects buildings, or harmonises rocks and mountains. A country-house without trees is felt by every one to be but a part of a whole.

6772. Trees may direct the eye to objects that would otherwise escape notice, or whose beauties would be lost in a general view. By employing them in the foreground of a scene to shut out uninteresting distance or mere sky, the eye may be led to repose on some agreeable near, or interesting distant object, which it had before wandered over unnoticed. By this sort of indication, accompanied by a seat, the dome of St. Paul's at London, or St. Peter's at Rome, and the cupola of the Iwan Wilika of Moscow, are seen from the grounds of residences at twenty or thirty miles distance from these capitals; and in this way the worthy and amiable Shenstone, pointed out the Wrekin, and church-spires of Halesowen, from the rustic path of the Lessowes.

6773. Trees render indifferent objects interesting when judiciously grouped with them, so as to seem to conceal, by accident, that which we should desire or imagine to be there. Thus, a fragment of a wall, or of a tower, emerging from a thicket, may, by imagination be considered as an index to the main body of the ruined mansion or castle concealed by the wood. A broken gothic arch emerging from a thick wood may seem the commencement of a cloister or the aisles of a ruined abbey. A large stone lying on a naked surface is an object of little interest in a picturesque point of view, but surrounded by a few trees and bushes, it may be taken for part of a stratum of rock. A few yards of brick wall, standing naked and bare in a field would be considered as a deformity; partially cover it with ivy, which may first ascend and then mantle over its top, and add a holly or thorn, a briar, and an oak or ash, and a beautiful group is produced. In scenery, where great deformities or featureless extent is mixed with beauty or grandeur, trees will conceal the latter, and display the former to advantage. Ranges of naked mountains often present this kind of mixture of feature, dulness and want of grouping (fig. 655.), which no improvement but planting could ameliorate and render tolerable. Gilpin, in his Tours to the Lakes and Highlands, &c. has some excellent observations on this subject; and there are various instances in the Pentland and Grampian ranges of hills where improvements of this sort have been executed with the happiest effect. (fig. 627.)

6774. Beauty may even be created by trees independently of all other objects. A dull flat surface will be rendered more interesting by scattering a few trees over it, of any sort, and in almost any manner: but it may be grouped or massed by one, a few, or by many sorts; or laid out in avenues, stars, platoons, and other modern or ancient forms of planting, so as to become a scene of positive beauty. Every species of trees has its particular form, bulk, mode of growth, flowering, &c. which constitute its character; this character varies with the age of the tree, and its situation, relative to other trees, or to soil, climate, &c. Now, as every tree may be grouped, or combined with those of its own species, or with any or all of the others, in an endless variety of ways, the beauty that may thus be created by trees alone, can only be limited by the extent of surface on which they are to be grown.

6775. The value of landed property containing plantations is enhanced prospectively by the various properties of trees. "It is very generally known," Suhr observes, "that such estates as have a quantity of well arranged, healthy timber upon them, when brought to sale, bring an extra price, according to the quality and value of the wood, not only at the time of sale, but, counting forward on its value, to the period of its perfection. Thus, supposing the half-grown timber on an estate to be valued at ten thousand pounds at the time of the sale, instances are to be found where thirty thousand pounds have been given, over and above the valuation of the lands. The purchasers of such estates wisely foresee the increase of value which will arise from healthy timber growing, where it may not only be cherished till of full maturity, but where, probably, it can then be turned to the best advantage by reason of its local situation. But, besides the real value of grown timber, there is most generally an ideal value attached to it, namely, that of its ornamental appearance." (Plant. Kal. 124.) A landed proprietor, who is a parent, looks on a thriving plantation as capital laid out at compound interest, and on the most undoubtedly secure, for the benefit of his offspring; and he values it in this respect the more, because no man can determine the ratio in which, from the progress of the trees, and the future prosperity of the country, it may increase in value. It does not happen to many to plant trees and eat them down at a mature age; but this only renders planting a more interesting performance to the man who is in secure enjoyment of an estate; for in his full-grown trees he finds a link which connects him with his ancestors, and in his young plantations another which carries him down with his posterity to the next age. In this way he may imagine himself a being "having neither beginning of days nor end of life."
Sect. III. Of the Profits of Planting.

6776. From the seemingly distant advantages of planting has arisen the practice, by authors, of presenting statements of the profits, pleasures, and honors attending it, with a view to excite the selfish or patriotic feelings of their readers. "The profits of planting," says Marshall, "are great, when properly executed, and this idea adds solidity to the enjoyment. Pleasure alone may satiate; but profit and pleasure united seldom fail of producing a lasting gratification." Every one who has the least taste for country matters, must be alive to the agreeable and satisfactory feelings with which plantations are formed; and certainly there is something disinterested and respectable in incurring a present expense for what in most cases is to benefit a future generation; but as to the extraordinary profits, either of a near or far distant period, they are by no means to be depended on. With respect to the absolute profit to be derived from trees or plantations, considered independently, it is easy, by a calculation founded on a seemingly very moderate data, to make the clear gain attending the raising of any crop appear considerable; and, accordingly almost every speculative cultivator, whether of corn or trees, calculates on making a fortune in a very few years, as soon as he can get possession of a farm or a tract of waste. The truth is, however, that though accidental circumstances may render it more profitable to cultivate one kind of crop, either of trees or corn, at one time and place rather than another; yet, on the whole, the profits of capital employed in any way in agriculture or planting must, on the general average, be nearly the same. The certain lapse of time which must ever intervene between the planting of trees and their attaining a disposable size, must alone render any calculation made at the time of planting, extremely problematical. In planting, as in every other branch of culture, extraordinary profit is attended by extraordinary production, which soon sinks the market value of the article; add also, that in a commercial, free and highly taxed country, whenever any article attains a very high price, substitutes are found at home, or imported from abroad; so that no particular crop should be considered as exclusively the best to cultivate, and no extraordinary profits ever calculated on from any crop. Plantations should be made with a joint view to all or part of the advantages which we have shown to be attendant on them; but no more ultimate profit calculated on, from the disposal of the trees, than what is expected from capital laid out on any other territorial improvement; indeed, the safest principle on which to act, is to consider capital employed in planting, as on a par with that laid out in the purchase of landed property.

6777. With respect to the value of trees as plantations, or in masses, that is entirely relative; and must be sought for in the additional value conferred on the adjoining lands by the improvement of their climate, or their beauty. This sort of value cannot easily be subjected to any general rules of estimation; but unquestionably capital employed in planting and cultivating trees for such purposes, especially for the former, or when they are both united, may be considered as likely in the end to yield a greater interest than that employed in the ordinary routine of tree or corn culture. In bleak exposed situations, the advantages which have arisen from screen plantations have in some cases been so great as to be estimated at a third of the value of the land, and in every case where shelter is wanted they must be considerable. These, however, should be looked on by the prudent man rather in the light of extraordinary cases, attended by unforeseen risks, and though depending chiefly on skill, yet in some degree also on chance.

Chap. II.

Of the different kinds of Trees and Plantations.

6778. Having considered the different objects for which trees and plantations are cultivated, our next step shall be to arrange trees and plantations, according to their qualities, for fulfilling these objects.

Sect. I. Of the Classification of Trees relatively to their use and effect in Landscape.

6779. Timber is the grand object for which trees are cultivated, and it is either straight or crooked in form, large or small in dimension, hard, soft, or resinous in quality, brittle or flexible in texture, smooth or rough grained, and plain-colored or variegated in appearance.

6780. Straight timber is chiefly produced by the pine and fir tribes, and such other trees whose lateral branches do not generally acquire a timber size, as the Lombardy poplar, hornbeam, deciduous cypress.

6781. Crooked timber may be produced by any branching tree; but chiefly by the oak, sweet chestnut, broad-leaved elm, walnut, &c.

6782. Timber of large dimension, in regard to length, is produced by the spruce fir, larch, Lombardy poplar, as, narrow-leaved elm; in regard to diameter by the oak, sweet chestnut, and elm; magnitude in both dimensions is unitcd in the narrow-leaved elm, beech, oak, and larch fir.

6783. Timber of small dimensions is produced by the yew, holly, thorn, ash, maple, laburnum, &c.

6784. Timbers, hard in quality, or, what are called the hard woods, are the oak, chestnut, sycamore, ash, beech, plane, walnut, box, holly, yew, &c. Softer timbers, or the soft woods, are the poplar, willow, lime,
The smooth-grained, oak, but and avoid, and, also the ten horse-chestnut. That which affords it in greatest quantity is the oak; and next, as far as chemists have yet ascertained, the Leicester willow (Salix alba, var.), Spanish chestnut, ash, sloe, Lombardy poplar, hazel, elm, common willow, sycamore, beech, horse-chestnut, birch, and larch. (659. & Agr. Chem. 89.)

Charcoal, which is made from either branches, trunk, or roots, has been afforded by different trees at the following rates per cent.; laburnum, 24;5; chestnut, 22;2; oak, 20;6; walnut, 20;6; holly, beech, maple, 199; elm, 193; Norway pine, 192; sallow, 184; ash, 179; birch, 174; Scotch pine, 104. (Agr. Chem. 69.)

Ages have been afforded by the oak at the rate of 15; elm, 39; beech, 12; and poplar, 7 parts in ten thousand. (Agr. Chem. 113.) The result of Saussure's experiments, on procuring ashes from trees, have been already related. (703.)

For fuel and fencing. The tendency of trees to produce lateral branches, and renew them when lopped off, is an important quality, and exists in an eminent degree in the ash, elm, oak, willow, poplar, lime, &c.; but not at all in the pine and fir tribes, and but slightly in the plane, walnut, and some others. Those which grow most rapidly are also to be desired as fuel-trees, as the acacia, poplar, willow, in most soils; and the larch, fir, Scotch pine, and birch, on such as are dry. The althianus glandulosus may also be mentioned as a bulky and rapid-growing tree. On the chalky hills at Mereville (before the revolution one of the most extensive parks and magnificent seats in France), this tree thrives, and attains a considerable size, where few others will grow.

For hoops, basket-scales, besom-spray, implement-handles, poles, &c. the renewal of trees or shrubs which have been cut down, or trenched for fire, is of the highest importance. One of the best trees for this purpose is the oak, which is found through the greatest portion of the country. (608.)

Ashes have been afforded by the oak at the rate of 15; elm, 39; beech, 12; and poplar, 7 parts in ten thousand. (Agr. Chem. 113.) The result of Saussure's experiments, on procuring ashes from trees, have been already related. (703.)

For shelter, rapid-growing and evergreen trees are desirable, as the Scotch pine; and such as are at the same time clothed with branches from the ground upwards, as the spruce fir; the best of all trees for shelter, unless the situation is very elevated. Among the deciduous trees, the fast-growing branchy sorts are most desirable, as the larch, birch, poplar, willow; in very elevated situations, the birch, mountain ash, and Scotch fir; exposed to the sea-breeze, the elder and sycamore. To maintain a branchy leafy screen from the ground upwards, intermix trees and shrubs which stole; or such as grow under the shade and drip of others, as the holly, hazel, dogwood, box, yew, &c. To produce shelter, and yet admit of the growth of grass below the trees, prune any sort to single stems, and use chiefly deciduous sorts.

For shade, close plantations are seldom desirable, a free circulation of air being necessary to coolness; therefore use trees with lofty stems and large heads, and prune them to single stems a certain height, as the oak, elm, chestnut, beech, or spruce fir; the plane, lime, &c. for a lighter shade; the birch, beech, alder, fir, and lime, for an intermediate shade; and the walnut, elder, and laburnum, the atmosphere under which is reckoned deleterious. (703.)

For improving bad soils, and for all the purposes of planting, the soil and situation, affected by nature and tillage, is an important study for the plants. Scotch are aquatics, or delight in moist situations near water, as most of the willow and poplar tribes, the alder and elder; others are mountain trees, as the Scotch pine, larch fir, mountain ash, sors; some delight in valleys or plains, as the narrow-leaved elm, horse-chestnut, plane, lime, oak; others, in craggy steeps and hills, as the ash, silver and spruce firs, most of the pines, and many more; some on chalky soils, as the beech; others on clays, as the oak; on sand, as the Scotch pine; and a few trees will grow in the most opposite situations and soils, as the elder, which is found on mountain tops and on the sea-shore; the birch on the highest mountains, on dry rocks, and on marshes. For the poorest soils, whether high or low, choose the birch, larch, and Scotch pine; and for the richest, the asb, elm, oak, chestnuts, limes, poplars, and willows.

For the purposes of the separation of, or defence from, the inferior animals, the plantations called hedges, or close rows of shrubs, are adopted. When these are to be low, such shrubs as send out numerous branches, and so interlace one another, are the best; and, when great durability, are most desirable; as the holly among evergreens; and the hawthorn, sloe, crab, beech, buckthorn, and hornbeam, among deciduous sorts. For moist situations, the alder, elder, birch, and willow, are to be preferred; and for dry upland sites, the juniper, witch, birch, and elder; avoid poisonous trees, as the yew. For tall or tree hedges, such trees as the elm, beech, hornbeam, lime, birch, and spruce fir, are desirable; but the holly excels all other plants for a hedge, whether low or tall, and is liable to no other objection than its slow growth, which occasions a considerable expense in protecting it till it is able to serve for the purpose. (697.)

For secession and concealment, branchy leafy trees, a number of which have been mentioned (697.), are obviously desirable; and, for distinction, either sorts different from what are already there, or ordinary sorts pruned and made to assume extraordinary forms.

For the various purposes of ornament, beauty, or effect, in landscapes, the hardy trees may be arranged as to magnitude, form, mode of growth, duration, and expression.

Magnitude. Trees of great height are, the English elm, ash, larch, Polish and Carolina poplars, &c.; but the laburnum, mountain ash, and evergreen oak, are very low trees. A medium in height may be found in the maple, pine, and birch. Some trees exceed in breadth, as the oak, Spanish chestnut, and Scotch elm; others of different heights are very slender, as the Lombardy poplar, cypress, and bird-cherry.
PRACTICE with open trailers, still but others, the others, the others, as oak, near poplar and cypress, and most poplar, cypress, and most willows, have long narrow shapes, and oblong tops.

6798. Color. The Scotch pine, yew, and horse-chestnut, are dark-green; the larch and elm, a yellow-green; the alebe, Huntingdon willow, a silvery-green, &c.

6799. Mode and time of growth. The nature of some trees is to lose their lower branches as they increase in height, as the fir tribe; and others have a tendency to retain them, as the witch elm. In some the branches descend, and often recline on the ground, as the lime-tree and platanus. Some are very compact in their foliage, as the horse-chestnut; others very open, as the ash and acacia. Some have drooping spray, as the weeping-willow; that of others tend upwards, as in the Lombardy poplar; horizontally, as in the oak; and obliquely, as in the Scotch pine. Some grow with rapidity, as the Carolina and Athenian poplars; others very slowly, as the oak and the stone pine.

6800. Duration. The most durable of trees is the oak; the least so, some of the poplar and f urge tribes. A medium is to be found in the elm and lime.

6801. Expression. Some trees convey ideas of utility in the arts, and mark the attention and industry of man, as having planted them for this purpose, as the oak, ash, elm, &c. Others are known, or supposed to be of little use, and convey ideas of neglect or of wildness, as the hornbeam, sors, trembling poplar, &c. Some indicate general improvement and artificial plantations, as the larch, and spruce fir; others, garden-scenery or plantations near a house, as the cedar, stone pine, and platanus. Some indicate rich deep soil, as the oak; and rich thin soil, as the elm; others, chalk or gravel, as the beech; rocky ground, as the ash; marshy ground, as the alder; the proximity of water, as the willow. There are also natural expressions belonging to trees, partly from general, and partly from accidental situation; as strength and stability to the oak, ease and elegance to the birch, sweetness to the lime, gloom to the cypress and yew, melancholy to the weeping-willow, &c.

6802. The common hardy shrubs may be similarly arranged; but it will be sufficient to class them according to magnitude, mode of growth, evergreen, deciduous, native, naturalised, and exotic.

6803. Magnitude. Some shrubs are high, approaching to the character of trees, as the meallus and common holly; others very low, as the butcher’s broom and dwarf-birch.

6804. Mode of growth. Some are upright, as the ivy; climbers, as the virgin’s tower; trailers, as the Bramble; compact forms, as that of the arbor vitae; open airy branches, as in the tamarisk; and singular branches, as those of the stag-horn sumach. Some, as shrubs, soon acquire picturesque shapes, as the thorn, holly, and elder. Some are evergreens, as the holly, laurel, yew, laurustinus, arbutus, &c.

6805. Deciduous, as the guelder rose, lilac, syringa, &c.

6806. Native, as the holly, privet, hazel, thorn, briar, &c.

6807. Naturalised, as the rose, syringa, lilac, laburnum, &c.

6808. Exotic, or foreign, as the rhododendron, azalea, &c.

6809. These arrangements as to the effect of trees and shrubs in landscape, as far as form, magnitude, mode of growth, and expression are concerned, refer to plants growing detached from other trees, and as nearly full-grown. It is less intended to comprehend every characteristic distinction than to suggest to the artist the principal light in which he ought to view trees and shrubs. Nor could he with confidence attempt planting, with even such a knowledge as could be obtained from the above arrangement, completed by inserting all the names under their proper heads; for unless he has seen the majority of the full-grown trees himself, both singly and connected in groups and masses, and is acquainted with the comparative extent of their growth in different climates and soils, he cannot well foresee the result of his labors, or look forward with the prophet eye of taste to certain beauty. Of this there are numerous proofs, arising from the unjust preference given to objects of unknown shape and duration, in situations where the general form and situation of the tree, or even of one or two trees, is of the utmost consequence to the effect of a whole. How frequently on a lawn, or in a plantation near a house, do we see acacias, cut-leaved elders, variegated sycamores, &c. where the oak, cedar, beech, lime, or Spanish chestnut would have produced a much more impressive general effect!

Sect. II. Of the Classification of Plantations, or Assemblies of Trees.

6810. Assemblies of trees, whether natural or artificial, differ in extent, outline, disposition of the trees, and kind of tree.

6811. In regard to extent, the least is a group (fig. 628. a and b), which must consist at least of two plants indiscriminately, as a thicket (c); round and compact, it is called a clump (a); still larger, a mass; and all above a mass is denominated a wood or forest, and characterised by comparative degrees of largeness. The term wood may be applied to a large assemblage of trees, either natural or artificial; forest, exclusively to the most extensive or natural assemblages.

6812. With respect to the outline, or ground-plan of a plantation, the simplest disposition is that of a row or line, which may be either straight or crooked, as in hedges, or lines of trees; next that of any determinable shape, as round, exemplified in the clump; square, in the plateau; oblong, in either clump or plateau, and in stripes, screens, or belts; irregular or indeterminate, in thickets, masses, and all larger plantations.

6813. With respect to the disposition of the trees within the plantation, they may be placed regularly in rows, squares, parallelograms, or quincunx; irregularly in the manner of groups; without under-growths, as in groves (fig. 629. a, b); with under-growths, as in woods (c); all under-growths, as in copse
943. Or they may form avenues (fig. 630. a); double avenues (b); avenues intersecting in the manner of a Greek cross (c); of a martyr’s cross (d); of a star (e); or of a cross patée, or duck’s foot (patée d’oise) (f).

They may form regular glades (fig. 631. a, b); or irregular glades (c); glades, as niches or cabinets (d); as open squares; glades, as squares, en berceau (e); or as squares, en salons and en alleé (f).

6814. With respect to the character of tree-plantations, they may be as various as there are species; but for general effect and designation, woody plants are classed as large or small, trees or undergrowths, deciduous or evergreen, round-headed or spiry-topped; and plantations of every form and disposition may be planted with these, either separately or mixed. Thus we have groups of shrubs, groups of high and low growths, and of trees; plantations of round-headed and spiry-topped trees mixed; of trees and undergrowths; or of low growths only, as in copsé-woods and osier-plantations.

CHAP. III.

Of the Formation of Plantations, in which Utility is the principal Object.

6815. The formation of useful plantations embraces the situation, soil, form, species of tree, fencing, and other considerations.

6816. A sheltered situation and deep rich soil would be the most proper if the object of the planter was to obtain the greatest bulk of timber in the shortest time; but this would not be profitable planting, for such a soil would, in all probability, have made greater returns under common farming. The profits of planting do not depend on the absolute quantity of timber produced, but on that quantity relatively to the value of the soil for agricultural purposes. Such situations and soils as can be profitably subjected to aration or permanent pasture, will rarely be found to yield an equal profit, if planted with trees. Suppose a piece of ground to let at 60. per acre; then, in order to return the rent, and 5. per cent. for the money expended, it ought to yield 30. a year; but as the returns are not yearly, but say at the end of every fifteen years, when the whole may be cut down as copsé, then the amount of 30. per annum, at 5. per cent. compound interest, being 322. 8s. every fall of copsé made at the interval of fifteen years, ought to produce that sum per acre clear of all expenses. Hence, with a view to profit from the fall of timber or copsé-wood, no situation capable of much agricultural improvement should be planted, unless a certain part with a view to sheltering the rest; or for the purposes of separation and fencing.
6817. Whatever may be the nature of the soil, the sub-soil ought to be rendered dry if the plants are intended to thrive. Large open drains may be used, where the ground is not to undergo much preparation; but where it is to be followed or trenched, under-drains become requisite. It is true, these will in time be choked up by the roots of the trees; but by that period, as no more culture will be requisite, they may be opened, and left open. Many situations, as steep sides of hills and rocky irregular surfaces, do not admit of preparing the soil by commination previously to planting; but wherever that can be done, either by trenching, digging, or a year's subjection to the plough, it will be found amply to repay the trouble. This is more especially requisite for strips for shelter or hedge-rows, as the quick growth of the plants in these cases is a matter of the utmost consequence. The general mode of planting hedges by the side of an open drain, renders preparation for them, in many cases, less necessary: but for strips, wherever it is practicable, and there is at the same time no danger of the soil being washed away by rains or thaws, as in some chalky hilly districts; or blown about by the wind, as in some parts of Norfolk, and other sandy tracts, preparation by a year's fallow, or by trenching two spits deep, cannot be admitted without real loss, by retarding the attainment of the object desired. There are instances stated of promising oak-plantations from oaks dibbled into soil altogether unimproved; and of plantations of Scotch pine, raised by merely sowing the seeds on a heath or common, and excluding cattle (Gen. Rep. of Scot. ii. 630.); but these are rare cases, and the time required, and the instances of failure, are not mentioned. The practise is obviously too rude to be recommended as one of art. The best situations for planting, without any other culture but inserting the seeds or plants, are surfaces partially covered with low woody growths, as broom, furze, &c. “The ground which is covered, or rather half covered, with juniper and heath,” says Buffon, “is already a wood half made."

6818. Osier-plantations are an exception to these remarks, as to the value of the situation and soil; they require a deep, strong, moist soil, but one not springs; or continually saturated with water; and it will be in vain to plant them without trenching it two or more feet deep.

6819. The form of plantation for profit or shelter must be determined jointly by the situation and the objects in view. In rocky abrupt sites (fig. 632.), the plantation will consist of a number of masses (a, b, c), of forms determined by the rocks and precipices, among which some of the most valuable pasture may be left as glades (d, e), for use, effect, and for the sake of game. Strips and hedges for sheltering or separating arable lands, should be formed as much as possible in straight and parallel lines, in order not to increase the expense of tillage by short and irregular turnings. Straight parallel strips, on irregular surfaces, have a more varied appearance at a distance, than strips ever so much varied on a flat surface; for, in the former case, the outline against the sky is varied as much as that on the earth. In extensive hilly pastures, in which it is often desirable to produce shelter, and at the same time to plant only the most rocky and unproductive spots, the forms may be of the most irregular description; and by planting chiefly on the eminences and slopes (fig. 633.), shelter will be most effectually produced, the pasture improved, the least valuable ground rendered productive in copse or timber, and the greatest richness and picturesque beauty conferred on the landscape. There are some fine examples of this on the hilly districts of Fifeshire; there, on many estates where nothing was sought for but profit and shelter, the greatest beauty has been produced; and the picturesque tourist now passes through glades and valleys, pastured by well-fed cattle and sheep, enlivened by rocks, thickets, hanging woods, and occasional rills and lakes. Fifty years ago, scarcely a tree was to be seen, and only the most inferior descriptions of live stock.

6820. The enclosing of plantations is too essential a part of their formation to require enlarging on. In all those of small extent, as hedges and strips, it is the principal part of the expense; but to plant in these forms, or any other, without enclosing, would be merely a waste of labor and property. The sole object of fencing being to exclude the domestic quadrupeds, it is obvious, that whatever, in the given situation, is calculated to effect this at the least expense, the first cost and future repairs or management being taken into consideration, must be the best. Where stones abound on the
spot, a wall is the best and cheapest of all fences as such; but, in the great majority of cases, recourse is obliged to be had to a verdant fence of some sort, and generally to one of hawthorn. This being itself a plantation, requires to be defended by some temporary barrier, till it arrives at maturity; and here the remark just made will again apply, that whatever temporary barrier is found cheapest in the given situation will be the best. Hedge fences are in general accompanied by an open drain, which, besides, acting in its proper capacity, furnishes, at its formation, a quantity of soil to increase the pasturage of the hedge plants; and an excavation (fig. 634. a), and an elevation (f'), to aid in the formation of a temporary fence. A hedge enclosing a plantation, requires

only to be guarded on the exterior side, and of the various ways in which this is done, the following may be reckoned among the best and most generally applicable. By an open drain and paling, or line of posts and rails (a), the plants inserted in a facing of stone, or in a facing of sub-soil from the bottom of the drain, backed by the earth of the drain (b); an excellent mode, as the plants generally thrive, and almost never require cleaning from weeds; an open drain and paling, and the hedge on the top of the elevation (c); no open drains, but the soil being a loam, the surface-curves formed into a narrow ridge, to serve as a paling, a temporary hedge of furze sown on its summit, and the permanent hedge of thorn or holly within (d); and an open drain, but on the inside, the exterior being protected by a steep bank sown with furze (e). The first of these modes is the most general, the second the best, and the fourth the cheapest, where timber is not abundant. Separation fences are commonly formed in the first, second, or third manner, but with a paling on both sides.

682. Shelter. Many situations are so exposed that it is extremely difficult to rear trees without some mode of procuring shelter for them during their early growth. This is obtained either by walls, the extent of whose influence is very limited; by thick planting, or by planting the more hardy and rapidly growing species, to nurse up and protect such as are more tender, but ultimately more valuable. The proportion of nurses to principals is increased according to the bleakness of the site. Poncy says, "the authors and planters, ..." The practice of this mode is also recommended to exclude the surface-drains, as they generally use as many, or more of the former than the latter; though it is very easy to show, that they ought to use three times as many of the latter as the former. For instance, when trees are planted at four feet apart, each occupies a surface of sixteen feet; of course four of them will occupy four squares of eight feet and therefore, if we plant three nurses to one principal, all the former might be displaced gradually, and the latter would still stand only eight feet apart. Nurse-plants should, in every possible case, be such as are most valuable at an early period of growth. The larch and spruce fir should be used liberally, in every case where they will grow freely; still it is not intended that they should exclude all others, more particularly the larch, which has most of the properties of a good nurse, such as numerous branches and quick growth, on any tolerable soil or situation. It is not, however, like the others, a wood of general application."

683. The commoner methods for the mode of commencing and continuing plantations on bleak sites. Sang, who has had extensive experience on this subject, observes, "that every plain, and most fields and situations for planting, in this country, have what may be called a windward side, which is subject to the destructive blast of the wind in any other. It is of very great importance in the estimation of this circumstance; and to be able to fix upon the most exposed side of the proposed forest plantation. Fix, then, upon the windward side of the plain which is to be converted into a forest; mark off a horizontal stripe, or belt, at least a hundred yards in breadth. Let this portion of ground be planted thick, say at the distance of thirty inches in front three, feet, with a mixture of larch, sycamore, and elder, in equal quantities, or nearly so, if the soil be adapted for rearing these; but if it be better adapted for Scots pines, then let it be planted with them at the distances prescribed for the above mixture. We have no other kinds that will thrive better, or rise more quickly in bleak situations, than those just mentioned. When the trees in this belt, or zone, have risen to the height of two feet, such hard-wood trees as are intended ultimately to fill the ground should be introduced, at the distance of eight or ten feet from each other, as circumstances may admit. This period, or perhaps a year or two afterwards, according to the grounds, let another belt, on the inside of the ground, or on the outside of the belt, be added to the one already so far grown up, and so on, till the whole grounds be covered. It is not easy here to determine on the exact breadth of the subsequent belts or zones: this matter must be regulated by the degree of exposure of the grounds, by the shelter afforded by the zone previously planted, and by such like circumstances." (Plant. Kad. p. 106.)

684. In situations exposed to the sea-breeze a similar plan may be successfully followed, and aided in effect, by beginning with a wall; the first belt having reached the height of the wall, plant a second, a third, and so on till the whole tract be occupied. In this way the coast of the north, the coast of the east coast of Mid-Lothian, round Gossford House, were reared; and in Sang's manner, the mountains of Blair and Dunkeld were clothed; and examples, we are informed, might be drawn even from the Orkney and Shetland islands.

**Note:** The text provided is a transcription of the content visible in the image. It represents the natural text as it would be read. The transcription does not include any diagrams, tables, or other visual elements that might be present in the original document. The content focuses on the formation and protection of plantations, particularly in exposed or challenging environments, and includes recommendations for the use of various species and methods of planting.
soils, and its state in respect to water and climate, than on its constituent principles; moderately sheltered and on a well-drained sub-soil, it signifies whether the surface strata be a clayey, sandy, or calcareous loam. All the principal trees will thrive nearly equally well in either so circumstanced; but no tree whatever, in or in any other soil saturated with water, and in a bleak exposed site. For hedge-row timber, those kinds which grow with lofty stems, which draw their nourishment from the sub-soil, and do not injury by their shadows may or may not. These, according to Blakie, are oaks, narrow-leaved elm, and black Italian poplar; beech, ash, and firs, he says, are ruinous to fences, and otherwise injurious to farmers. (On Hedges and Hedge-row Timber, p. 10.)

6825. The common practice in planting is to mix different species of trees together, which is unavoidable where nurse or shelter plants are introduced; where these are not wanted, the opinions of planters are divided on the subject. Mixing different sorts is most generally approved of. Marshall advises mixing the ash with the oak, because the latter draws its nourishment chiefly from the sub-soil, and the former from the surface. Nicol is an advocate for indiscriminate mixture (Practical Planter, p. 77.); and Pontey says, “both reason and experience will fully warrant the conclusion, that the greatest possible quantity of timber is to be obtained by planting mixtures.” (Prof. Planter, p. 119.)

6826. Sang is “clearly of opinion, that the best method is to plant each sort in distinct masses or groups, provided the situation and quality of the soil be properly kept in view. There has hitherto been too much random work carried on with respect to the mixture of different kinds. A longer practice, and more experience, will discover better methods in any science. That of planting is now widely extended; and improvements in all its branches are introduced. We, therefore, having a better knowledge of soils, perhaps, than our forefathers had, can, with greater certainty, assign to each tree its proper station. We can, perhaps, at sight, decide, that here the oak will grow to perfection, there the ash, and the same with respect to the others. If, however, there happen to be a piece of land of such a quality, that it may be said to be equally adapted for the oak, the walnut, or the Spanish chestnut, it will be proper to place such in it, in a mixed way, as the principals; because each sort will not extract its own proper nourishment from the soil, and will be adapted to the most valuable sorts, and the same with respect to the others. This is hardy one of the principal objects of our plantations. We have known this imperfection in several instances severely felt. It not unfrequently happens, too, that even what oaks, or other hard-wood trees, are to be met with, are overtopped by less valuable kinds, or perhaps, such all things considered, can be prevented by planting with attention to the soil, and in distinct masses. In these masses are ensured a full crop, by being properly nursed, for a time, with kinds more hardy, or which afford more shelter than such hard-wood plants. There is no rule by which to fix the size or extent of any of these masses. Indeed, the more variously they be placed, the better, in size, and in the eye, the person of taste. They may be extended from one acre to fifty or a hundred acres, according to the circumstances of soil and situation: their shapes will accordingly be as various as their dimensions. In the same manner ought all the residuum kinds to be planted, which are intended for timber-trees; much should these be intermixed with any other sort, but be in distinct masses by themselves. The massing of larch, the pine, and the fir of all sorts, is the least laborious and surest means of producing good, straight and clean timber, by placing them thick, by a uniform pruning and gradual thinning, that we can, with certainty, attain to this object.” (Plant. Kal. 162.)

6827. Our opinion is in perfect consonance with that of Sang, and for the same reasons; and we may add as an additional one, that in the most vigorous natural forests one species of tree will generally be found occupying almost exclusively one soil and situation, while in farm forests, where the ash and here, there, and in all the various species of taste. They may be extended from one acre to fifty or a hundred acres, according to the circumstances of soil and situation: their shapes will accordingly be as various as their dimensions. In the same manner ought all the residuum kinds to be planted, which are intended for timber-trees; much should these be intermixed with any other sort, but be in distinct masses by themselves. The massing of larch, the pine, and the fir of all sorts, is the least laborious and surest means of producing good, straight and clean timber, by placing them thick, by a uniform pruning and gradual thinning, that we can, with certainty, attain to this object.” (Plant. Kal. 162.)

6828. Whether extensive plantations should be sown or planted, is a question about which planters are at variance. Miller says, transplanted oaks will never arrive at the size of those raised where they are to remain from the acorn. (Dict. Quercus.) Marshall prefers sowing when the ground can be cultivated with the plough. (Plant. and Rur. Oen. i. 123.) Evelyn, Emmerich, and Speedely are of the same opinion; Pontey and Nicol practise planting, but offer no arguments against sowing where circumstances are suitable. Sang says, “It is an opinion very generally entertained, that planted timber can never, in any case, be equal in durability and value to that which is sown. We certainly feel ourselves inclined to support this opinion, although we readily admit, that the matter has not been so fully established, from experiment, as to amount to positive proof. But although we have not met with decided evidence, to enable us to determine on the comparative excellence of timber raised from seeds, without being replanted, over such as have been raised from replanted trees, we are left in no doubt as to the preference, in respect of growth, of those trees which are sown, over such as are planted.” (Plant. Kal. 43.) He particularly prefers this mode for raising extensive tracts of the Scotch pine and larch (p. 430.), and is decidedly of opinion, “that every kind of forest tree will succeed better by being reared from seeds in the place where it is to grow to maturity, than by being raised in any nursery whatever, and from thence transplanted into the forest,” (p. 344.) Dr. Yule (Caled. Hort. Mem. ii.), in a long paper on trees, strongly recommends sowing where the trees are finally to remain. “It is,” says he, “a well ascertained fact, that seedlings allowed to remain in their original station will, in a few seasons, far overtop the common nursed plants several years older.”

6829. The opinion of Dr. Yule, and in part also that of Sang, seems to be founded on the idea that the tap-root is of great importance to grown-up trees, and that when this is once cut off by transplanting, the plant has not a power of renewing it. That the tap-root is of the utmost consequence for the first three or four years is obvious from the economy of nature at that age of the plant; perhaps for a longer period:
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but that it can be of no great consequence to full-grown trees, appears highly probable from the fact, that when such trees are cut down, the tap-root is seldom to be distinguished from the others. The opinion that young plants have not the power of renewing their tap-root, will, we believe, be found inconsistent with fact; and we may appeal to Sang and other nurserymen, who raise the oak and horse-chestnut from seed. In cutting the tap-roots, these are often cut off to tap-roots too thick; tapping the young plants at the end of the second year's growth, and when at the end of the third or fourth year they are taken up, they will be found to have acquired others, not indeed so strong as the first would have been had they remained, but sufficient to establish the fact of the power of renewal. We may also refer to the experiment recorded that trees have a power of renewing their tap-roots after the most extraordinary accidents. The great advantages from cutting down trees after two or three years' planting. Forthry planted a bed of oak-plants, cutting the tap-roots near to some of the side-roots or fibres springing from them. In the following year, these plants have been cut down at the same time as the other half, and the plants left in the season, those headed down made shoots six feet long and upwards, and completely covered the head of the old stem, leaving only a faint cicatrix, and produced new tap-roots upwards of two feet and a half long. The other half of the plants that were not headed, were not one fourth the size of the others. One of the formations which have six feet high, and fifteen inches in circumference, at six inches from the ground; one of the largest of the latter measures only five feet and half in height, and three inches and three quarters in circumference, at six inches from the ground. (Tr. on Fruit Trees, 4to ed. 14.) The pine and fir trees, if only released from the age of four or five years, when they are of any size, will arrive at trees afterwards; those we should, on most occasions, prefer to sow, especially on mountainous tracts.

For all trees which stole, and in tolerable soils and situations, planting strong plants, and cutting them down two or three years afterwards, will, we think, all circumstances considered, be proved preferable to sowing.

6830. On the subject of disposing the plants in plantations, there are different opinions; some advising rows, others quincunx, but the greater number plant irregularly. According to Marshall, the preference to be given to the row, or the random culture, rests in some measure upon the nature and situation of the land to be stocked with plants. Against steep slopes, where the plough cannot be conveniently used in cultivating and cultivating the interspaces, during the infancy of the wood, either method may be adopted; and if plants are to be put in, the quincunx manner will be found preferable to any. But in most situations the manner advantageously presents the liberty of choice; the drill or row manner is undoubtedly the most eligible. (Plant. and Rur. Orr. p. 153.) Poncet considers it of much less consequence than most people imagine, whether trees are plant regularly or irregularly, as in either case the whole of the soil will be occupied by the shoots and the surplus by the horse-hoe. In the latter plan, in rows where culture with the horse-hoe is to be adopted. In sowing for woods and copses, the former places the patches six feet asunder and in the quincunx order. It has been demonstrated (Farmer's Mag. viii. 463), that the closest order in which it is possible to place a number of points, upon a plain surface, not nearer than the angles of hexagons, with a plant in the centre, forms a triangle. Hence it is argued, that this order of trees is the most economical; as the same quantity of ground will contain a greater quantity of trees, by 15 percent. when planted in this form than in any other. (Gard. Mag. 1867.) We observe, that hedge plants should be placed at regular distances in the lines, and also the trees, when those are introduced in hedges. Osier plantations, and all such as like them require the soil to be dug every year, or every two years, during their existence, should also be planted in regular rows.

6831. The distances at which the plants are placed must depend on different circumstances, but chiefly on the situation and soil. Planting thick, according to Nicol, is the safer side to err on, because a number of plants will fall, and the superfluous ones can be easily removed by thinning. For bleak situations, he observes, that from thirty to forty inches is a good medium, varying the distance according to circumstances. For less exposed situations, and where the soil is above six inches in depth, he recommends a distance from four to five feet. For belts, clumps, and strips, of a diameter of about one hundred feet; the margin to be planted about the distance of two feet, and the interior at three feet. In sheltered situations of a deep good soil, he recommends a distance of six feet, and no more. (Proct. Plant.)

6832. According to Sang, the distances at which hard-tember trees ought to be planted are from six to ten feet, according to the quality of the soil, and the exposed or sheltered situation. When the first are cut, they are left at their full size, as the sight of tree that was to fall are filled up with five nurses, the whole standing at four and a half feet asunder. When sixteen oaks are planted, there will necessarily be thirty-three nurses planted; and when thirty-six oaks are planted, eight in a line, and twenty seven trees are planted, each thirteenth tree is a nurse, or nearly a tree, and the nurses will be on the one side, there will be two hundred and sixty-one nurse-plants required. The English acre would require five hundred and thirty-six oaks, and one thousand six hundred and ten nurses. (Plant. Ktol. 183.) Poncet says, in general cases, a distance of four feet is certainly close enough; as at that space the trees may all remain till they become salubrious as rails, spars, &c.

6833. The number of plants which may be planted on a statute acre = 160 rods, or poles, = 4840 yards = 43,560 feet, is as follows:—

<table>
<thead>
<tr>
<th>Feet apart</th>
<th>No. of Plants</th>
<th>Feet apart</th>
<th>No. of Plants</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>45,560</td>
<td>15</td>
<td>1,180</td>
</tr>
<tr>
<td>1 1/2</td>
<td>32,450</td>
<td>16</td>
<td>1,100</td>
</tr>
<tr>
<td>2</td>
<td>23,900</td>
<td>17</td>
<td>1,020</td>
</tr>
<tr>
<td>2 1/2</td>
<td>18,900</td>
<td>18</td>
<td>940</td>
</tr>
<tr>
<td>3</td>
<td>13,940</td>
<td>19</td>
<td>860</td>
</tr>
<tr>
<td>4</td>
<td>10,590</td>
<td>20</td>
<td>780</td>
</tr>
<tr>
<td>5</td>
<td>7,920</td>
<td>21</td>
<td>700</td>
</tr>
<tr>
<td>6</td>
<td>5,990</td>
<td>22</td>
<td>620</td>
</tr>
<tr>
<td>7</td>
<td>4,742</td>
<td>23</td>
<td>540</td>
</tr>
<tr>
<td>8</td>
<td>3,792</td>
<td>24</td>
<td>460</td>
</tr>
<tr>
<td>9</td>
<td>3,144</td>
<td>25</td>
<td>380</td>
</tr>
<tr>
<td>10</td>
<td>2,690</td>
<td>26</td>
<td>300</td>
</tr>
<tr>
<td>11</td>
<td>2,356</td>
<td>27</td>
<td>220</td>
</tr>
<tr>
<td>12</td>
<td>2,024</td>
<td>28</td>
<td>140</td>
</tr>
<tr>
<td>13</td>
<td>1,742</td>
<td>29</td>
<td>70</td>
</tr>
</tbody>
</table>

6834. The size of the plants depends jointly on the site and the kind of tree; it is universally allowed that none of the resinous tribe succeed well when removed at four or more years' growth; but if the soil is of tolerable quality, prepared by digging or summer pitting, and the site not bleak, plants of such hard woods as stule may be use whose stems are an inch or more in diameter.

6835. Nicol is of opinion, that generally trees three, or at most four, years old from the seed, and which are from twelve to twenty-four inches high, will, in any situation or soil, outgrow those of any size under eight or ten feet, within the seventh year. (Proct. Plant. 130.)

6836. The size of the different plantations must, in some measure, depend on their kinds; but it may be said, generally, that the plants being transplanted, they should be from a foot to eighteen inches in height, stiff in the stem, and well rooted. Plants for this purpose should seldom be more than three years from the seed; indeed never, if they have been raised in good soil. Many of
PRACTICE

In the end, it will be seen, that for the purpose of which the seed-bed is used, and has been transplanted for one season. This is supposing it to have risen a weakly plant; for, if the lamb rise strong from the seed the first season, it should never stand a second in the seed-bed. The ash, the elm, and the sycamore, one young plant may be transplanted in good soil for a second season; but plants. If they be weakly, they may stand two years in the seed-bed; and then being nursed one season in good soil, will be very fit for planting out in the forest.

The oak, the beech, and the chestnut, if raised in rich soil, and well furnished with roots at the end of the first year, and if the seed be sown in rich soil, will be very fit to stand two years in the seed-bed, and be planted one year in good ground, they will be still better, and the roots will be found well feathered with fine small fibres. The silver fir and common spruce should stand two years in the seed-bed. If transplanted into very good soil, they may be fit for being planted out at the end of the first year; but, more generally, they require two years in the seed-bed. The Scots pine should also stand for two years in the seed-bed, and should be nursed in good ground for one year; at the end of which they will be much fitter for being planted, than if they were allowed to stand a second year in the lines. They are very great stock, and can be raised from coarse seed-bed, and in land bare of heath or herbage, they succeed pretty well; nevertheless, we would prefer them one year nursed. The above are the hardest and most useful forest trees; and from the observations made, whatever respects the age or size of other kinds, may easily be inferred." (Plant. Kal. 158.)

6857. According to Pott, the best general rule is, to propagate the goodness of soil; the best of the latter requiring the largest of the former. Still on bleak exposures this rule will not hold good, as there the plants should never be allowed, for otherwise the greater part would fall from the circumstance of wind-waving, and of those that succeeded, few, if any, would make much progress for several years; firs of a foot, and deciduous trees of eighteen inches, both transplanted. None but plants, which will succeed, or succeed well, should be thus transplanted. A great number of wood-solts, which do succeed, will fail; a large plant never has so good a root, in proportion to its size, as a small one; and hence we see the propriety of using such on good soils only. Small plants lose but few of their roots in removal; therefore, though planted in very moderate-sized holes of pulverised earth, they often prove sufficiently strong plants. It should never be forgotten that, in being removed, a plant of two feet loses a greater proportion of its roots than a tree of one, and one of these a greater proportion than one of two, and so on, in proportion to its former strength and height, and thus the larger the plants, so much greater the degree of languor or weakness in which they are thrown by the operation of transplanting." (Prof. Plant. 161.)

6838. The seasons for planting are autumn and spring; the former, when the soil and situation are moderately good, and the plants large; and the latter, for bleak situations. Necessity, however, is more frequently the guide here than choice, and in extensive designs, the operation is generally performed in all moderately dry open weather from October to April inclusive. "In an extensive plantation," Sang observes, "it will hardly happen but there will be variety of soil, some parts moist and heavy, and others dry and light. The lightest parts may be planted in December or January; and the more moist, or damp parts, in February or March. It must be observed, however, that if the ground be not in a proper case for planting, the operation had better be delayed. The plants will be injured, either by being committed to the ground when it is in a sour and wet, or in a dry parched state. At a time when the soil may be termed neither wet nor dry, the operation of planting is most successfully performed. The mould does not then adhere to the spade, nor does it run in; it divides well, and is made to intermingle with the fibres of the plants with little trouble; and in treading and setting the plant upright, the soil is not worked into mortar, which it necessarily must be, if in a wet state, evidently to the great detriment of the plants. It is therefore improper to plant on a retentive soil in the time of rain, or even perhaps for some days afterwards, or after a fall of snow, until it has for some days disappeared. Whereas, on a dry absorbent soil, it may be proper to plant in the time of gentle showers, immediately after heavy rains, or as soon as the snow is dissolved." (Plant. Kal. 157.)

6839. Poemry is a decided advocate for autumn preparation of the soil, and spring planting. "Autumn planting," he says, "is advisable only in few cases, while spring planting may properly apply to all."  

6840. According to Sang, the proper time for planting the pine and fir tribes, and all evergreens, is April or even the first fortnight in May. "Attention should be paid, that no greater number of plants be lifted from the nursery than can be conveniently planted on the same day. Damp weather is the best. When very dry, and the plants rise destitute of earth at the root, the roots will be so much injured, if to be continued, that the plants should be set in the ground not later than the middle of April. He also states that the care should be taken, if adorning earth from plants at the time of planting," (Plant. Kal. 341.)

6841. The operation of inserting the plants in the soil is performed in various ways; the most general mode, and that recommended by Marshall and Nicol, is pitting; in which two persons are employed, one to operate on the soil with the spade, and the other to insert the plant and hold it till the earth is put round it, and then press down the soil with the foot. Where the plants are three feet high or upwards, this is the best mode; but for smaller plants modes have been adopted in which one person performs the whole operation.

6842. Sang describes three kinds of manual operation employed by him in planting, and in part in some trees: by pitting; by slitting simply, or by cross, or T slitting; by the diamond dibber; by the planting-mattock; and by the planter. In filling an area with plants, he first plants those intended as the final trees, and afterwards the nurses; or one set of operators plant the former, while another follow with the latter, unless 0 time for the best general mode, as in the case of the pines and firs, should be the former than that for planting the principals. (6832.) "The plants, if brought from a distance, should be
6843. *By pitting.* "The pit having been dug for several months, the surface will therefore be encrusted by the rains, or probably covered with weeds. The man first strikes the spade downwards to the bottom, two or three times, in order to loosen the soil; then poaches it, as if mixing mortar for the builder; he next lifts out a spadeful of the earth, or, if necessary, two spadefuls, so as to make room for all the fibres, without their being anywise crowded together; he then chops the rotten turf remaining in the bottom, and levels the whole. The boy now places the plant perfectly upright, an inch deeper than when it stood in the nursery, and holds it firm in that position. The man *trudges* in the mould gently; the boy gently moves the plant, not from side to side, but upwards and downwards, until the fibres be covered. The man then fills in all the remaining mould; and immediately proceeds to chop and poach the next pit, leaving the boy to set the plant upright, and to tread the mould about it. This in still wet soil he does lightly; but in sandy or gravelly soil he continues to tread until the soil no longer retains the impression of his foot. The man has by this time got the pit ready for the next plant, the boy is also ready with it in his hand, and in this manner the operation goes on. On very steep *hongs* which have been pitted, the following rule ought to be observed in planting: to place the plant in the angle formed by the acclivity and surface of the pit; and in finishing to raise the outer margin of the pit highest, whereby the plant will be made to stand as if on level ground, and the moisture be retained in the hollow of the angle, evidently to its advantage." (*Plant. Kri. 167.*)

6844. *The silt method,* either simply (3988.) or by the T method, is not recommended by Sang; but necessity may justify its adoption occasionally. "We would not recommend planting by the silt, unless where there is no more soil than is absolutely occupied by the fibres of the herbage which grows on the place. Excepting on turf, it cannot be performed; nor should it be practised, if the turf be found three or four inches thick. By pitting in summer, turf is capable of being converted into a proper mould in the space of a few months; and the expense of pitting, especially in small plantations, can never balance the risk of success in the eyes of an ardent planter. The most proper time to perform the operations is the second, and the silt is less objectionable. On all stony places, the soil should be placed towards the declivity, that the moisture may fall to its roots; that is to say, in planting, the spademan should stand highest, and the boy lowest on the bank; by which arrangement the plant will be inserted at the lower angle of the silt." (*Plant. Kri. 170.*)

6845. *Planting with the diamond dibber,* he says, "is the cheapest and most expeditious planting of any we yet know, in cases where the soil is a sand or gravel, and the surface bare of herbage. The plate of the dibber (fig. 633. a) is made of good steel, and is four inches and a half broad where the iron handle is welded to it; each of the other two sides of the triangle is five inches long; the thickness of the plate is one fifth part of an inch, made thinner from the middle to the sides, till the edges become sharp. The length of the iron handle is seven inches, and so strong as not to bend in working, which will require six fortnights of an inch square. The iron handle is furnished with a turned hill, like the handle of a small gimlet, and a notch or square at its forehead, where the dibber is fixed on. The planter is furnished with a planting-bag, tied round his waist, in which he carries the plants. A stroke is given with the dibber, a little slant, the point lying inwards; the handle of the dibber is then drawn towards the person, while its plate remains within the ground, so that its cavity is turned between the person and the planter, with his other hand, introduces the roots of the seedling plants, being careful to put them fully to the bottom of the opening; he then pulls out the dibber, so as not to displace them, and gives the eased turf a smart stroke with the heel; and thus is the plant completely fixed. The greatest error the planter with this instrument can run into, is the imperfect introduction of the roots. Green, or unpractised hands, are apt to double the roots, or sometimes to lay them across the opening, instead of putting them straight down, as above directed. A careful man, however, will become, if not a speedy, at least a good planter in one day, and it is of great importance that he be a sure hand, than a quick one. A person who is of a careless or slovenly disposition, should never be allowed to handle a dibber of this kind."

6846. *Planting with the planting-mattock* (fig. 633. b) is resorted to in rocky or other soils where pitting is impracticable. "The half or handle is three feet six inches long; the mouth is five inches broad, and is made sharp; the length from it to the eye, or helve, is sixteen inches; and it is used to pare off the sward, heath, or other brush that may happen to be in the way, previous to casing the soil with the other end. The small end tapers from the eye, and terminates in a point, and is seventeen inches long." By this instrument the surface is skimmed off "for six or eight inches in diameter, and with the pick-end dug down six or eight inches deep, bringing up any loose stones to the surface; by which means a place will be prepared for the reception of the plant, little inferior to a pit. This instrument may be used in many cases, when the plants to be planted are of small size, such as one-year larch-seedlings, one year nursed; or two-year Scots pines, one year nursed; and the expense is much less than by the spade." (*Plant. Kri. 385.*)

6847. *Planting with the forest-planner.* (fig. 633. c) "The helve is sixteen inches long, the mouth is four inches and a half broad, and the length of the head is fourteen inches. The instrument is used in planting hilly ground, previously prepared by the hand-mattock. The person who performs the work carries the plants in a close apron; digs out the earth sufficiently to hold the roots of the plant; and sets and firms it
without help from another: it is only useful when small plants are used, and in hilly or rocky situations."

(Plant. Kal. Pref. xxiv.)

Ponsey prefers planting by sowing, in general cases; the soil being made during the preceding summer or winter, sufficiently large, but not so deep into a retentive sub-soil as to render them a receptacle for water. When the plants have been brought from a distance, they are placed in a strongframe quite dry. It would be still better to lay them in the ground for eight or ten days, giving them a good soaking of water every second or third day, in order to restore their vegetable powers; for it well deserves notice, that a degree of moisture in soil sufficient to support a plant recently or immediately taken from the nursery, without the care of them in any way injured, proves so far that much of them will live in it. The puddling here recommended may also be of great service in all cases of late planting when small plants are used; my method is (after puddling) to tie them in bundles, of two or three hundreds each; and then send them, by a cart-load at once, to where wanted; where such bundles being set upon their feet, close to each other, and a little straw carefully applied to the outside of them, may remain without damage in a sheltered situation any reasonable time necessary to plant them. Where loose soil happens to be convenient, that should be substituted in the place of straw.

A puddle for trees is made by mixing water with any soil rather tenacious, so intimately as to form a complete puddle, so thick that when the plants are dipped into it enough may remain upon the roots to cover them. The process of puddling is certainly simple, and its expense too trifling to deserve notice: its effects, however, in retaining, if not attracting, moisture, are such that, by means of it, late planting is rendered abundantly more safe than it otherwise would be. It is an old invention, and hence it is truly astonishing that it is not more frequently practised. If we could but persuade people to adopt it generally in spring planting, I believe the prejudice in favor of autumn practice would soon be done away. (Prof. Plant. 161.)

Ponsey's methods of planting are in general the same as those of Sang: he uses a mattock and planter of similar shape; and also a two or three pronged instrument, which we have elsewhere denominated the planter's hack. (1.65. fig. 90.) "This instrument," he says, "I have himself recommended, and is an improvement on the mattock and planter (fig. 655. b, c), being better adapted to soils full of roots, stones, &c., as they are likewise easier to work, as they penetrate to an equal depth with a stroke less violent than the former: they are also less subject to be clogged up by a wet or tenacious soil. The length of the prongs of both should be about eight inches, and the distance between them when in use about one-half a yard; the two-pronged about two inches; the two-pronged hack should be made somewhat stronger than the other, it being chiefly intended for very stony lands, or where the soil wants breaking, in order to separate it from the heritage, &c. These tools are chiefly applied to planting of any size up to about two feet, or such parts of any great design as are used as a substitute for the spade, in the following manner: The planter being provided with a basket holding the plants required (the holes being supposed prepared, and the earth left in them), he takes a tree in one hand, and the tool in the other, which he strikes into the hole, and then pulls the earth towards him, so as to make a hole large enough to astonished: It is an old invention, and hence it is truly astonishing that it is not more frequently practised. If we could but persuade people to adopt it generally in spring planting, I believe the prejudice in favor of autumn practice would soon be done away. (Prof. Plant. 161.)

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On forming Plantations, in which Ornament or Effect is the leading Consideration.

Designing ornamental plantations, the situation, form, the disposition of the trees, and the kinds employed, are the principal considerations.

The situations to be planted, with a view to effect, necessarily depends on the kind of effect intended; these may reduced to three — to give beauty and variety to general scenery, as in forming plantations here and there throughout a demesne; to give form and character to a country-residence, as in planting a park and pleasure-grouunds; and to create a particular and independent beauty or effect, as in planting an extensive area or wood, unconnected with any other object, and disposing of the interior in avenues, glades, and other forms. In the two first cases, the choice of the situation must always be relative to other objects; as, for example, in ornamenting general scenery, to fields and enclosures, buildings, roads, &c.; and to the mansion-garden and other parts of a residence, in laying out a country-seat: but in forming independent plantations the choice may be absolute, and guided by no other consideration than the effect to be produced. One of the greatest beauties produced by planting, either on general scenery, or on the grounds of a residence, is that of varying the form of the surface of the landscape.

Without help from another: it is only useful when small plants are used, and in hilly or rocky situations.
or increasing the variations already existing. To do this with most effect, it is an obvious and long established principle, that, other circumstances being the same, the hills are to be more generally planted than the hollows, or even the plains. By planting a hill, or the least rise of ground, that hill or rise is increased in effect; but by planting the low grounds between hills or protuberances, their effect is destroyed. It is to be observed, however, that the latter practice is often what we observe in natural scenery. In hilly tracts in a state of nature, and under the dominion of no other animals than cattle or sheep, the vales or dells (fig. 637.) are generally filled with wood and the tops of the hills bare, which, however agreeable to those who view or study nature chiefly in detail, yet to the general observer it tends to confound form, and introduce monotony of surface. Art, therefore, when planting for general effect, or for heightening the character of surface, adopts a contrary practice (fig. 638.) to what is general in wild nature; for few things in a wild state are suitable to the views of man in a state of civilisation and refinement; and when he admires rude scenery, it is from views of its novelty or rarity in cultivated countries; or with reference to some other art or object, or state of the same object. At the same time, a hill crowned with wood occurs in nature occasionally, both with and without naked hollows or plains at its base, and never fails to excite a superior degree of satisfaction or pleasure in the spectator. To plant hills, therefore, in preference to valleys, may justly be designated an imitation of one of the more interesting features of nature.

634. With respect to form, it may be absolute, or independent of every consideration but the taste of the designer; or it may be relative. It is absolute in plantations intended to create particular beauties within themselves; as in labyrinths, woods pierced with avenues, stars, &c., in the geometric style; or in compositions and groups, thickets and glades in the interior of a wood, laid out in the modern manner. It is relative to the shapes of the ground and to existing objects in the forms adapted for improving general scenery; and to these considerations, and to the situation and form of the mansion, gardens, waters, &c. in laying out the grounds of a country-residence. For either of these objects the general principles of operation are to heighten beauties already existing; to conceal defects; if possible, to create beauty; and to connect detached objects, either in reality or appearance, so as the scenery, from whatever point it may be viewed, may appear a whole; in short, the end is a harmonious and expressive whole, and the means are the grouping and connecting of the parts. Some tracts of country, or those parts of a demesne exterior to the park, may be deficient in woodiness; there trees may be introduced in masses on elevated sites, or the sides of hills; in groups connected with buildings; in thinly scattered trees, in pastures, and by brooks; and in rows in hedges, and by other fences or roads. Where disagreeable objects are to be concealed, the course is evident; and where nothing is interesting, attempts must be made to create interest. A road through a dreary country may often have much of its dulness taken away by one or two rows of trees on each side, the stems of which will break and vary the distant scenery. The lines may vary in form and direction, may swell into strips, or clumps, or thickets; form recesses, or be interrupted, according to circumstances. The route through some of the most dreary tracts in Germany and Russia, and the well-known Strada di Campagna, in Italy, are in this way rendered tolerable. In all this, though the main object may be beauty, yet, utility must never be lost sight of. All plantations by arable lands should, as much as possible, be bounded by straight, or at least not very irregular lines, and connected with the hedges or other fences already existing; few single trees or groups should be planted in the area of such fields. In pastures, the worst soils and most exposed situations should be chosen, and such forms adapted as may shelter the stock from all quarters, but especially from the storms and winds which more generally prevail. In planting near cottages and villages, care should be taken not to render the atmosphere unhealthy by stagnating the air, or to lessen the value of their yards and gardens by curtailing their extent, or by excess of shelter and shade. Roads or lanes should on no account be injured, nor the water of streams and ponds rendered dark, discolored by leaves, and unwholesome to men or cattle. In short, the planter, for effect, should never lose sight of utility, or plant in opposition to it; for though he may produce particular sorts of beauty, and especially that lately so fashionable and justly admired disposition of objects, called picturesque, which may be admired by a number for a time; yet there is a much more elevated and universal beauty, that of moral relation, or, in short, refined utility, which, while men
retain their social feelings, must ever be the most interesting to mankind in general, and will therefore finally prevail.

6855. The outline of plantations, made with a view to the composition of a country-residence, is guided by the same general principles; whether the trees are to be disposed in regular forms, avowedly artificial; or in irregular forms, in imitation of nature. (fig. 639.) The first thing is, in both modes, to compose a principal mass, from which the rest may appear to proceed; or be, or seem to be, connected. In common cases it answers best to include or connect with this mass the house, kitchen and flower-gardens (e); from these other masses and groups should proceed, either connected, or better, only seemingly so when viewed horizontally. Their forms should be such

and so disposed, relatively to the ground and other objects, and to each other, as to throw the pasture surface into broad masses (a, b, c, d), which become wholes in their turn, and their connection and variation is heightened by the variety in the glades between the masses and groups of plantation. Such would be the mode of procedure on a flat to be formed into a modern park; regard being had to exclude or admit the view of certain parts of the distant scenery; never to shut in, or leave without a third distance (as is the term in landscape-painting), any of the scenes within the boundary of the park; and to other laws of perspective, optics, and composition, which will be more fully entered on in treating of landscape-gardening.

6856. In the pleasure-ground, which, as far as respects the form or ground outline of plantations, is to be considered as a part of the park, the same principles are applicable. In neither the artificial or natural style, should their width be great; but their form may be varied at pleasure, subject to general principles. Where the ground is irregular (fig. 640.), only the modern style can be adopted with good effect; and there, by con-

ducting the walks, or forming the water chiefly in the hollows (a), and planting the eminences (b), varying the manner in which the outlines of these masses embrace the declivities, the happiest effects may be produced. Deviations from these general principles can only be justified by extraordinary circumstances.
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6857. With respect to the extent, or area, occupied by ornamental plantations, as such, that need seldom be great. They are generally seen only in profile, and therefore a circuitous outline (fig. 641. a.) may on most occasions be contrived to have the same effect as planting a solid mass, which will occupy much more ground (b), show less exterior variety, and none within. The case is different, however, where the upper surface of a plantation is to be met by the eye, at a large angle, say upwards of 35°. In that case, to produce a grand and imposing effect, real extent is wanting. Examples occur in planting the steep sides of high hills, to be seen from below; or valleys or plains to be seen from great elevations. It must be confessed that these are among the grandest circumstances in which wood can be viewed; profiles of outlines, varied both as respects the sky and the ground, are beautiful and interesting; and avenues and long rows of trees form imposing perspectives; but the side of a range of mountains clothed with wood, seen at a certain distance, from a plain below or opposite hills, is one of the most magnificent of rural prospects.

6858. With respect to the disposition of trees in a plantation where art is avowed or purposely displayed, the more regularly the plants are placed the better is the effect attained; but, where nature is to be imitated, irregularity will best sustain the character. This should be studied in the larger as well as the smaller plantations, in the natural style; but more especially in detached groups, which operate so powerful an effect in laying out the grounds of a residence. The greatest beauty of a group of trees as far as respects their stems, is in the varied direction these take as they grow into trees (fig. 642.); but as that is for all practical purposes beyond the influence of art, all we can do is to vary as much as possible the ground-plans of groups, or the relative position which the stems have to each other, where they spring from the earth. This is considerable, even where a very few trees are used, and of which any person may convince himself by placing a few dots on paper. Thus, two trees (fig. 643.), or a tree and shrub, which is the smallest group, may be placed in three different positions with reference to a spectator in a fixed point: if he moves round them they will first vary in form separately, and next (at b) unite in one or in two groups, according to the position of the spectator. In like manner three trees (fig. 644.) may be placed in four different positions; four trees may be placed in eight different positions (fig. 645.); five trees may be grouped in ten different ways as to ground-plan (fig. 646.); six may be placed in twelve different positions (fig. 647.); and so on.

6859. In planting groups it is not meant to be asserted, that the ground-plan of each should be studiously considered; it will be sufficient if this is done in conspicuous situations, by the sides of walks and roads, and in such places as require for shelter or shade, or to exclude some disagreeable object, a series of groups of nearly the same number of trees. For the ordinary purposes of grouping, such as varying the apparent outline of masses, connecting scattered objects, adding parts to such objects as are incomplete wholes, &c., it will be sufficient to introduce large and small groups; never to put two trees at exactly the same distance from each other; three in the angles of an equilateral triangle; four in those of a square; five in those of an octagon; and so on.
6860. Scattered trees. It has been a very common practice among planters to introduce, in parks, great numbers of detached single trees (in vulgar technology, dotting), with a view of effecting, by them, what can only be done by groups. Excepting the clump, there is not a greater deformity in the grounds of British country-residences. Supposing these trees, planted on a level surface, all of the same sort, and all growing equally well, their insipid sameness of form and position must be evident to the mind's eye of every one. Suppose them on the same character of surface, but all, or chiefly, of different sorts (fig. 648.), it is equally evident they will grow with different degrees of vigor, and assume different characters of stem and head; and consequently produce an appearance of the most discordant kind. It is only necessary to analyse a group, to be convinced of the variety of general form produced, even by trees of one species, but more especially by two kinds, and this, even by specimens that would be unsightly apart; and to observe a portion of the scattered woody scenery, in the openings or glades of a natural forest, to be convinced how much more variety is produced by that manner of planting, than by distributing over a surface great numbers of single trees. It is observed by Uvedale Price, that in the numerous landscapes which compose the liber veritatis of Claude, there is not more than one single tree; so highly did this artist value the principle of connection. A single tree, however, is not always to be condemned, even as such, for its form, age, or blossom, or some other accidental circumstance may compensate for its isolated situation; and it may often exist singly as a tree, and yet in connection or grouped with other objects, as buildings, rocks, &c.; and in these cases it is not to be condemned, because the grand object of grouping, connection, is maintained by the co-tangent object.

6861. Placing the groups. Another practice in the employment of groups, almost equally reprehensible with that of indiscriminate distribution, is that of placing the groups and thickets in the recesses, instead of chiefly employing them opposite the salient points. The effect of this mode is the very reverse of what is intended; for, instead of varying the outline, it tends to render it more uniform by diminishing the depth of recesses, and approximating the whole more nearly to an even line. The way to vary an even or straight line or lines, is here and there to place constellations of groups against it (fig. 649. c); and a line already varied is to be rendered more so, by placing large groups against the prominences (a) to render them more prominent; and small groups (b), here and there in the recesses, to vary their forms and conceal their real depths.

6862. In all plantations in the natural style above the size of a group, the same general principles are to be followed in the disposition of the trees; the plants, whatever be their kinds, and whether the mass is finally to assume the character of a wood, grove, or cese, should be placed irregularly, here thick, and there thin, as if they had sprung up from the accidental semination of birds or winds. "The effect of this arrangement will not be that composition of low and high, oblique and upright stems, and young and old trees, and low growths, which we find in forest scenery; but it is all that can be done in imitation of it at the first planting; and subsequent thinning, pruning, and cutting down, moving, renovating, planting, and sowing, must be used from time to time to complete imitation or allusion, unless the owner will rest satisfied with an inferior degree of beauty."

6863. The general form of tree employed materially influences the effect of plantations. The capacities of different trees for producing effects in landscape, and the general division of trees into round-headed, oblong-headed, and spiry-toft, have been already pointed out (6795. et seq.) It has also been observed (6857.), that the greater number of plantations are seen chiefly in profile; and hence, that the outline which the tops of the trees form against the sky or the back-ground, is the most conspicuous feature in their aspect. The difference between this outline, when formed of spiry-toft trees, as the firs, pines, &c. (fig. 650.); of oblong-headed trees, as most of the willows, alders, poplars (fig. 651. b); and the round-headed sorts, as the oak, ash, elm, and most trees (fig. 651. a),
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is so considerable, as to merit the particular attention of the planter. Nothing can be more harsh and unvaried than the serrated outline of the fir tribe, whether planted in rows, strips, or masses; whereas the rounded-headed trees, even in single rows, produce some variety of sky outline. The difference is equally great between the face or front surface of a row or mass of spiry and round-headed trees; for the great regularity and similarity of the branches of the former, precludes the possibility of breaks in form, or light and shade, and presents one uniform surface of verdure, not unlike the side of a high hedge. The front surface of a row or mass of round-headed trees, on the contrary, from opposite qualities in the branches, produces prominences and recesses of different degrees of magnitude, and of different forms and relative positions. If we look on the upper surface of a plantation of each class, we shall find the difference equally great.

651. The situations where spiry-topt trees have most effect is among rocks, and in very irregular surfaces; and especially on the steep sides of high mountains (fig. 652), where their forms, and the direction of their growth, seem to harmonise with their pointed rocky summits. Fir and pine forests are dull, gloomy, and monotonous in the sandy plains of Poland and Russia, but among the broken rocks, craggy precipices, and otherwise endlessly varied surfaces of Sweden and Norway, they are full of variety. In tame countries they present most variety when planted so thin as barely to touch each other, and when a number of them are kept low, where the whole are of different ages (fig. 653.) But the variety produced, even by this disposition, is still far short of what would be effected by a similar arrangement of round or oval-

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headed trees (fig. 654), of different ages, or mixed with shrubs or low growths. The most suitable situation for spiry-topt trees, in ornamental scenery, is as single objects

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or in small groups (fig. 655.), sparingly introduced in the margin of thickets or strips, or sprinkled along the bottoms of dells or dingles. In plantations which comprise masses of all the different species of hearty tree, there they may come in also in their proper place; and in mountain and rocky scenery, they are in the places which nature seems to have intended for them.
6865. The oblong-headed trees may be introduced much more frequently than the spire-topt sorts; the more obtuse summits blend well with the round-headed trees, and the more acute topt sorts which terminate in flexible flame-like shapes, as the Lombardy poplar, and cypress, form excellent contrasts to the round trees, and serve as transition forms to the spiry tribe. The round-headed trees, it need hardly be observed, are the most general in nature, at least in temperate climates, and are the most universally applicable in ornamental planting. These considerations on the forms of trees refer to them chiefly as in independent plantations; in connection with buildings, the choice, as to form, may often be influenced by that of the building, and also by the effect or object intended by planting them.

6866. With respect to magnitude, the grand division of woody plants is into trees and shrubs. The bulk and heights of the common trees and shrubs of the country being generally known, the eye estimates the magnitude of other objects by theirs; consequently extraordinary magnitudes, whether large or small, should only be used under extraordinary circumstances. The apparent size, proportion, and distance of objects, might otherwise be deranged, and a discordant effect produced. Shrubs, which have the form of trees; and low trees, as the mountain ash, the apple and pear, often produce this effect, when planted as single objects; and unless their fruit is prized above every thing else, they should, when introduced for the sake of their flowers, either be planted in the margins of plantations, or grouped with trees of the ordinary height. The finer small groups are of this description, or composed of common deciduous timber trees and hardy shrubs, as oaks, chestnuts, hollies, thorns, &c.

6867. The choice of species must be made subservient to general effect, and to the particular purposes, for which they have been introduced. They have no use but their mass effect (chap. I.), and both should be continually present in the mind of the planter. For the more general purposes of planting, the standard trees of the country, native or naturalised, are mostly to be preferred, as growing freely and preserving harmony; for the purposes of distinction, foreign trees are more likely to answer the end. Foreign trees also contribute greatly to variety of interest, and therefore are indispensable in pleasure-grounds, or other scenes of much resort. 

Any number of species may be admitted into improved grounds; commencing with the rare sorts near the house, as the centre of art and refinement, and ending with the common trees of the country, at such distances as the extent and style of the which may suggest. The proprietor of the pleasure-ground, and such as are valuable as timber, must be in some degree determined by the character of the place, but chiefly by the taste and view of the owner. Beauty alone, without utility, will not long please; and a few single groups and plants of the choice species, introduced over the grounds more immediately connected to man, will generally afford more satisfaction than a lavish display of exotics; the former will always present a more luxuriant and thrilling display of scenery than the latter, and sooner attain the maturity of beauty. (Edin. Encyc. art. Landscape Gardening.)

6868. Whatever number of species are used, one only should prevail in one place; or if there be high or low growths, then one of each kind should prevail. Great attention should be had that the species which compose the groups and thickets, or other scattered woodinesses which border on masses, should consist of most entire species with peculiar in the masses in this line. This, in this respect neglected, instead of these medleyed productions causing connection and harmony, they will have a tendency directly contrary. Thicket may next be considered in regard to their form, that is, the form of their ground-plan; and with groups and single trees in regard to the choice of species. Thickets are produced by nature, by the inroads of cattle, or other animals, grazing or cropping the herbage, and with the young trees in forest-scenery. On levels and sheltered situations, we find their form comparatively regular, because there appears no permanent or general reason to occasion their encroachment on one side more than on the other. But on varied surfaces and soils a preference is given by degradating animals to certain natural plants, and the side which they frequent deeply than the other; and the plan of the plant and situation varies accordingly. In elevated grounds, exposed to a particular wind, the thickets will exceed in length, which will be found generally to be in the direction of the storm. The cause is too obvious to be pointed out; but this effect, and every other observed in the groups and thickets of natural scenery, always merit study, and most frequently deserve imitation in creations of landscape-scenery. The species of tree ought obviously to be those of the part of the mass to which they belong; for thicket, groups, and single trees, ought to resemble disjointed still more prominent, or increasing the depth of a recess, a few plants of similar, or not discordant growths, but of darker or lighter greens, may at a distance add to the effect of each. By the same process, with more contrasted species, where no other mode can be put in execution, the formality of a single row may in some degree be varied in its situation and contour. (Ed. Encyc. art. Landscape Gardening.)

6869. The arrangement of the species to effect variety must evidently be by grouping or collecting them in masses; for if all the species made use of were intimately mixed together in every part of a plantation, it is evident that we could not see the same species; so that, as far as variation from that source was sought for, it would be entirely wanting. Uvedale Price has treated this subject with much ingenuity; and in reprobating the common practice of mixing as many different sorts as can be procured, in order to produce variety, observes, that variety, of which the true end is to relieve the eye, not to puzzle it, is lost in the diversity of the objects, but in the union of the different objects combined together in a difference of composition and character. Many think, however, that they have obtained that grand object, when they have exhibited in one body all the hard names of the Linnean system. But it is not the number of different species together are exhibited that contributes to novelty; in one plantation, the result is a sameness of a different kind, but not less truly a sameness that would arise from there being no diversity at all; for there is no having variety of character, without a certain distinctness, without certain marked features on which the eye can dwell. (Essays on the Picturesque, vol. I.)

There are there passing from one to another of these trees, the same species not greater than yielding the proportions of a hundred different species, as they are usually mixed together. This indiscriminate mixture of every kind of tree in planting, all variety is destroyed by the excess of variety, whether it is adopted in bosoms or clumps, as they have been technically called; for example, if ten clumps be composed of ten different sorts of trees in each, they become so many things exactly similar; but if each clump consists of the same sort of trees, they become ten different things, of which one may hereafter furnish a group of oaks, another of elms, another of chestnuts or of thorns, &c. In like manner,
in the modern belt, the recurrence and monotony of the same mixture of trees of all the different kinds, through a long drive, make it as more tedious in proportion as it is long. In part of the drive at Weburn, in which evergreens alone prevail, which is a circumstance of grandeur, of variety, of novelty, and, I may add, of winter comfort, that I never saw adopted in any other place on so magnificent a scale, in which the most perfect of pastures, or the wood of evergreens, must be felt the most needful observer; and the same sort of pleasure, though in a weaker degree, would be felt in the course of a drive, if the trees of different kinds were selected in small groups or masses by themselves, instead of being blended indiscriminately.\(^{10}\) (Inquiry into Changes of Taste, &c. p. 53.)

657. We have already recommended the formation of natural forests in the arrangement of the species. In these nature disseminates her plants by scattering their seeds, and the offspring rise round the parent in masses or breadths, depending on a variety of circumstances, but chiefly on the facility with which the seeds afford to a distance by the wind, the rain, or by birds. So disseminated they spring up, different sorts together, affected by various circumstances of soil and situation; and arrive at maturity, containing with other plants and trees, and with the browsing animals. At last, that species which enjoyed a maximum of natural advantages is found to thrive, or at least to gain the market. Trees growing along in masses and in a rank portraiture of surface, the circumstances changing in favor of some other species, that takes the prevalence in its turn. In this way it will generally be found, that the number of species, and the extent and style of the masses in which they prevail, bears a strict analogy to the changes of soil and surface; and this holds good, not only with respect to trees and shrubs, but to plants, grasses, and even the mossy tribe.

657. The most perfect arrangement of species in regard to variety would be to employ every kind of tree and shrub that will grow freely in the air, and arrange them according to the natural system. We have already suggested (614) that a residence might be wooded in this way, so as in the smallest extent to obtain a maximum of variety and beauty. In most cases, where groups of trees, or, some permanent fence is requisite; and all that can be said of it, that which the specimens in the end to be the most efficient and economical, will almost always be the best. The hedge, sunk fence, common wall, and wide water-course where it will be constantly nearly full of water, here present themselves as the most general kinds. Any fence, however, of which the object is, without enclosing anything, should be used with great caution; as there are none of this class but what look ill from at least one point of view, that is, when seen lengthways.

657. In planting in the natural style, a regular fence either of verdant or masonic materials, can never be the final part of perfect imitation, since no such thing is to be found in nature. But in planting in farm-lands, or for the purpose of improving the general scene, or, some permanent fence is requisite; and all that can be said of it, that which the specimens in the end to be the most efficient and economical, will almost always be the best. The hedge, sunk fence, common wall, and wide water-course where it will be constantly nearly full of water, here present themselves as the most general kinds. Any fence, however, of which the object is, without enclosing anything, should be used with great caution; as there are none of this class but what look ill from at least one point of view, that is, when seen lengthways.

657. In planting to form a park or residence, with the exception of the boundary fence, and that which separates the lawn or mown surface from the grazed encenery, no permanent barrier of a formal nature should ever be admitted. In very bleak situations, walls or mounds of earth, however usefully, may be necessary for a time to shelter and draw up the plants; but the final removal of these and all fences in particular to as certain a degree; and indeed, a fence, with rails, the fences conforming to the irregular shapes of the masses will not be disagreable to the eye, if those of the latter are arranged with any regard to apparent connection; for any objects, whether lines or forms, however deficient in beauty of themselves, acquire a degree of interest, and even character, when connected and arranged in such a way as to form a whole. When a plantation is finally to be composed both of trees and undergrowths, thorns, aloes, holies, berberries, and briars, may, in many cases prevail in the margin; which, when the fence is removed, will form a picturesque phalanx, and protect the whole. Partial intrados, formed by cattle, will only heighten the variety and intricacy of such scenes.

657. Sir W. Chambers and Price negroes, as Price observes (Essays, vol. 1.), the planter may plant as thick as he chooses, and never think of thinning or future management, only taking care to introduce no more trees than what he intends to remain finally as timber. The great majority of the plants being shrubs will soon be overtopped by the timber-trees, which, having abundance of water, and well maintained, will quickly get a start of every plant in it, is generally neglected, that this suggestion, under certain circumstances, well merits adoption; though it certainly can have no pretension to be called a scientific or profitable mode of planting. It is what it pretends to be, a picturesque mode.
Of the Culture and Management of Plantations.

6877. On the management of plantations, Pontey and Sang observe, that it is too common a case to consider a tree, when once planted, as done with; though, as every one knows, the progress and products of trees, like those of other plants, may be greatly increased or modified by cultivating the soil, pruning and thinning.

6878. With respect to culture of the soil, it is evident that young plantations should be kept clear of such weeds as have a tendency to smother the plants; and though this is not likely to take place on heaths and barren sites, every one should, at least, every year or two, remove which are conspicuously injurious. In grounds which have been prepared previously to planting, weeding, hoeing by hand, or by the horse-hoe, and digging or ploughing, become necessary according to circumstances. The hoeings are performed in summer to destroy weeds, and render the soil pervious to the air and nourishing for the new growth. It may sometimes be necessary to prepare the soil for spring crops. These, both Pontey and Sang allow, may be occasionally introduced among newly planted trees; though it must not be forgotten that relatively to the trees, the plants composing such crops are weeds, and some of them, as the potatoe, weeds of the most exhausting kind.

6879. For ploughs in manuring, sows go six feet apart, and crops the ground between, with low-growing early potatoes, turnip, lettuce, or other green crops. He does not approve of cropping the intervals with young trees, as a sort of nursery, as they prove more successful crops than excellent vegetables, nor with grain, as not admitting of culture, and being too exhausting for the soil. Marshall, and some other authors, however, approve of sowing the tree-seeds with a crop of grain, and hoeing up the stubble and weeds when the crop is removed.

6880. Pontey observes, that wherever preparing the soil for planting is necessary, that cultivating it for some years after, and then generally be thought the same; for where quick growth is essential, cleanliness of appearance is usually of consequence. Slight crops of potatoes, with short tops, or turnips, may be admitted into such plantations with advantage for two or three years, as they create a necessity for annually digging or stirring the surface, and tend very much to the health of the plants and the crops. It must immoderately enrich the soil, and no doubt but such is the fact, so far as common vegetables are concerned; but as to the production of wood, its support depends, in a great measure, on a different species of nutrient; and hence, I could never observe that such crops as potatos, beets, &c., 

6881. Filling up blanks is one of the first operations that occurs in the culture of plantations next to the general culture of the soil, and the care of the external fences. According to Sang, a forest plantation after pitting, either in the mass form or ordinary mixture, should remain several years after planting, before filling up the vacancies, by the death of the hard-wood plants, takes place. Hard-wood plants, in the first year, and even sometimes in the second year after planting, die down quite to the surface of the ground, and are apparently dead, while their roots, and the wood immediately above them, are quite fresh, and capable of producing very vigorous shoots, which frequently do produce, if allowed to stand in their places. If a tree, such as that above alluded to, be taken out the first or second year after planting, and the place filled up with a fresh plant of the same kind, what happened to the former may probably happen to the latter; and so the period of raising a plant on the spot may be protracted to a great length of time; or it is possible this object may never be gained.

6882. The filling up of the hard wood kinds in a plantation which has been planted after trenching, or summer-fallow which has been kept clean by the hoe, may be done with safety at an earlier period than under the foregoing circumstances; because the trees, in the present case, have greater encouragement to grow vigorously after planting, and may be more easily ascertained to be entirely dead, than where the natural heritage is allowed to grow among them.

6883. But the filling up of larches and pines may take place the first spring after the plantation has been made; because such of these trees as have died are more easily distinguished. In many cases when a larch or fir loses its top, either by dying down, or the biting of hares and rabbits, the most vigorous lateral branch is elevated to the top by degrees, until the branches which the tree has lost have been displaced; Pines and larches, therefore, which have fresh lateral branches, are not to be displaced, although they have lost their tops. Indeed, no tree in the forest, or other plantation, ought to be removed, until there be no room left to hope for its recovery. If the filling up of plantations be left undone till the trees have right and left satisfactory lateral branches are spread far from each other, and ten to twelve feet apart, there will remain a considerable space. The introduction of two or three plants, from a foot to three feet in height, at a particular deficient place, can never, in the above circumstances, be attended with any advantage. Such plants may indeed become bushy, and may answer well enough in the character of underwood, but they will for ever remain unfit for any other purpose. It is highly improper, then, to commence the filling up of hard-wood plantations before the third year after planting; or to prolong it beyond the fifth or the sixth. March is the proper season for this operation. (Plant. Kalden. 285.)

6884. Pruning is the most important operation of tree culture, since on it, in almost every case, depends the ultimate value, and in most cases, the actual bulk of timber produced. In the purposes of pruning, as for most other practical purposes, the division of trees into resinous or frondose-branched trees, and into non-resinous or branchy-headed sorts, is of use. The main object in pruning frondose-branched trees is to produce a trunk with clean bark and sound timber; that in pruning branchy-stemmed trees, is principally to direct the ligneous matter of the tree into the main stem or trunk, and also to produce a clean stem and sound timber, as in the other case. The branches of frondose trees, unless in extraordinary cases, never acquire a timber size, but rot off from the bottom upwards, as the tree advances in height and age; and, therefore, whether pruned or not, the quantity of timber in the form of trunk is the same. The branches of the other division of trees, however, when left to spread out on every side, often acquire a timber-like size; and as the ligneous matter they contain is in general far from being so valuable as when produced in the form of a straight stem, the loss by not pruning off their side branches, or preventing them from acquiring a timber-like size, is evident. On the other hand, when they are broken off by accident, or rot off by being crowded together, the timber of the trunk, though in these cases increased in quantity, is rendered knotty and rotten in quality.
With respect to the manner of pruning, where straight timber is the object, both classes in their infancy, as Sang observes, should be feathered from the bottom upwards, keeping the tops light and spiral, something resembling a young larch. (fig. 657. a) The proportion of their tops should be gradually diminished, year by year, till about their twentieth year, when they should occupy a third part of the height of the plant; this is, if the tree be thirty feet high, the top should be ten feet (b). In all cases in pruning off the branches, the utmost care must be taken not to leave any stumps sticking out, but to cut them in to the quick. It is only by this means that clean timber can be procured for the joiner; or slightly smooth-stemmed trees to please the eye. It is a very general practice to leave stumps or stumps (c); before thebole can be enriched sufficiently to cover these, many years must elapse; the stumps in the meantime become rotten; and the consequence is timber which when sawn up (d) is only fit for fuel. Pontey says, "The sap of a tree may be considered as the raw material furnished by nature; and man, the manufacturer who moulds it into the form most useful for his purpose. A moderate quantity of leaves and small wood is necessary to every tree; but all above that quantity are of no use to the plant, and of little value to its owner." (Forest Pruner, 152, 153.)

Pruning for ornament or beauty must be guided in its operations by what that beauty is. If it is the beauty of art, then the trees may require to be cut or clipped into the shape of animals (fig.345.); or inanimate natural objects, as mounds of earth, mushrooms; or geometric forms, triangles, globes, cones; or walls, columns, arches, vases, arbors, temples, theatres, or other architectural or sculptural compositions. (fig. 658.) The dwarfing of trees is also another kind of artificial beauty, much practised by the Chinese; and though the habit be kept up chiefly by withholding nourishment; yet the dwarf is produced by ringing a branch; enveloping it in a ball of loan; amputating it when it has made roots; and then pinching off all exuberance of growth so as to keep it into shape. (Livingstone, in Hort. Trans. iv. 220.)

"If natural beauty is desired, then the pruning must be rather negative than positive; the object being to let the tree assume its natural shape, or, as Sang describes it, "express its own nature." All that man can do, therefore, in the way of pruning for this object, is to assist a plant of the tree kind to express the characteristics of a tree; that is, a powerful trunk and ample spreading head, which distinguishes it from a shrub; and this he does by clearing a part of the tree's side branches; and by avoiding to train up a shrub with a single stem like a diminutive tree. In attending to these instructions the great importance of the use of leaves must not be lost a sight of: this is not, as Pontey asserts, to attract the sap, but to elaborate it when propellled to them, and thus form the extract or food taken in by the plant, into a fluid analogous to blood, and which is returned so formed by the leaves into the inner bark and soft wood. It must not be a very nice point, but rather, to determine the quantity of branches that should be left on each tree; and if no more are left than what are necessary, then in the case of accidents to them from insects, the progress of the tree will be doubly retarded. Experience alone can determine these things. Both Pontey and Sang agree that "strength is gained as effectually by a few branches to form a head by many." (Forest Pruner, 296.)

The general seasons of pruning are winter and spring, and for the grain midsummer, as it is found to gum very much at any other season. Pontey says, "as to the proper season for pruning, there is only one difficulty; and that is discovered in the wrong one, or the particular time when trees will bleed. Only two trees have been found which bleed uniformly at certain seasons, namely, the sycamore and firs, which bleed as soon as the sap begins to move. In spring pruning, desist when this takes place." As a general rule, he thinks "summer preferable to winter pruning; because, in proportion as wounds are made early they heal so much the more in the same season." (Forest Pruner, 296.)

Sang suspends pruning from the end of February to the middle of July, but carries it on during every other month of the year; the grain, or any other tree very apt to gum, he prunes only in July and August. (Plant. Kal. 268.)

With respect to the implements to be used, Sang observes, "In every case where the knife is capable of lopping off the branch in question, namely, in the pruning of infant plants, it is the only instrument necessary. All other branches should be taken off by the saw. A hatchet, or a chisel, should never be used. Every wound on the stem, or bole, should be quite into the quick, that is, to the level and depth of the bark; nor should the least protruberance be left. The branch to be lopped off by the saw should, in all cases, be notched or slightly cut on the under side, in order to prevent the bark from being torn in the fall; and when the branch has been removed, the edges of the wound, if anywise ragged, should be pared smooth with the knife. If the tree be vigorous, nature will soon cover the wound over with bark, without the addition of any plaster to exclude the air. In the shortening of a strong branch, the position of which is pretty upright, it should be observed to draw the saw obliquely across it, in such a manner as that the face of the wound shall be incapable of retaining moisture; and afterwards to smooth the edges of the bark with the knife." (Plant. Kal. 181.) In every case where
the branches are too large for the knife, Pontey prefers the saw, as the best and most expeditious instrument; and one, the use of which is more easily acquired by a laborer than that of either the bill or axe. In "large work" he uses the common carpenter's saw; for smaller branches, one with somewhat finer teeth, with the plate of steel, and about twenty inches long. Having stated what is general in pruning, the next thing is to submit some particular applications of the art to resinous and non-resinous timber-trees, copse-woods, osier-holts, hedges, and hedge-rows, and trees in parks.

6929. Resinous trees, Pontey and Sang agree, should not be pruned at so early an age as the non-resinous kinds. Sang commences about the sixth or eighth year, according to their strength or vigor, and resomes or removes one or two lower branches when the plant has got to a certain height, gives the first pruning by "displacing two or at most three tiers of the lower branches; after which, intervals of three years might elapse between the prunings; never displacing more than two tiers at once, except more shall prove dead." (Forest Pruner, 50.) Sang judiciously observes, "Excessive pruning, either of the tree, or of any one of its branches, is highly injurious, not only to the health of the plant, but to the perfection of the wood. If a sufficient number of branches are not left on the young plant to produce abundance of leaves, perfectly to concoct its juice, the timber will be loose in its texture, and liable tozechial decay." The opinion of Nicoll and Monteath are at variance, with those of Pontey and Sang, as to pruning resinous trees. Nicol advises leaving snags (Pract. Plant. 213), and Monteath (For. Guide, 45.) says, "Never cut off a branch till it has begun to rot, as the bleeding of a live branch will go far to kill the tree.

Non-resinous trees, Sang observes, "should be pruned betimes, or rather from their infancy, and thenceforward at intervals of one or at most two years. If the pruning of young forest-trees is performed only at intervals of eight or ten years, the growth is unnecessarily thrown away, and wounds are inflicted which will ever after remain blemishes in the timber; whereas, if the superfluous, or competing branches had or might have been removed, not only would every blemish be avoided, but the growth of the plant would be imperceptible, or at least not hurtful to the timber, when it came to the hands of the artist.

The pruning of all deciduous trees should be begun at the top, or at least those branches which are to be removed or shortened. Having first selected what may for the time be considered as a leader, or shoot for a leader, or that by which the stem is most evidently to be elongated and enlarged, every other branch on the plant should be rendered subservient to it, either by removing them instantly, or by shortening them. Where a plant has branched into two or more rival stems, and there are no other very strong or straight ones, then simply allow the whole the greatest liberty, than by the bore, leaving only the strongest and most promising shoots. If three or four shoots or branches be contending for the ascendancy, they should, in like manner, be lopped off, leaving only the most promising. If any of the branches which have been left further down on the bole of the plant at former prunings have become very strong, or have extended their extremities far, they should either be taken clean off by the bore, or be shortened at a proper distance from it; observing always to shorten at a lateral twig of considerable length. It is of importance that the tree be equally poised; and therefore if it have stronger branches than the others, they should either be removed or heavily pruned, or if pruned, properly trained, under twenty feet in height, should appear light and spiral, from within a yard or two of the ground to the upper extremity; its stem being furnished with a moderate number of twigs and small branches, in order to retain the sap, and circulate it more equally through the plant. Trees of this size, or very large ones, if they are properly formed, will remain much longer, and go on in their growth, without any subsequent pruning will mostly consist in keeping their leading shoots single. From the want of air, their lateral branches will not be allowed to extend, but will remain as twigs upon the stem. These, however, frequently become dead branches; and if such were allowed to remain at all on the trees, they would naturally be cut away, to diminish the blemishes and injurious value of the timber; hence the propriety of allowing any branch to die on the bole of a tree; indeed, all branches should be removed when they are alive; such a method, to our knowledge, being the only sure one to make good timber.

From these circumstances, an annual pruning, or at least an annual examination, of all forests, is necessary." (Plant. Kal. 180.)

6994. Heading down such non-resinous trees as stole we have already (6829.) stated to be an important operation. After the trees have been three or four years planted, Sang directs that such as have not begun to grow freely should be headed down to within three or four inches of the ground. The cut must be made with the pruning-knife, Sang says, in a sloping direction, with one effort. Great care should be taken not to bend over the tree in the act of cutting. By so bending, the root may be split, a thing which too often happens. The operation should be performed in March, and not at an earlier period of the season, because the wounded part might receive much injury from the severe weather in January and February, and the expected shoot be thereby prevented from rising so strong and vigorous. (Plant. Kalend. 297.) Buffon, in a memorial on the culture of woods, presented to the French government in 1742, says he has repeated this experiment so often, that he considers it as the most useful practice he knows in the culture of woods.

6985. For the purpose of producing bends for ship-timber, various kinds of pruning have been proposed. According to Pontey, "little is hazarded by pruning, if plenty of long, clean, straight, free-grained pieces could be got, boiling and a screw apparatus would form bends." Monteath, a timber valuator of great experience, and in extensive practice, says, the value of the oak, the broad-leaved elm, and Spanish chestnut, depends a good deal on their being crooked, as they are all used in ship-building. The same has seen trees successfully trained into crooked shapes of great value, in the following manner: "If you have an oak, an elm, or chestnut, that has two stems, as it were, striving for the superiority, lop or prune the straightest; and if a tree that is not likely to be of so much value be standing on that side, to which the second is likely to extend, cut away its highest shoots, and they will perhaps fairly divide every chance of growing horizontally. At this time it will be necessary to take away a few of the perpendicular shoots off the horizontal branch; and, indeed, if these branches, which is sometimes the case in these trees, extend more than twenty feet out of the tree, and if this tree be of a sufficient size, and if the two of these trees over-much, except the crooked shoots on the horizontal branch, till they arrive at the height of fifteen or even twenty feet. By this time it will be easily seen what kind of tree it is likely to form; and, if it inclines to grow crooked, lighten a little the top of the tree, by taking off a few of the crooked branches, and some of the branches to remain of those which are straight or nearly so, to give it more weight, and to draw most of the sap or juice that way, and it will naturally incline more to the crook; at the same time clearing away any other tree on the crooked side, that may be apt, with the wind, to whip the side of the tree to which it inclines to crook, also taking away such tree of least value as may prevent growth spreading out to the one side more than to the other." He adds,
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"I have myself tried the experiment with several oak-trees at about twelve feet high that were a little inclined to crook, and that had also a main branch inclined to a horizontal position. In the course of less than twenty years I had the pleasure of seeing some of these very trees grow so very crooked that the branch would work in with the main stem or body of the tree, to a complete knee, or square, which is the most valuable of all trees. And as ten trees of crooked oak are required for one straight one, it is of the most essential consequence to have crooked oak-trees; and, besides, an oak-tree, properly crooked, that will answer for a large knee — say the main branch, to be fit to work in with the body or trunk of the tree without much waste of wood, is nearly double in value to the same number of straight trees; and, indeed, knees of oak are extremely scarce, and difficult to get." 6897. Coppice-woods, in so far as grown for poles or bark, require pruning on the same principle as timber trees, in order to modify the ligneous matter into stem, and produce clean bark. In as far as they are grown for fence-wood, fuel, or besom-spray, no pruning is required.

6898. Oister-holls only require the laterals to be pinched off the shoots intended for hoope; those for the basket-maker seldom produce any. The stools also require to be kept free from dead wood and stinted knotty protuberances.

6899. Hedge-rows require side pruning, or switching, from their first planting, so as gradually to mould them into "the wedge shape, tapering from bottom to top on both sides equally, till they meet in a point at the top. Two feet at bottom is a sufficient breadth for a five-feet hedge: a greater or a less height should have the bottom wider or narrower accordingly. In dressing young hedges, either of the deciduous or evergreen kinds, the sides only should be cut till the hedge arrive at the proposed height, unless it be necessary, for the sake of shelter, to cut their tops over, in order to make the hedge thicker of branches. Such cutting of the upright shoots, however, is not of any very great use in this respect; because every hawthorn-hedge sends out a number of side shoots, which, if encouraged, by keeping the top narrow as above, will make it abundantly thick." (Sang, 447.) In pruning hedges, some use shears; but the hedge-bill (fig. 115.) is the most proper instrument, and prunes a smooth unfractured section, not so apt to throw out a number of small useless shoots as generally follow the bruised cut of the shears. (fig. 125.)

6900. Hedge-row trees require to be pruned to a tall, erect, clean stem, as at once producing more timber and doing least injury to the ground under their drip and shade.

6901. Trees in strips for shelter, or screens for concealment, ought to be furnished with branches from the bottom upwards; unless undergrowth supply this deficiency. Where this is not the case, care should be had that the trees be pruned into conical shapes, so as that the lower branches may be as little as possible excluded from the influence of the weather by the upper ones.

6902. Trees for shade, where shelter from winds is not wanting, should be pruned to ample spreading heads with naked stems; the stems should be of such a height that the sun’s rays, at mid-day, in mid-summer, may not fall within some yards of the base of the trunk; thus leaving, under the tree, as well as on its shady side, a space for the repose of men or cattle.

6903. Trees in parks may be considered as chiefly ornamental; and for this purpose should be left with larger heads than such as are grown chiefly for timber. The height to which the stems are cleared of branches should vary according to the kind of tree (fig. 659. a to e); and hollies, thorns, and such shrubs as are left untouched, or that are protected by enclosure from the cropping of cattle (fig. g), should be left entirely to themselves. In parks, where no pruning whatever is given to the timber-trees by man, we find they are all pruned or browsed to a certain height by cattle: this adds to their character as trees, but in flat surfaces forms a disagreeable repetition of the horizontal line in which they stand. To break this browsing line, pruning is a simple, obvious, and effectual resource.

6904. Some trees in pleasure-grounds and lawns, where no cattle ever come, may be allowed to extend their branches so as they may almost recline on the turf; others may be pruned to different heights, according to their uses. Limes, planees, cedars, and fir have a fine effect with their branches depending from their trunks; and give an idea of seclusion and exclusive consecration to man, highly characteristic of what is called pleasure-ground.

6905. The properly thinning out of plantations, Sang observes, "is a matter of the first importance in their culture. However much attention be paid to the article of pruning, if the plantation be left too thick, it will be inevitably ruined." A circulation of air, neither too great nor too small, is essential to the welfare of the whole. This should not be wanting at any period of the growth of the plantation; but, in cases where it has been prevented by neglect, it should not be admitted all at once, or suddenly. Opening a plantation too much at once, is a sure way to destroy its health and vigor. In
thinning, the consideration which should in all cases predominate, is to cut for the good of the timber left, disregarding the value of the thinnings. For, if we have it in our choice to leave a good, and take away a bad plant or kind, and if it be necessary that one of the two should fall, the only question should be, by leaving which of them shall we do most justice to the laudable intention of raising excellent and full-sized timber for the benefit of ourselves and of posterity? The worst tree should never be left, but with the view of filling up an accidental vacancy."

6906. In thinning mixed plantations, the removing of the nurses is the first object which generally claims attention. This, however, should be cautiously performed; otherwise the intention of nourishing, after all, be thwarted. If the situation be much exposed, it will be prudent to retain more nurses, although the plantation itself be rather crowded, than where the situation is sheltered. It is possible, however, some will be lost or which the planters have to be sacrificed for timber crop; and for this reason, in bleak situations, and when perhaps particular nurse-plants can hardly be spared, it may sometimes be necessary to prune off the branches from one side entirely. At subsequent thinnings, such pruned or disfigured plants are first to be removed; and as to those which, through the injury of the age, the age, the plantation all the nurses are to be removed, cannot easily be determined; and, indeed, if the nurses chiefly consist of larches, it may with propriety be said, that they should never be totally removed, while any of the other kinds remain. For, besides that this plan is admirably calculated to compose a partial of agreeable mixture, it is excelled by few kinds, perhaps by none, as a timber-tree.

6907. But when the nurses consist of inferior kinds, such as the mountain ash and the Scots pine, they should generally be all removed by the time that the plantation arrives at the height of fifteen or twenty feet, in order that their, by their means, be drawn up too weak and slender. Before this time, it may probably be necessary to thin out a part of the other kinds. The least valuable, and the last thriving plants, should first be condemned, provided their removal occasion no blank or chasm; but where this would happen, they should be kept back till the others, provided to stand till full-grown; which of the kinds the soil seems best fitted for; whether the ground be flat or elevated; and whether the ground be exposed or sheltered, are all circumstances which must influence the determination of the ultimate distance at which the trees are to stand. It may, however, be said in general, that if trees are to be allowed, a distance of from twenty to thirty feet, according to their kinds and manner of growth, they will have room enough to become larger timber.

6908. With respect to the final distance to which trees standing in a mixed plantation should be thinned, it is hardly possible to prescribe fixed rules; circumstances of health, vigor, the spreading nature of the tree, and the like, must determine. Whether the trees are to be suffered to stand till full-grown, or, which of the kinds the soil seems best fitted for; whether the ground be flat or elevated; and whether the ground be exposed or sheltered, are all circumstances which must influence the determination of the ultimate distance at which the trees are to stand. It may, however, be said in general, that if trees are to be allowed, a distance of from twenty to thirty feet, according to their kinds and manner of growth, they will have room enough to become larger timber.

6909. Plantations of Scots pine, if the plants have been put in at three or three and a half feet apart, will require little care until the trees be ten or twelve feet high, in order that the trees may tower the faster, and push fewer and weaker side branches. Indeed, a fir or soft wood plantation should be kept thicker at any period of its growth than any of those consisting of hard wood and nurses already mentioned; and it may sometimes be proper to prune up certain plants as nurses, as hinted above, for nurses, as a mixed plantation. Those pruned up trees are of course to be reckoned temporary plants, and are afterwards to be the first thinned out: next to these, all plants which have lost their leaders by accident should be condemned; because such will never regain them so far as afterwards the same stately timber, provided that the nurse-plants have not been left in their place, to form the shaded material blanket of the plantation. Care should be taken to prevent winds; nor should the plantation be thinned much at any one time, lest havoc be made by prevailing winds; an evil which many, through inadvertency, have thus incurred. This precaution seems the more necessary, inasmuch as Scots pineapple is intended for useful timber, and all trees, except to be reserved, except in order to be reserved for their situation, may be thinned of, and small, thin and soft. At forty years of age, a good medium distance for the trees may be about fifteen feet every way. It may be worthy of remark, however, that after a certain period, perhaps by the time that the plantation arrives at the age of fifty or sixty years, it will be proper to prune more frequently, to harden the timber; and that, form, this may be done with less risk of danger, from the strength of the trees will have acquired, than at an earlier period; but still it should be done gradually.

6910. Plantations of spruce and silver firs, intended for large useful timber, should be kept much in the manner above stated, both in their infancy and middle age. As already remarked, planting and keeping them as thick as is consistent with their health, is the best means of producing tall, straight, clean stems, and valuable timber. When planted for screens or for ornament, they require a different treatment, which will be noticed in the proper place.

6912. The proper seasons for thinning are autumn, or very early in spring, where the trees are to be taken up by the root and replanted elsewhere; and winter for thinning for timber and fuel; but such trees as are valuable for their bark should be left untouched till the sap rises in April or May. Copse-woods require thinning when young, like other plantations, and when once established the stools require to be gone over the second year after cutting; and all superfluous suckers and shoots removed. This operation should be repeated annually, or every two or three years, with pruning, till within three or four years of the general fall of the crop.

6913. Ornamental plantations require to be thinned on principles agreeable to the intention with which they were planted. In the artificial forms, the figure must be carefully preserved, as the main object; and in plantations in imitation of nature, the principle of grouping and connection must be kept steadily in view. A thin part is to be rendered thinner, and a thick group, or constellation of plants not opened up, but merely deprived of such trees as are becoming smothered by the rest.
6914. Improving neglected plantations. Though it has been more or less fashionable, for upwards of a century, to form plantations; yet it has been also so generally the custom to neglect their future culture, that by far the greater proportion of the surface covered with trees in Britain may be considered as neglected or mismanaged. The artificial strips and masses have generally never been thinned or pruned; and the natural woods and copse-woods improperly thinned, or cut over. It is often a difficult matter to make much of such cases; and always a work of considerable time. "Trees," Sang observes, "however hard their natures may be, which have been reared in a thick plantation, and consequently have been very much sheltered, have, their natures so far changed, that if they be suddenly exposed to a circulation of air, which under different circumstances, would have been salubrious and useful to them, will become sickly and die. Hence the necessity of admitting the air to circulate freely among trees in a thick plantation, only gradually and with great caution. To prevent a misfortune of this kind, a plantation which has become close and crowded, having been neglected from the time of planting till perhaps its twentieth year, should have only some of the smallest and most unsightly plants removed: one perhaps, in every six or eight, in the first season; in the following season, a like number may be removed; and in two or three years after, it should be gone over again, and so on, till it be sufficiently thinned. It will be proper to commence the thinning, as above, at the interior of the plantation, leaving the skirts thicker till the last; indeed, the thinning of the skirts of such a plantation should be protracted to a great length of time." With thinning, pruning to a certain extent should also be carried on. "If the plantation," Sang observes, "consists of pines and firs, all the rotten stumps, decayed branches, and the like, must be cut off close by the bole. It will be needful, however, to be cautious not to inflict too many wounds upon the tree in one season; the removing of these, therefore, should be the work of two or three years, rather than endanger the health of the plantation. After the removal of these from the boles of the firs and larches, proceed every two or three years, but with a sparing hand, to displace one or perhaps two tiers of the lowermost live branches, as circumstances may direct; being careful to cut close by the trunk, as above noticed. In a plantation of hard wood, under the above circumstances, the trees left for the ultimate crop are not to be pruned so much as at first as might otherwise be required; only one or two of their competing branches are to be taken away, and even these with caution. If it be judged too much for the first operation to remove them entirely, they may be thinned, to prevent the progress of the competition; and the remaining parts may be removed in the following season; at which time, as often observed, they must be cut close by the bole." (Plant. Kal. 467.)

6915. The operation of thinning and pruning, thickening or filling up, or renewing portions that cannot be profitably recovered, should thus go on year after year, as appearances may direct, on the general principles of tree culture. And for this purpose the attentive observation and reflection of a judicious manager will be worth more than directions which must be given with so much latitude. Pontey has noticed various errors in Kennedy's Treatise on Planting, and even in Sang's Kalendar, on the simple subject of the distances, which he considered in these cases, which had never come within their experience. "Most people," he says, "take it for granted, that if trees stand three feet apart, they have only to take out the half, to make the distances six feet, though to do that, they must take down three times as many as they leave. By the same rule again, most people would suppose, that twelve feet distance was only the double of six; but the square of the latter is only thirty-six, and that of the former one hundred and forty-four, or four times the latter; so that to bring six feet distances to twelve, three trees must be removed for every one left." (Profitable Planter, 556.; Forest Primer, 21.)

6916. Copse-woods are sometimes improved by turning them into woods, which requires nothing more than a judicious selection and reservation of those shoots from the stools which are strongest, and which spring more immediately from the collar. But a greater improvement of copse-woods consists in cutting over the overgrown and protuberant stumps, by the surface of the soil. Fig. 690, a, b, c, d, e, &c., may be replaced, as has been found by Montaub completely to regenerate them. The operation is performed with a saw, in a slanting direction, and the young shoots being afterwards properly thinned, soon establish themselves securely on the circumference of large, and perhaps, rotten-hearted roots. (Forester's Guide, 60.)

6917. Hedge-rows are often neglected, and, like larger plantations, require renovation by cutting down and filling in vacancies, and by cultivating the soil at their roots. Hedges, Sang observes, which have been long neglected, shoot up to a great height like trees, become naked at bottom, and occupy too much ground, at least for lands in a state of high cultivation. The best method of reducing such to a proper size, and of forming them into an immediate fence, is by plashing.

6918. Plashing. This consists in selecting the strongest and straightest shoots. These are to be dressed up and headed down to four feet, and in such a way that the tops of the whole may range in a neat line. These are called the stakes; and, when they are deficient, either in strength or number, recourse must be had to artificial stakes, which must be driven in to stand firm, and supply the deficiency of natural ones. Having proceeded thus far in preparing the hedge for plashing, the hedger is to begin.
at one end, and bend down as close as possible the remaining pliable branches, crossing them in the manner of basket-work. Such as are too strong to be bent, may be cut half through with the bill, which will render them pliable enough to be used; and such as are not required for any of the above-mentioned purposes, must be cut off close to the ground. After the plashing is finished, the hedge should be dressed smooth on both sides by the switching-bill or shears. There is another method of plashing, which has been suggested as an improvement upon the foregoing; and that is, by not cutting any of the stems over as stakes, but weaving in the tops along with the other branches. This method will not have so immediate a tendency to bare the lower parts of the hedge by the growth of the top, as when any of the plants are cut over for stakes; but still, at the bendings, the growth will rush out with vigor; besides this plan is attended with more labor. Indeed, the best security against baring the bottom of a plashed hedge, is by cutting over by the surface as many of the plants as can be at all spared; and the shoots arising from these will soon thicken the hedge at bottom. Plashing can only be effectually and handsomely performed, when there is a good portion of long, pliable, and well feathered branches, and where the hedge has, if not youth, at least vigor, on its side. After the plashing is completed, the ditch is to be scoured out, and the bottom of the hedge cleaned and dressed up, in the same neat manner as if all were new work.

6649. Cutting over old hedges is a much less expensive method of reclaiming or renewing, than any of the above; and, properly performed, may be a more eligible one; saving when an immediate fence is the object. In cutting down an old hedge, there is certainly a very fit opportunity of laying the foundation of a complete and durable fence. The nature of the cutting must be regulated by circumstances, according to the age, the strength, or the closeness of the hedge, and whether it have been planted in single or double rows. If a hedge in question be pretty vigorous and branching towards the bottom, and if the stems stand regularly and closely together, it may be brought into due subjection, without being cut down to the ground. In this case, the sides are first to be switched up with the hook, not altogether close to the stems, but within about a foot or two on each side at bottom, tapering up close at top, which should be four or five feet high, according to the general height of the hedge; but if the hedge be thin at bottom, it will be advisable to cut more in, in order to make it bushy from the ground upwards. If the hedge is not regularly close from end to end, but ragged, and full of gaps, the best method is to cut it over, within eight or ten inches of the ground, and to fill up the gaps with stout well rooted plants of the same kind; or the gaps may be mended by the following method: — Let one of the stoutest thorn-plants next to the gap be reserved uncut, and the space be digged over, or it may require to be filled up with rich earth to within three inches of the height of the top of the ditch. Then having cleaned the thorn-plant of all side branches or twigs, cut it half through at the height of the earth in the gap, on the side farthest from it, and lay it down upon the earth, securing the most distant end from rising up by a hooked pin; then cover it all over with rich earth, so as to make it the general height of the top of the ditch: and the thorn-plant so laid down and covered, will take root, and send up a profusion of shoots over its whole length. If one plant will not reach the whole extent of the gap, one at each side probably will. The surface of the bank should be pointed up, and the ditch scoured as above directed in plashing.

6650. In other cases, when the hedge is getting thin below or too tall, and when the stems are placed regularly within eight or ten inches of one another, and where it is necessary to retain a fence and at the same time to cut so as to have a supply of young shoots from the bottom, the plan to be followed is to cut alternately the one part to within eight or ten inches of the bottom, and the other at four feet high, dressing the bank and securing the ditch, as directed above. In cases where two rows of quicks have been planted, the front one is to be cut by the surface, and the other at four or five feet high, as circumstances may require.

6691. Neglected hedge-row timber may be improved by pruning according to its age. Blakey recommends what he calls foreshortening, or cutting in, as the best method both for young and old hedge-row timber. "This operation is performed by shortening the over-luxuriant side branches (fig. 661. a), but not to cut them to a stump, as in snag pruning; on the contrary, the top only of the branch should be cut off, and the amputation effected immediately above where an auxiliary side shoot springs from the branch on which the operation is to be performed (b); this may be at the distance of two, four, or any other number of feet from the stem of the tree; and suppose the auxiliary branch which is left (when the top of the branch is cut off) is also over-luxuriant, or looks unsightly, it should also be shortened at its sub-auxiliary branch, in the same manner as before described. The branches of trees pruned in this manner are always kept within due bounds; they do not extend over the adjoining land to the injury of the occupier, at least, not until the stem of the tree rises to a height out of the reach of pruning, when the top branches can do comparatively little injury to the land. By adopting this system of pruning, the bad effects of close pruning on old trees, and snag pruning on young ones, will be avoided; the country will be ornamented; and the community at large, as well as individuals, benefited."
CULTURE, &c. OF PLANTATIONS.

6922. Hedge-rows frequently require to be altered in direction to improve the form, or increase the contents of farm-enclosures. (fig. 662.) Generally, and especially in flat arable lands, this is done by eradicating such as are in unsuitable directions (a), and substituting others (b) in parallel, or at least in straight lines; but in rising grounds, and where the surface will be improved by shelter, it frequently happens that a crooked hedge is superseded by two straight ones, and the interval (c) filled up with plantation. The advantage of straight-lined fields to a farmer is very considerable; and when this object is procured in the latter way, an improvement is produced both useful and ornamental.

6923. Ornamental plantations are no less frequently neglected than such as are considered chiefly useful. Clumps, belts, and screens which have become thin, because they have not been thinned, are almost every where to be met with. "In those neglected plantations," says Lord Meadowbank, "where daylight may be seen for miles, through naked stems, chilled and contracted by the cold, the mischief might, perhaps, be partially remedied, by planting young trees round the extremities, which having room to spread luxuriantly, would exclude the winds, and the internal spaces might be thickened up with oak, silver fir, beeches, and such other trees as thrive with a small portion of light. When once the wind is excluded, the weakest of the old trees might be taken out, and the others left to profit by the shelter and space that is afforded."

One of the most hopeless cases of improvement in this department is that of an old clump of Scotch pines (fig. 663), from which scarcely any trees can be taken without risking the failure of the remainder. The only way is to add to it, either by some scattered groups in one direction, or in various directions. Where a clump consists of hard wood, either entirely or in part, it may sometimes, if effect permits, be reduced to a group, by gradually reducing the number of the trees. The group left should be composed of two or three trees of at least two species, different in bulk, and somewhat in habit, in order that the combined mass may not have the formality of the clump.

6924. Scattered trees in ornamental scenery otherwise of very good shapes, and very well managed as to pruning, destroying the browsing line, &c. individually, are often, from want of thinning in some places, and thickening in others, deficient in massiness (fig. 664); the obvious remedy is to thin out some (a), and plant others, so as to destroy the straggling non-cooperating appearance which such trees present, and produce something of grouping, massiveness, and character. (fig. 665.)

6925. Wounds, bruises, casualties, and defects of trees. Small wounds, such as are required to be made by judicious pruning, easily heal up of themselves; large wounds, by amputations of branches, above six inches' diameter, should, if possible, never be made. Even wounds of six inches' diameter, or under, will heal quicker by the application of any material which excludes the air and preserves the wood from corruption; and we agree with Sang, in recommending coal-tar, or the liquor produced from coals
in manufacturing gas. It is, however, less favorable to the progress of the bark over the wound than a coating of clay or cow-dung, covered with moss to keep it moist. Ponkey recommends putty and two coats of paint over it. In case the wood, at a bruised or amputated place, have by neglect become already corrupted, the rotten or dead wood is to be pared out quite into the quick; and the wound is then to be dressed with tar, or clay covered with a piece of mat, sacking, or moss. A wound, hollowed out as above, may at first appear an unsightly blench; but, in subsequent years, nature will lay the coats of wood, under the new-formed bark, thicker at that place; and probably may, in time, fill it up to be even with the general surface of the tree.

928. All fractures, by whatever means produced, are to be managed as the circumstances of the case require. If a large branch be broken off at the middle of its length, it should be sawn clear off close by the lateral which is nearest to thebole of the tree: but, if there is no lateral, or branch, capable to carry forward the growth, cut the main or fractured branch in quite to the bole. In both cases, treat the wounds as above recommended.

929. Desiccating, arising from the dampness of the soil, cannot by the art of man be cured; though it might have been prevented by timeous draining. The hearts of trees frequently rot, where there is no excess of moisture, and especially such as have been produced from old roots left in the ground by a previous felling. Such roots, when in good ground, send up very great shoots with few leaves in proportion to their sizes; by the absence of a profusion of these, properly to conceal the juices so abundantly supplied by the roots, the fibre of the wood is loose and imperfect; the next season will supply more leaves in proportion to the supply of juices, yet not a sufficient number for carrying perfect timber; several years may pass before this event arrive; thus crude and ill digested timber disposed to premature decay, is the foundation over which subsequent coatings of wood are laid: yet, however perfect these may be, they do not prevent the progress of decomposition going on in the interior. Nature teaches how necessary numerous old trees are to the proportion of the solid wood; the cotedelles, and subsequent leaves, are more or less intermixed, and are covered with the solid contents of the first year's shoots from roots like the above.

928. Shakes often arise from the weight and multiplication of top branches, and might have been prevented by timeous pruning. Shall be ascribed to the holes of trees, however, often happen where there is no absence of too much moisture. Sometimes the rains running down from the branches, wets one part of the bole, while the rest is comparatively dry. If this circumstance is succeeded by an intense frost, before the wetted side becomes dry, the bole may be rent for a great length, and perhaps to the depth of the shakes or repairs. To be like to cure. The best method of helping them, is to trace out their upper extremity, caulk it up with oak, and pitch it over, to prevent the rain descending that way in future. (Sang.)

929. In cases of hollowness, Ponkey recommends probing to the bottom, letting out the water, if any, with an auger, drying the cavity with a cloth, filling it with dry sand, plugging it with wood and oakum, and then painting it over.

930. Deciscated stems or branches by lightning, or otherwise, if the soft wood is not much injured, will heal over and become covered with bark; and this the more certainly and rapidly if the air be excluded by a coating of adhesive matter, as cow-dung and quick-lime, or taying on moss or bandages of mat or oakum. Ponkey gives an instance in which such a method was successful in the case of an apple-tree. (Pruner, 230.) We have witnessed it on an extensive scale on the trunk of a pear-tree; and we are informed, on the best authority, of other cases now under progress, in the government garden of the Luxembourg at Paris, as matter of experiment, by Du Thuars, an most ingenious physiologist.

931. Withered or decayed tops may arise from age and incipient decay; but also, as Ponkey states, from improper pruning, or the want of it. We often see it from improper pruning of elms, which, after having been cut down to their summits for many years, are left entirely to nature; in that case they branch out luxuriantly below, and the top withers. By neglecting to thin out the branches on the stems of non-resinous trees, the same effect may be produced.

932. Stunted tops and branches, of constant nourishment; on very tall naked stems it is from these circumstances; and on short stems from defects in the soil. Oblquely placed misshapen heads, in detached trees, commonly proceed from the same causes and want of shelter. Stinted growth, both in tops and stems, is also produced by ivy, and by when young mosses, the caterpillar, and other parasites. Ivy commonly is the principal cause of its expansion, as well as excludes air and moisture, by which the outer bark becomes rigid and corky. Happily, both men and trees will live a long time under the influence both of deformity and disease.

933. Excessive exudations of gum and resins are peculiar to resinous and some other trees when over-pruned, or pruned at improper times. Mildew, honeydew, and blight, three popular names applied to the effects of certain insects of the aphid kind, attack the oak, beech, poplar, and many trees; all that can be said is, if proper regimens has been regularly attended to, trees will overcome these and all other enemies.

934. Insects and vermin. Almost every tree has its particular insect of the hemipterous and dipterous families, and many of the coleoptera family are common to all. The foliage of the small-leaved elm of hedges is often almost entirely destitute; in the early part of the season by touthredine; and those of the larch and Scotch pine have suffered materially in some seasons from aphides The Aphis laricæ, L. (Eriosoma of Leach) increased to an alarming extent from 1800 to 1892, on the larch, on account of three dry seasons following each other; but, though it retarded their growth, it ultimately destroyed very little. Sprague says it has known to increase since 1783; that it destroys more than injures the tree, and is now (189) thought little of. Indeed, almost every species of tree has been known to have suffered in some one or more seasons, and in particular districts from insects; for which, on so large a scale, there seems to be no applicable remedy but patiently waiting till their excess, or the increase of other vermin or insects, succeeds in attaining that extent. The hares, properly cultivated and managed, generally overcome such enemies. The hare is well known to be very injurious to young trees, and especially to laburnums, by gnawing off their bark. Coating their stems with dung and vinegar, or running from the cow's rumen, it may be poisoned with a brush about two feet high brushwood, laden with forage, for a hundred trees, with stems of three or four inches in diameter; and its virtue, after laid on, endures at least two years. (Bull, in Caled. Hort. Mem. iv. 190.)
6935. Of the various products afforded by trees, the first is their leaves, which are or may be collected in close plantations for the sake of the manure they afford; and in open groves, parks, and lawns, for that purpose, and to prevent their injuring the grassy surface. Leaves are also gathered on the continent as food for cattle. Though, at first consideration, leaves would appear to benefit pastures by sheltering the roots of the grass during winter, and afterwards rotting into manure; yet experience proves, that in considerable quantities they impede the growth of the grass plants, by bringing on decay at their roots, in all probability owing to their exclusion of air. For this purpose, in well wooded parks, the leaves are carefully collected in the beginning of winter, and carried to roo-heaps in secluded situations, where in two years from the time of gathering, they become the valuable mould so much in demand by the gardener. A very ingenious machine for sweeping together, and at the same time lifting up leaves into a box or receiver, has been invented by Snowdon, a London machinist, and has been partially in use in Windsors Forest and at Hampton Court; it is also calculated for cutting or raking off weeds, as clean-cut weeds are found to grow again, the same season, while the roots of the others often rot,) or mowing and lifting the weeds or swarth into the cart; but it is not yet sufficiently matured to enable us to describe it as completely answering all its intended purposes. Great credit, however, is due to the ingenious inventor, who has been occupied on it for upwards of two years, and who has spared neither time nor money.

6936. Prunings or spray are the next product of trees; those which they afford at a very early period, and all clippings of hedges or artificial forms, are only fit to be used as leaves; the larger prunings may be used for some of the various purposes to which copse-wood and the top of trees are applied. On the continent, and especially in Sweden and Denmark, spray is annually collected and sacked for the use of cattle in winter. This was also the practice of the Romans, who preferred the spray of the elm, as the Swedes do that of the birch.

6937. The thinings, when not beyond a suitable age, and taken up properly (6905.) and at a proper season, may be replanted in other situations, as single trees and groups; or they may be used as hedges, hop-poles, poles for garden-training, for fencing, for props in coalesiers, and for a great variety of purposes; those whose branches are useful for tannin should not be cut down or rooted up till May, but the others at any time during winter. It is common to sort them into lots, according to their kind or size, and to baggot up the spray for fuel, besom-stuff, or for distilling for bleachers' liquor. See Copse-woods.

6938. The seeds of trees in general cannot be considered of much use beyond that of enriching the species, and in very particular instances, where it is desired a tree should attain bulk as rapidly as possible, the flowers should be pinched off as they appear. The seeds of the oak, beech, and sweet chestnut, however, are valuable for feeding swine, and where they abound may either be swept together after they drop, and carried away and preserved dry in lofts for that purpose; or if other circumstances are favorable, either driven under the trees to collect them. These, and other seeds, as the hawk and holly, are also eaten by deer. The seeds of the trees mentioned, and of all the resinous tribe, are in general demand by the nurserymen for the purposes of propagation. The seeds of almost all other trees and shrubs are also gathered for medicinal or ornamental purposes, or may be collected for the purpose of distilling. Some are collected in the season, and are to be collected in the end of autumn or beginning of winter, with the exception of a few, such as the elm, poplar, willow, and one or two others, which ripen their seeds in May or June.

6939. In osier-grounds, willows, whether intended for the basket-maker or cooper, should not be cut till the second season after planting, in order to strengthen the stools; but by the third autumn the crop will be fit for the basket-maker, and the fourth plantations intended for the cooper (hoops requiring the growth of two years) will be ready. The seasons for cutting are November and March; after the former period the wounds are apt to be injured by frost, and after the latter the sap is too far advanced; some is lost by bleeding, and the buds are developed too suddenly to admit of proper strength in the shoots. The cut should be made within three buds of the point whence the shoot issued, in a sloping direction, and the section on the under-side. (1865.) In cutting hoop-willows, the swell at the bottom of the shoot only should be left, that being furnished with abundance of buds for future growth. After being cut, the hoops are trimmed from any side shoots, and tied up in bundles of a hundred, of six scores each, which, in 1820, sold for from four shillings to five shillings a bundle. The willows are sorted into three sizes, and tied in bundles two feet in circumference, within a foot of the lower ends. When to be peeled, they are immediately after cutting on their thick ends in standing water, a few inches deep, and there they remain till the growth ascends freely, which is commonly by the end of the succeeding May. The apparatus for peeling is simply a two round rods of iron, nearly half an inch thick, sixteen inches long, and tapering a little upwards, welded together at one end which is sharpened, so as that it may be easily thrust down into the ground. When thus placed in a piece of firm ground, the peeler sits down opposite to it, and the small end is driven into the ground by the right hand; and the left hand is applied to the instrument, the prongs of which he presses together with the left hand, and with the right draws the willow towards him; by which operation the bark will at once be separated from the wood: the small end is then treated in the same manner, and the peeling is completed. Good willows peeled in the above manner, are fully six feet long; at from six inches, a foot and a half, at sixpence a bundle of four feet in circumference. After being peeled, they will keep in good condition for a long time, till a proper market be found.

6940. Copse-woods are generally cut over when the shoots of the stools have attained from three to five inches in diameter at their bases; some grown chiefly for hop-poles, and ware or stuff for crates, hampers, or wattled hurdles, are cut every year, and others, where small timber for fencing and other country purposes is wanted, are cut later. In some parts of Herefordshire, where the oak grows with great rapidity, the cut is made every three or four years; in some parts of Scotland, five years is the usual period; but in general the period is slower, the time varies from twenty to twenty-five or thirty years. "The bark is there considered as having arrived at its utmost perfection, and at its highest value, at the age of between twenty and thirty years: under that age, its virtues are weak; above it, the bark becomes coarse and loses its sap. Another important reason for cutting down oak copse-wood about the above period, is suggested in the Stirling-
Cuts the kinds of trees whose barks are not made use of, is winter and early in spring; but the oak and other trees which are peeled, are left till the middle of April or May. Birch and larch woods will peel nearly a month earlier than the oak. Should there be no frost, birch and larch may be peeled about the beginning of April; but the birch is commonly allowed to stand till July, and the larch is cut in the month of June. After the bark has been peeled, it is cut into strips, and an outer skin upon birch-bark which requires to be taken off, as it is of no use to the tanner, and renders that part which is of use more difficult to be ground, and the month of July is the only time at which the two barks can be separated with ease, as this time the sap is made to rise in the wood, and it is taken off without loss of time; and if the whole could be taken off before the leaf is completely developed, the bark would be better. After the sap has arisen to the leaf and new growth, the bark becomes more dry, and requires more beating to separate it from the wood. And when what is called the black sap is in the spring, the bark, and larch wood as well. It is always said that the bark begins to throw off for more especially young bark without much cork on it; this outer skin having less of the proper sap or juice, and being much drier when taken off, will weigh less, and consequently will not be so valuable. As good oak should be peeled by middle of June, every ton of bark taken off after the first of July will be deficient two cwt. per ton, compared with the same quantity taken off in May or early in June.

The termination of cutting is generally fixed for the fifteenth day of July, and after this date there should be no further operations. For the ground, it is imputed to the operation that in the last ten or fifteen, the whole of the wood and bark should be carried away, that the young growths may not be disturbed or injured, as at this time they will have made considerable progress; at any rate, there should neither be wood nor bark remaining within the new cut bag after the first of August; nor should either the trunk or branches be left for that period, as the sap turns into the leaves, and the bark forms what is termed a lammas growth, and the future prosperity and health of the coppice, in a great measure, depend on the first year's growth, as far as regards form and vigor of the shoots. (Forester's Guide, 61.) From the late season at which the trees to be barked are generally cut, they often receive considerable injury, both from the circumstance, and the manner in which the operation is performed. Munterah appears to us having furnished the best directions for executing the work in a safe manner. His instrument, with a swinging handle (fig. 140) through the cope, whose business is to trample down the long grass or foggage all round the root, and then, to make a circular incision into the bark so deep as to reach the wood, at about an inch above the surface of the earth; thus the bark when taken off, will injure no part of that which is below the circular incision.

The root of the tree being thus prepared, the cutters ought to proceed to the part of their work, not with an axe, however, as is most generally recommended, but with a saw, because, in cutting with an axe, the wood would be beveled in diameter, and the surface of the wood, instead of being cut as is, or most, the axe loosen the root to such a degree, that it not only loses the present year's growth, but often falls altogether to grow. Therefore if the diameter of the root be six inches, or upwards, it should always be cut with a cross-cut saw; entering the saw about half an inch above where the circular incision has been made to the bark, if it be ten or twelve, or more inches in diameter, the saw ought to be entered two inches above it.

There are two advantages to be derived from cutting with the saw; it has no tendency to loosen the root of the tree, but leaves it in such a condition as to be more easily and properly dressed; and also saves a portion of the wood that would otherwise be destroyed by the axe. On no pretense should oaks of six inches' diameter be cut with an axe, but always with a saw. Having cut through the tree with a saw, take a sharp adze, and round the edges of the stool or root, going close down to the surface of the earth, with the adze both bark and wood, sloping it up towards the centre of the tree, taking particular care always that the bark and wood both slope alike, as if they formed one solid body, being sure always that the bark be not detached from the root. An objection has been made to this mode of cutting with the saw, as taking up too much time; but I have found that two men can make a cross-cut saw incision in a few weeks, and will with a sharp adze and a fine double edge, cut a man as fast as they will with a broad axe. (Forester's Guide, 62.)

The disbarked timber is prepared for sale by being sorted into straight poles of the largest size, stakes and other pieces fit for palings, faggots, fuel, &c. The unbanked wood is similarly sorted, and afforded, when in season, for bundles of clean brush, and lumps, for kindling fires, poles for hedges, &c, poles for hoes, larger poles for fences, rails, paling-stakes, stakes and shods for hurdles, besom-stuff, spray for distillation, and a variety of other objects according to the local demand, or the opportunity of supplying a distant market by land-carriage. The brush or spray of non-resinous trees is called in some places ton-wood, and is used for distilling the prorogulose acid used in bleach-fields and calico-print-works. "When wood of this description is sent to Glasgow, where there are extensive works for the purpose of distilling it, it sells readily at from £2. 6s. to £10. per ton; but when there are large quantities of it in the market while it is being carried to market, there is too much competition among boilers can be erected at no great expense, and in this case the liquid is easily carried in casks to which it is consumed, at less expense than the rough timber could be; of course it will pay much better. Small wood of this description is also used for charcoal; but in distilling it, there is part of it made into charcoal, and lime, &c, for the furnishing of stoves; so that it is not a bad article, for there is any great quantity disposed of, to erect boilers and distil it; unless where the local situation of the wood will admit of its being shipped at a small expense, and carried to where the works mentioned are; but a proportion of wood of this description is extracted for the making of pitch, tar, and chestnut, and birch, are the best." (Forester's Guide, 153.) When the oak grows slow, as in the highlands, the but-ends of the poles are used for spokes for chaise-wheels. "Long spokes are from thirty to thirty-two inches by three inches and a half broad, and one inch and a half thick, and the short ones for the same purpose, from twenty to twenty-four inches long, and the same sizes otherwise. Cart-
Preparating which but these because and these can the of
square these take separate the long ing other, branches, those are the thickness of a paling-stake, and have a forked end on each about six inches long, the other end sharpened to go into the ground; two of these horses are placed in a triangular form against one another, one end of the piece to be peeled being raised on the horses, the two barkers standing opposite to each other, and entering the peeling-iron into the incision made by the mallet, and pressing the iron downwards between the bark and the timber. In this way it will be found very easy to take the bark off in one whole piece round the tree; and, if possible, let these pieces be as long as the incisions made in the bark. In some cases, where there is not much sap, the bark may require a little beating with the square end of the mallet, to cause it to separate easily from the wood; but the less beating with the mallet the better, as it has a tendency to blacken the bark in the inside, or fleshy part of it, so that when the tanner sees it, he supposes it to be damaged, and undervalues it. The branches of the tree being previously all lopped off with the axe, the persons, in number according to the extent of the work, with the bill smooth all the branches, cutting them in lengths of from two feet six inches to three feet, down as small as one inch in circumference. The barkers, principally women, are each provided with a smooth hard stone of about six or eight pounds weight, beside which they sit down, and having collected a quantity of saplings, branches, or twigs, they hold it on the stone with one hand, and with the mallet in the other, they beat the piece till the bark be split from the wood, from the one end to the other, and taking it all the length of the piece, if possible, then lay it regularly aside, till a bundle of considerable size is formed.

6950. Drying the bark. "The point most particularly to be observed in this art is, putting the bark up to dry, which is done by putting them on the ground, or ranges or ranges. These are erected by tacking the pieces of the loppers, called horses, the one three feet long, the other two feet six inches, and driving each about four inches into the ground, opposite one another, about two feet asunder in the breadth, and as much betwixt them, lengthways, as will admit long small pieces of wood to be put upon them. The mallet must be laid on every day's peeling, and it ought to be erected in as dry and elevated a spot as can be found in the margin of the wood or better outside of it. The bark being carried and laid on this loft, with the thick ends of it all laid to the high side of the range, and the small bark laid with the thickness of it to the side; and the bark taken off the large bark, and wood laid in regularity on the top, which serves for a covering, and the lots or ranges having a declivity of about six inches, the rain will run off them readily, and if properly put up in this manner, they will take out a great deal of rain. After it has lain in this state for three days, if the weather is good and dry, it ought to be all turned over, and the small bark spread out, so as not to allow it to sit together, which, if much pressed, is apt to do, and if it does so with the natural sap in it, it has a chance of moulding, which is extremely hurtful to the bark, and both lessens it in weight and in value. After the bark has stood on the ranges about eight or ten days, if the weather be good, it may either be put into a house or a shed, or if intended to be put up into a stack, it may now be done." A stack of bark ought never to exceed eight feet in width, and twelve or fifteen feet in height, raised in the middle like a haystack. If it is to stand any length of time in the stack, it ought to be thatched, and in that state must remain in the same to be taken out. The greater part of the cork of the bark, because the color of it is generally looked to as a principal criterion of its value, and the merchant or tanner judges of its value chiefly by its color. Before being put into the stack, the natural sap ought to be dried out of it, in order to preserve it from fermenting, because if a ferment occurs, its influence passes through and spoils the whole. The same mode of treatment will do for all kinds of bark as well as the oak; but the birch has an outer or shrey skin upon it, that is of no use, and rejected by the tanner, and, as already observed, must be peeled off. "When the bark is ready for the tanner, it has to undergo the work of chopping, which is done by driving in two or more stakes into the ground, with a fork on the upper end of each, leaving them about two feet six inches from the ground, and laying a small piece of wood across between the two, where a number of people stand, and then the fork being laid down, a mallet put into the forks, which is carried in the hand from the cross-tree, and then, with a sharp whittle or bill in the other hand, they cut it into small pieces, about three inches in length; when this is done, it is trampled into bags, which hold about two hundred weight each, and in these bags it is weighed when sold by the ton, in tons, hundredweights, quarters, and pounds, and in the above manner delivered to the merchant or tanner." (Forester's Guide, 193.)

6952. Pollard-trees, which may be considered in most cases as injurious deformities, are lopped at stated periods like copses-woods, and the top, whether to be barked or otherwise, is to be treated in all respects like that of rope.

6953. The period at which trees are felled, for the sake of their timber, is determined by various causes. By maturity of growth, or where the annual increase is so trifling as
PRACTICE and the decay.

970. In trees, as in the human species, there are three stages, youth, manhood, and old age. In the period of youth, the growth is rapid; in manhood, that growth is matured; and in old age, it begins to decay. (Treat. on Countr. Reg. i. 277.)

954. The most profitable season for felling timber is at what may thus be termed the beginning of manhood. After that time, though the tree may appear sound and healthy, its annual increase is so little, that it would be more profitable to fell it and replace it, than to leave it at the period, must vary in different soils and situations; but the period itself may easily be ascertained — by the annual shoots — the state of the bark — and by taking the circumference of the tree at the same place for two or three successive seasons, and comparing the difference. In the view of profiting from timber produce, it is of great consequence to cut down plantations at maturity. Many trees will stand half, others a whole century, after they are full-grown, appear quite healthy, and, at the same time, make little or no increase of timber. But there are particular cases, arising from the nature and state of the markets, where it may even be more profitable to cut timber before it is arrived at a full growth. (Treat. on Countr. Reg. ii. 277.)

955. Preparations for felling. It has been strongly recommended to disband trees a year or more before they are taken down in consequence of the result of certain experiments commenced by Buffon in the year 1757. In May of that year, he disband three oak-trees, forty feet in height, forty feet in girth, and, on cutting them down, the outer wood was found hard and dry, and the barks and trunk were found to be much loose and easy to be separated from the internal wood moist and softer. After trying its strength, &c. he concludes, that "timber which has been disband and dried while standing, will weigh heavier, and prove stronger than timber cut in its bark." (Encyc. Brit. Suppl. art. Timb. &c. Comp. trans. in Cont. by Aubin, Bot. Paris.) As late as 1760, most authors, and most editors of the Encyclopaedia, recommend the practice, which is followed in some places on the continent, and in this country with the oak and larch; but not, as far as well known, with any other tree. Montateh finds it by far the most efficient way of seasoning larch-timber. He barked some trees in spring, and others stood in the peeled state for two years. After various and extensive trials, he decided, that the larch treated in this way at thirty years of age will be found equally durable with a tree cut down at the age of fifty years, and treated in the ordinary way." (Forester's Guide, 123.)

956. As the dry rot (Merulius destructus, Sow.) is found to arise in a great measure from want of seasoning, or at least to proceed with the greatest rapidity in timber not well seasoned, this practice seems to deserve adoption in that point of view. (Encyc. Brit. Suppl. art. Dry Rot.) In some parts of the north of Europe, the trees are uprooted, or cut down for one or two feet in height from the ground a year or more previous to staggering or felling them, on which they are to be felled. We saw this done in Poland and Lithuania; but though we made diligent enquiry in Sweden, we could not learn distinctly the extent to which it was practised in that country and Norway. It is occasionally practised in both for the ostensible purpose of hardening the soft wood; but also accomplished by decay induced for the purpose of extracting tar; a practice obviously injurious to the timber, and therefore generally in these countries kept out of view. When trees stand close together, a very obvious preparation to felling is lightening the tops of such branches as would do injury in falling to the trees that are to be cut, or to other adjoining objects.

957. The season of felling is commonly winter, for timber not to be disband; but some for the resinous tribe recommend summer as the season in which it is generally felled in the north of Europe and in the Alps. But the summer season is there adopted from necessity, as in winter the woods are so filled up with snow that felling is hardly practicable. As the timber of these countries is generally squared for the market; the soft wood is chiefly removed, so that the season of felling does not seem as to them to be of much consequence. Besides, the timber is never so full of sap in summer as it is in spring and autumn, and therefore, next to mid-winter, midsummer may be the next best time for felling all kinds of timber-trees. Where the trees are disband at the base a year or more before felling, the soft wood will be partially hardened; but this practice is by no means general in the north.

958. Knowles, in a recent work on preserving the British navy, the dry rot, &c. after collecting the opinions of all the ancient and modern authors who have written on felling timber, concludes, that the common notion that trees felled in winter contain less of sap or of the vegetable juices than those cut down at any other season of the year, is not true; and that the method of barking standing trees in spring, and not felling them till the following winter, has nothing in it. With regard to the preservation of all the different modes that have been adopted for seasoning timber, he concludes, that the best mode of seasoning is to "keep it in air, neither very dry nor very moist; and to protect it from the sun and rain by a roof raised sufficiently high over it so as to prevent by this and other means, a rapid rate of decay." (Inquiry into the Means of preserving the British Navy from Dry Rot, &c. by Knowles, &c. to the Com. of Surveyors, chap. iii.)

959. The operation of felling is performed either by digging an excavation round the stem, and cutting the roots at two or three feet distant from it, or by cutting over the stem at the surface. By the former mode the root is obtained for use, and the ground more effectually cleared and prepared for the roots of other adjoining trees, or whatever crop is to follow. Where the tree is intended to be stol, which can very seldom be advisable in the case of cutting full-grown timber, or there is some nicety in taking it down so as not to injure other trees or adjoining objects, it is cut or sawn over, and the root, if to be removed, dug out afterwards. "In cutting large trees, in order to make the tree fall the way required, enter the cross-cut saw on that side of the tree it is intended to fall, and cut it about a third part through; then enter the saw at the other side, and when it is cut so far as to admit a wedge, place the wedge exactly opposite the way you
want the tree to fall, and keep driving it slowly till the tree is nearly cut through.

(Montcath.)

6960. Disbranching. The tree being felled, is next directed of its branches, which are sorted into fence-wood, fuel, top-wood, &c., according to the kind of tree; and the trunk is generally preserved as entire as possible for the purchaser. Sometimes it is cut in two, and the root-cut, or but-end, being the most valuable, sold for one class of purposes at a higher price, and the top-cuts for others somewhat lower. Sometimes timber is purchased by private contract by the foot or load in a growing state, or after being cut down; in other cases portions are made annually, and the produce exposed for sale by auction. It is measured by the cubic foot, fifty of which are a load; and the calculated tables and Measure's Guide generally resorted to, are those of Hoppus.

6961. The roots of trees are the last product we shall mention. These should, in almost every case, be effectually eradicated; to aid in which, in the case of very large roots, splitting by wedges, reftting by gunpowder (1941.), tearing up by the hydrostatic press (fig. 211.), or by a common lever and triangle (fig. 666.), may be resorted to. Some compact ash or oak roots are occasion-
ally in demand by smiths, leather-cutters, and others; but in general roots should be reduced to pieces not exceeding three feet long, and six inches in diameter, and put up in stacks not less than three feet every way, but commonly containing two cubic yards. These, when dry, are sold for fuel, or reduced to charcoal on the spot. In eradicating and stacking up coppice-woods, it is common to allow a certain sum per sack, something for every acre of ground cleared; and if there are no trees to bark, the allowances are also made for the poles, faggots, &c. so that no part of the operation is performed by day-
work.

6962. The usual method of charring wood is as follows:

6963. The wood being collected near the place intended for the operation, and cut into billets, generally about three feet in length, the pits or stacks are usually formed in this manner: A spot, adapted to the purpose, of from about fifteen or twenty feet in diameter, of a conical form, is selected, and after being properly levelled, a large billet of wood split across at one end, and pointed at the other, is fixed in the centre of the area, with its pointed extremity in the earth, and two pieces of wood, inserted through the clefts of the other end, forming four right angles; against these cross-pieces, four other billets of wood are placed, one end on the ground, and the other leaning against the angles. A number of large and straight billets are afterwards laid on the ground, to form a floor, each being, as it were, the radius of the circular area; on this floor, a proper quantity of brush or small wood is strewn, to fill up the interstices, when the floor will be completed in order to keep the billets in the same position in which they were first arranged, pegs or stumps are driven into the ground, in the circumference of the circle, about a foot distant from one another; upon this floor a stage is built, with billets set upon one end, somewhat inclining towards the central billet, and on the tops of these another floor is laid, in a horizontal direction, but of smaller billets, and the whole is intended, when finished, to form a cone. The whole is then coated over with turf, and the surface generally plastered with a mixture of earth and charcoal-dust.

6964. Precious to the operation of setting fire to the pile, the central billet in the upper stage is drawn out, and pieces of dry combustible wood substituted in its place, to which the fire is applied. Great attention is necessary during the process. The proper management of the fire, and in immediately covering up the apertures through which the flame obtrudes itself, until the operation be concluded, which is generally effected in the space of two or three days according to circumstances. When the charcoal is thought to be burnt, which is presently known from the appearance of the smoke, and the flames no longer issuing with impetuosity through the vents; all the apertures are to be closed up very carefully, with a mixture of earth and charcoal-dust, which, by excluding all access of the external air, prevents the coal from being any further consumed, and the fire goes out of itself. In this condition it is suffered to remain, till the whole is sufficiently cooled; when the cover is removed, and the charcoal is taken away. If the whole process is skilfully managed, the coals will exactly retain the figure of the pieces of wood: some are said to have been so dexterous, as to char an arrow, without altering even the figure of the feather. (Kinngle Brit. Art. Charcoal.)

6965. The method of charring wood, for the making of gunpowder, according to an improved system, adopted not many years ago, is however a much more costly operation, though the expense attending it is amply compensated by the superior excellence of the article when manufactured. It is done in iron cylinders, and in so complete a manner, that every particle of the wood is charred. The oily or tarry matter is also preserved, and may, so far as the quantity goes, be made use of instead of foreign tar or pitch. This mode of charring wood for making gunpowder, is carried to the greatest perfection, near Pevensey in Sussex, and there is a manufacture of a similar nature near Chester. (Gen. Rep. for Scotland, vol. ii. p. 332.)

6966. The valuation of trees forms a distinct profession, and can only be acquired after much experience; like other valuations of property, it depends on a great variety of consider-
ations, some of a general, but the greater part of a local nature. All we shall here attempt, is to give a few general ideas which may be of use to the private cultivator or forester.

6967. In valuing any plantation, the first thing is to know its contents in acres; if this cannot be done, the number of plants must be counted. If a young plantation, the trees of which are unfit for present use as timber, is to be valued, then its value at any distant period, not exceeding twenty or twenty-five years, must be estimated; and whatever sum that estimate amounts to, the present value of that sum will give an idea of the value of the plantation, allowing liberally for accidents to the trees and other unforeseen circum-
stances. Thus, suppose a plantation of oaks, intended as copse, or actually established as
such, to have grown four years, its present value would be next to nothing; but if arrived at its twentieth year, it would fetch fifty pounds per acre. Then the question is, required the present value of fifty pounds, due sixteen years hence, the market price of money being five per cent. and this, according to any of the modern annuity tables (say Bailey's, 4to. 1808. tab. iv.) is 22f. 18s. This principle is applicable to all kinds of valuing by anticipation; and there is no other mode of valuing applicable to young plantations. The benefits derived from the trees in the way of shelter and ornament, are to be estimated in valuing the territory, and are foreign to the present purpose, which has for its object tree-produce only.

6998. In valuing salvable trees of any kind, their number per acre, or their total number by enumeration being ascertained, and the kinds and sizes classed, then each class is to be estimated according to its worth and utility. In timber, bark and charcoal are valuable. In a coppice-wood which cannot readily be measured, the readiest method of counting the stools is, to cause two men to take a line, say about a hundred feet long, or more, and passing the line round as many of the stools as it will enclose, the one man standing still while the other moves round a new number of stools, and count always the stools betwixt the two lines, causing the one man to move the one time with the line, whilst the other man stands still, and so on alternately. The valuator at the same time taking care to average every twenty stools as they go on, before losing sight of the counted stools. This way, too, is a very speedy and sure method of counting the number of trees in any plantation. Or, the stools of a coppice-wood may be counted and averaged by two men going parallel to each other, and the person valuing going betwixt them; the two men putting up marks with moss, or pieces of white paper, on a branch of the stools; the one man going always back by the last marked stools, and the valuator always counting and averaging the stools betwixt the newly-laid and the late-laid lines, by which averaging the stools always as the men go on, taking only twenty, or even ten stools at a time. To those who have been in the practice of doing this frequently, it will be found very easy, and will be done very speedily, and with a very considerable degree of accuracy. The proper method of learning to do this correctly is, when a person cuts an oak wood for the first time (or, even were the work new-come), he will find it, in order to make himself perfectly acquainted with ascertaining the average quantity of bark that a stool, or even a stem of a stool will produce, go before the peelers, and select a stool or stem: after having examined it narrowly, he supposes it to produce a certain quantity of bark, and marks this down in his memorandum-book. He then causes a person to peel it by itself, at every other stem, and carefully weigh the weight he supposed it to produce, and he will at once see how near his calculation comes to the truth. A stem of oak from a natural stool, suppose it to measure in girth two inches, by seven feet long, will contain two solid inches and one third of an inch, according to the measurement of Hoppus. This stem or shoot will produce two pounds two ounces of bark. Again, a stem or shoot of natural oak, measuring four inches in girth, by nine feet in length, will be found to contain one solid foot of wood, and will produce thirteen pounds and a half of bark.

(FORESTER'S GUIDE, 170.)

Hence growing trees are valued, an allowance is made from their cubic contents for the bark. The rule given by Montech is, when the girth or circumference is any thing from twelve inches up to twenty-four inches, then deduct two inches; from twenty-four to thirty-six, three inches; from thirty-six to forty-eight, four inches; from forty-eight to seventy-two, five inches; and above seventy-two, six inches. This is, the deductions he finds by experience, be found to answer in almost all trees; unless in such as are very old, and have rough and corky barks or barks covered with moss, when an extra allowance is to be made. (FORESTER'S GUIDE, 180.) Many persons, the same author observes, in valuing measurable oak trees process by another method. The stem of timber will produce a stone (sixteen pounds) of bark. This, he says, is not always correct; and he states the following facts from his own experience, with a view to assist beginners in ascertaining the quantity of bark from various trees. An oak-tree, about forty years old, measured down to four inches and a half side of the square, and weighing only the bark peeled off, is measurable without including any of the bark of the spray, i.e., every foot of measured timber will produce from nine to eleven pounds of bark. An oak-tree, of eighty years old, weighing only the bark peeled off the measurable timber, as above, every foot will produce from ten to thirteen pounds of bark. Every foot of large birch-timber, peeled as above, will produce fourteen pounds of bark. Every foot of larch-timber, peeled as above, will produce eleven pounds and a half of bark. Every foot of the willow, unless a very old tree, will produce from nine to eleven pounds. Every foot of larch fir, not exceeding thirty years old, will produce from seven to nine pounds of bark. The timber of trees, particularly the oak, is peeled out, every branch and shoot, down as small as an inch in circumference. (FORESTER'S GUIDE.) Hence the prices of trees to the different parts of the country, will vary as the demand and supply; and is easily ascertained from the timber-merchants at the different sea-ports; as that of bark, charcoal, and firewood from the tanners and coal-merchants.

6970. To facilitate the measuring of standing timber, Montech has invented a very ingenious machine. (fig. 667.) It consists of a wheel, or perambulator, about eight inches in diameter, with a bell (a) on the end of its axle; at the end of every foot gone over by the serrated circumference of the perambulator, this bell is struck by means of a spring (b); the sound of this bell will be heard from the top of the highest tree. A forked handle (c) works on the top of the main axle on each side of the wheel; one of a set of connecting rods (e, h) goes into it, and is fixed with a screws making a swivel joint, and by screwing the nut firm, the wheel can be set to any position, and it will work equally well any way. A small hand (d), in the circle of the triangular spring, points to the inches or quarters of an inch on the wheel, and tells what excess the inch after a lesser spring (e), which strikes at every inch, has struck the bell. The circumference of the wheel (f) measures two feet. The rods for working the measuring machine are each three feet long, and one inch in diameter, with connecting screws of brass on each end of them; so that as many as are
required for any length or height, can be easily screwed into each other. The other small rods for taking the length of the tree, as also of its branches, are only five eighths of an inch in diameter: each rod is three feet long, and goes together with connecting screws of brass. The rods are painted black, and divided into feet and inches, with white letters; so that by connecting any number of the rods together that may be required, and by applying them to the tree or branches (\( \ell \)), you can take the exact length in a speedy, accurate, and simple manner. (Forester's Guide, 207.)

6971. The value of the invention turns on the use of the wheel, in taking the girth of the tree. Thus "after having taken the length of the tree in feet and inches, which length may be taken by the rods as already described, the girth is most generally taken at half the length, which girth we are enabled to take with the measuring wheel: this is easily done, by putting up the wheel, with as many of the connecting rods together as will put it up to the height required; then, suppose there are no branches; in the way, and having before made a mark on the bark of the tree with the small rods, the uppermost one having a small marking-iron in its end for that purpose; this mark is made where the girth is to be taken, and from where you are to take your departure with the wheel, which being done, press the wheel round the tree, following it, and keeping it as level as possible, which will in great measure do of itself, by its having teeth like a saw in the hem of the wheel, unless carelessly attended to. As the wheel goes round the tree, be sure to count the number of times the bell strikes, which it does at every foot; and when you see you have not another twelve inches or one foot more to run, to arrive at the place where you took your departure from, count the number of inches that it strikes over and above the last foot, and thus you will at once have the feet and inches that the tree is in circumference; of which take the fourth, and this gives you the side of the square: but when there are branches in the way of getting round the tree, you must have a spare handle for the machine (c, b), about two feet, or two feet six inches in length, and by altering the swivel-joint at the top of the first rod to any position required, the person working the wheel by the rods can stand in the same place, and put the wheel, say half way round the tree, if it is very large, and by turning the swivel-joint, and reversing the wheel, at the same time sending it round the other side of the tree till it meet where it left off, and by counting the feet and inches as above, and adding the two together, you will at once have the extreme girth of the tree. When branches are to measure, or when branches are in the way of getting round the tree with the rods, the person with the small rods stands on the opposite side of the tree, and directs the person when to stop with the wheel. Thus, by a little practice in working the wheel, and paying attention to count the feet and inches as they strike, two men will measure growing or standing trees equally as accurately and expeditiously as if the trees were lying on the ground. In taking the girth with a line, you have first to put, it round the tree, then you double it, and apply it to a foot-rule; you then take the half for the side of the square, whereas this machine gives you the exact feet and inches from the top of the highest tree, without the help of any other rule" (Forester's Guide, 208.) Neither this machine, nor a mechanical dendrometer, invented about twenty years ago, though both of considerable merit, appear to us to be warranted for general use as the Niseometer of Broad. (fig. 154.)

6973. The books of accounts for trees and plantations have already been mentioned. (2340.) Some have proposed measuring the whole of, or at least all the detached and hedge-row trees on an estate periodically; numbering each tree, and keeping a corresponding register, by which the proprietor, when at a distance, might give directions for cutting down particular trees, &c.; but this appears rather too much in the mercantile style for the dignified enjoyment of landed property, and does not promise any very great advantages.

CHAP. VII.

Of the Formation of a Nursery-Garden for the Propagation and Rearing of Trees and Shrubs.

6973. Nurseries for rearing trees are commonly left to commercial gardeners, as the plantations of few private landowners are so extensive, or continued through a sufficient number of years to render it worth their while to originate and nurse up their own tree and hedge plants. Exceptions, however, occur in the case of remote situations, and where there are tracts so extensive as to require many years in planting. Besides, as Sang observes, "some are of opinion, that trees, in order to their being rendered sufficiently hardy, should be reared on the soil and situation where they are ultimately to be planted; and if the design be extensive, and such as may require many years for its completion; a conveniently situated nursery is, in that case, highly desirable, not only as saving the carriage of plants, and facilitating the business of transplanting, but as increasing the chance of success, on account of the plants remaining a much shorter time out of the ground than if brought from a distance. If the situation, however, ultimately destined for the trees be cold, high, and bleak, and the soil of course various, some good, and much of it bad, or of an indifferent quality, there it would by no means be advisable to attempt the establishment of a nursery, and especially a nursery to raise plants from seeds. The chief properties of nursery plants intended for transplanting, consist in their strength and clearness of stem, and in their roots having a multiplicity of healthy fibres; and in order to obtain plants possessing these qualities, it is necessary to sow, and plant out to nurse, if not in rich, at least in mellow earth, and in a moderately sheltered situation." (Plant. Kal. 20.) The following directions by Sang as to the soil, shelter, aspect, and fencing of a nursery-garden are equally applicable to such as are intended for private or commercial purposes: —

6974. In order to have a complete nursery, it should contain soils of various qualities, and not less than eighteen inches or two feet deep; the generality of it should be light friable earth; a part of it should be
of a clayey nature; and another part should be moosy. Each of these will be found peculiarly useful in the raising of the different kinds of young plants. The whole should be well drained, and trampled, and cropped with vegetables for one or even two years previously to sowing tree-seeds. For transplanting, it may be necessary to be over-heated, but this is likely to happen only in the case of its being very small; for, if it extend to several acres, unless it be surrounded by very tall trees, the area will be considerably exposed. No part should be either too much exposed, or too much sheltered. Any aspect from east to west, following the course of the sun, will answer. Ground of an unequal surface is most. But one or two shallow hollows and several slight rises in the ground will be beneficial. Other soils than those already described may also be used for nursery purposes, but, in general, rise from a level to a pretty smart acclivity; yet no part of it should be too steep, because it is in that case very troublesome to labor. The nursery-ground may be sufficiently fenced by a stone wall, or even a hedge six feet high; and if it be of small size, an acclt or a hedge-row, it will require no other shelter but provided for, i.e., raised or protected, for the purpose of water and shelter; and, to this end, the young trees of their fruit, and to cause them to be bare and stunted, by the nature of being planted in the forest. It would be very convenient to have a roll of water passing through the ground, or to have a small pond, fed by a spring or ditch, for the purpose of watering. [Pl. Nat. Kal. 52.]

675. In preparing the soil for the culture of trees it will be advisable to trench it to its full depth, and necessary, the same author continues, "to give it a good dressing of lime or marl and dung in compost. Rank manure, such as stable-litter, should not be applied to nursery-ground, as the same of compounding with nursery articles and, if it be necessary to enrich it, this should be done by a manured crop of onions, turnips, lettuces, or the like. Potatoes should never go before a crop of seedlings, even of the smaller sorts, as as, ok, or chestnuts; because potatoes never can be taken clean out of the ground; and it being indispensable to pull up those which rise among the tree-seedlings, two or three, to rot off their coverings, it will make the potatoes, turnips, lettuces, cabbages, or the like, should rather precede the crop of seedlings. The best kind of management in this particular case, is to interchange the crops of timber-trees and esculents occasionally; perhaps, with respect to most sorts of seedling-plants, alternately observing to sow all small seeds, in particular, if not in a rich, at least in a fine tilt." [Pl. Nat. Kal. 24.

676. For a private nursery, he continues, "no place, certainly, can be more eligible than a field, which may also be occupied as a kitchen-garden. If, for instance, three acres were required for the purposes of nursery, a field of five or six acres would also require for establishing a kitchen-garden, or for green crops, for cattle-feeding, it would be proper to enclose five or six acres, less or more, according to circumstances; by which means two important objects might be obtained, viz. land of a good quality, and fine tilt, for the raising of seedlings; and an opportunity of effectually changing crops at pleasure. Certain and improved measure for preserving young seedlings, which were very seldom found a good crop of trees following one of carrots; while we have found peas, beans, and especially lettuces, easy and enriching crops, well adapted as predecessors for succeeding crops of nursery articles."

677. In so far as respects public nurseries, "we have long remarked, that the choice, or as much as possible, of the nursery-ground, is what determines the best nurseries and young articles, for sale; provided that the soil not be anything more than of a middling quality. This fact, if one were wanting, is a sufficient proof of the utility of occupying the ground as above advised, in the double character of a kitchen-garden and nursery!"

678. As a cold climate, or bleak situation, "with a poor barren soil, we would by no means advise the raising of seedlings, either in public or private nurseries. It will be found a cheaper, as well as a more satisfactory method, to purchase seedlings, transplant them, and nurse them till fit for final planting; and, even, in this case, a piece of the best, and most sheltered land in the situation, will be necessary for the purpose." [Pl. Nat. Kal. 26.]

679. A rolling-ground will be required for the preparation of certain seeds, by mixing them with sand, ashes, or soil, and leaving them there for different periods, from six months to two years, to rot off their interior coverings. On a small scale, a portion of the compost-ground of the kitchen-garden may be used for this purpose. If the scale is large, an area of a few square poles should be set apart for bedding in plants taken up for replanting, or what is called laying in by the heels, or shoughing: this is generally called the bedding-ground or (in Scotland) the shoughing-ground. If the situation of the nursery be next to the kitchen-garden, and the latter have the proper office-buildings (1701), no other erection will be required for the nursery than a working-shed for ordinary purposes, occasional shelter, and protection to newly taken up plants; and for packing or tying them up properly before sending them out, according to their final situation, &c. From this shed they may be conveyed to the more tender seedlings and seedlings; and, on a large scale, a seed-loft and its appendages, as well as an office for writing, &c. may be erected from those belonging to the kitchen-garden.

680. Stacking with plants. The ground being arranged, and prepared by one or more vegetable crops, the next things to stock it with stooks, or stock plants, to propagate from by layers, and to procure stocks for grafting or budding, but especially in a private forest-tree nursery with tree-seeds. In the tables of ornamental trees and shrubs (5340. to 6571.), given in the preceding book, and in the general index at the end of the work will be found the particular mode of propagation and the requisite soil for each tree and shrub: by inspecting these sources it will be seen what plants must be procured for stocks. If the object is merely culture, few, excepting some of lime, poplars, and planes, will be required; but, if tender trees and shrubs are to be reared, by the number of the species, and the care to be taken in the sheltering house, it must be more hardy in the open compartments: the tree kinds may be placed from six to eight feet every way, and the more delicate shrubs from three to six feet apart in suitable soils. Stocks for grafting, whether for fruit or barren trees, are to be planted in nursery rows, according to their kinds; those for iarcing round the parent plant (5007.) or in pots.

Chap. VIII.

Of the Culture and Management of a Nursery for Trees and Shrubs.

682. The principal objects of culture in a private tree-nursery are the hardy trees and shrubs of the country, which produce seeds; and the great object of the private nursery-gardener must be to collect or procure these seeds, prepare them for sowing, sow them in their proper seasons, and transplant and nurse them till fit for final planting. We shall arrange the principal trees and shrubs which ripen their seeds in this country; as cones, nuts, berried stones, berries with small seeds, leguminous seeds, and small soft seeds.
Before treating of the gathering, storing, separating the seeds, sowing, and nursery culture, of each of these general divisions, it is essential to remark, that in collecting every kind of tree-seed, preference should be given to that produced by trees the largest and most perfect of their kind, and to the fullest and best-ripened seeds on these trees. The reasons have been too frequently given in this work to require repetition.

**SECTION I. Coniferous Trees and Shrubs, their Seeds, Sowing, and Rearing.**

6983. The principal coniferous trees and shrubs are as follow: —

<table>
<thead>
<tr>
<th>Coniferous Trees</th>
<th>Principal Coniferous Shrub</th>
</tr>
</thead>
<tbody>
<tr>
<td>Juniperus virginiana</td>
<td>Pinus strobus, October</td>
</tr>
<tr>
<td>Cupressus thumberiana, Jarium</td>
<td>pinuster, December</td>
</tr>
<tr>
<td>Cupressus sempervirens, January</td>
<td>cedrus, March.</td>
</tr>
<tr>
<td>Pinus sylvestris, November</td>
<td>Thuya occidentalis, November</td>
</tr>
<tr>
<td>- lirax, December</td>
<td>- montana, November</td>
</tr>
<tr>
<td>- cinerasia, November</td>
<td>- pines, December</td>
</tr>
</tbody>
</table>

6984. Cones may be gathered any time between the ripening season and the following April; but the sooner they are gathered the better, as they supply work for the regular hands of the establishment in bad weather during the winter months; or admit of giving industrious money-making persons work by the job in the winter evenings. The general mode of separating the seeds is by kiln-drying, in the same way as in drying malt, but applying more gentle heat.

6854. The cone-kiln is constructed after the manner of a common malt-kiln; the bearers should be about two feet distant from the front and two inches apart. A wire cloth is spread over them from side to side of the kiln, and the cones are laid on it to the thickness of twelve or fourteen inches. A gentle fire is then applied, and regularly kept up till the cones are opened. During the time of drying, the cones must be frequently turned upon the seat. When the cones are opened, they are removed to the seed-heap, and sifted till all the seeds which are loose fall out, and be taken from among the cones. The cones are afterwards to be thrashed severely with flails, or passed through a hand-threshing machine, and sifted as before, and so on, till the seeds are taken out as completely as possible. It is, however, a safer method of separating them in the kiln. This operation is performed by a small flat triangular spatula, sharpened at the point and cutting-angles, and helved like a shoemaker's awl. The cone is held by the fore-finger and thumb of the one hand, upon a flat piece of wood, while, with the other, by the splitter, it is laid open from the great end, and after each half split up the middle, while in parts the cone is cut into four divisions. This is by far the best and least destructive to the seeds of any method we know; because the cones so split, when exposed to the heat, are suddenly opened, and readily discharge the seeds; which, consequently, are less injured by the fire-heat. Besides the above method of splitting, there are others. Some people use a cone-mill, which has large apparatus in a conical cylinder, and others fixed in a corresponding roller. The mill is wrought by turning the roller by a handle resembling that of common fanners. The cones are let into the mill by a hopper. This instrument is very difficult to work, and bruises the seeds very much, and does not separate the seeds from the scales. We have several times made use of the common improved bark-mill, for separating the seeds from larch fir cones; but the cones are so compressed and bruised, that the seeds suffer exceedingly; and we would by no means advise it: indeed, among all the methods which we have known adopted, to produce the laborious and hazardous work of extracting the seeds of the larch, the plan of splitting them singly is much the best and safest for the seeds, and ought to be adopted by every one who has occasion to use only small quantities of seed. None of the other kinds of cones require so much labor as the larch, excepting, perhaps, those of the cedar of Lebanon, and black American spruce. Cones, which have given out all their seeds, are generally, and very properly, used as fuel for drying other cones. This sort of fuel requires the attention of a very steady feeder; indeed, the most careful and attentive are apt to set the full or drying cones on fire, from the resinous nature, and tendency to flame, of the empty cones used as fuel. Such kilns should, therefore, be erected in situations far removed from a dangerous neighborhood.

6856. The cones of Scots pine, the larch and the spruce. "are the principal kinds which are opened by kiln-heat. The cones of the silver fir, the balm of Gilead fir, and the Weymouth pine, give out their seeds with very little trouble: indeed, if they be not gathered soon in autumn, and kept from severe drought, they will fall to pieces of their own accord. Seeds of the white American spruce are only procured from warm situations, and from America, and are generally sold in a clean state, or separated from the cones. Cones of the black and red spruces are brought from America, and are in the state of cones. These should be split, and exposed in a sieve tilted before a gentle fire, with a sheet of paper below the sieve to receive the seeds as they fall out. The seeds should be removed every quarter of an hour; because they are small, and are very easily injured by the heat."

6987. The cones of cedar of Lebanon "should be kept for one year at least, after they are taken from the tree, before the seed be attempted to be taken out. This is necessary, on account of the soft nature of the seeds, and the great quantity of resinous matter which the cones contain when growing, and which is discharged by the keeping. They should be laid open by a sharp cone, and piece of iron through the heart of them. This work, as well as the taking out of the seeds is greatly facilitated, by steeping the cones in water for a day or two, previous to splitting them. The coats of the leaves should be opened with the hand, and the seeds carefully taken out. The cones of the cedar of Lebanon should be purchased with safety for seed, although it be several years since they were taken from the tree." (Plant. Kat. 392.)

6988. Sowing. April is the best season for all the species; the soil should be in excellent condition, well mollowed by the preceding winter's frost and snow, carefully dug and raked as fine as possible. All the sorts are sown in beds, excepting the cedar of Lebanon and some pines; and the manner of sowing is by cufing or bedding in, already described. (1857.)

6989. The soil for the Scotch pine, before being dug over in February, should be thickly coated with rotted cow-dung: the seed should be sown so as to rise at the distance of a quarter of an inch from one another; and the covering should be half an inch thick. The best preparation for larch-seeds is a previous crop of two-years' seedling Scotch pines, and next, a similar crop of the larch. The soil should be ploughed and prepared for sowing in March and April; and after this, the seed should be sown, and the covering removed, draw a light roller along the bed, to press the seeds firmly into the earth; then cover a quarter of an inch thick. The larch should rise at the same distance as the Scotch pine; but the seeds being generally more or less injured in separating, many do not come up, and they are therefore sown thinner than the other.

6990. The seeds of the spruce fir are to be treated like those of the Scotch pine; and the balm of Gilead
fir-seeds, like those of the larch, only the covering should not be less than half, nor more than three quarters of an inch.

6891. The seeds of the silver fir and pinaster require the same sort of treatment as those of the larch. "They must not be sown to rise nearer one another than in three in an inch. The covering should be a full inch thick, and performed with great accuracy: for if any of the seeds be left too lightly covered, or if any of them be too deeply covered, they will alike be destroyed." (Plant. Kal. 332.)

6892. The seed of the Weymouth and stone pines may be treated like those of the Scotch pine, but the former covered three quarters of an inch thick, and the latter an inch and a quarter. Sang states, that the only way to get stately trees of these, as of most of the pine tribe, is to sow them where they are to rise into timber.

6893. The white American spruce-seeds are smaller than those of any of the preceding kinds, and therefore require a lighter covering than of any of them. One fifth of an inch is quite sufficient. They should be sown on a piece of fine dry sandy loam, and be covered with earth of rotten leaves of trees to the above thickness, by siting it upon them. (Plant. Kal. 533.)

6894. The seeds of black and red American spruce fir are very small and tender. They are still smaller than the seeds of the white American spruce, and therefore require a covering still lighter than mentioned for it. The black and red American spruce should be sown on rich boggy earth, which has been manured by adding manure and lime, as possible. The seeds are chiefly a yellowish or brownish color, and a sprinkling of white sand answers best. This should be sifted over the seeds with a fine sieve. Neither of these American spruces will allow the roller to pass over them previous to sowing. The whole of them should be shaded from the mid-day sun in the time of coming up, and for some time after, by means of hoops and mats; the fir branches stuck in the opposite alleys, so as to form an arch over the beds." (Plant. Kalen. 332.)

6895. Cedar of Lebanon seeds should be sown in boxes of light sandy loam; or on a spot of properly prepared well sheltered soil, and covered half an inch; the red and white cedar-seeds may be similarly treated, covering a quarter of an inch thick. Arbor-vitae seeds will come up best under a frame or handglass; they should be sown on light sandy soil, and covered a quarter of an inch.

6896. The strictest attention should be paid to the foregoing directions, both in regard to quality of soil, and the proper interval between the covered seeds. The seeds vary in their mode of germinating, some emerging immediately, others slowly; but they are all very tender in infancy. The raising regular crops of this tribe is, therefore, justly reckoned the masterpiece of nursery culture in the open ground; and is supposed to be best understood in the northern counties.

6897. Transplanting. This tribe benefit less by transplanting than the non-resinous trees; and therefore where circumstances admit, the better plan is, after the seedlings have stood two years in the seed-bed, to remove them where they are finally to remain. The exceptions are those sorts which are transplanted into pots, as the cedars and cypress, and some of the more delicate pines, which may be kept in the nursing state, in pots, several years, as their roots can be turned out entire. About the middle of April is the proper time for transplanting all the resinous tribe, excepting the larch; for, as this tree pushes up earlier than the others, it should be transplanted in February and March. The first operation common to all seedlings is to loosen the roots of the plants in the seed-bed with a fork, so as, when drawn out by the hand, they may come up with all their fibres entire. The ground, which must be mellow, need not be so rich as for sowing the seeds; being previously prepared, they should be immediately planted in the trench manner. (2085.) The Scotch pine is generally planted in lines twelve inches apart, and the plants a foot distant in the lines; if intended to remain two years in the lines, they should be placed six inches apart in the line; but they always rise with the best roots, after being only one year transplanted. The spruce and balm of Gilead fir should generally be transplanted at two years; but, if weak in the seed-bed, may remain till the third year. They should be planted at the same distances as the Scotch pine, in humid rich earth. The silver fir may be treated in the same manner, but it requires rather more space. If to be nursed only one year, they may be planted in lines nine inches apart, and at six inches' distance in the lines; but if to remain two years, then fifteen inches between the lines, and eighteen inches in the line will be necessary. The Weymouth pine should be transplanted at two years into a well pulverised, rich, and sub-humid soil, where it should remain two years before final planting; distance between the lines twelve inches, and from plant to plant eight inches.

6898. The pinaster and stone pine generally rise to well sized plants the first season after sowing, and should then be transplanted into a rich well comminuted soil, rather sandy and dry, at nine inches between the plants, and seen sixteen inches apart in the lines. After remaining there one year, they should be removed to their final situation. Great care is requisite in moving these plants, especially the stone pine, which sends down very long roots.

6899. The white American spruce, after remaining two years in the seed-bed, should be nursed two years in the dibble-bed, in lines distant twelve inches, and the plants six inches apart in the lines. The black and red American spruce are much more delicate than the white. After being two years in the seed-bed, they should be planted out in beds of sandy or subpeaty soil, at six inches apart, to stand for one year; at the end of this period, they should be lifted and planted in rows at the same distances as the white American spruce.

7000. The cedar of Lebanon, when one year old, should be lifted and planted in pots of the finest soil; or in lines, at the same distance as the silver fir; after being two years nursed, it should be removed to its final situation. The spruce may be planted at a greater age, unless pots were used, which is the best method. The red and white cedars and cypress may remain two years in the seed-bed, and then be treated like the cedar of Lebanon.

7001. The larch may be moved from the seed-bed into the nursing lines, at one or two years. The soil to be used should be prepared by a cross ploughing, and very thoroughly dug in the preceding season; but they should never be planted in land newly manured with fresh dung. One year's seedlings, to be nursed one year, should be planted four inches apart in the lines; but if to stand for two years, five inches, and fifteen inches between the lines. The two years' seedlings should be sized, as in the seed-bed they never all rise to the same height; the larger size may be placed six inches apart in the lines, and twelve or fourteen inches between the lines, to stand one year; the smaller, at five inches, and a foot, for standing the same period: they should then be removed to their final situation.

7002. Care of the roots. No description of tree-plants receive so much injury from the loss of roots;
from the roots being exposed to the air by being kept long out of the soil; or from compression and exclusion of air and moisture by being kept in close bundles, or thick layers, as those of the resinous tribe; they should therefore be finally planted as soon as possible after removal from the nursery; and, indeed, whenever it is practicable, no more should be taken up in one day than can be planted that day or the next. Nor are any plants more easily deprived of the vital principle, by packing and carriage either by sea or land; though, being all evergreens, excepting the larch, they do not readily show it. This has been stated to us, by experienced planters in Wales and other parts of England, as the reason why so few trees are finally produced from the immense numbers of Scotch pine and larch fir annually sent there by the Scotch nursemens.

7003. Pruning is not required by any of the resinous tribe in the nursery, unless to pinch off a contending leader, or amputate a bruised part of the root or top.

Sect. II. Trees and Shrubs bearing Nuts, Acorns, Masts, Keys, &c. their Sowing and Rearing.

7004. The principal hardy trees bearing nuts, acorns, masts, &c. are the following:—

<table>
<thead>
<tr>
<th>Tree</th>
<th>Sowing Month</th>
<th>Rearing Month</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fraxinus excelsior</td>
<td>November</td>
<td>November</td>
</tr>
<tr>
<td>Fagus Sylvatica</td>
<td>September</td>
<td>October</td>
</tr>
<tr>
<td>Quercus Robur</td>
<td>November</td>
<td>November</td>
</tr>
<tr>
<td>Quercus primus</td>
<td>October</td>
<td>November</td>
</tr>
<tr>
<td>Platanus occidentalis</td>
<td>December</td>
<td>October</td>
</tr>
<tr>
<td>Juglans regia</td>
<td>September</td>
<td>November</td>
</tr>
</tbody>
</table>

7005. Gathering and keeping. These being gathered, if circumstances permit, should be immediately sown; but where this cannot be done, or where they are to be sent to a distance, they should be thinly spread in an airy loft till thoroughly dried, when they may be preserved till spring in bags or barrels, or sent off to any distance in these or other packages. When the seeds of the ash, sycamore, platanus, and hornbeam, are only to be kept for the purpose of spring sowing, the best plan is to take them to the rotting-ground (6979.), mix them with their bulk of dry sand or ashes, spread them in a stratum of ten inches in thickness, in the form of beds, cover with sand to the same thickness, and leave them in that state till wanted for spring sowing.

7006. Sowing. The bedding-in manner (2091.), or by drills, may be adopted for all the kinds. Acorns, horse and Spanish chestnuts, almonds, and hazel-nuts, should be sown in February, in strong loam, in good heart and well comminuted: the seeds should be placed half an inch apart, and covered two inches thick. Walnuts require a similar soil and covering, but should be placed two inches nut from nut. Ash-seeds will come up in soil of middling quality, but it should be well dug; and in an open situation, that the plants may not be drawn. Place the seeds half an inch apart, and cover one inch. Sycamore-plants when young being liable to be killed by the frost, the seeds should not be sown till the end of March or beginning of April; they should be sown in exposed, dry, sandy soil, an inch apart, and covered one inch in thickness. On rich moist land they will rise so tall and soft, that the extremities of their shoots will not ripen in autumn, and the plants will in consequence be unfit for use. Beech-plants, when newly risen, are still more tender than those of the sycamore kind, and therefore should generally be sown in April, but not later than the middle of the month; for if very dry weather set in, they will not rise till the following spring, and so have a great chance of them perishing by the frost. The soil should be tender and rich, previously under a culinary crop with dung; and it should receive a small dressing of well rotted manure previously to digging for semination. The seeds should lie an inch apart, and be covered a full inch. The best time for sowing the hornbeam is in October; but it may also be sown in February: the soil should be light, but not very rich; the bed form answers best: the seeds should lie half an inch apart, and be covered half an inch in thickness. The plant is seldom raised from seeds; but when this is done, a soft peat-earth soil is the best, and the covering should not be more than a quarter of an inch. The seeds of the bladder-nut, if sown as soon as gathered, will come up the following spring; if not, a part will not rise till the second year: sow in light rich soil, and cover an inch and a half deep.

7007. Transplanting. The operation of loosening the plants, sorting them into sizes, and pruning their roots and tops, require to be first performed. As these plants have generally long and strong tap-roots, these require to be cut in the operation of loosening; which, for this purpose, must be performed with a sharp spade, and care taken in thrusting it down, that the root is not cut too high; care should also be taken to preserve uninjured all the lateral fibres. In sorting the plants into two or three sizes, the fractured tap-root of each must be cut smoothly off with a sharp knife, and any side shoots on the stem cut close off. If the plants cannot be immediately planted, they may be laid in by the heels, or shoughed; that is, thickly bedded in the bedding-ground (6979.) till wanted. Here they may remain in layers not more than three or four inches thick, for a month or two in the winter season; and for a week or two even in February and March. None of the kinds should remain in the seed-bed longer than two years; but in drills they may remain three years; and more especially if the operation of tapping be performed; that is, cutting through their tap-roots about eight inches below the surface. “This is most effectually and readily done by two men with 3 R.
sharp spades; *cutting* or cutting the ground obliquely with their spades, on each side the line at once, and exactly opposite to each other. After this operation has been performed, the plants should be made firm, by a person treading the rows with a foot on each side. These kinds, so tapped, will, in the course of the following season, in consequence of being thus root-pruned, push many more fibres on the upper part of their roots, than they otherwise would have done; and thus will the plants be better fitted for being transplanted into shallow soils, or indeed into any soil, than they would have been by being allowed to remain in the ground untapped till the time of lifting.”

(Plant. Ed. 135.)

7008. Trench-planting is decidedly the best for all plants to be placed in lines; but more especially for ligneous sorts. Dibbing in is an easier and more rapid mode; but by trench-planting the fibres are spread out and regularly disposed on each side of the main root; whereas, by dibbing, as Sang observes, they are “huddled together into a hole probably not more than an inch and half in diameter.” Dibbing, however, may be adopted in the case of such seedling trees as have been robbed of most of their fibrous roots, by being pulled out in thinning beds intended to stand for two years.

7009. *The age at which most of these sorts should be transplanted* is one year; and the soil most desirable for removing them to, is the same as recommended for the seed-bed. The distances between the lines and the plants in the line depend partly on their kinds, but principally on the length of time they are to stand before retransplanting or final removal. The larger-growing broad-leaved sorts, as the chestnuts and walnuts, to stand only one year, should not be nearer than eighteen inches by six inches; and the oak, ash, beech, &c. not nearer than fourteen inches by three inches; if to stand for three years, the interspaces may be two or three inches more; something depends on the openness of the situation, and a good deal on the soil. The judicious nursery-gardener will consider all the circumstances, and adopt such variations of the ordinary distances as shall produce plants with well ripened shoots, and numerous fibrous roots.

7010. **Pruning, culture, and taking up for final planting.** When the plants are to remain two or more years in the nursery lines without removal, dig the ground between the rows in winter. At midsummer cut close off the lower side shoots; some defer this work till winter; but, besides the loss of sap avoided by midsummer pruning, the wounds heal the same season. In taking up for final planting, such plants as have been trench-planted must be loosened on the side which was solid at planting; if they have been in training for several years they should be lifted by throwing out a trench on one side, fully to the depth of the roots, and then putting in the spade on the opposite side, so as to get below all the roots.

**Sect. III. Trees and Shrubs with berried Stones, their Sowing and Rearing.**

7011. The principal hardy trees with berried stones are the following:—

Sorbus aucuparia, August

— domestica, November

— aucupifolium, November

— aucuparia, November

Pyrus amygdalifolia, November

Prunus avium, November

P. domestica, November

P. avium, October

Rhamnus catharticus, October

R. frangula, September

— communis, November

Laurus nobilis, November

— ceratocarpa, October

Rhamnus catharticus, October

Prunus padus, August

— lusitanica, September

— nigra, September

— spinosa, October

— pseudoplatanus, August

— hypermedia, August

— aceraria, September

— rhamnus, November

— amelanchier, November

— helix, October

— japonica, November

— vitellina, May

— mespilus, October

— pyracantha, November

— amelanchier, November

— phillyrea, November

— juniperus communis, October.

7012. **Rotting.** The whole of these when gathered, require to be taken to the rotting-ground; mixed with their bulk of dry sand or ashes, laid in beds of ten inches in thickness, and then covered with ten inches of sand, light sandy earth, or ashes. Here some sorts, as the holly, will require to remain two years; the haw, mountain ash, and yew, one year; and the other sorts, one winter, or till the following February. During this time the beds of each kind should be uncovered, carefully turned over, and the covering replaced. The advantage of rotting off their exterior covering in heaps rather than in the soil, where they are to germinate, is the saving of ground; for though some of the holly and haw, for example, will come up the next or the second season after sowing, yet, by keeping them one or two years in the rot-heap, we are sure all the seeds will germinate the same spring in which they are committed to the soil.

To the above general remarks, the gean forms an exception; for if sown immediately after being gathered in July, it will come up the following spring; but it will keep in the rot-heap a year. When any of these seeds are to be sent to a distance, instead of being carried to the rot-heap, they are spread thin in lots, dried and packed in barrels; great care must be taken that they are sufficiently dried, otherwise putrescent fermentation will commence, and the vegetative principle will be destroyed by the heat evolved.

7013. **Sowing.** The season is generally February, and the manner by *bedding in*, as before. The haw, the most important of this class, should be sown in the lightest richest land in the nursery; and if not very rich, some dung may be added. Sow in beds three feet four, or three feet six inches apart; the seeds should lie within a fourth of an inch of each other, and be rolled with a roller of fifty or sixty pounds' weight, and exactly the breadth of the bed, previously to covering, which should be one inch deep. If the seeds are too moist to admit of drawing a roller over them, heat in the seeds with the back of the spade. This operation of rolling in seeds not only fixes them in their places, so as to admit of applying the covering with greater freedom, but by consolidation is calculated to retain moisture, exclude too much air, and thereby promote germination. Holly and yew seeds should be sown on rich friable soil, shaded by a wall or by wattled
hurdles, or other means, from the mid-day sun. The distance is the same as for laws; they should be rolled, or beat in, and covered not more than half an inch. If previously rotted for two years, they will all come up the following May; but if only one year in the rotting-bed, a part will not come up till the second year: in this case they should be sown thin, as the growing plants will impede the others in breaking through the soil. Mountain ash seeds require a fine and rather rich soil; the seeds should not lie nearer than an inch, and the covering should be only a quarter of an inch. The gean should be sown, as soon as gathered, in deep sandy loam, the pulp being previously bruised; it need not be very rich, but must be dug deep before sowing: place the seeds an inch apart, and cover three quarters of an inch thick. Gean-stones, which have been preserved in the rotting-ground for spring sowing, will not come up regularly the summer following, but a part will lie till the second spring. The advantage of sowing as soon as gathered, is therefore obvious. Great care should be taken not to sow the cherry for the gean, as the former is not nearly so well calculated for a timber-tree. The seeds of the common and Portugal laurel, laurel-bay, mezereon, spurge-laurel, phillyrea, and the like, should be sown as soon as gathered, in rich soft soil, on a dry bottom: the seeds should be an inch apart, and be covered an inch. During the severest weather of winter, it will be advisable to protect them by hoops and mats. The seeds of the service, buckthorn, bird-cherry, and other species of prunus, rhhamnus, and mespilus, may be treated like those of the laurel, but will not at all require so deep a covering, nor will any of them require protection in winter.

7014. Transplanting. What has been advanced on transplanting plants from nuts, keys, &c. will apply here. Most of these species being smaller, will not require so great distances between the rows and plants. All the deciduous sorts may be transplanted in February or early in March; and all the evergreen species from the middle of April to the middle of May, and during the month of August. The greatest care will be requisite in lifting evergreens from the seed-bed, where they have been already once moved, so as not to injure their fibres; and on no account should more be taken up at a time than what can be planted the same day. Select for them the soils most suitable to their natures (6974.), as far as the limits of the nursery will permit; and in general, rather prefer a shady situation, especially for the holly, yew, and all the laurales. Hollies having few fibrous roots should be frequently transplanted; but this is not necessary with the yew, which has fibres in greater quantity. In transplanting the deciduous sorts, prefer narrow spaces between the lines, and wider intervals in the rows, to wide rows, and plants crowded in the row. One year's seedling thorns, for instance, to be nursed one year, may stand nine or ten inches by two inches; if for two years, twelve or fourteen inches by three or three and a half inches.

7015. For pruning, culture, and lifting for final planting, see nut-bearing trees, &c. (7004.)

Sect. IV. Trees and Shrubs bearing Berries and Capsules with small Seeds.

7016. The principal hardy berry and capsule bearing trees are the following: —

| Tilia europaei, November | Cornus mascula, October |
| Pyrus communis, October | virginiana, October |
| Salix nigra, September | racemosa, September |
| Salix caroliniana, September | canadensis, September |
| Berberis vulgaris, September | Lonicera, various species, August |
| Buxus sempervirens, September | Jasminum fruticosum, October |
| Ligustrum vulgare, October | Lonicera japonica, November |
| Euonymus latifolius, November | Viburnum lantana, September |
| Viburnum opulus, October | Ribes grossularia, September |

7017. Gathering and keeping. As this class of seeds are only wanted in small quantities, the most convenient way of preserving them is in the seed-loft or root-cellar in dry sand. They should be frequently turned over to separate the seeds from the pulp and husks, and cleaned by sifting and fanning early in February. For sending to a distance, they are to be treated likeberried stones; or they may be separated and cleaned previously to deportation.

7018. Sowing. All of them require a soft and rather moist soil, with the exception of the box, which should have a soil rather sandy and dry. They may be sown in February, in beds, and covered not more than a quarter of an inch; and when the seeds first begin to vegetate, it will be an advantage to shade them from the sun, by wattled hurdles; place them across beds which lie north and south, and along those lying in a direction east and west.

7019. Their transplanting and future culture are the same as for the foreign division.

Sect. V. Trees and Shrubs bearing leguminous Seeds, their Sowing and Rearing.

7020. The principal hardy leguminous trees are as follow: —

| Cyttis alpinus, October | Colutea arborescens, October |
| Robinia pseudo-acacia, November | Cytisus nigricans, September |
| Robinia pseudo-acacia, November | Robinia pseudo-acacia, September |
| Robinia caragana, November | Robinia pseudo-acacia, September |
| Cornus emonis, October | Cytisus nigricans, September |
| Cornus emonis, October | Robinia pseudo-acacia, September |

7021. Gathering and keeping. These being collected are to be dried thoroughly in an
airy loft, and the pods being afterwards threshed or opened, the seeds may be preserved in bags or boxes till spring, or sent to any distance.

7022. Sowing. The season for sowing all of them is February; the soil should be light, deep, and sandy, and the seeds placed an inch apart, and covered three quarters of an inch thick. This should be particularly attended to in the case of the laburnum, the seeds of which, being generally sure growers, if they rise thick, they lose their leaves about midsummer, become mildewed, and die. Attention should be paid not to intermix the tree-laburnum (C. alpinus, W. &c.) with the shrubby sort.

Sect. VI. Trees and Shrubs bearing small soft Seeds, their Sowing and Rearing.

7023. The principal hardy trees with small seeds are as under:

| Ahinus glutinosa, November | Populus alba, May |
| Betulua alba, October | Salix alba, June. |
| Ulmus campestris, June | Salix fragilis, May. |
| glabra, June | Syringa vulgaris, October |

7024. Gathering and keeping. All these require to be gathered as soon as ripe, otherwise some are apt to drop out of their capsules, as the alder, birch, and lilac; and others to be blown away and lost, as the elm, poplar, willow, and sumach. They should be gathered perfectly dry, and spread thin in a airy loft, till fit to put up in bags or boxes, for keeping or deportation.

7025. Sowing. Most of the sorts may be sown immediately after being gathered, in which case they will be more certain of germinating; and a number of elms, poplars, and willows, will come up the same autumn. But as protection during winter will, in that case, become requisite, the better way, in general, is to defer sowing till March or April, when all the sorts may be sown in light rich earth, rather moist, and covered not more than half an inch. The principal tree of this class is the broad-leaved elm, which, where intended for two-year seedlings, which, in most cases, is the preferable age for transplanting, should be sown to rise at least two inches apart, as the plants grow with great vigor even the first year.

7026. Their transplanting and future culture are the same as directed for berried stones, keys, &c.

Sect. VII. Culture common to all the Classes of Tree-seeds.

7027. Insects and vermin. New-sown seeds of most kinds are greedily devoured by various descriptions of vermin. Mice attack "acorns, sweet chestnuts, hazel-nuts, walnuts, and holly-seeds. They not only eat them on the spot, but they carry to their retreats great numbers of the seeds of which they are most fond. The cheapest, and perhaps the most effectual trap for their destruction, is the well known but neglected fourth figure trap. (fig. 668.) The new-sown haws and mountain ash berries are prey to the chaffinches, green linnets, and other birds. If the quantity sown be not great, the beds may be hooped over and covered with small-meshed nets. But if a great breadth of ground be sown, it must be constantly watched after sowing. If the watching be vigilantly attended to, for a few days immediately after sowing, the seed will not need much more attention till they begin to break the ground; at which period the watching should be closely and regularly continued. As they are always the strongest and best-ripened seeds which rise first; it is therefore of much importance to prevent these from being picked up." (Plant. Kalend. 250.)

7028. Weeds. Before the tree-seeds come up a crop of weeds will probably have made their appearance; these are to be removed when young, otherwise drawing out their roots will materially disturb the vegetating seeds. "It not unfrequently happens, that the land in which fir and larch seeds have been sown, becomes battered by heavy rains. This will certainly happen if rain fall immediately after sowing before the surface become dry; but if it once be fully dried after sowing, and before the rain fall, it will seldom or never batter. Suppose, however, the seed-beds are battered, so that the tender seeds cannot rise with freedom, the best way to relieve them is to draw over them a wooden roller, stuck over with lath-nails at half an inch distance, and driven in so as to remain half an inch beyond the wood of the roller. The roller should not be more than thirty inches long and not more than thirty pounds weight. By drawing this roller along the one side of the battered bed, while walking in the alley, and returning with it over the other, an ordinary-sized bed will be completely relieved. Some people rake their battered beds, in order to enable the seeds to rise. This is a most dangerous and destructive method of relieving vegetating plants. From their tender state, the smallest twist breaks them over, and consequently destroys them. We have experienced much advantage from using
the light armed roller, here recommended. It is, however, much better when no such are required. The surest way to guard against the need of such means, is to work the land when it is in a proper condition, and to sow the seeds in such weather as that the surface after sowing will be fully dry before rain come on. There is no dispensing with this precaution, when it is wished to secure an equal and good crop of seedlings.” (Plant. Kal. 367.)

7029. Birds. In May the pines and firs will begin to pierce the ground with the husks of the seeds still on their tops, and then watching the birds becomes of the utmost importance; not one ought to be allowed to light on the beds; to prevent which will require unremitting attention from break of day till sunset, for five or six weeks, till the plants are all up, and have thrown off their husks. After the nuts, mast, and haws have come up, they are no longer in danger from mice, but they may be attacked by snails, and grubs of beetles and cockchaffers at their roots. These are to be hand-picked.

7030. Watering and shading. In June severe droughts very often set in, and these are very prejudicial to small seeds, especially those of the resinous tribe, when rising through the soil. At this time watering and shading may be applied with great advantage, provided the former is accompanied by the latter, and daily attended to from the time it is commenced till rain falls. The best mode of shading is by the wattled hurdle. By the end of July the seedling plants of most sorts will be out of danger, and excepting a few of the tender sorts specified as requiring protection in winter, or by a hand-glass or cold-frame, will require no other care but weeding till fit to be transplanted.

Sect. VIII. Of propagating Trees by Layers, Cuttings, Suckers, Grafting, &c.

7031. Layering is next to rearing from seeds the most general mode of propagating hardy trees and shrubs. The more common species of forest trees to which this mode is applicable, are the Acer Platanoides, pseudo-platanus, tartaricum, dascyarpum, opalus, negundo, and other species; Betula lenta, populifolia, and rubra; Fagus ferruginea; Platanus occidentalis and orientalis; Populus græca, monolifera, and canescens; Tilia alba, americana, europea, and pubescens; and Ulmus campestris, nemoralis, and suberosa. Some of these, as the populars and planes, are also propagated by cuttings; but layers make the strongest plants. Whenever seeds can be procured, however, it is best to propagate in that way, as likely to produce the largest trees. The other trees propagated by layers, will be found in our Encyclopaedia of Plants, and in the arboricultural catalogue; and also all the shrubs so propagated. The situations and distances for planting stools in the nursery have been already mentioned (6981.); and, as there is nothing peculiar in the operation of layering timber-trees or shrubs, we have merely to refer to the general directions as to layers and stools. (1993.) The young or preceding year’s shoots of all the sorts above enumerated, if layered in autumn or winter, will be fit for being detached and planted in nursery lines by that time twelve months. They should be transplanted into well comminuted soil, as far as practicable, suitable to the nature of each; the distances should be regulated by the size of the layers and the time they are to be nursed. For ordinary purposes layers need not be nursed more than two years; but for single trees and ornamental plantations, they should be several times removed, and close pruned, till they have attained six or eight feet in height. Evergreen trees and shrubs, as being more tender than the others, should be layered in March and April, and from August to October. Some sorts root most freely when the wood is in a succulent state; and of such the current year’s shoots are laid about midsummer. This is practised with Stuaria, Arbutus, Andromeda, Kalmia, Azalea, Magnolia, Alaternus, Phillyrea, Laurus nobilis and sassafras, Zanthoxylum, Pyrus japonica, &c. The same practice is adopted with other free-growing sorts that it is wished to multiply as rapidly as possible; as the Rosa (6546.), Hibiscus, Loniceræ, Aristotelia, Mespilus, &c. Layers of the last sorts made during summer from the same year’s shoots, will be fitted to detach by the winter or the following spring; of the other sorts seldom sooner than the second August or autumn; but even then a season is gained, as the layers of those plants made in autumn, generally require to remain two years before they have made sufficient roots. The layers of all evergreens should be removed at the proper seasons for pruning, laying, or transplanting that tribe; that is, in April and May, and in August and September.

7032. By cutting is the next most general mode of propagating trees and shrubs, and the common forest trees generally so multiplied are as follow: Platanus occidentalis and orientalis; Populus angulata, balsamifera, dilatata, græca, monolifera, nigra, pendula, and trepida; Salix all the tree species; and Sambucus nigra. These are also propagated by layers, and a few of them by seeds; which last, it should never be forgotten, is by far the best mode where timber-trees is the object. The numerous tribe of shrubs propagated by cuttings, will be found in the Encyclopaedia of Plants already referred to.

7033. The manner of forming and planting cuttings has been already described. (2063.) The season for deciduous and evergreen woody plants are the same as for layering; and as in the latter mode of
propagation, so in multiplying by cuttings, some sorts succeed best when the current year's wood is taken at midsummer; as for example, Laurus estivalis, benzoin, and sassafras, Bignonia, Euphorbia, Phleomis, Rosa, Santolina, &c. Cuttings of some of these sorts, made of year-old wood in spring or autumn, require to stand two seasons before they have made sufficient roots to admit of their removal; by midsummer cuttings one year is gained. The same practice may be applied to deciduous sorts; but the plants produced are not so strong as by cuttings of ripened wood. All cuttings require to be planted in a shady situation, and sandy soil, dry at bottom; but kept somewhat moist by occasional watering in dry weather; their lengths are generally made in proportion to the length of the year-old wood, but seldom exceeding six or eight inches. The shoots of some sorts, as poplar, willow, honeysuckle, &c., are divided into several cuttings of this length. An inch of the former year's wood is often preserved in autumn-made cuttings; but this is not essential; as more important points are, making a smooth horizontal section at a bud, and in planting, pressing the earth very firmly to the lower extremity of the cutting. Midsummer cuttings should in almost all cases be covered with hand or bell glasses. The elder, most willows, the Lombardy, and some other poplars, will grow from cuttings or truncheons of several feet long, and of several inches in diameter. This method is occasionally adopted, when it is requisite to form extensive some rough plantation, to serve as a hedge or screen along an outward boundary. Cuttings for this purpose may consist of long slender rods of one or two years' growth, or as well of large truncheons or stakes from three to six feet in length. Further, the willow, in particular, will increase from large pole-cuttings of from six to ten feet, planted out at once to form either pollard-stems, or be trained into full standards. (Abercrombie.)

7034. The season for transplanting struck cuttings into nursery lines, are those already mentioned as the most fit for moving deciduous and evergreen trees, originated by other modes. (6983. to 7025.)

7035. By suckers. A few common trees, and a number of shrubs are propagated by suckers. The timber-trees are the Alnus glandulosa, Robinia pseud-acacia, Populus canescens, alba, and tremula, and Ulmus campestris. Of hedge plants, the common sloe and other wild plums, crabs, and pears, are, or may be so propagated. Various shrubs are propagated by suckers. Suckers make better trees than plants raised from cuttings, and also very good hedge plants. To induce a tree to send up suckers, the horizontal roots may be laid bare, notched in different places, and the earth mixed with sand and replaced; a powerful co-operative would be to cut the tree over by the surface, by which means all the sap would be employed in root-shoots. At the end of one, but sometimes not till the end of the second season, the suckers will be fit to slip off, or to separate by the knife with a part of the parent root attached; they may then be pruned as required, and planted in nursery lines.

7036. Grafting, budding, and inarching, are modes applicable to a few hardy trees and shrubs. The common forest trees are the Fraxinus americana, Populus candicans, heterophylla, and lavigata, Pyrus Aria, Quercus exoniensis, and Ulmus campestris and suberosa. These, and the ornamental trees and shrubs so propagated, are worked on stocks of the more hardy species of the same or of the next allied genus; and, probably, may be as durable plants for timber-trees as layers; by which mode the above enumerated sorts are also propagated. The stocks should be at least one year established, previously either to grafting or inarching; the operation for deciduous sorts is performed in spring at the rise of the sap. (2010.) Evergreens are almost always inarched either in April, or May, or August. Budding is performed in June and July, and is chiefly used in propagating the rose. (6533.) Some inarched sorts require two seasons before the scion can be detached from the parent plant.

7037. General culture and management of a private nursery. There is nothing material to be advanced on this head, but what has been already recurred to in this chapter, or in treating of the general management of the kitchen-garden. The first grand point is so to arrange the rotation of crops, that a crop of culinary vegetables shall intervene between every crop of trees, where that crop remains on the same soil two or more years; and between every two or three crops, where the crop of trees is lifted annually or the second year. The next thing is changing the surface of the soil, as in horticulture (2557.), weeding, stirring the surface, watering, shading, pruning, training, staking, and protecting. The important points of management are to procure the proper quantities of seeds or stools requisite to produce the quantity of trees to be annually furnished; to proportion the number of plants taken up daily to the number replanted in the nursery or forest the same day, and to attend to general order and neatness.

**Chap. IX.**

** Arboricultural Catalogue.**

7038. In our arboricultural catalogue we mean to enumerate, and shortly describe, the principal timber-trees which may be cultivated with advantage as such, in the climate of Britain, and also the most useful plants for hedges. We shall arrange the whole as resinous, hard-wooded, and soft-wooded trees; including in each section the hedge plants belonging to it, and in the last, the willows proper for osier-plantations; the general culture of the trees contained in each of these sections, has been given in chapters III. IV. VII. and VIII.
Sect. 1. Resinous or Coniferous Trees.

7039. The resinous forest trees are comprised in three genera belonging to the natural order of Coniferae, J.; viz. Pinus and Cupressus, Monoc, Monad. L., and Juniperus, Diec. Monad. L. The trees which are valuable as timber are comprehended under the genus Pinus, which comprises the three subdivisions of pines, larches, and firs. The first is distinguished by fasciculated leaves in different sheaths, but proceeding from the same sheathing base; the second by fasciculated leaves from solitary sheaths; and the third by solitary leaves. The branches of the whole genus are frondose or spreading, and caducous: those of the pine tribe spread the least; those of the larch tribe rather droop; and those of the firs are thin and much spread, and are peculiarly frondlike.

7040. The wild or Scotch pine, erroneously denominated Scots fir, is the Pinus sylvestris, L. (Lan. pin. l. t. 1.) Pin, Fr.; Keiffer or Führer, Ger.; and Pino, Ital. (fig. 669. a) It is an evergreen sub-conical tree; the foliage inclining to dark-blue or grey; shorter and broader than those of the stone pine (b); it is common in most parts of Europe, particularly the northern countries, and is the only species of the genus indigenous to Britain, being a native of Scotland, and naturalised in England and Wales. Under favorable circumstances it attains the height of seventy or eighty feet; it flowers in May, and the cones are fit to gather in December. The finest pine-woods in Britain are at Invercauld, in Invernesshire, and Gordon Castle, in Aberdeen shire.

7041. Uv. The timber of this tree is the red or yellow deal of the north of Europe, and is the most durable and valuable of any of the genus, unless we except the common larch. The universality of its application is known to every one. The Highland pine, Sang states to be not inferior to any imported, either in cleanness or durability, when it has been grown on a proper soil, and to a sufficient age. "But the pine is useless," he adds, "if bound to offices higher than that of roofing sheds, huts, lining of cars, lathing, or making of packing-boxes; while the natural or self-sown is fit for the finest purposes." Pontey considers the English-grown wild pine, if properly pruned and grown to a sufficient age, as likely to equal that of foreign growth. The tree is of great value as a nurse-plant; being propagated in Scotland, it is the birth of mountain ash, or mountain scrub (Pyrus hybrids), the most hardy timber-tree. Among its minor uses we shall only mention the production of tar by incision.

7042. Varieties. Of these, several have been noticed by botanists, and some consider the P. maritima (ep. Wild.) as nothing more. According to Sang, the variety commonly cultivated is least worth the trouble. "The P. sylvestris, var. montana," he says, "is the variety which yields the red wood: even young trees of this sort are said to become red in their wood, and full of resin very soon. The late distinguished Don, of Forfar, exhibited specimens of cones of each variety to the Highland Society of Science and Agriculture, and the Caledonian Horticultural Society. The variety preferred by Don, is distinguished by the disposition of its branches, which are remarkable for their horizontal direction, and for a tendency to bend downwards close to the trunk. The leaves are broader and shorter than in the other. They are distinguishable by their much lighter and beautiful glaucous appearance. The bark of the trunk is smoother than in the common kind. The cones are thicker, and not so much pointed. The plant is more hardy than the common sort, grows freely in almost any soil or situation, and quickly arrives at a considerable size." Sang says, he has seen trees of this variety at Cambuskenneth: and to be wished that he or some other competent nurseryman, in that quarter, would collect the seeds, and propagate it extensively. Thouin (Notes sur la Culture de Pinus, 8vo. 1819,) mentions a variety, which he calls P. syl. var. pin de Vigo, as affording the best timber. Whether the pine which forms the extensive plantations along the sea-coast at Bordescaux, and is called by foreign authors, Pinus maritima, be a variety of P. sylvestris or a distinct species, does not appear to be ascertained. The plant is tender, and easily killed by frost when young; but its timber is said to be of excellent quality. (Radcliff's Flanders, 250.)

7043. Soil and native site. This tree is naturally the inhabitant of mountainous districts, and of rocky, gravelly, or poor sandy soils. On the sides of mountains, in defiles and hollows, among stones and rocks, beside rapid rivulets or mountain torrents, it is found in high perfection; and if it stands in a place of great beauty. In many parts of the Scottish Highlands, where the soils are extremely various, and much mixed, the Scots pine has arrived at a good size, and often attained remarkable dimensions. In any kind of soil from a sandy to a clay, provided the substratum be rubble or rock, it will grow and flourish; but in wet tilly soils, it ought never to be planted; because whenever the roots have exhausted the turf or upper soil, and begin to perforate the sub-soil, the tree languishes and dies." (Plant. Kel. 65.)

7044. Inocili. The larva of Noctua Pineastra, L. (Xyleena, Hüb.) are deposited in the leading buds, and often perforate the young shoots, and leave the tree without a leader. The aphis pinei infests the tender shoots; and various dermestes live in the bark, and perforate the soft wood.

7045. The Corsican pine (P. laricio, P. S.) is a native of the mountains of Corsica and is nearly allied to the Scotch pine. This is a species in the Paris gardens, planted in 1784 and 56 feet high in 1821, thus described by David Don. "P. laricio is much handsome and finer tree than P. sylvestris with which however it stands in some respects agrees. It is of a more pyramidal habit, and its branches are shorter and more regularly verticillated. Its leaves are a third longer, and of a lively green, with their sheaths narrower and more acute. In its branches are quite straight, with depressed scales: and its bark is finer and much more entire. The enlightened Professor of Agriculture informed us, that it is equally hardy with P. sylvestris, and that its wood is much more weighty and resinosus, and consequently more compact, stronger, and more flexible. It grows wild on the summits of the highest mountains in Corsica. It seems to bear cones very freely, which ripen nearly about the same time as those of P. sylvestris.

7046. The pitch or red Canadian pine (P. resinosa) (Lan. pin. 20. t. 4,) is an Ameri-
can tree, introduced in 1756, not unlike the Scotch pine, and "receives its name from the color of the bark. From the high geographical range of this pine, it is well adapted to associate with the P. sylvestris. It has been imported in the form of masts into this country. Like the P. sylvestris, it affords an inferior timber on a damp and unsuitable soil." (Caled. Hort. Mem. ii. 367.)

7047. The pinaster or cluster-pine (P. pinaster, L.) (Lam. pin. 9. t. 5.) (fig. 669. b) grows to the height of fifty or sixty feet, with broader, thicker, and longer leaves than the common pine (a): the branches are also farther apart, and grow more horizontal than in that tree. As the tree advances in age it becomes naked and unsightly below; but the top grows highly picturesque, and may readily be distinguished in the landscapes of the Roman and Florentine painters. It grows naturally on the mountains of Italy and the south of France; in Switzerland it is cut into shingles for covering their houses, and also for making pitch. It flowers in April and May, and the cones are fit to be gathered in December. It was introduced in 1596, but never much cultivated, being less hardy and much less valuable as a timber-tree than the common pine. It is very picturesque, and well merits culture in that point of view. There are some large specimens at Culzean Castle, on the sea-coast of Ayrshire.

7048. The stone pine (P. pino) (Lam. pin. 11. t. 6, 7, 8.) (fig. 669. c) grows to a considerable height, with a straight stem and rough bark. The leaves are not quite so long as those of the pinaster, and are of a greyish or sea-green color. The cones are five inches in length, round, thick, and obtuse; the kernels are large, and frequently served up in desserts during the winter season in Italy and the south of France, and they are also much relished by the Chinese, for the same purpose. It is a native of the south of Europe; very common about Ravenna, and forming a distinguishing ornament of the villas of Rome and Florence. It was introduced here in 1570; but as the wood is not so resinous as most of the other sorts, it has been only cultivated for ornament.

7049. The swamp, Georgia, pitch, or long-leaved pine (P. palustris) (Lam. pin. 27. t. 50.) (fig. 669, d) is a valuable and a lofty tree in America, affording planks, which, imported in this country, are valued 20 per cent. higher than any other American timber excepting the black larch. The leaves are a foot or more in length, produced in tufts at the ends of the branches, and having a singular appearance. It grows in a warmer climate than most other pines; and if it were found to produce equally valuable timber in the low warm situations of England, which it does in America, it would be a most valuable tree. It was introduced in 1730, but has been very little cultivated.

7050. The Weymouth or New England larch, commonly called Weymouth pine, (P. Strobos) (Lam. pin. 31. t. 22,) (fig. 670.) forms the connecting link between the pine and larch tribe. It is one of the tallest of the genus, attaining in America the height of 100 feet and upwards. The bark is smooth and delicate, and the leaves soft and of a bluish green. Vast quantities of the timber, under the name of the white pine, are imported from America; but the tree seems to be of so delicate a habit, as to prevent our expecting it ever to become a large or valuable tree with us, especially in exposed situations. It was introduced in 1705, and has been a good deal cultivated, having formerly been supposed the most valuable tree of the genus, next to the common pine. The largest specimens are at Mersham-hatch, Sir E. Knatchbull's seat in Kent, and at Whitten Park in Middlesex.

7051. The cedar-larch, or cedar of Lebanon, is the P. cedrus, L. (Lam. pin. 59. t. 37.) Cèdre, Fr.; Cederbbaum, Ger.; and Cedro, Ital. It is distinguished from all other trees of the genus by its strong ramose branches, which, in some cases, deviate from the common character, and become irregular in shape, and permanent in duration. The general character of the shoot, even when the tree is young, is singularly bold and picturesque, and quite peculiar to the species. The tree is a native of the coldest part of the mountains of Libanus, Amanus and Taurus; but it is not now to be found in those places in great numbers. Maundrell, in his journey from Aleppo to Jerusalem in 1696, could reckon only sixteen large trees, though many small ones: one of the largest was twelve yards six inches in girth, and yet sound; and thirty seven yards in the spread of its boughs. The forest of Libanus never seems to have recovered the havoc made by Solomon's forty score thousand hewers: so that we have now, as Professor Martyn observes, probably more cedars in England than there are in Palestine. The tree is supposed to have been introduced here in 1693. The oldest specimens are
two in Chelsea-garden; but there are more magnificent ones at Whitton Park, Zion House, Pains-hill, Warwick Castle, and other places.

7052. Use. The tree has been very generally planted for ornament, and from its branchy head, and its aversion to pruning, it is not likely ever to become a valuable timber-tree in this country. When planted for ornament, it should, as Sang recommends, be seen in groves, and thus by proximity drawn up with few branches. Much has been said of the timber which begins its growth in the middle of November; as far as experience has gone, it is greatly inferior to that of the common larch, or the wild pine. Its great use is as a single tree in lawns, where it combines beauty and singularity in a degree not to be found in any other tree. It has also an excellent effect in the more perfect plantations, and one or two plantations will give force and character to the dullest front of round-headed trees, and effect a great deal even in the fronts and sky outlines of plantations with spiry tops. (fig. 560.)

7053. The common larch is the P. larix, L. (Lam. pin. 53. 35.) Larix or Méteze, Fr.; Lerchenbaum, Ger.; and Laricio, Ital. It is the only species of the genus, the leaves of which are deciduous; it rises to eighty or a hundred feet high, forming a narrow cone of small white-barked caduous, pendulous branches, with delicate drooping spray. It is a native of the Alpine mountains, on the north sides of which, in hollows and chasms, it attains to its greatest height and thickness, and most durable timber. In returning from Italy, by the Simplon, the silver fir will be found in great perfection in the hollows on the south side, the common Scotch pine on the summit, and the larch in descending to the Vallais. It appears to have been cultivated by Parkinson in 1629; and Evelyn, in 1664, speaks of a tree of good stature, “not long since to be seen at Chelmsford, in Essex, (also mentioned by Harte,) which sufficiently reproaches our not cultivating so useful a material for many purposes.” Harte, in his excellent essays, published in 1715, gives a figure of the larch, and strongly recommends its culture. It was first introduced into Scotland by Lord Kames in 1734 (Lam. pin. t. 35.), and afterwards in 1741, planted by the Duke of Athol at Dunkeld, and these last trees have prospered so astonishingly, and the timber produced from such as have been cut down, has so fully answered all the eulogiums that have been bestowed on it, that the larch is now considered on the whole, as decidedly the most valuable timber-tree, not even excepting the oak. Some of the first-planted larches in the low grounds, near Dunkeld, have grown to the height of one hundred and twenty feet in fifty years, which gives an average of two feet four and a quarter inches a-year. It is stated by the Duke of Athol, in a communication to the Horticultural Society, made in June, 1820, that on mountainous tracts, at an elevation of fifteen or sixteen hundred feet, the larch, at eighty years of age, has arrived at a size to produce six loads (300 cubic feet) of timber, appearing in durability and every other quality, to be likely to answer every purpose, both by sea and land. (Hort. Trans. iv. 416.) Professor Martyn (Miller’s Dict. in loco) has brought together a mass of valuable information respecting the history of the larch in this country, and its uses in others. That singularly accomplished agricultural writer, Dr. Anderson, did much to promote its increase by his essays and other works from 1750 to 1790; and subsequently the Bishop of Llandaff, Marshall, Nicol, Pontey, and Sang, have each, in practice, and by their popular publications, contributed to spread the tree; and now several millions are annually planted in the mountainous districts of the empire. The larch, Sang observes, passes all other timber-trees, for the first ten or twenty years after planting, and will arrive at a timber size in almost any situation or soil. It bears, he says, “the ascendency over the Scots pine in the following important circumstances: that it brings double the price, at least, per measurable foot; that it will arrive at a useful timber size in one half or a third part of the time, in general, which the fir requires; and, above all, that the timber of the larch, at thirty or forty years old, when placed in soil and climate adapted to the production of perfect timber, is in every respect superior in quality to that of the fir at a hundred years old. In short, it is probable that the larch will supersede the Scots pine in most situations in this island, at no very distant period.” The finest specimens of this tree are at Dunkeld, Blair, and Monzie, in Perthshire.

7054. Use. Much has been said of the durability of larch-timber in Italy: its resistance to fire, according to some (Matthioli,) and its great combustibility, according to others (Du Hame!) ; its durability under water (at Venice), and its not being liable to warp (Harte.) We shall confine ourselves to its uses as experimentally proved in Britain; and perhaps we shall do this with more effect by stating that it may be used for all the purposes for which the best foreign deal is applied; for many of those of the oak; and that it is more durable than any other timber when placed in a situation between wet and dry, especially if the bark be not removed, it being still more incorruptible than the wood. The bark is also of considerable value, having circumstances of great importance, since it is found that discharging a spar or more properly to felling is the best mode of seasoning the timber (595a), and preventing it from warping, or being attacked by the dry or wet rot. (5927. and 6953.) One property almost peculiar to the larch is, that the timber is exceedingly valuable at every period of its growth; so that a dead hedge of larch-houghs, or a hurdle wattled with larch-spray, will last longer than dead hedges or wattled hedges of any other species of tree. Planted in rows in exposed gardens it forms a useful hedge plant in point of shelter; but in this respect is deficient as a fence, and gets soon naked below. Rots, stakes, piles, rails, posts, and especially gate-posts, of this tree, are therefore more valuable than of any other; the spruce fir approaching the nearest to it in these respects. Turpentine is extracted from it in the Tyrol; but that being always injurious to the timber, can never be recommended for adoption in this country: it is also peculiarly valuable as a nursing-tree.

7055. Varieties or species. Of the P. larix, there is a variety with red and another with white flowers, one with cinnabar bark, called the Russian larch, and one with pendulous branches. There are also the
black larch (P. pendula) and red larch (P. micronurus), natives of America, by some considered distinct species; the timber of both of which is said to be harder than that of the common white larch. As these trees are only to be met with in the nurseries, originated by layers, they cannot be recommended to be planted in exposures to a great deal of wind. There are a few large colonies at Dagenham, however, and from these the trees will probably soon be propagated by seed, and a practical estimate be formed of their merits. There are some tree larches on the Athol estates, but they do not contain one third as many cubic feet of timber as the white larch at the same age. The wood is so ponderous that it will scarcely float on water.

7055. Soil and site. The larch will grow and attain a large size in every soil and situation, excepting in standing water; but a certain elevation of surface, or coldness of climate and inferiority of soil, is absolutely necessary to produce the timber in perfection. The quality of the timber of all trees is more or less affected by climate and soil, and the readers of the treatises on natural instances in 1806. (Treatise on Country Residences, ii.) Sang mentions a number as having occurred since 1812 (Plant. Kid. 98), and observes generally that he has "known it in many places make the most rapid progress and there is not an external sign of disorder, yet, for upwards of 50 years, the wood had begun to rot in the hearts of the trees; so that there was scarcely a sound tree over a large extent of ground; yet here, the oak, the chestnut, the elm, and the ash, amongst which the larch had been used as a nurse, are not only in the utmost vigor, but their wood is perfectly sound. Some larches in a similar soil and situation had attained seven feet each, and were quite hollow a good way upwars."

7057. Insects. The Coccus laricen, and the others mentioned as inhabiting the common pine.

7058. The Norway fir, or common spruce fir, (P. Abies, L. (Lam. pin. 73. t. 25.) Sapin, Fr.; Fichte, or Tanne, Ger.; Abiete, Ital.) is the first species of that section of pines in which the leaves are solitary. It is one of the tallest of European trees, attains from 100 to 150 feet in height, with a very straight but not thick trunk, and throwing out its spreading frond-like branches so as to form an elegant narrow cone of vivid green. It is a native of the north of Europe, and particularly abundant, as the name imports, in Norway; its timber being the white deal received from that country and the Baltic. It is supposed to have been introduced about 1548, and is still, and is more cultivated than any of the species of the genus, excepting the common pine and the larch. Some of the finest specimens are in Harefield Park, at Blenheim, and at Temple Newsam.

7059. Use. The timber is inferior to that of the common pine in durability and bulk; and being often knotty, is not strongly used for building purposes, excepting in the doubtful bearing of buildings where little weight is to be expected. Norway deal, however, is used for a great variety of purposes in building; and the entire trees are more prized than any other for masts for small crafts, for spars both for marine purposes and on land. What constitutes the value of this fir is, that its timber is equally durable at all ages, like that of the larch; and what renders it peculiarly adapted for masts, spars, scaffolding, poles, &c. is its habit of almost being perfectly straight, in every case, whether standing single or detached, growing perfectly erect and straight. The tree may be cut for rods, stakes, and scythe or other implement handles, when the trunk at the base is not more than two inches in diameter, and the bark being kept on, it will prove almost as durable as the larch. Pontey says, that poles of spuce are so far inferior to those of the larch, that they are more apt to crack when exposed whole to the influence of the sun and air; but in all other respects it is nearly equal to it, and in straightness surpasses it. The tree is peculiarly valuable as a nurse, from being evergreen, and closely covered with branches, by which radiating heat is retained; from its conical shape and rigid stem, by which it does not rot or split or crack at whatever age it is cut down; and from its being an excellent shelter for the most valuable timber. But, it will not, however, grow in situations where the common pine and larch will flourish. It is also an excellent hedge plant for shelter, where it is not in any degree exposed to the wind. In making turpentine, from which, by various preparations, turpentine and Burragundy pitch are formed. The tops or sprouts (sprutzten, Ger.) give the flavor to what is called spruce beer.

7060. Varieties and species. Linnaeus has five varieties of P. abies, but the principal are, the white (P. Abies alba), the red (P. robur) (Lam. pin. 43. t. 58.), and the black (P. Abies nigra, Lam. pin. 41. t. 27.) These are all natives of N. America, and their timber, which is white, possesses nearly the same properties as that of the European species. The white spruce rises only to 40 or 45 feet, with pale blue, leaf-like green. The black spruce is reckoned the most durable of the tribe. In America, the black spruce is used for heads in ship-building, where neither oak nor black larch can be easily obtained; these heads are not prepared from two diverging branches, as in the oak; but from a portion of the base of the trunk connected with one of the largest diverging roots. The timber of the red is universally preferred throughout the United States, excepting some parts of Canada, and indeed, extending from the banks of Nova Scotia, where it is also used for constructing casks for salted fish. It is chiefly formed from the decocation in water of young shoots of the black, and not exclusively from those of the white spruce, as supposed by Lambert, that the celebrated beer is prepared by fermentation, with a due proportion of sugar or molasses. The essence of spruce of the dealors is prepared by evaporating this decocotion to the consistency of honey.

7061. Soil and site. Pontey says it grows rapidly on every description of soil, from a very stilly loam, and better grown than any other, for every considerable degree of humidity, to a very dry sand, provided the situation be not very much exposed. Sang says, it grows in dry situations, but unless it is planted on protected places it never succeeds. It "should never be planted for the sake of its wood, excepting in masses or groves by itself; otherwise its timber is so coarse and knotty that it is hardly worth working; but in the massy way, if planted thick, and properly pruned and thinned afterwards, it may be trained to tall clean timber.

7062. Insects. The Coccus abietes, and occasionally the others which infest the common pine.

7063. The silver fir (P. Picea) (Lam. pin. 46. t. 30.) (fig. 671. a) is a lofty evergreen tree, forming a cone broader at the base, in proportion to its height, than the spruce, and displaying a more stable and majestic figure than any of the other firs. It is more thinly covered with frond-like branches than the spruce, and differs from it also in regard to the frondlets, which, when they grow old, and begin to decay, do not drop down as in that tree, but remain rigid till the last. The upper surface of the leaves is of a fine vivid green, and their under surface has two white lines running lengthwise on each side of the midrib, giving the leaves that silvery look, whence arises the name. It flowers in May, and the cones are ripe in December. It is a native of the Alps and Germany, was known here in 1603, and has been a good deal planted
as an ornamental tree. It grows faster for the first twenty or thirty years of its growth than any other tree of the genus, excepting the larch. Some of the finest specimens in England are at Woburn, in the evergreen-drive, planted by Miller. The tree called the grand silver fir there, measured, in 1810, nine feet ten inches in diameter, at four feet from the ground; it has a clean-pruned stem of seventy-five feet, and the estimated height is upwards of 110 feet.

7064. *Usk.* The timber is reckoned inferior to that of the common pine, and is not of much value till of forty or fifty years' growth. According to Sang, though till of late years planted only as an ornamental tree, yet there is, perhaps, none of the genus more worthy of cultivation for the sake of its timber. It is more prolific in resinous matter than any other fir kind.

7065. *Its soil and site* are nearly similar to those most desirable for the common spruce; but it requires a climate rather milder, and a more loamy earth. On poor sands, where the common pine and larch will thrive, it dies off in a year or two after planting. None of the genus are more majestic on a lawn; but its characteristic or natural situation, is in dells, and on the sides of sheltered rocky steeps.

7066. *The balm of Gilead fir* (P. Balsamea) (Lam. *pin.* 48. t. 31.) (*fig.* 671. b) is an American tree of much smaller stature, and more delicate habits than the silver fir. Its timber is of little value; nor can the tree be reckoned very ornamental, though frequently planted for the sake of variety. The balm or resin procured from it possesses no medical properties superior to those of common turpentine; but the tree during summer sends out a pleasing terebinthinate odor.

7067. *The hemlock-spruce*, or *hemlock-fir* (P. Canadensis) (Lam. *pin.* 50. t. 32.) (*fig.* 671. c) is a drooping, low, evergreen tree, which may be considered as entirely ornamental.

**Sect. II.** *Hard-wooded non-resinous Trees.*

7068. Of *hard-wooded trees* we shall give a few descriptive traits of the principal species; the most important of which are the oak, ash, elm, chestnut, and beech.


7070. *The common oak* (Q. robur) (Eng. *Bot.* 1845.) is a native of Britain. It grows to the height of fifty or sixty feet when in a heavy loam; flowers in April, and ripens its acorns in October and November. The most valuable variety of the common oak is said (Caled. *Hort. Mon.* iii. 376.) to be the pedunculata (Eng. *Bot.* 1845.), or the stalk-fruitied; by some considered a distinct species. It is distinguished from Q. robur by the marked circumstance of the acorns being placed on long fruit-stalks, whilst those of the robur are nearly sessile. Besides, the superior utility and hardness of the timber, the pedunculata oak is, in fact, the more magnificent of the two British sorts. Miller says, this variety of the Q. robur (and which he calls the *farnitio*) is more rare than the sessile-fruitied; but Professor Martyn says, this is not the case, and that the pedunculata is equally general as the other. It is observed by Du Hamel, that oaks in forests being propagated from the acorn, there are so many varieties that it is difficult to find two resembling each other. But, according to Prof. Martyn, the acorn of the sessile-fruitied is whitish and hard. From these and various accounts as well as our own observation, we consider ourselves justified in recommending to nurserymen and others, who gather acorns for seeds, to take effectual precautions that only the stalked sort be gathered.

7071. *The Turkey oak* (Q. cerris) (Du Roi, 2 t. 5 f. 1.), a native of the south of Europe, introduced in 1725. This species is distinguished by oblong, pointed, and frequently lunate leaves, jagged, and a little hoary on the under side. The acorns are small, and have rough prickly cups. The tree grows from forty to sixty feet high. There are several varieties, but the best is that called the Devonshire or Luccombe, from the county wherein it was raised. It is a tree of the Turkey oak grown in Devonshire.

7072. *Other oaks.* There are about forty species of exotic oaks introduced in this country, which may be considered as timber-trees, and are such in effect, in their native countries. Of these the greater part are natives of America; and it has been recommended (Caled. *Mem.* iii. 376.) to cultivate the Q. tinctoria or Ochre-iron on account of its bark, which affords a valuable yellow dye; all these species, however, are either too tender, or too scarce, or too dwarfish, and slow-growing, to warrant us in considering any other than the common and Luccombe oaks, as fit for the purposes of profitable planting.

7073. *Usk.* The oak cannot be considered so valuable a tree for general purposes as the common pine and larch; but its great strength and durability will probably long maintain its superiority in Europe, and in the other temperate regions of the globe, as a material for naval architecture. The timber is useful at every age, and more durable when of small diameter than that of any other of the hard woods; the value of the bark of young trees is greater than that of such as are old.

7074. *Soil and site.* It grows best in a deep clayey loam, not beyond a moderate elevation above the sea; but it will grow in any soil not marshy, not attaining, however, a large size in poor sands or at a considerable elevation.
7075. Insects. The egg-nest moth (Phalaena Quercus, L.; Lasiocampa, Leach) (fig. 672.) inhabits all the species, and its larvae sometimes denude entire branches. The small gnat (Cynips Quercus fodi, L. Diplopetes, Leach) (fig. 673.) pierces the leaves with its sting, and deposits its eggs in the exudated juices; the rise round it, and form a gall, which becomes hard, and in this the larva lives and feeds, and changes to a pupa. The oak-galls of commerce are so formed: the best are imported from Turkey and Greece.

7076. The ash is the Fraxinus, L. Polygami. Dioec. L. and Oleina, B. P. Fréne, Fr.; Ascho, Ger.; and Frassino, Ital. There are two species which may be considered as forest trees.

7077. The common ash (F. excelsior, L.) (Eng. Bot. 1862.) is a native of Britain, and grows from sixty to eighty feet in height, with a straight stem. It has pinnate leaves, which come out late in spring, generally from April 25th to May the 15th, and fall early in autumn; it flowers in April and May, and the female and hermaphrodite plants ripen their seeds or keys in November. Of this there is a variety, the simple-leaved (simplicifolia), and another, as a winter, and rather to be avoided by the profitable planter, as generally propagated in the nurseries by layers. Raised from seeds it produces pinnate-leaves.

7078. The white or American ash, F. Americana, W. (Mich. Arch.) This is a lofty tree like the other, distinguished by the whiteness of its bark, narrow leaves, and smaller seeds. It is found in Jersey and Pennsylvania, where it attains the height of eighty feet, with about three feet in diameter at the base. It is patient of cold, thrives in deep fresh soil, by the banks of rivers, and unites all the good properties of the common ash. There are two varieties, the red and blue: by some accounted distinct species. They are smaller trees, and present no advantages to the profitable planter over the two species mentioned.

7079. Use. The ash is unquestionably the most valuable indigenous timber next to the oak; and in some places, as copse, is more valuable than that tree. It is more especially used by the coachmaker and agricultural carpenter. The wood is useful when the stem is only three inches in diameter. Toughness and elan, together with the purity of its characteristics, and the tree grows the better. Timber from a tree of slow growth, and considerable age, is uniformly found to be more or less brittle, and therefore more or less unfitted for the purposes to which this tree is applied, especially shafts or poles of carriages. As underwood, it is fit to cut every seven years for crate-ware for the potteries, hoops, and hopper poles for making wood for firing or culture, but merely peripetric cutting forms excellent fuel, burning when green or new better than any other tree. "A few ash-pollards," Professor Martyn observes, "will produce many loads of lop, which makes the sweetest of all fires." The ashes afford more potash than those of most trees; and the bark is used occasionally for tanning, and will dye yellow.

7080. Soil and site. It will not thrive on thin soils, where the bottom is wet, nor in mossy earth or gravel; but in most others it will do well: and above all, in a hollow, where a friable loam has accumulated from the horizon of surrounding bleak hills and is drained by a rivulet. Such rocky dells and dikes abound in Derbyshire and Fifeshire, and in them the ash is to be found in great perfection. It will not thrive at a great height above the sea, nor in bleak situations anywhere.

7081. The elm is the Ulmus, L. Pentand. Dig. L. and Amencacca, J. Orme, Fr.; Ulmebaum, Ger.; and Olmo, Ital. There are two species which may be regarded as timber-trees.

7082. The English or narrow-leaved elm, U. Caprestris. (Eng. Bot. 1866.) (fig. 674. a) It is considered a native, or naturalised in England, by Sir J. E. Smith and others, but Dr. Walker considers it as brought originally from the Holy Land. It would be difficult to point out any situation in which it has the appearance of having sprung up from seeds; though it is said to be found in the woods of the north of England. It is certainly the loveliest of the deciduous trees of this country, being often found upwards of eighty feet high. It flowers in April and May, and ripens its seed in a fortnight or three weeks after the flowering. This species requires a dry soil, rather good than indifferent, and also a good climate. It does not thrive in the north of England or in Scotland, unless in good soils and moderately sheltered places. Professor Martyn says it is not found north of Newark on Trent. It grows to a great size in a short time. Evelyn says, in little more than forty years it will arrive to a load of timber. Of its specimens, the largest narrow-leaved elms he has seen, are in the Vale of Gloucester, and of these, the best is Pifé's elm, near the Baddington Oak. At five feet high it girls sixteen feet; at ten feet it throws out large arms, which rise seventy or eighty feet. Some of the elms in the old of St. James's Park are upwards of 200 years old. Boucher says, that he sold a line of elms, above sixty in number, which at twenty-four year's growth were seven feet in diameter, a foot above ground, and forty feet high.

7083. The Dutch elm (introduced by King William), U. Major (E. B. 2161.), U. suberosa, W. It is chiefly remarkable for its fungous rough bark, large rugose leaves, and rapid growth. The timber is of little use. U. Arborescens (U. globosa) (E. B. 2558.) (fig. 674. b) is easily distinguished by its smooth dark-colored bark, and by its leaves, which are nearly smooth on the upper surface. It is the most useful timber-tree of the genus, and is almost the only tree of the elm kind planted in Scotland, where it also forms stocks for grafting the Dutch and English elm. A new variety of this species has attestations. It is found north of Devon (Hart, Trees, vi. 146.) proposes calling the Downam elm. A very rapid-growing variety, called the Scaptamon elm, is in vogue in Durham and Northumberland. (Ag. Surv. of Durham, ch. x.)

7084. Species. The genus ulmus, like salix, is one of those whose species are so nearly related as to be often confounded. Linnaeus considered all the European elms as forming only one species. At present botanists make five British species, besides an equal number from America. The U. campestris and glabra, however, are the only sorts worth cultivating for their timber. (Don, in Hort. Tour, 538.) The elm is used in buildings where it may be continually dry or wet, as, in levees, piles, water-pipes, water-wheels, &c. It is also very generally used for weather-boarding, and for common cabinet-work. The knotty parts like those of the ash, are used for naves and hubs. The top and top make good fuel and charcoal.

7085. Soil and site. The narrow-leaved elm requires a light dry soil and warm situation, and will do little good in sand or gravel, in exposed places; but the smooth-barked sort is a very hardy tree, and will grow in thin clayey soil on retentive substrata better than most others. It will also thrive in situations elevated and exposed on all sides.
The beech is the Fagus sylvatica, L. (Eng. Bot. 1846.) Monoc. Polygan. L. and Amenataceae, J. Héret, Fr.; Büche, Ger.; and Faggio, Ital. It is a native of England, and grows in its natural soil and situation to sixty or eighty feet high. It is found congregated in forests, in chalky flinty soils, thrives well in sheltered bottoms; but not where it is exposed to the west. There are fine specimens of this tree at Castle Howard, Woburn, Newbottle, and Dalkeith Park. It is not so long-lived as the elm, nor will it grow in situations so much elevated as will the Scotch elms.

7089. Use. The timber is brittle, and decays soon in the air; but under water it is more durable. It is used by the millwright, turner, carver, last and wheel maker, chair and cabinet maker, and more or less in other branches. It is much used by bakers and in glass-houses as billet-wood; and the stack-wood forms an excellent charcoal.

7090. Soil and site. Dryness and some degree of calcareous matter are the characteristics of the soil in which the beech delights; and the declivities of hills facing the east or south are its favorite situations.

7091. The common hornbeam is the Carpinus Betulus, L. (Eng. Bot. 2032.) Monoc. Polygan. L. and Amenataceae, J. It is a native tree, nearly allied in habits and appearance to the beech, but is less lofty, and thrives in colder stiffer soils, and in rather more elevated situations. It flowers in April, and ripens its seeds in November. "Although Evelyn is perhaps too partial to the hornbeam, yet, raised from seed, it forms a tree of the first rate, equaling the common beech in magnificence; but unfortunately the hornbeam, like several of our best forest trees, may with ease, almost at any period of the year, be propagated from layers, and the usual consequences of this practice, follow,—a stinted, bushy, dwarf-like progeny. This tree, however, retaining its decayed, shrivelled, pale-russet leaves during winter, like the common beech, forms most valuable shelter planted in hedges." (Cul. Mem. ii. 397.)

7092. Use. Chiefly in turnery, being white and tough as the name imports. It is frequently used as a substitute for the beech.

7093. Soil and situation. A dry soil is essential, whether cold or chalky. It is a social tree, and found in natural copse-woods, as in Hertfordshire; but never at any great height above the level of the sea.

7094. The Spanish chestnut is the Castanea vesca, W.; Fagus Castanen, L. (Eng. Bot. 886.) Monoc. Polygan. L. and Amenataceae, J. It is the Chataignier of the French; Castanienbaum of the Germans; and Castagno of the Italians. It is one of the most magnificent of European trees, exceeding the oak in height, and equaling it in bulk and extent. It is doubtful whether it be a native of Britain, though it ripens its fruit in sheltered valleys even in Scotland. It seems a very long-lived tree, of which the best proof is the specimen on Mount Etna, two hundred and four feet in circumference. Boccher says, the shade of the chestnut, like that of the ash, is injurious to other plants. The leaves which continue late in autumn are not liable to be eaten by insects like those of the oak. The Spanish chestnut has been already described as a fruit-tree. (4745.) As a timber-tree it is used for the same purposes as the oak; though by some considered as more brittle when old. The roof of Westminster Abbey, and that of the Parliament House in Edinburgh, with many other antient works, are said to be constructed of it; but considering that it is not a native tree, this is extremely improbable; and it is much more rational to suppose, with Professor Martyn and Daines Barrington, that what is by many taken for chestnut, is only oak of a different grain. It is used by the cabinet-maker and cooper; makes an excellent coppice-tree for poles and hoops; the bark is equal in astrigency to that of the larch and mountain-ash for tanning; and the leaves and nuts afford food both for men and deer.

7095. Soil and situation. The soil in which it thrives best is a deep sandy loam, and the situation one somewhat sheltered. In Calabria, and on the Apennines between Florence and Bologna, where we have seen it in abundance, it does not attain a great size on the higher and more exposed parts of those mountains, but is, as Sang observes, a surprisingly magnificent tree in the hollows. Ponney says, "on sandy soils, where the oak would make but slow progress, I have seen the chestnut grow extremely quick, and therefore, in such cases, the latter should be used instead of the former."

7096. The walnut (Juglans regia) has been already treated of as a fruit-tree. (473.) Its timber, when of mature age, is valuable as a cabinet wood, and for gun-stocks, being light, hard, and durable.

7097. The common sycamore is the Acer Pseudo-platanus, L. (Eng. Bot. 303.) Polyg. Monoc. L. and Aereceae, J. It is one of our hardest native trees, and equal in magnitude with, though more tame in its outline and form than, the oak. It flowers in April and May, and ripens its keys or seeds in November. Its foliage is earlier than that of most trees, and its decadence is next to that of the ash. It is a quick grower, will endure the sea-breeze better than most trees, and is not liable to grow to one side when exposed to winds that blow chiefly in one direction.

7098. Use. The timber is chiefly used by the turner and millwright, and formerly, when earthenware was less common, it was in great request for trenchers and other table and household utensils. It affords a saccharine juice, like the sugar and other American maples, from which a wine may be made.

7099. The Norway maple (A. platanoides) is a tree common in the native woods of Lithuania; and in Norway it clothes the hills from the sea-shore to their summits. It grows to a large size, and its leaves die to a golden color. Its timber does not differ materially from that of the sycamore.
7100. Soil and situation. Both thrive best in a soil similar to that preferred by the ash, but will grow in all inferior soils, and exposed to the sea-breeze as well as at a great height above the level of the sea.

7101. The mountain ash is the Pyrus aucuparia, E. B. (Eng. Bot. 337.) Icos. Di-Pentag. L. and Rosaceae, J. It is a low and very hardy native tree, attaining the height of twenty or thirty feet, with a straight, clean, erect stem, and globular compact head. It flowers abundantly in April and May, and ripens its berries in August or October, according to the situation.

7102. Use. In profitable planting it is chiefly valuable as a nurse-tree, growing very fast when young, and enduring the most severe exposures. The timber is used by wheelwrights, and for other common country purposes: the bark is used by tanners; and the berries afford a dye. As an undergrowth it affords tolerable poles and hoops.

7103. Soil and site. It will grow in any soil, dry or wet; and as to situation, it is found on the seashore, and near the tops of the highest mountains. It seems to thrive best on the sides of most rocky dells and dingles.

7104. The whitebeam-tree (Pyrus aria) (Eng. Bot. 1858.) is a very hardy native tree, growing to the height of thirty or forty feet, with an erect stem. Its uses and culture are the same as those of the mountain-ash. Its white leaves, and coral berries mealy to the taste like those of Pyrus toriminalis (4768.), have a fine effect in autumn.

7105. The acacia, or locust-tree. — Robinia pseud-acacia, L. (Schmidt. Arb. 1. t. 32.) Diadelph. Decan. L., and Leguminose, J. This is a thorny fast-growing tree, of middling stature, a native of America, of no great beauty as a tree, but ornamental when young, and very well adapted for copse-wood and rough timber. It flowers in June and July, and ripens its seeds in September. The leaves come out late in spring, and fall off early in autumn like those of the ash.

7106. Use. The timber is much valued in North America, and said to be superior to that of the laburnum; "being close-grained, hard, and finely veined; and in America more valued by the cabinet-makers than their native orch, as ash, for timber whatever. Pursh, in his late valuable Flora, asserts, that being nearly incorruptible, it is equally useful for posts and gates. We are informed by a friend, that gate-posts of this timber, on a property near Baltimore, have remained fresh for nearly a century. The finely pin-nated leaves, and pendulous white odoriferous flowers, add greatly to its beauty. Its value is scarcely known in this country." (Caled. Mem. ii. 414.)

7107. Soil and site. It prefers a deep sandy soil, and rather sheltered situation; being very apt to throw up suckers from the running roots, and as it stoles freely, it seems particularly calculated for copice-woods. Beaton (Com. to Board of Agr.) has cultivated it in this way to great advantage.

7108. The birch is the Betula, L. Monoc. Poly. L. and Amentaceae, J. Bouleau, Fr.; Birkenbaum, Ger.; and Betulla, Ital. There are two species which may be considered valuable as timber-trees. The common birch (B. alba, var. pendula) (Eng. Bot. 2198.) is a middle-sized native-forest tree, distinguished by its white bark, fragrant leaves, and graceful penisle form. It grows in the coldest regions of the north, and farther up the sides of the British mountains than any other timber-tree. In the swampy grounds of Sweden and Russia it grows to a much greater size than in the more temperate climate of this country. It is of importance to cultivate the pendulous variety as a taller and more rapid-growing tree independently of its variety.

7109. The American birch, mahogany-birch, mountain mahogany, or cherry-birch of Canada, is the B. penta. (Mich. agr. 1820. p. 75.) This is a more lofty tree than the common birch, with a brown-colored bark spotted with white. "It abounds most in the middle states of Pennsylvania, New York, and the Jerseys, where it attains a height of seventy feet; but disappears altogether in the higher latitudes of the northern states, and is scarcely to be found in Nova Scotia. It is therefore likely to succeed with us in the moist and deeper soils of our Highland valleys, especially when closely associated with other trees. The probability of this is heightened by various facts already ascertained. The value of the timber, is well known to our cabinet-makers; and we have seen tables, bed-posts, and other articles of furniture made of it, equaling in beauty those of mahogany, which it resembles, when some time exposed to the light, the newly wrought boards being of a rose-color. Although of an exceeding quick growth, the grain being naturally close; it takes a fine polish in cabinet-work. We add to this, that the leaves, which appear early in spring, are said to possess a peculiar fragrance, which they retain when dried by means of a stove, affording, on infusion of boiling water, an agreeable dilute, superior to some of the common teas of commerce." (Caled. Mem. ii. 380.)

7110. The poplar-leaved birch (B. poplifolia) (fig. 676. a) and Hudson's birch (P. Hudsonii) (fig. 676. b) are elegant rapid-growing trees, and when once they are so common as to be propagated from seed, will deserve culture as timber-trees.

7111. Use. The timber of the common birch in England is chiefly used as fence-wood, fuel, and occasionally for hurdles. Sang observes, that being most frequently employed as a nurse for others of copice or variety. This tree, like the mountain ash, will grow in almost every kind of soil and situation.

7112. The wild cherry is the Prunus arium, L. (Blackw. t. 425.) Icos. Di-Pentag. L. and Rosaceae, J. Guigne, Fr.; Wild Kirschen, Ger.; and Ciriegio Silvatico, Ital. It is a native tree above the middle size, the timber of which is of considerable value. It thrives best in dry sandy loams; and in such situations, Sang observes, its timber becomes of most value. It is of peculiar beauty in spring when in flower, in August
when in fruit, and in autumn when its leaves change to a beautiful red and yellow. Its timber is chiefly used by the cabinet-maker and chairmaker.

7113. The tree-laburnum. — *Cytisus alpinus*, W. en. *Bot. Mag.* 176.) Diadelph. Decan. L. and Leguminose, J. It is a low tree, a native of Switzerland, cultivated chiefly for ornament, but affording also a valuable timber. For this purpose the variety or species (*C. alpinus*), with broad leaves and long racemes, is decidedly to be preferred, as being much more of a tree than the other. Sang says, it has a full claim to the characters of useful and ornamental; is beautiful when in flower, and may, in a grove, be trained to a fine stem of very considerable size.

7114. Use. The timber (the false ebony of the French) is much prized by cabinet-makers and turners, for its hardness, beauty of grain, and durability. The tree is frequently sown in plantations infested with hares and rabbits, who will touch no other tree as long as a twig of laburnum remains. "Though eaten to the ground in winter," as Bouchter observes, "it will spring again next season, and thus afford a constant supply for these animals, so as to save the other trees till of a size to resist their attacks. The timber has been sold for upwards of half a sovereign per foot." It becomes most valuable in light loams and sandy soils.

7115. The holly is the *Ilex aquifolium*, L. *Eng. Bot.* 496.) Pent. Monog. L. and Rhamn, J. Houx, Fr.; Steebbaum, Ger.; Agrifoglio, Ital. It is an elegant, shining, evergreen tree, rising from twenty to thirty feet high, affording a timber of considerable value, and much in use as an ornamental hedge plant. It is a native of Britain, of great longevity, and found growing in woods and forests, as an undergrowth to the oak, beech, ash, and fir. It thrives best in a free deep loam, rather light, as in Needwood Forest, in Staffordshire, and the fir-forest of Blackhall, near Aberdeen. It is a cheerful-looking tree from its shining leaves and coral berries, and peculiarly fit for ornament.

7116. Use. The timber, which is as white as ivory, is chiefly used in inlaying and veneering, and by turners and mathematical-instrument-makers. The straight shoots, of five and six feet in length, make excellent coachmen's whips. Birdlime is made from the bark by washing and separation of the woody fibre. Sheep and deer eat the croppings. It is the best of all hedge plants. It thrives best in cold loamy soils, and rather sheltered situations.

7117. The hazel (*Corylus avellana*), already treated of as a fruit-shrub (4752.), forms a hardy useful undergrowth in most situations, supplying hoops, crate-ware, basket-stuff, walking-sticks, rods, poles, withies, fence-wood, fuel, &c.; besides the fruit, where the soil is tolerable, is worth something, and an excellent charcoal is made from the stack-wood.

7118. The box-tree (*Buxus sempervirens*), L. *Eng. Bot.* 1341.) Monoc. Tetran. L. and Euphorbiaceae, J. Buix, Fr.; Buchbaum, Ger.; and Bosolo, Ital.) has some claims to attention as a valuable timber, being in considerable demand for inlaying, turnery, mathematical-instrumental, and wood-engravers' blocks. It thrives in any light soil and under the drip of trees. Raised from the seed it will attain the height of twenty or twenty-five feet, and be fit to cut down in thirty years. (Miller's *Dict.* in loco.) As an ornamental undergrowth and edging plant, it is of the greatest value.

7119. The elder-tree (*Sambucus nigra*), already treated of as a fruit-tree (4627.), forms an excellent nurse-plant in exposed situations, and a rapid hedge in most places. The wood is very hard, and used by the toy-makers and turners. When grown as a nurse, or for timber, it should always be raised from the seed.

7120. The hawthorn. — *Mespilus oxyacantha*, E. B. *Eng. Bot.* c. ic.) Ios. Di-Pentag. L. and Rosaceae, J. Aubépine, Fr.; Hagedorn, Ger.; Branco spina, Ital. It is a native shrub, of great importance as a hedge plant, and is also frequently introduced into narrow plantations as an undergrowth. It will not grow, however, under the drip of trees, and therefore, in a profitable point of view, is only to be considered as affording the impermeable, close, durable, and easily raised fences, called quickest-hedges. The timber of such plants as grow singly, and attain a tolerable size, is valued by the millwright and turner, and the roots by the cabinet-maker. It is often spoiled, Sang observes, through inattention after cutting; if it be allowed to lie in entire logs or trunks, it soon heats, and becomes quite brittle and worthless; it therefore ought to be instantly cut up into planks, and laid to dry. The haws and foliage afford excellent food for deer.

7121. Soil and site. It will not thrive in a wet soil, nor one very dry and poor, much elevated or much shaded; a free deep loam in an airy situation suits it best. For hedges it may be raised from cuttings of the roots, planted where they are finally to remain. Such cuttings are only to be procured in quantities
PRACTICE and Tilleid, If, and Marronier, so Eihenbaum, or or most a formed, various the nosegay,) speedily bleak elegantployed the growth, of aornament the timber. It flowers in April and May, and its berries are ripe in November. It is found in a wild state in bleak situations, and on a variety of soils, dry and moist. It is very common in ancient churchyards, in many of which it has attained a great size and age. Evelyn, and after him, Professor Martyn, have referred to a great number of examples of notable trees of this species.

7123. Use. The timber is used by the cabinet-maker for inlaying, and by the mathematical-instrument-maker, and whipmaker. It is sometimes used as a substitute for box and other hard woods, and every one knows it was formerly used for bows, and the spray as palm-leaves by the ancient Christians. It forms one of the best hedge plants for gardens, topiary work, &c. and for this purpose was much employed when the geometric style of gardening prevailed.

7124. Soil and situation. Almost any soil, not over-wet, will suit the yew, and it will grow on the bleak sides of mountains, and under the drip of trees.

Sect. III. Soft-wooded Trees.

7125. The soft-wooded timber-trees may be considered as characterised by great rapidity of growth, comparatively limited duration, and timber of inferior value.

7126. The horse-chestnut (Aesculus hippocastanum, L. (Schmidt. arb. 1. t. 38.) Hipp-tand. Monag. L. and Acerceæ, J. Marronier, Fr.; Marronienbaum, Ger.; and Marrone, Ital.) is a magnificent and beautiful tree, when in May it is covered with its digitate foliage, and fine large spikes of white flowers. It is of rapid growth, and speedily produces a considerable bulk of timber, which, however, is of no great value. Being highly ornamental as a single tree, and in the outskirts of plantations, it need never be planted in masses for timber. It was brought from the northern parts of Asia into Europe, about the year 1550, and was cultivated by Gerrard and Tradescant. As Gilpin observes, it is far from being a picturesque tree, its outline being that of a parabola: but all beauty is not picturesque beauty, and the foliage and flowers will ever advocate the cause of this tree, (which the Hon. D. Barrington compares to a giant's nosegay,) though “its leaves begin to drop early in summer, and make a litter around the trees during the remainder of the season.”

7127. Soil and situation. It requires a good, rather dry soil, and suffers materially from storms of every kind when planted in exposed situations. It used formerly to be much used as an avenue tree, especially by the French, and is particularly adapted for this purpose, and the margins of plantations.

7128. The lime. — Tilia Europea, L. (Eng. Bot. 610.) Polyand. Monag. L. and Tiliaceæ, J. Tilleul, Fr.; Lindenbaum, Ger.; and Tigli, Ital. This is one of the most beautiful, graceful, and fragrant of our native trees, rising to the height of seventy or eighty feet, and finely clothed with pendulous recurved branches, from the ground or the browsing line formed by cattle upwards. It is found wild in woods and grassy declivities, sends out its leaves in April, flowers in May, and ripens its seeds, though sparingly, unless under favorable circumstances, in October.

7129. Use. It was much valued by the Romans for its shade, and the multiplicity of purposes to which the timber was applied. It is now more a tree of ornament than of profit, but the timber is still used for various common purposes in general economy, and by the carver, turner, and musical-instrument-maker. It forms an excellent charcoal for gunpowder; and of its inner bark, macerated in water, is formed, in the north of Europe, the bass mats of commerce. This bark is called in Sweden and Russia, bast, whence, by corruption, bass. It is the fittest of all trees for avenues, and forms good tree-hedges. The famous Kowmo honey is made exclusively from the blossom of this tree.

7130. Varieties and species. There are several sorts noticed in our Encyclopaedia of Plants, but the best, both for effect and timber, is the red-twigged (T. Eu. var. corallina), and the broad-leaved American (T. Americana), which is a distinct species, distinguished by the larger size of the leaves, and elegy pendulous flowers.

7131. Seed and situation. All the sorts prefer a deep loam, and rather sheltered situation, for though patient of cold, they are much injured by storms. In Sweden, the common species abound among the debris of granite and trap rocks; and in Russia it covers extensive tracts of deep, soft, black earth. In bleak situations, where it is not covered by snow in winter at the roots, or sheltered by other trees, it will not thrive.

7132. The elder (Alnus glutinosa, W. (Eng. Bot. 1505.) Monace. Tetrand. L. and Amentaceæ, J.) is a middle-sized native aquatic tree of no great value, either as timber or ornament farther than that it will grow where few other trees will thrive, excepting the birch, poplar, and willow. It flowers in May, and ripens its seeds in September and October.

7133. Use. The timber is used in water-works, and by the turner, millwright, lastmakers, and others, as well as for common country purposes, and charcoal.

7134. The poplar. — Populus, W. Dodec. Dodec. L. and Amentaceæ, J. Peuplier, Fr.; Poppelbaum, Ger.; and Poppio, Ital. There are several species which may be reckoned timber-trees.
The varied earthly or woody poplar is distinguished from the common wild willow by its larger leaves, four, or five, oval leaves, dark above and downy under, and by the young shoots having a purple bark covered with white down. It is a rapid-growing tree, speedily attaining great bulk of timber, a height of 30 or 50 feet, and great extent of branches. The P. vitifolia seems a variety of this tree; and on the banks of the Vistula, particularly at Villeneuve, near Warsaw, grows to upwards of 100 feet high, with a clean trunk and small head.

The common black poplar (P. nigra) (fig. 677 b) is a native tree, of lofty growth, distinguished by its light-green leaves, slightly notched on the edges, and ash-colored bark. It is, by some, considered a mere variety of the alma, and for the purposes of profit may be so considered.

The trembling poplar (P. tremula) (fig. 677 c) and the common poplar (P. canescens) (d) are hardy natives; but being of less rapid growth than the species mentioned, are little cultivated as timber-trees. The common poplar in the northern counties may be frequently seen in the pollard stage, in hedges, where it furnishes lot for fuel, and sometimes for handles to hay-rakes, &c.

The Lombardy poplar (P. diltata) grows to a lofty tree, occupies little space, and is not very injurious by its shade. It will not thrive, however, in exposed situations, or in very indifferent soils. Some of the largest trees of this species are at Blenheim. Sang and Nicol say it seldom thrives in Scotland. The tall poplar (P. alba var. superba) (e) of the northern nurserymen, so strongly recommended by Pontey, is thus described by him, by comparison with a Lombardy poplar. "The leaves of both are very much alike in color, shape, and turn, the only difference being in the latter producing them somewhat larger than the former, though not near so large as the other poplars, whose leaves are of similar shape. They produce growth much more, and likewise much thinner upon the stem. The only other distinction necessary is the bark, which, on a stem or branch of from two to four or five years' growth, is always found smoother, and of a much darker color than any of the poplars that are at all like it in other respects. For this reason, it was brought from America, and disseminated by Dickenson and of Haaseaeanburn. Sang says, "many have ventured to assert, that it is merely a play on the vanity of possessing new sorts, and that it is not really distinct from those formerly cultivated." Pontey says, he measured, in December, 1813, a tree growing in the garden of Richard Atkinson, of Huddersfield, which, having been planted twenty-five years, being then about six feet high; the height is now about sixty feet, and contains forty-six feet of good timber. It grows on the side of a garden where the soil is light, and about a foot deep, upon a very coarse gravel, having been formerly a water-course." We could never find any poplar in general cultivation, or wild, in Italy, but the Lombardy and alba, and occasionally in the cultivated nursery-plant, in the Alpes, but Pontey, the tremula, the black poplar.

The black Athenian (P. grceca), black American or birch-leaved (P. betulifolia), the Canadian (P. monilbeta), and Carolina poplars (P. angustata), are all rapid-growing lofty trees, which, in favorable soils and situations, will produce a good bulk of heads and timber; but the hoary and the black Italian appear the best for the general purposes of the profitable planter. They are all short-lived trees; flower in March and April, and ripen their seeds from a fortnight to a month afterwards.

Use. The wood being soft is used by the sculptor, tanner, and toymaker, and also occasionally by the cabinet and musical-instrument maker, as a substitute for that of the lime. But no limited application of poplar-timber, like the above, can be depended on by the profitable planter, and, therefore, the safest way is to consider as it use for the common purposes of domestic and rural economy, and more likely to afford profit from bulk than quality. The bark of the black is so astringent, Sang states, as to be used far astrin. Alluding to the black Italian sort, Pontey says, "in that sort of planting which perhaps may be considered as most of all profitable, namely, that which adds to the comfort and consequence, and, of course, the value of a place, previously scantily furnished with that important appendage, a roof and blinds; this tree will proportionately be made to produce very considerable effects, while many others (highly esteemed) would produce them in prospect only. In short, for distant scenery, where wood, not species, is the immediate object, this plant, hitherto in many places a stranger, is clearly superior to all others. Of the hoary poplar, he says, Lord Sheffield "has lately made some floors, which, in appearance, are superior to any floor I have seen, whether of deal or oak; and, as to durability, I see no reason to doubt of that, if the density and weight of the article be considered, in connection with such testimonies as books afford relative to the point. Floors, however, are not the best of the many inferior purposes for which it is applicable; as it is certainly proper for almost every article of furniture usually made of mahogany. For the lighter descriptions of it, now so fashionable, it may be made a very good substitute, without any other addition to the natural color of its heart than the means canalizeurs generally resort to in their treatment of much wood; and with respect to the sap, and where more of color is required, the aquafortis stain will instantaneously produce it, so far as that it would be difficult to distinguish it from real mahogany. Indeed, it is equal to the best in color and smoothness of surface, and much superior to the plain or inferior sorts in those respects, as well in transparency and whiteness, and it has the further advantage over mahogany, and most other woods, that it takes but little either oil or rubbing, to produce upon it the sort of mellow shining surface so much admired in furniture that has been many years subject to proper attention." Of poplars and willows in general, he observes, "were we half as well apprised of the various purposes of which their timber might be properly applied, as we are of the quickness of their growth, I am persuaded they would then be considered as subjects worthy of the planter's attention.

Natural soil and situation. None of the sorts mentioned are ever found wild in very poor soils, but generally in such as are deep and moist, but not springy; by rivers and in bottoms, where the soil has accumulated from the surrounding heights, or alluvial deposits have taken place, for ages, poplars are found in the greatest perfection.

The willow. — Salix, L. Dice. Monan. L. and Amentaceae, J. Saule, Fr.; Weidenbaum, Ger.; Salici, Ital. There are two species which seem more immediately to merit cultivation as timber-trees, and several as fit for cultivating in osier-grounds.
7144. The Huntington or common white Lincolnshire swallow-tailed willow (S. alba) (Eng. Bot. 2430.) (fig. 678.) grows to a lofty tree, with a branchy stem, and tapering flame-shaped head. It seems common to Europe, being found pollarded by way-sides in Sweden, the south of Russia, and Italy. As a timber-tree it produces a great bulk in a short time; and as a pollard or coppice wood, on suitable soils, it is prolific in fuel, poles, and bark for the tanner.

7145. The Upland, or red-twigged willow of Pontey (Profit. Plant. 75.) appears to be a variety of the S. alba, being distinguished from it by its hoary or silver-like leaves, and deep red shoots. The timber and mode of growth appear to be the same as those of the Huntington willow, but being of slower growth, the former is to be preferred. Of the red-twigged willow of Sang, there are large trees near Dunfermline, upwards of 60 feet high.

7146. The Bedford willow (S. Rusceliana) (Eng. Bot. 1808.) (fig. 679.) is also a lofty bulky-headed tree, in general appearance and habits very much resembling the S. alba.

7147. Use. The timber may be used generally in rural economy, and the poles form a light and convenient hurdle. Pontey says, the timber is "considerably durable; a property which, it appears, may be much augmented by steeping some months in water, as is frequently done with osiers." The bark of all the sorts mentioned is found to be sufficiently astringent to be now generally used by tanners.

7148. The best willows for osier-grounds are the following:

7149. The common osier, Salix Pimpinelle. (Eng. Bot. 1808.) (fig. 680.) The leaves are long, waved at the edges, but not serrated; shining green above, and silvery underneath. The shoots grow long, straight, and tough, and are well adapted for the larger sorts of baskets, hampers, crates, and hamps.

7150. The avirced osier, S. stipularis. (Eng. Bot. 1214.) "The two-year-old shoots make excellent rods for baskets, cradles, bird-cages, and such articles; and the one-year shoots are used as fillings. The shoots are long, and nearly equal in thickness throughout their extent, and somewhat downy, or hoary, particularly at the tops or extremities. The leaves are alternate, with foot-stalks, long and narrow, somewhat nested on the edges, green and smooth above, and remarkable, resembling a pair of ears."

7151. The green osier (S. rubra) (Eng. Bot. 1145.) is an excellent basket willow. "The shoots are very long, tough, smooth, and of a grey color, occasionally inclining to purplish. The leaves are narrow and very long, from three to four inches, bright green on both sides, and serrated."

7152. The basket-osier, S. Forbignana. (Eng. Bot. 1344.) "The best willow for the finer sorts of basket-work. The shoots are of a yellowish ash-color, sometimes purplish; smooth, very flexible and tough. The leaves are alternate, on foot-stalks, from two to three inches long, somewhat serrated, chiefly towards the tops; dark-green above, and glaucous or pale-blush beneath."

7153. The long-leaved triamtrous willow (S. triandra) (Eng. Bot. 1454.) 4' is common in osier-beds, and its stools afford most excellent shoots for basket-work, long, slender, pliable and tough; they are smooth, of a brownish color, and towards the top they are fluted or grooved. The leaves are long, and closely and strongly serrated."

7154. The velvet osier, S. mollissima. (Eng. Bot. 1509.) "Its leaves are very smooth and green above, and very silky and soft beneath. Shoots long and very numerous but not tough; when allowed, however, to remain for two years, they make most capital rods."

7155. The yellow willow, or golden osier (S. vitellina), (Eng. Bot. 1329) produces "handsome shoots, of a yellow color and shining, and well adapted for basket-work."

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**BOOK IV.**

**LANDSCAPE-GARDENING.**

7156. In landscape-gardening, the art of the gardener is directed to different objects, and some of them of a higher kind than any belonging to gardening as an art of culture. In the three branches hitherto considered, art is chiefly employed in the cultivation of plants, with a view of obtaining their products; but in the branch now under consideration, art is exercised in disposing of ground, buildings, and water, as well as the vegetating materials which enter into the composition of verdant landscape. This is, in a strict sense, what is called landscape-gardening, or the art of creating or improving landscapes; but as landscapes are seldom required to be created for their own sakes, landscape-gardening, as actually practised, may be defined, "the art of arranging the different parts which compose the external scenery of a country-residence, so as to produce the different beauties and conveniences of which that scene of domestic life is susceptible."

7157. What these beauties and conveniences are, must, in different ages and countries, depend on the state of society and climate; and, in the same age and country, on the
wealth and taste of individuals. This art would be a very simple one in rude ages and mild climates, when man had few wants, and scarcely any desires; but, like other arts, would become more intricate as mankind betook to more variable climates, and became more refined in habits and manners. Taking a view, as far as history permits (see Part I.), of the past and present state of landscape-gardening in all countries, the objects desired in the country-residence of a wealthy man, wishing to display his riches, are fundamentally the same. These were and are, adaptation to the habits of genteel life for the time being, as to matters of use and convenience; and distinction from the common scenery of the country, as to matters of taste or beauty in landscape. The first object would principally affect the mansion and accompanying erections for men or cattle; and these would, at first, be merely of greater dimension than those of the common mass of rustics; but, as society improved, they would be distinguished by more perfect execution, and appendages indicative of the habits of genteel life. The second object, distinction in the surrounding scenery, was and is effected by such dispositions of the common materials of landscape, as ground, water, trees, &c. as indicate the employment of art and expense. In early times, this would produce regularly level or sloping surfaces of ground, and water and trees bounded by straight or geometrical lines, which would distinguish the country-residence from the natural or open unclosed scenery around. In late or modern times, when the general face of the country was disposed in artificial forms, a contrary practice would be pursued, and natural-like scenery would be created for precisely the same object as in the other case; the display of wealth and taste, and the attainment of distinction.

7158. Hence the origin of what are called the geometric and natural styles in landscape-gardening, both evidently founded on the same principle, the love of applause and distinction. The first has been generally condemned as unnatural and absurd; and so it is, if we look upon it as an imitation of nature; but as it never pretended to this, but, on the contrary, was avowedly a display of the power of art over nature, it ought to be judged, like every other work of man, by the end in view; and if, as we have already observed (596.), it be considered as designed to distinguish the garden-scenery of the man of wealth from the common fortuitous scenery of the country in rude or less cultivated times and places, it will be found admirably calculated for that purpose, and just as natural to man as any other part of his habits or manners. But we will even go farther, and maintain that the geometrical disposition of landscape-scenery has powerful beauties, both of the inherent kind, as that of a long broad avenue, or of general or particular associations, as its suitableness to Gothic architecture, very ancient residences, &c. Disapproving, therefore, of that absolute preference of the modern or natural style, which totally excludes the other, we have, in treating of planting (Book III. Chap. IV.), not lost sight of the geometrical dispositions of trees; and we shall, in considering the present branch of our subject, notice also the dispositions of ground, water, roads, &c. peculiar to the geometric style. A knowledge of both will be desired by the liberal-minded practical designer; and the occasional adoption, in part, at least, of the ancient style, will be dictated by general good taste, as well as by the particular tastes of individuals, and the circumstances of peculiar situations. We shall consider, in succession, the principles of composing landscape; the treatment of the materials of verdant scenery; the union of these materials in forming landscapes; and the union of landscapes in connection with scenes of use and convenience in forming country-residences.

CHAP. I.

Of the Principles of Landscape-Gardening.

7159. The principles of landscape-gardening, like those of every other art, are founded on the end in view. "Gardens and buildings," Lord Kames observes, "may be destined for use solely, for beauty solely, or for both. Such variety of destination bestows upon these arts a great command of beauties, complex not less than various. Hence the difficulty of forming an accurate taste in gardening, and architecture; and hence, that difference or want of taste in these arts, greater than in any art that has but a single destination." (Elements of Criticism, 4th edit. vol. ii. 431.) Not to consider landscape-gardening with a view to these different beauties, but to treat it merely as "the art of creating landscapes," would thus embrace only a small part of the art of laying out grounds, and leave incomplete a subject which contributes to the immediate comfort and happiness of a great body of the enlightened and opulent in this and in every country; — an art, as the poet Mason observes,
7160. The ancient authors on architecture and gardening have rarely attempted to lay down any general principle of composition. Vitruvius hints obscurely, that the different parts of buildings, should bear some proportion among themselves, like that which subsists between the different members of the human body; that the quantities constituting the magnitudes of temples, should have certain ratios to one another, and he lays down canons for the individual proportions, and collective arrangement of the columns of the different orders. These, however, are not principles, but mechanical rules, formed on very limited associations. The same remarks will apply to the directions respecting the walks, walls, hedges, and borders of the ancient style, laid down by D'Argenville, Clarici, Le Blond, and Switzer. It is in the writings of modern authors, therefore, and chiefly from the enlightened investigations of the Rev. A. Alison, that we are to draw our information as to the principles by which the artists of the ancient style were instinctively guided in their productions.

7161. With respect to the modern style, considered as including what belongs to the conveniences of a country-residence, as well as the art of creating landscapes, Pope has included the principles under, 1st, The study and display of natural beauties; 2d, The concealment of defects; and 3d, Never to lose sight of common sense. Wheatley concurs in these principles, stating the business of a gardener to be "to select and to apply whatever is great, elegant, or characteristic" in the scenery of nature or art; "to discover and to show all the advantages of the place upon which he is employed; to supply its defects, to correct its faults, and to improve its beauties." Repton, whose observations on landscape-gardening bear on the title-page, to be "written with a view to establish fixed principles in these arts," enumerates congruity, utility, order, symmetry, scale, proportion, and appropriation, as principles, "if," as he observes, in one place, "there are any principles." Mason places the secret of the art in the "nice distinction between contrast and incongruity;" Mason, the poet, invokes "simplicity," probably intending that this beauty should distinguish the English from the Chinese style; simplicity is also the ruling principle of Lord Kames; Girardin includes every beauty under "truth and nature," and every rule "under the unity of the whole, and the connection of the parts;" and Shenstone states, "landscape or picturesque gardening" to "consist in pleasing the imagination," by scenes of grandeur, beauty, and variety. Convenience merely has no share there, any farther than as it pleases the imagination. Congruity and the principles of painting are those of Price and Knight; and nature, utility, and taste, those of Marshall. From these different theories, as well as from the general objects or end of gardening, there appear to be two principles which enter into its composition; those which regard it as a mixed art, or an art of design, and which are called the principles of relative beauty; and those which regard it as an imitative art, and are called the principles of natural or universal beauty. The ancient or geometric gardening is guided wholly by the former principles; landscape-gardening, as an imitative art, wholly by the latter; but as the art of forming a country-residence, its arrangements are influenced by both principles. In conformity with these ideas, and with our plan of treating of both styles, we shall first consider its principles as an inventive or mixed, and secondly as an imitative art.

Sect. I. Of the Beauties of Landscape-Gardening, as an inventive and mixed Art, and of the Principles of their Production.

7162. Works of art, Alison observes, may be considered, either in relation to their design or intention — to the nature of their construction for the intended purpose — or to the nature of the end they are destined to serve; and their beauty accordingly will depend, either upon the excellence or wisdom of the design, the fitness or propriety of the construction, or the utility of the end. The considerations of design, of fitness, and of utility, therefore, may be considered as the three great sources of the beauties of works of inventive art. They have been called relative beauties, in opposition to those of nature and imitative art, which are hence denominated natural or independent beauties. There is a third source of beauty common both to arts of invention and imitation, which is that of accidental beauty, such as is produced by local, arbitrary, or temporary associations. The beauties of objects, whether natural, relative, or accidental, are conveyed to the senses by the different qualities of matter, forms, sounds, colors, smells, and motion; but form is the grand characteristic of matter, and constitutes in a great degree its essence to our senses. In our remarks, therefore, on the beauties of inventive art, we shall chiefly consider design, fitness, and utility, in regard to form.

7163. The expression of design is displayed by such forms and dispositions, as shall at once point out that they are works of art. Thus regularity and uniformity are recognised in the rudest works of man, and point out his employment of art and expense in their construction. Hence the lines, surfaces, and forms of geometric gardening should be different, and in some degree opposed to those of general nature. Irregular surfaces, lines, or forms, may be equally useful, alike works of art, and, considered with reference to other beauties, may be more agreeable than such as are regular; but, if too prevalent,
they might be mistaken for the production of nature, in which case they would lose the beauty of design; but forms perfectly regular, and divisions completely uniform, immediately excite the belief of design, and with this belief, all the admiration which follows the employment of skill and expense. Ground in level or regular slopes, or in hills or hollows of symmetrical shapes; woods of right-lined boundaries; trees, and especially such as are foreign to the soil, planted equidistantly in masses, in quincunx, or in straight rows; water in architectural basins, regular canals, or fountains; walks and woods, of uniform width and perfectly straight; straight walls and hedges are easily distinguished from nature's management of these materials, and are highly expressive of the hand of man.

7164. Regular forms are satisfactory, Stewart observes (Philosophical Essays, 238.), "from the principle of a sufficient reason, adopted by Leibnitz. What is it, that in any thing which is merely ornamental, and which at the same time does not profess to be an imitation of nature, renders irregular forms displeasing? Is it not, at least, in part, that irregularities are infinite; and that no circumstance can be imagined which should have decided the choice of the artist in favor of that particular figure which he has selected? The variety of regular figures, it must be acknowledged, is infinite also; but supposing the choice to be once fixed about the number of sides, no apparent caprice of the artist in adjusting their relative proportions, presents a disagreeable and inexplicable puzzle to the spectator."

7165. Wherever symmetry "is useful to the soul, and may assist her functions, it is agreeable to her; but wherever it is useless, it becomes distasteful, because it takes away variety: therefore, things that we see in succession ought to have variety, for our soul has no difficulty in seeing them: those, on the contrary, that we see at one glance, ought to have symmetry; thus at one glance we see the front of a building, a parterre, a temple; in such things there is always a symmetry which pleases the soul, by the facility it gives her of taking the whole object at once. (Montesquieu.)

7166. The expression of design, in the progress of the arts, though at first difficult, becomes afterwards easy, and renders regularity and uniformity only expressive of common design. Hence, to confer a character of superiority in works of design, variety would be introduced; and as uniformity was the sign of design, so uniformity and variety would become the sign of improved or embellished design. "Considering, therefore, forms in this light as beautiful, merely from their expression of design, the observation of Dr. Hutcheson may perhaps be considered as an axiom with regard to their beauty, viz. that where the uniformity is equal, the beauty of forms is in proportion to their variety; and when their variety is equal, their beauty is in proportion to their uniformity." (Alison's Essays, p. 106.) To this stage, in the progress of design, may be referred the architectural ornaments introduced in garden-scenery, such as seats, buildings, statues, urns; and in the later stages of the art, serpentine walks, labyrinths, verdant sculpture, and many other improvements. The variety and embellishment thus conferred on gardens produced in time many absurdities, that we would not wish to see resorted to with a revival of the ancient style, unless in examples considered solely with a view to imitation. The sculpture of trees, however, might, when first introduced, be greatly admired, even by men of sense, for its novelty, and the discovery of a certain degree of skill in the artist; but as, in our times, they would neither be new nor meritorious, they could scarcely be consistently introduced with a view to embellish design.

7167. To present variety from degenerating into confusion, and as Professor Stewart characteristically expresses it, "puzzling the spectator," unity of intention must never be lost sight of. This, indeed, is necessarily implied in every work of art, since, without it, the slightest attempt at design would only end in a chaos of materials.

7168. Fitness, or the proper adaptation of means to an end, is the second source of the relative beauty of forms. Considered in relation to the parts of a building, it is generally denominated proportion, and refers to the adequate strength of certain parts to bear certain weights, &c. In the detail of the ancient, and in scenes of relative beauty in the modern style of gardening, it relates to the magnitude and situations of buildings, and other artificial objects, relative to natural ones,—to the extent of the different scenes or constituent parts of a residence, compared to the whole,—to the propriety and congruity of certain objects as ornaments,—and, in general, to the adequacy of means to an end, whatever these means or that end may be.

7169. Utility is the third source of the relative beauty of forms. None of the other beauties will compensate for the entire want of utility in any scene of architecture or gardening. Objects at first thought beautiful, soon lose this expression when they are found to be of no use; and others, with first impressions the most disagreeable, are felt to become beautiful as they are known to be useful. "This species of beauty," Alison observes, "is in itself productive of a much weaker emotion than that which arises from the different sources of ornamental beauty; but it is of a more constant and permanent kind, and much more uniformly fitted to excite the admiration of mankind." (Essays on
Taste, vol. ii. p. 201.) "To unite these different kinds of beauty; to dignify ornamental forms by use; and to raise merely useful forms into beauty, is the great object of ambition among every class of artists. Wherever both these objects can be obtained, the greatest possible beauty that form can receive will be produced. But as this can very seldom be the case, the following rules seem immediately to present themselves for the direction of the artist: — 1. That where the utility of forms is equal, that will be the most beautiful to which the most pleasing expression of form is given. 2. That where those expressions are at variance; when the beauty of the form cannot be produced without sacrificing its utility; that form will be most universally and most permanently beautiful, in which the expression of utility is most fully preserved." (Essays, vol. ii. p. 202.) Some of the various modifications of utility, as applied to country-residences, may be here enumerated.

7170. *For the purpose of habitation,* for example, good air and water, a genial climate, fertile soil, cheerful prospect, and suitable neighborhood, &c. are known requisites. Convenience must be joined to use, comforts to conveniences, and luxuries to comforts. Exercise, whether in the shape of walking, riding, or driving, requires to be provided for; and recreation, whether in the common field sports, athletic games, or in botanical, agricultural, and other useful, elegant, or scientific pursuits, must be kept in view: rural fêtes and amusements might also be enumerated.

7171. Accidental associations form the next class of relative beauties, and are "such associations as, instead of being common to all mankind, are peculiar to the individual. They take their rise from education, from peculiar habits of thought, from situation, from profession; and the beauty they produce is felt only by those whom similar causes have led to the formation of similar associations." (Stewart's Essays.) Among these may be reckoned —

7172. Classical and historical associations. The influence of the former in architecture is well known; the latter often adds charms to a spot, in no respect remarkable to those who are unacquainted with its history. Classical associations," Stewart observes, "have added immensely to our natural resources, but at the same time, warped our taste in various instances;" acquiring, as Alison adds, "a superiority over the more permanent principles of habituation, and determining for a time the taste of nations."

7175. National associations are also frequently at variance with such as are universal, and have, perhaps, greater influence than any other associations whatever. (Stewart's Essays.) They derive from the accidental associations, or such arrangements of natural beauties, to which we have been accustomed in our youth. Many particulars come under this head, which it would be tedious to enumerate; but one mode of vanity and selfish feeling deserves particular notice, as intimately connected with the business of the landscape-gardener. It is that which attaches to the spots on which our national heroes or famous men were born or raised, in men's minds, "rendering them alive to every trifling recommendation belonging to what is their own, while it blinds them to the most prominent beauties in the property of their neighbors." (Stewart's Essays, p. 408.)

7175. Appropriation, or such an arrangement as shall, either in reality or appearance, render all, or the greater part of what we see from a country-seat our own, is a consequence of personal associations. The simplest way of effecting this, is by shutting out all objects which do not correspond with the idea, by means of walls or plantations. A more refined mode is, by harmonising the scenery; by adopting some of the more remote situations (situations which are a part of our own territory and enjoy our neighbors, as seen from the house, or some particular points of view. According to Wheatley, "one property of a riding is to extend the idea of a seat, and appropriate a whole country to the mansion." For this purpose, he requires the road of the riding to be different from common roads in form and preservation, and distinguished by accompaniments borrowed from a park or garden, &c. Knight strongly objects to appropriation, and ridicules certain attempts of this sort, made by placing the family arms on the inns and public-houses of the neighborhood, and on "stones with distances," as, he says, was recommended by Addison, fourscore and ten years since. Instead of his idea, or the principle; but as a man with other objects, and we believe, almost every professional man, finds it a very principal object of attention. Repton defines appropriation to be, "that command over the landscape visible from the windows, which denotes it to be private property belonging to the place. A view from a London house into a square or into the parks may be cheerful and beautiful, but wants appropriating; it wants that charm which only belongs to ownership — the exclusive right of enjoyment, with the power of refusing others that should share our pleasure. The most romantic spot, the most picturesque situations, and the most delightful assemblage of nature's choicest materials, will not long engage our interest without some appropriation; something we can call our own; and, if not our own property, at least that may be endeavored to us by calling it our own home." (Fragment of Landscape-Gardening, p. 206.) This envie de s'arrondir seems to have existed, and the proximity and intermixtured of property to have been felt as an evil among landed proprietors from the earliest ages. Ahab desired the field of Naboth, that he might convert it into a garden of herbs (or flower-garden), because it was near to his house; and MarVel, the attorney, says to his patron, —

What course take you
(With your good patience,) to hedge in the manor
Of your neighbor, Master Frugal? As he said,
He will not sell, nor borrow; nor exchange;
And his land lying in the midst of yours,
Is a Maim-bond. Is that a New Way to pay Old Debts, Act 2. Scene 1.

"I stick still in the inn of a hired house," writes the amiable Cowley to Evelyn, "without that pleasantest work of human industry, the improvement of something which we can call our own."

Sect. II. Of the Beauties of Landscape-Gardening, considered as an imitative Art, and of the Principles of their Production.

7176. The chief object of all the imitative arts is the production of natural or universal beauty. Music, poetry, and painting, are the principal imitative arts; to these has been lately added landscape-gardening, an art which has for its object the production of landscapes by combinations of the actual materials of nature, as landscape-painting has for its object their imitation by combinations of colors. Landscape-gardening has been said "to realise whatever the fancy of the painter has imagined" (Girardin); and, "to create a scenery more pure, more harmonious, and more expressive, than any that is to be found in nature herself." (Alison.) Such are Alison's ideas of the powers of this art; and such appear, in some degree, to have been those of Wheatley and Girardin. A more correct idea of its capacities, in our opinion, is suggested by the remark of Lord Wal-
pole, when he represents it as "proud of no other art than that of softening nature's harshness, and copying her graceful touch." It has also been said, that it is "to poetry and painting, what the reality is to the representation." (Girardin.) But experience proves, that the former (the reality) is always exceeded by the latter, both in respect to natural and picturesque beauty. Suppose, for example, any given variety of ground, rocks, and distance, as the basis to be furnished with wood, water, and buildings; the rocks shown, or concealed, as the gardener may wish, or as the genius of the place may require, and every other purpose effected, which is in the power of gardening to perform. When all this is done, it will be a scene greatly inferior in beauty to the imitative creation of a painter from the same groundwork and materials; or, let there be a natural landscape, either of mediocrity or of any given beauty, with every circumstance so arranged, as to be alike suitable for both arts; and let a painter and a gardener, each attempt to copy it according to their art, with or without permission, to improve its beauties. Which of the two imitations would be most beautiful, considered in the abstract, and without reference to any selfish or arbitrary association? Decidedly, in our opinion, the production of the painter. In short, no comparison between the powers of landscape-painting and those of landscape-gardening can be instituted, that will not evince the superior powers of the former art. The great source of the beauty of every verdant landscape is wood; and so much of the beauty of all woods depends on accidental circumstances, in their progress from the time of planting, till they attain a considerable age, and which circumstances cannot be said practically to be under the control of the gardener, that however high our aim, however we may study the natural effects of time, and however correctly we may imitate them, at the end of all our labors, any wood of art will always be far inferior to a wood of nature under the same circumstances. For further illustrations, we have only to appeal to such painters as have made landscape their particular study, and who certainly must be considered in this case as the best judges with regard to scenic truth or picturesque beauty.

7177. To what kind or degree, of beauty then, can landscape-gardening aspire? To this we answer, that, abstracted from all relations of utility and design, it can seldom succeed in producing any thing higher than picturesque beauty, or such a harmonious mixture of forms, colors, lights, and shades, as will be grateful to the sight of men in general; and to such, more particularly, as have made this beauty in some degree their study. This harmonious assemblage of objects may be grateful and agreeable, without being accompanied by any, or at all events, by much general expression; for example, of gaiety, melancholy, grandeur, simplicity, or elegance; but it may also combine one or more of these poetic or general beauties in a high degree, and this, too, with or without being picturesque. It may recall many other pleasurable emotions, if we admit the considerations of fitness, novelty, or its contrast to surrounding scenery, and utility or its adaptation to man. Such is our opinion of the capacities of landscape-gardening. If it is lower than that of some authors and artists, we can only say, that it has been formed from the observation and experience of what actually takes place. The artist may and ought to aim at the highest degree of beauty, which his own imagination, the genius of the place, and the views of the owner, will admit of; but let him not proceed with, or hold out to the world, mistaken views of what his art can and cannot perform.

7178. The principles of imitative landscape-gardening, in that view of this term which limits it to "the art of creating landscapes of picturesque beauty," we consider with Girardin, Price, Knight, and other authors, to be those of painting; and in viewing it as adding to picturesque beauty some other natural expression, as of grandeur, decay, melancholy, &c. we consider it, with Pope, Warton, Gray, and Eustace, as requiring, both in the designer and observer, the aid of poetic mind; that is, of a mind conversant in all these different emotions, or pleasures of imagination, which are called up by certain signs of affecting or interesting qualities, furnished by sounds, motion, buildings, and other objects.

7179. If taking a third view of imitative landscape-gardening, as "the art of laying out the grounds of a country-residence," then, with popular opinion, we comprehend under the term all the above beauties, with those of relative beauty, the principles of which have been the subject of the preceding section. The principles of landscape-gardening then, as an imitative art, we conclude to be derived from nature, as developed by the principles of landscape-painting; and, as recognised by poetic mind, or a mind alive to those general beauties or associations universally felt in civilised society. We consider this, perhaps to many a tedious development of the principles of landscape-gardening, called for by the vague and indefinite manner in which they are spoken of by authors, no less than by artists; and, as a proof of this, we refer our readers to the volumes of the late Repton, who, whatever may be the merits of his practical taste, has certainly, whenever he has touched on the subject of principles, written in a very unsatisfactory manner. To those who are conversant with the literature of landscape-gardening, it must appear a very gratuitous task to write a book "with a view of establishing fixed principles" in the
art, and to find in such a book, after the publication of the works of Wheatley, the two Masons, De Lille, Price, and Knight, such a passage as the following: "If any general principles could be established in this art, I think they might be deduced from the joint considerations of relative fitness or utility, and comparative proportion or scale; the former may be referred to the mind, the latter to the eye." (Obs. on L. Gardening by H. Repton, Esq., Introduction, p. 2) While we disapprove of this disingenuous mode of writing, the frequency of which we must regret in this artist's works, we willingly pay tribute to his practical good taste, and more especially in architecture.

7180. As an illustration of the theory of landscape-gardening, which we have adopted, we subjoin a slight analysis of the principles of a composition, expressive of picturesque and natural beauty. For this purpose, it is a matter of indifference, as far as respects picturesque beauty, whether we choose a real or painted landscape; but, as we mean also to investigate its poetic or general beauty, we shall prefer a reality. We choose then a perfect flat, varied by wood, say elms, with a piece of water, and a high wall, forming the angle of a ruined building; it is animated by cows and sheep; its expression is that of melancholy grandeur; and, independently of this beauty, it is picturesque in expression; that is, if painted it would form a tolerable picture.

7181. Unity is the first obvious principle which pervades this picture. No ideas of gaiety or prettiness are excited by such a scene. All the parts unite in forming a whole, which the eye can comprehend at once, and examine without distraction. "La vue," says Girardin, "le plus vagabond de tous les sens, a besoin d'un ordre forcé pour former un concept. While the eye with its vision is limited to the surface of objects, the lake, the building, would only please when considered separately, and the result would be as poor a production as a machine, the wheels of which are accurately, finished and nicely polished, but which do not act in concert so as to effect the intended movement.

7182. True to nature; that is, the materials or materials which appear to be. The trees, which are neither very old nor very young, though in the distance diminished by their remote situation, we discover by their trunks and contour, to be still trees. They are not shrub placed near the eye, with a view to produce a false perspective; nor is the fragment of building merely a disguised wall, because it has opening which have once been windows, and is crowned in one part by battlements. The water is truly natural, its surface being below the level of the adjoining ground, not raised above it, as is often the case in artificial waters. This completes the truth or reality of the scene. The necessity of adhering to truth is still greater in a picture in which all objects are meant to be natural, not only in form and size, but also relative to the forms and colors around them. Objects, especially those whose forms and dimensions are familiar to us, as men or horses, painted of different heights in the same plane; as, for example, in the distance, of the same magnitude as that in which they appear in the foreground, would, from the acquired habit of measuring a man or an animal, twist the eye and appear as false objects, or species, or monsters. It seems to be from the same principles of being true to nature, that a gradation of scene, or what is called distance, is required, or at least is so satisfactory in landscape. The mind, after being impressed with the effect of a whole, delights in examining its parts in succession; the more simple and less important, first; after that, the more consequent of the whole, and therefore the more does the mind acquiesce in its effect. The eye of the artist, seizing on the nearest and most remote parts of a scene, readily marks an intermediate or middle distance; no given extent seems necessary for this purpose:

"To make the landscape grateful to the sight, Three points of distance always should unite; And howsoever the view may be confined, Three marked divisions we shall always find."  

The Landscape, by Knight.

7183. The disposition of the parts is the next object of analysis, and the enquiry is how in this respect they concur in forming a whole. As to forms, we find that their disposition is in groups or masses. The picture contains one side of a hill, which projects in the foreground towards the opposite side of the middle distance, including the building and adjoining lake; and, the remote, or third distance, consists of a low line of wood, with projecting groups or masses. As to colors, we find only different shades of yellow and green on the trees and ground. As to the light, we find one large and principal light nearer the water, as it approaches the side; the other, the most distant part is the water, and the next closest the building, and the third light spreads over a broad space of ground, near the water. The groups in the foreground are all in a deep shadow. One of these, near the water, projects of the principal light, and in the third distance are distinguished by a sort of neutralisation of light, color, and shade. Such is the disposition of the groups or parts, in order to form a complex view of the whole, to fix the eye, and prevent it from being distracted by scattered lights, confusion of forms, and inharmonious color.

7184. The connection which subsists between these different parts is a subordinate but important consideration. 1. They are connected in each distance by a real nearness of situation; and, 2. In the view as a whole, from the one group coming in part before the other, so as to produce connection by apparent proximity. Suppose the reverse to be the case, and that the groups were unconnected either by real or apparent connection, the building would become a distinct object. The eye would have no resting place, and the assemblage would not compose a whole.

7185. The relation which subsists between the parts, composing each individual group, is next to be examined. 1. In regard to the form of the parts of each group, as they are all groups of the same sort of tree, we find one elementary form prevalent, but differing in magnitude, and in combination, by their contrasted disposition, to such a degree, that each group differs in form from the others, without at the same time being of opposite forms.

7186. In regard to color, the same kind of color prevails in each and in all of the groups, but is varied in degree by the same contrasted disposition. In some parts a yellowish-green prevails, in others a russet or red-green, and occasionally a bright green, as on that part of the turf where the light is less with the greatest brilliancy.

7187. In regard to light and shade, those parts of the groups which rise above the horizon, and are backed by the sky, are dark, and generally darker than such as are backed by the ground, or by other adjoining groups; the latter being more regular than the former, and in the extreme shadows, more dense than the intervening lights. These prominent and retiring parts, in the near groups, are very numerous; in the distance they are lost in the general aerial shade of the group. It may be observed, as a general principle, that trees, from their rough surface, and consequent imperfect reflection of light, are always comparatively darker and more shaded than other objects. In creating a real landscape, they serve in some measure as shades, as the other materials mentioned serve as lights.

7188. The sky, the cows, and the sheep, must be noticed in order to complete the sketch. Suppose, then, that the sky is merely grey and cloudy, and the cattle and sheep grouped in the middle distance,
what will be the expression of the view? We think it would express very little to general observers; but there being nothing glaringly offensive in the arrangement, it would be expressive of some beauty to him who had bestowed some attention to the subject of landscapes; for though it exhibits but little harmony of forms and colors, light or shade, it still possesses enough of these ingredients to render it worth looking at as a picturesque view.

7189. The general or natural expression of melancholy and grandeur remains to be accounted for. For this purpose, let the building be the ruins of an ancient castle, whose lofty quadrangular form may be readily imagined from the walls we mentioned, as composing a part of the scenery. The character of grandeur, then, is not in this instance communicated to the picture, by the picturesque effect of the walls, which have no variety of form, light, or shade, in themselves, but by the mental associations to which they give rise in a cultivated mind.

7190. As another example of picturesque, and poetical, or sentimental expression, imagine the cattle and sheep removed, the surface of the ground covered by smoothly mown turf, and the luxuriant branches of some of the foreground trees nearly reclining on the ground. The first expression would be that of beautiful, or elegant picturesque; the next that of stillness, and consecration to man,—stillness, as being without animals or moving objects; and consecration to man, from the mown surface, greatly heightened by the circumstance of the branches of trees reclining on the ground, which never can happen where sheep or cattle are admitted, and which forms the leading visible distinction between a group of trees in a park, and a group on a mown lawn. It is not from the smoothness of the turf, or any particular mixture of light and shade in the reclining branches, that this expression is produced, but from reflecting on the cause of this appearance.

7191. As a third example, imagine, instead of the smooth turf, an uncouth rough ground, covered in some places with furze, briars, brambles, and tangled thickets; the water fringed with rushes, and partially concealed by aquatic shrubs; and wild horses and deer forming the animated part of the scene. The expression would be eminently picturesque; but there would also be an expression of wildness, not resulting from the picturesque qualities as such, but from mental reflection on the difference between this scene and one of cultivation.

7192. As a fourth example, imagine the view deprived of the lake and the building, and consisting only of the wood and ground, with the heads of a straggling row of willow-trees appearing in the middle distance, and the sound of a distant waterfall heard through the trees. Here, to picturesque beauty we have an idea of water—of an immense body of it in the lake or river which supplies the waterfall—and of the rocks, which compose their powerful obstruction to a body of water. The reader will here remark, how much of the sublime beauty of this scene depends on sound, which can never be included under picturesque beauty. The leading expression is that of sublimity, accompanied by various associations of dignity produced by the rocks, and of grandeur suggested by the stream, after the waters have reviewed their tranquil course, and rolling, as we may imagine, majestically along under the shade of the line of willow-trees.

7193. Other examples, of a more striking nature, might be adduced; but these instances we consider as better adapted to show the difference between a composition merely picturesque, and one expressive of general or natural beauty, and to prove our position, that both poetry and painting enter into the principles of imitative landscape-gardening. They will also show, how very little the production of natural beauty is within the power of the landscape-gardener. He may display it to more advantage. In the first example of expression, for instance, the building, or such parts of it as more obviously show its real character, might be displayed by the removal of some over-obtruding branches; and in the second, a garden-seat, and some garden-trees, as the lime, cedar, &c. might add to the idea of consecration to man. In the third, a corn-field or a barn in the distance, would aid the effect by contrast; and in the last, a bridge would determine the situation and reality of the river. But to attempt effecting these expressions by building a ruin, placing a garden-seat in a paddock, or erecting a bridge where there was no water, would, however common in the infancy of the art, be now justly considered ridiculous. Much more, it is true, might be done in improving the picturesque beauty of each of these scenes, provided the trees were already grown to maturity, and too numerous rather than too few; but if the trees are yet to plant, it is evident that only the ground-plans of the masses and groups of trees, and of the breadth of the lawn, could be formed by the artist.

7194. A very common error, since the introduction of the modern style, has been to suppose that picturesque beauty is the only beauty to be aimed at in laying out grounds; but so far from this being the case, it will often happen that the alterations required for
the purposes of convenience and character, will lessen that beauty, whilst it increases that of dignity, refinement, and appropriation to man. As an example, we may refer to Rivenhall Place, in its state before being improved by Repton (fig. 681.), and the

same residence subsequently to improvement, or as intended to be improved. (fig. 682.) Every one will allow that its unimproved state (fig. 681.) presents the most picturesque landscape; while its dressed state is the more dignified and desirable as the landscape of a considerable country-residence.

Chap. II.

Of the Materials of Landscape-Gardening.

7195. The materials of landscape-gardening with which we work in order to obtain the desired effect, are the same whatever style we adopt. Those of nature, are ground, wood, water, and rocks; to these, art has added buildings, roads, walks, fences; and animated or moving objects, sounds, &c. may be considered as accompaniments only partially under our control.

Sect. I. Of operating on Ground.

7196. The operations of art on this ponderous material are necessarily of a very limited description. The most extensive and costly operations, to restore or create natural surfaces, even when attended with the desired effect, afford less permanent gratification to personal feeling than most other improvements. If a deformed space has been restored to natural beauty, we are delighted with the effect, whilst we recollect the difference between the present and the former surface; but when this is forgotten, though the beauty remains, the credit for having produced it is lost. In this respect, the operations on ground under the ancient style, have a great and striking advantage; for an absolute perfection is to be attained in the formation of geometrical forms, and the beauty created is so entirely artificial (fig. 683.) as never to admit a doubt of its origin. Long, therefore, after the improvement is finished, the credit and the beauty remain to gratify and charm the owner. Improvements on surfaces, whatever be their object, ought to be made in scenes which are near the eye, or intended to be frequently seen; at a distance they are lost if the effect be on a small scale, and often better effected by wood, if on one of considerable magnitude. Attempts to remove distant inequalities, by lowering heights and
filling up hollows, very seldom are attended by results sufficient to justify the expense incurred; but when art is employed to heighten distant eminences the success is greater: in the last case art may be said to act positively, in the former negatively—to produce or increase a beauty, instead of only removing or lessening a deformity. All operations on ground may be included under, 1. Those which have for their object the beauty of art or design; and, 2. Those where natural beauty is intended to be produced.

7197. Operations with a view to relative or artificial beauty. The forms in use for this purpose are few and simple. They originate in, and are influenced by, those of the house; and are, for the greater part, bounded by right lines; and the surfaces are levels or slopes of different degrees of abruptness. The magnitude as well as form of each of the figures in the ground immediately adjoining a house, or in a detached walled enclosure, should be regulated chiefly by the magnitude of the mansion, or extent and grandeur of the whole place, though they are often obliged to conform, in some degree, to the natural surface. When the ground slopes from the house in all directions, narrow parallelograms will be the prevailing forms both of the levels and slopes. The broadest level, and greatest perpendicular depth of slope, will generally be placed next the house, and the next broadest level, &c. in succession, till, after three or four levels, and as many slopes are obtained, the artificial surface shall finally blend with the natural; unless, as is frequently the case in the geometric style, a kitchen-garden wall, or some similar work of art, forms the termination. In this case, separation by some architectural or other accompaniment, will, by forming a break in the order of forms, admit of adopting, in continuation of the artificial surface, such levels and slopes as the character of the scene may require, or a due regard to economy dictate. When the mansion, or scene of operations, is on a surface naturally flat, the levels will be of greater dimensions, the slopes smaller, and both fewer in number. But though parallelograms are the common figures employed, sections of polygons, trapeziums, circles, and curvilinear figures, are frequently admitted. They are used in architectural elevations, and in fortifications, which are the prototypes of this part of ancient gardening; and, therefore, when apparent in the mansion, should be reflected, as it were, by the grounds. (fig. 684.) The forms to be used, however, is a matter easy to determine. The principal difficulty is to arrange them together, so that they may concur in producing a whole, or a good effect. In disposing, connecting, relating, and contrasting them for this purpose, the artist will preserve regularity and uniformity in the complex view of the whole, varying and harmonising the detail according to the degree of beauty and variety he intends to produce. If he has duly prepared his mind by theoretical studies, and practised architectural and landscape drawing, his own feeling of their impression will suggest when he has attained the desired effect; for the models of artificial surfaces which remain of ancient gardens are poor productions compared to what might be created in this way, through the judicious application of the principles of relative beauty. A good deal depends on adjusting the extent of geometrical or architectural surface to the size of the house and surrounding grounds; and in this matter much depends on the regularity or irregularity of the ground plan of the former, and on the evenness or variation of the surface of the latter. A square house on a level, or on a gentle swell, will require least extent of architectural platform around it, and a straggling gothic castle on an irregular declivity the greatest extent of terraces, angles, ramps, and slopes.

7198. Natural beauty of ground. As the right lines and geometrical forms of the architect, take the lead in grounds of artificial beauty, so the flowing and broken lines, and undefined forms of the landscape-painter, take the lead in those of natural beauty. To create them in ground, is generally impracticable and unadvisable; but where they exist concealed by accidental deformities, or incomplete in expression, through dulness in their leading features, art may relieve from the impediments to beauty, even though the situation is at some distance from the eye. In recluse scenes immediately under view, art may aspire to create beauty even from a tame flat, but especially from its opposite, a flat abounding with deformities. In effecting all those purposes, the same principles apply. The first thing to fix in the mind is the desired surface, or that style of natural ground which is best to be imitated. The next thing is to examine on what parts, forms, and lines, the natural beauty of this ground chiefly depends; if undulating, whether the concave or the convex prevails; if broken ground, whether horizontal and perpendicular, or curved and inclined lines prevail. These are then to be imitated in the improvement, ever keeping in view the important principle of a whole as the end of the connection, and harmony of the parts of which it is composed.
7199. The removal of accidental deformities forms one of the commonest operations on ground. Old quarries and other pits, useless cattle-ponds, open drains, mounds of earth, marks of ridges, are to be considered of this description. As they have been raised by art, so in dispersing them, the best general rule is to restore the natural surface; but sometimes the remains of fences are so numerous, that advantage may be taken of the earth to be removed, and some variety given to a surface otherwise dull and featureless. If the fence consists of a great number of turns of different lengths, by removing both the mound and part of the surface on each side of the drain, a small winding hollow or vale may be formed: the effect of which may be heightened, by placing the earth removed on adjoining indications of natural eminences; not so as to form knolls, but so as to connect and harmonise with the prevailing idea of expression. The most simple and obvious improvement of exhausted quarries and dry pits, is to plant them (fig. 685.); this, though it will form a series of pleasing scenes, is not always consistent with the general expression to be created, and such groups as would arise from these spots, might destroy breadth of light and connection, independently of excluding distant objects. In this case, they must be filled up by under-growths, or by lowering the adjoining surface in such a way as not to interfere with general effect, or a sufficient descent for the surface water. Where broken ground enters into the idea of the composition to be effected, open drains, or hollow pits, afford fine sources of picturesque beauty, especially if the ground is dry, or can be readily under-drained. This character, however, can seldom be introduced as an original feature; but in ground naturally leading to abrupt and broken lines, it may be more desirable to improve this expression, than attempt creating a more polished surface. In cases of this sort, almost every thing depends on the introduction of wood, copse, and verdant roughnesses, to harmonise the broken surface; for mere broken ground, without a character of luxuriance and wildness communicated by wood, is seldom better on a smaller scale than a surface deformed by scars.

7200. Natural bumps or excrescences (fig. 686. a), as well as pits (b), are not uncommon in many grounds which have not been subjected to agricultural improvement.

When these are not large, the process of fallowing with the plough will remove them; when they are of some magnitude, they may often become sources both of polished and picturesque beauty. If they are numerous and favorably distributed, by the removal of some, and the enlargement through that means of others, they may give an impression of undulation, especially if situated on a naturally irregular surface. If on a declivity, and covering rocks or huge stones, a mixture of flowing lines with abruptnesses may be happily introduced.

7201. A varied but yet dull surface may often be improved by a skilful artist. By studying the character indicated by nature, it will generally be found, that the deficiency of expression is owing to the hollows being in part clogged up, either naturally or by long continuation under the plough; and the swells lowered in a corresponding degree by the same process. In this case, the obvious improvement is to remove earth from the hollows, and place it on the eminences, ever keeping in view the natural expression, and avoiding to end the improvement, by leaving the hollows gutters, and the eminences pointed ridges. This sort of improvement is not a very obvious one, though often attended with surprising effects, for every foot of depth taken from a hollow, and laid on an adjoining hill, adds two feet to the height of the latter. All these observations will be understood as referring to grounds near the house.

7202. Distant scenes of a park, as hills, or mountains (fig. 687.), are only to be improved by wood; and these remarks, in so far as they extend, will suggest not what is to be removed, but what must be concealed. Many excellent hints on this part of the subject are to be found in the picturesque tours of Gilpin, referring to ranges of
hilly scenery in different parts of the country, of much of which he has given views. With respect to ground, as respects garden-scenery, almost the only writer who has treated of it at length is Wheatley, whose excellent book, so frequently referred to by all succeeding writers on gardening, ought to be in the hands of every man of taste. In the chapter on ground in that work, the author concludes with a salutary caution, which ought ever be taken in connection with the wisest rules; "a caution which has more than once been alluded to, must always be had in remembrance; never to suffer general considerations to interfere in extraordinary great effects, which rise superior to all regulations, and perhaps owe part of their force to their deviation from them. Singularity causes at least surprise, and surprise is allied to astonishment. These effects are not, however, attached merely to objects of enormous size; they frequently are produced by a greatness of style and character, within such an extent as ordinary labor may modify, and the compass of a garden include. The caution, therefore, may not be useless within these narrow bounds; but nature proceeds still farther, beyond the utmost verge to which art can follow, and, in scenes licentiously wild, not content with contrast, forces even contradictions to unite. The grotesque, discordant shapes which are often there confusedly tumbled together, might sufficiently justify the remark. But the caprice does not stop here; to mix with such shapes a form perfectly regular, is still more extravagant; and yet the effect is sometimes so wonderful, that we cannot wish the extravagance corrected." (Obs. on Mod. Gard. p. 23.)

Sect. II. Of operating with Wood.

7203. Wood produces almost all the grand effects in both styles of improvement; for trees, whether in scattered forests, thickets, or groups, or in compact geometric squares, avenues, or rows, constitute the greatest charm of every country. Trees improve the most varied outlines of buildings (fig. 688.), and without them the grounds

of a residence (fig. 689.) would often be nothing more than an unmeaning profusion of winding roads or walks. A tree in itself is, indeed, the noblest object of inanimate nature; combines every species of beauty, from its sublime effect as a whole, to the individual beauty of its leaves; exhibits that majestic uniformity and infinite variety which constitute the essence of relative beauty; and the natural expressions of individual species are as various as are their forms and magnitude, their utility to man, and the situations, soils, climates, and other general and accidental circumstances of which they are indications.

7204. The effect or expression of trees, individually and in masses, has been entered on at length in the preceding book; we shall here, therefore, confine ourselves to a few general observations on the effect of planting in the geometric and modern manners.

7205. In planting in the geometric style, the first consideration is the nature of the whole or general design; and here, as in the ground, geometric forms will still prevail, and while the masses reflect forms from the house, or represent squares,
triangles, or trapeziums, the more minute parts, characterised by lines rather than forms, such as avenues, rows, clumps, and stars, &c. are contained in parallelograms, squares, or circles. In regard to the parts, masses and avenues should extend from the house in all directions, so far as to diffuse around the character of design; and as much farther in particular directions as the nature of the surface admits of, the distant beauties suggest, and the character of the mansion requires. In disposing these masses, whether on a flat or irregular surface, regard will be had to leave uncovered such a quantity of lawn or turf as shall, at all events, admit a free circulation of air, give breadth of light, and display the form of the large masses of wood. Uniformity and variety as a whole, and use as well as beauty in the parts, must be kept constantly in view. Avenues, alleys, and vistas, should serve as much as possible as roads, walks, lines of fences, or screens of shelter or shade; but where this is not the case, they should point to some distant beauties, or near artificial objects, to be seen at or beyond their termination. The outer extremities of artificial plantations may either join natural woods, other artificial scenes, cultivated lands, or barren heaths or commons.

7206. When artificial plantations join natural woods, the avenues, alleys, and circular glades of the former may be continued a certain length in the latter, so that the point where the natural wood begins, and the artificial plantation ends, may not be discoverable. In aid of this effect, the sort of tree which prevails in the natural scenes, should also prevail in the adjoining parts of the artificial wood. When artificial scenes join other artificial scenes, nothing can be easier than by the reciprocal continuation of avenues, strips, or masses, so far to unite the two seats, as to conceal the boundaries of each, while the two mansions will thus each borrow a splendor from the other. There are still existing proofs of the attention paid to this subject in former times, an instance of which occurs in the apparent connection by avenues between Blenheim, Ditchley, and Heythrop, though the last mansion is nearly ten miles distant from the first.

7207. When artificial scenes join cultivated lands, if those lands are enclosed, broad strips, hedge-rows, square or round clumps in the angles of the fields, with such reciprocal disposition of lines or forms as the case may suggest, will continue the character of artificial plantation; and where roads are necessary, if utility does not forbid, they should be formed in part as avenues, in continuation of those within the artificial scene.

7208. When artificial plantations are bounded by barren heaths or commons, all that can be done is to advance beyond the boundary of the place portions of avenues, and rows of trees of different lengths. Sometimes an inequality, crowned by a clump or thicket,
may promote the idea. On other occasions, where the heath or waste may be so bleak as to convey no agreeable expression, and therefore is, of course, struck out entirely from the improved scene, a sort of connection may be given, by advancing strips or rows from the boundary plantation into the heath. Even single or scattered trees, if they can be protected in that situation, will have a tendency to produce that sort of connection required; and, while it gratifies the proprietor's love of appropriation, will please the eye of the traveller, who views the country as a whole, and delights to observe the harmony and beauty of its principal features. Having disposed of the whole, and of the parts, as far as respects their general effect and connection, what remains to be considered is, the sort of tree, manner of disposing the plants, fences, and future management.

7209. When the object in view is the expression of art and design, the propriety of employing species of trees different from those which are natural to, or most abound in the surrounding country, is obvious. In a country of common pine, the spruce and silver firs and cedar afford a choice. In a country of oaks or elms, chestnuts, limes, and planes, form suitable contrasts. Where the plantations are extensive, the value of the timber must always be a principal object; and, therefore, the contrasted trees should be chosen accordingly. Some species, however, are so happily adapted for this style, and as ornamental trees in both styles, that they ought seldom to be omitted excepting near the house: such for example, as the horse-chestnut, lime, Spanish-chestnut, plane, lucombe oak, cedar, stone pine, &c. As the four last species mentioned are, in exposed situations, liable to injury from extraordinary severe winters, a few hardier sorts, resembling them in general appearance, should be intermingled in the plantation, to preserve the larger masses in case of accident, but to conform with the general effect in color and style of foliage, as well as in form. Different species ought not in general to be mixed together in the masses; one, or at most two, conforming varieties are sufficient; more would destroy the breadth of color of the mass, and the character of its surface. Different masses, avenues, and more minute parts, may, however, be planted with different species of trees; rare sorts may be also introduced in lines, along the front of many of the masses, ranged along stars, crosses, &c. The snowdrop-tree, from its beautiful blossoms, and the birch and hazel, for the display of their catkins during winter, are well calculated for walks adapted to that season of the year, and should be planted in front of pines, or other evergreens. Such also is the principal situation for flowering shrubs, and no plants can be more showy than the horse-chestnut, common lilac, acacia, guelder-rose, Portugal laurel, holly, bird-cherry, pyrus, mespilus, and laburnum, in similar situations, and for general purposes. In distributing the species of tree in extensive masses, the same general principles of composition must be attended to, which we have pointed out, as far as respects form. The colors and character of the heads of the trees must be connected, and, at the same time, to a certain degree contrasted, in order to produce an artificial and yet harmonious effect.

7210. Whether the new varieties of American and other trees, obtained since the introduction of landscape-gardening, are to be admitted under this style of improvement may be questioned by some. We answer, certainly, unless where the object is the imitation of an ancient residence (fig. 690); and there can be no doubt that where such is the object, exotic trees will destroy part of the allusion; but we do not contend for the revival of the ancient style solely as producing imitations and allusive characters, or on account of its antiquity, but as a distinct mode of gardening. We would therefore not copy its faults or study its defects, but add to its beauties from all the resources furnished by the present improved state of the arts of design, as well as by the continued accession to our stock of trees and shrubs. If however a positive imitation of an ancient residence is intended, then the species of tree should be limited to those used in ancient times, as well as the forms and lines of their disposition.

7211. The manner of disposing the plants is influenced by the same principle of avowed
art; in rows, equidistant masses, in squares, or in quinconx, and in every case so as never to be mistaken for trees or shrubs sprung up accidentally.

7212. *Fences.* Here the ancient style has a grand advantage over the modern, in which, as far as respects the imitation of nature, all fences are to be considered as temporary, and, therefore, to a certain degree, looked on as nuisances to be afterwards removed. Besides, their irregular and circuitous line is displeasing to many who do not understand ground-plans, with a view to picturesque beauty, when the trees are grown up. But in geometric gardening, fences are to be considered in many cases as objects, and when not regarded in this light, their directions and limits are so minutely pointed out by the determined outline of the plantations, that the eye acquiesces in their situation and use. Fences of any common and economical description are employed to protect the trees of open avenues, open groves, and single open rows. But the more common kind are walls, which in the prominent parts ought to be well built of shaped stone, and substantially finished by raised or flat copings, bearing some relation to the copings of the simpler parapets of the house. The gates necessary in these walls, as well as in some sorts of permanent verdant fences, supply occasion for such architectural forms and lines, as are advantageous in reflecting those of the mansion, and strengthening the prevailing idea of dignity, art, and design. Every sort of fence belonging to the modern style, may be occasionally employed in the ancient; and besides walls, half-sunk walls, and raised mounds with a walk at top, we may enumerate hedges of holly, yew, laurel, and other shrubs, either simple or chequered, by alternate deciduous or evergreen species, varied by arcades and standards, shorn into shapes, or in their natural growth. Hedges of flowering shrubs may also be introduced; of creepers on open palisades; and various others of great beauty may be invented, or are to be found in books on this style of gardening.

7213. *Management.* In this respect also, the advantage is greatly in favor of the ancient style; for as all operations of pruning and thinning in the other should be done under the eye of the landscape-gardener, so all these operations here may be performed by any laborer; the object being simply to produce a straight, upright, smooth stem, to a certain height according to circumstances, and allow each particular tree to attain its full size. Shearing or clipping is always a mere mechanical operation; plain hedges and close alleys require only a line for a guide; and in the case of arcades or verdant sculpture, there is, or always should be, a frame of trellis-work of correct design to guide the operator. From the comparative brevity of this view which we have taken of planting under the ancient style, the reader will perceive, that we are far from supposing it to take the lead of the natural method to which we now proceed, referring for more particular information to Le Blond, and other French authors; and to Switzer’s *Ichnographia Rustica.*

7214. *In planting with a view to natural beauty,* the effect of the whole is here also the first and the grand consideration. Country-residence, must necessarily be materially influenced by the character and situation of the house, as the capital feature in the composition. To this feature, the leading masses of wood and lawn, answering the end of light and shade in painting, must invite and direct the eye in the general view of the place. (fig. 691.) Each must embrace it on one or on more sides, and diverge from it in masses suitable to its magnitude and the extent of the grounds, and in forms and characters of woody surface, suitable to the natural situation and the expression to be created. If the mansion is on a declivity, the principal light should embrace the front which looks down, rather than those which look up, or on either side. The views from the windows suggest this arrangement, and will point out in every other situation, whether a flat, a hill, or an irregular surface, on which side or sides the leading masses are to have their origin. To determine their magnitude, form, and number, would be impossible, without
a particular case to refer to. To point out their style is sufficient, which must always be irregular like nature; generally stretch along such rising ground as the situation affords; and, like her, always combine a certain degree of uniformity or recognisable shape, even amidst the greatest seeming deviations from this quality of figures. As the house indicates the commencement of the masses, the character of country surrounding the scene of improvement must determine the limits and style of their termination. If the lands are laid out in regular enclosures, bounded by hedges and hedge-rows, fragments of these (fig. 692.) must prevail in the margin of the park; at least in as many places, and to such a degree, as will produce connection; and, if possible, as much farther as will harmonise the scene within, with the country without. If it is entirely or in part surrounded by forest scenery, the termination is easily and completely effected, by attending to the style of wood and species of tree prevailing without, for a moderate distance within the boundary. If bounded by the sea, or a large lake, an abrupt termination will be as natural as it would be formal on the margin of a cultivated surface. Abrupt terminations, however, are often unavoidable, as in examples of villas, where the owner having no demesne, has no control beyond his boundary fence. All that can be done, therefore, in such cases, is, to create as much beauty and interest as possible within the given limits. Where one villa joins another, this sort of isolated abruptness is avoided or lessened; and, in the case of suburban villas (fig. 693.), it is seldom felt as any deformity, though, even here, connection and general harmony with what is exterior, will add beauty to what is within.

7215. The details of planting in this style have already been given at length in the preceding book.

Sect. III. Of operating with Water.

7216. Water is a material of so captivating and interesting a description in the different characters in which it occurs in nature, that no view can be reckoned complete in which it does not compose a feature. It forms a part of every garden in the ancient style, in the various artificial characters which it there assumes of oblong canals, ponds, basins, cascades, and jeux-d'eau (fig. 694.); and in modern improvement, such is the
value attached to its effect, that no place is deemed perfect without a river or lake; and such the indiscriminate desire of obtaining them, that nature has been too frequently disregard ed in their form and situation. Of the characters which water assumed under the geometric style, we can only observe, that their names convey, in a great degree, an idea of the forms. Their situations were near the mansion; and their marginal accom paniments of masonry, turf walks, and hedges, were determined by the architectural forms and lines of the capital feature in the scene. The choice, from the most intricate and curious fountains to the plain oblong canal, depended on the splendor of the general design; very little on natural situation. The supply was generally obtained from some concealed reservoir.

7217. To imitate lakes, rivers, or rills, and their accompaniments, is the object of landscape-gardening; and of each of these natural characters we shall remark the leading circumstances in the originals and the imitations. All water is either running or stagnant. Lakes, ponds, and pools, are of the latter class; rivers, rivulets, and rills, of the former description. In certain situations, lakes may be created where their supply is moderate; rivers and rills only when it is abundant. Both characters, when they exist in nature, may be improved by studying the natural characteristics of each species.

7218. Situation, relatively to the character of the ground's surface, is the first consideration respecting water, in whatever form it may appear. No situation in which this material may be supposed to exist and expand itself into a body, can be truly natural, that is not a vale, plain, or hollow. Mountain streams are out of the question; and small lakes or pools, in hollows or elevated grounds, are more to be considered as accidental than as general nature. Even artificial lakes or rivers on a considerable scale, to be natural must either be, or seem to be, situated in the lowest part of the landscape then under the eye. If otherwise, if placed on the side of a declivity over which the eye can range at the same time, it may be attractive to a stranger at first view; but the want of truth or fidelity to the thing to be imitated, will soon bring on an increasing aversion in the mind of genuine taste.

7219. Ponds in different levels, seen in the same view, are very objectionable on this principle. The little beauty they display as spots, ill compensates for the want of propriety; and the leading idea which they suggest, is a question between their present situation and their non-existence. The choice, therefore, as to the situation of water, must ever depend more on natural circumstances than proximity to the mansion. Is then all water to be excluded that is not in the lower grounds? We have no hesitation in answering this question in the affirmative, so far as respects the principal views, and when a lower level than that in which the water is proposed to be placed is seen in the same view. But in respect to recluse scenes, which Addison compares to episodes to the general design, we would admit, and even copy the ponds on the sides or even tops of hills, which may be designated accidental beauties of nature. In confined spots they are often a very great ornament (fig. 695); as a proof of which, we have only to observe some of the suburban villas round the metropolis, where a small piece of water often comes in between the house and the public road with the happiest effect.

7220. A beautiful lake, or part of a circuitous body of water, considered as a whole, will be found to exhibit a form, characterised by breadth rather than length; by that degree of regularity in its outline as a whole, which confers that, which, in common language, is called shape; and by that irregularity in the parts of this outline, which produces variety and intricacy. Supposing the situation to be fixed on for the imitation of a lake (fig. 696.), the artist is to consider the broadest and most circuitous hollow as his principal mass or breadth of water, and which he will extend or diminish according to the extent of aquatic views the place may require. From this he
may continue a chain of connected masses of water, or lakes of different magnitudes and shapes, in part suggested by the character of the ground, in part by the facilities of planting near them, and in part by his own views of propriety and beauty. The outline of the plan of the lake is to be varied by the contrasted position of bays, inlets, and smaller indentations, on the same principles which we suggested for varying a mass of wood. To the irregularity of outlines so produced, islands and 697 (fig. 697.) may be added on the same principle, and for the same objects as thicket and groups. This will complete the character and beauty of the plan of the water.

7221. But the grand effect of water in landscape, depends on wood as its accompaniment. The variety and intricacy of outline, the reflection of forms and colors, the shady recesses and flickering lines of light, all depend on trees. These are not to be sparingly or indiscriminately scattered around the margin, but liberally in some places, for the sake of a contrasted mass of grateful color or shade, to relieve the brilliancy of the water; and with discrimination everywhere to mark the beauties, and heighten the variety of the outline, without destroying breadth of effect, or a whole, either as respects the water alone, or the entire residence.

7222. The marginal banks of water in nature, are tame or bold, gravelly or sedgy, stony or rocky, according to the character of the surrounding ground. Art, therefore, must imitate each in its proper place, not always by a studious picturesque arrangement of the marginal accompaniments in each case, but by excavating the ground-work, planting the trees and shrubs, and leaving the rest to the motion of the waves of the water. After the effects of one winter, stones or gravel may be deposited in spots suitable for stony or gravelly shores. But to enter into this, and many other circumstances in the imitation of lakes, would exceed the proper limits. We add two cautions: the first is, in all cases of the beautiful picturesque, so to arrange by puddling and under-draining, that a marshy appearance may not surround the lake; and that rushes, and such aquatic plants, may not extend farther than a few feet or yards from the margin of the water. The other respects islands, which are the greatest ornaments to lakes. But that island which is placed in the centre, or in any situation where it does not connect with other islands, or with the shore, so as to form part of a prominence or recess, is injurious to the effect of the whole inversely as its beauty, when properly placed.

7223. Rivers and rills, we have said, are rather to be improved than created; for we cannot sympathise with that taste which directs the mimicry of so noble a character as a river, or is satisfied with a nearly stagnated rill. We do not consider the river at Blenheim as an exception, because that piece of water was formed by widening a considerable brook. We allude to those wavy serpentine canals, which are never mistaken for natural scenes, and, in almost every case, might be advantageously exchanged for a lake. A rill, however, may have its course rendered more varied, may be expanded at proper places into regular shapes, and all the alterations accounted for and harmonised by planting. (fig. 698.)

7224. Progress and impetuosity are the two leading ideas which belong to running waters. The first expression may be heightened by counteracting any tendency to expansion; by removing some of the circuitous and oblong projections of earth or stone in the banks; and sometimes by deepening its bed, or by substituting a more direct line for a circuitous course. The idea of impetuosity is indicated by its effects, in reverberating against high banks, or common banks, on which trees are situated, and may be increased by augmenting the cause or the effect, and thus either digging and undermining the trees, cutting down the high banks on which the water acts, or placing very slight piers as jetties on the opposite shore. Picturesque additions to the marginal accompaniments both of
rivers and rills will readily suggest themselves. Cascades and waterfalls may sometimes be created; and the occasional expansion of natural brooks into pools, affords a fine hint for imitation, when this form of water comes within a scene of improvement. One of the greatest improvements that can be made in many places laid out in Brown's time, and subsequently, consists in widening in some places, and varying the margin in others, of those tame serpentining canals, then so much in fashion. By this means, and by adding islands and trees, they may often, without deranging the place as to other details, be rendered highly beautiful at a moderate expense. (fig. 699.)

A waterfall, or cascade, is an obvious improvement where a running stream passes through a demesne (fig. 700.), and is to be formed by first constructing a bank of masonry, presenting an inclined plane (a) to the current, and rendering it impervious to water by puddling(1720.) or the use of proper cements, and next varying the ridge (b) and under side (c), with fragments of rock, so chosen and placed, as not to present a character foreign to what nature may be supposed to have produced there. The adjoining ground generally requires to be raised at such scenes, but may generally be harmonised by plantation.

Where running water is conducted in forms belonging to the geometric style of gardening, waterfalls and cascades are constructed in the form of crescents, flights of steps, or wavy slopes; all which have excellent effects of their kind when appropriately introduced, as at Chatsworth, Hatton, and many other places.

A natural stream may sometimes be improved by altering its direction, and bringing it through a more interesting part of the grounds; and we have known an admirable effect produced by bringing a distant river close to the house, even so much so as to wash the base of its terrace-wall. (fig. 701.)
Sect. IV. Rocks.

7228. The imitation of rocks forms no part of the geometric style of gardening, and are a material of the natural style, equally unsuitable to be created. But though rocks cannot readily be imitated, their expression may sometimes be heightened when desirable, and concealed when disagreeable.

7229. The character of rocks may be savage, terrific, sublime, picturesque, or fantastic. By attending to the forms of the milder characters, and their connection with ground and trees, we shall discover whether, and to what extent, they may be improved. Savage rocks are too inhospitable to be permanently admitted, in any extent, near the eye. All rocks convey something of this idea that are not accompanied by vegetation; and, therefore, planting among or near them is, in every case, an improvement where trees do not exist. All rocks are expressive of dignity; those eminently so, are not greatly varied by projections from their surface: their beauty is to be augmented, either by increasing their surface in height or depth, or by connecting it if too scattered. The removal of a few feet of earth, or part of the bushes or trees from the bottom of a precipice or ridge, and the emplacement of a line of wood along its summit, will increase its real and apparent height; a similar process, with respect to the sides, will add to the idea of stability and continuation. If the parts are too much scattered, a few trees placed before, or bushes or creepers planted in the intervals between the parts, will connect them, and give the idea of a whole, partly concealed. But in this case, a considerable breadth of surface is necessary, at least in one place, otherwise dignity must give way to picturesque beauty. But the least indications of rocks that are not very fantastic in their form, even including such whose chief expression is picturesque beauty, are, to a certain degree, expressive of dignity. The slightest indication of a stratum or ledge appearing above the surface, conveys something of this idea, and ought not to be neglected. When they are discovered by alterations in the ground with a view to the formation of roads, fences, and water, or to the erection of buildings, occasional advantage may be taken of their appearance. A road across a declivity may be accompanied by a ledge of rocks instead of a bank of earth. Grounds which are broken and picturesque will display a more sufficient reason for the appearance. The walls of a terrace evidently in part founded on a rock, will give an idea of dryness, dignity, and security to the house; and the margin of a stream displaying even large stones, increases the idea of impetuosity; or, in lakes, of the action of water in washing away the earth. Among imitations of wild scenery, detached stones heighten the illusion, and carry back the mind to the aboriginal state of the country. Loose or detached fragments of rocks may often aid the effect of real or supposed masses. The appearance of a large rude stone near a wooded steep, unless of one evidently rounded by water or art, always leads the mind to the larger mass up the acclivity from which it has been broken and rolled down; if partly sunk in the ground, and concealed by vegetation, the fertility of the imagination considers them as parts of magnitudes which lie buried under the surface. All this, however, can only be successfully accomplished in a country which, by the character of its general surface, does not preclude the idea of rocks. On a flat or a champaign country, the want of truth, or seeming truth, would render them disagreeable; and, indeed, did rocks exist in such a landscape, they should be hidden rather than displayed, unless of such extraordinary magnitude and effect, as to form an exception to general principles.

7230. The judicious distribution of stones, in situations where they are not evidently foreign to the character of soil and surface, may greatly heighten wildness and picturesque beauty. (fig. 702.) Every thing, however, will depend on the manner in which this is done; they must not be merely laid down at random on the surface (a), or formally joined together (b), or merely connected, which, however, is better (c); but grouped with taste (d), and partially concealed by vegetation and sunk in the soil. (f, g).

7231. Fantastic stones (fig. 703. a) should be avoided in all cases, unless in some peculiar scene; and where there are already indications of stratified or regular masses of rock (b), it can never appear natural to place near them round, water-worn stones (c). Where angular and laminated stones are near; or where
such as can be quarried in forms suitable for building may be procured, grand effects may be produced; either by using them in forming imitations of nature, or by combining them in a mixed style of artificial form and natural conglomeration. (fig. 704.)

Sect. V. Buildings.

7232. Buildings, as materials of scenery, are entirely under the power of man; and, from that circumstance, were carried to an unwarrantable excess in the decline of the ancient, and the infancy of the modern style. Improvements on ground are forgotten by their effect; that of planting may be accounted too distant or too slow by ordinary minds; but a building is complete the moment it is finished. It affords immediate satisfaction to the owner; and being known as a costly object, full credit is given to him for the expense incurred. Thus wealth, confiding in its powers, multiplied garden-buildings to an excess, which ended in creating a disgust, still existing, in some degree, at their appearance in improved scenery. Before proceeding further, it may be proper to offer some remarks on the style or architecture of buildings.

7233. It is a common error to consider nothing as architecture but what is Grecian; to fancy that all architecture must have what are called orders; and to consider the Gothic, Chinese, or Hindoo modes of building, as mere barbarous compositions. But nothing can be more unphilosophical than this mode of viewing the subject; and it may just as well be said that there is no true language in the world but the Greek; that every language ought to correspond with it in the tenses and moods of the verbs; and that every other mode of speech is mere jargon. A style of building, and mode of oral communication, must have a sufficient claim to be considered as complete, when they answer the purposes for which they are intended; and, applying this principle to the architecture and language of different countries, we shall find that each is complete relatively to those countries. That any style of building, or any language can be universally suitable, is to suppose that the same climate and the same degree of civilisation prevails over the whole globe. Thus, as there are different languages, and different manners and customs, so there are different styles of architecture; and though we may prefer the Grecian, as having been used by the most refined nations of antiquity, let us not hastily reject every other style as devoid of congruity, or unsuitable for being applied to constructions of use or beauty.

7234. The origin of the different styles of architecture are usually traced to imitations of temporary structures formed of timber or of rough trees; and thus the Grecian column, with its capital ornamented with foliage, has been called an imitation of the trunk of a palm, with the petioles of its recently dropped leaves still adhering; the Gothic arches and tracery have been likened to wicker-work, or the intersecting branches of an avenue; and the Chinese style to the imitation of a tent supported by bamboo. But the imitation of nature is the last thing that occurs in the progress of improvement; and though the above opinions may not be without their use as a sort of hypothesis for composition; yet it appears much more probable that styles of building have taken their origin, jointly from the materials the country afforded, and the wants of the people. According to this hypothesis, the Grecian may be considered as founded on the use of planks of stone, in the same way as beams of timber (fig. 705. a); the Gothic, by the use of small stones, held together by their position (b); and the Hindoo, by the use of small stones, held together by superincumbent weight (c). The Doric temple (fig. 706.) is easily traced in this way to its prototype of wood; but though the idea be supported by the authority of Vitruvius, it should never be considered as anything more than mere conjecture.

7235. The progress which architecture has made in Britain, in modern times, is matter of greater certainty; and Repton, with his usual taste, has furnished an ingenious
vignette (fig. 707.), which indicates that the most remote style of domestic architecture, was that of the castellated Gothic; to which succeeded the ecclesiastical Gothic; next the style prevalent in the seventeenth century, being a mixture of Gothic and Grecian, commonly called the Elizabethan style; after that the Grecian; and last of all, the Hindoo, just coming into notice, and which he considers (Designs for the Pavilion at Brighton, &c. 1810) as likely to become fashionable.

The most suitable style for domestic purposes in Britain, he considers to be the Gothic, as admitting every description of interior form and arrangement, an unbounded variety in the external forms and lines, and as being favorable to future additions, without deranging the effect or ordnance of the original composition.

7236. With respect to the effects of buildings, as component parts of verdant scenery, Shenstone observes, that a landscape, to him, is never complete without a building or rocks; and certainly, considering it merely in the light of a picturesque view, a building, in addition to merely verdant scenery, forms a better picture, by giving a desirable feature or resting-place for the eye. Considered, however, in the light of natural expression, the meanness of root-houses and grottos, the absurdity of hermits' cells, heathen temples, triumphal arches, mock chapels, &c.; and the inutility of all of them, render them positive deformities in scenes of natural or picturesque beauty. They break in upon repose, simplicity, and all allusion to natural scenery by their frequency, and suggest ideas of ostentations vanity in the owner, rather than of propriety and elegance of taste. But though their excess is so general and so obnoxious, the occasional introduction of some sorts may be made with propriety. Garden-seats are necessary for shade or shelter; bridges, for communication between the banks of rivers or rills; cottages, gate or entrance lodges (fig. 708), as abodes for laborers; and open sheds as places of resort for cattle. Even a prospect-tower is a desirable object in a flat country, affording no other means of obtaining a bird's-eye view. A temple, after all, is in many cases but a garden-seat; and if beautiful in itself, and judiciously placed, we can see no objection to its introduction in the garden-scene of a princely mansion; certainly none to more than one of them, under the geometric style of planting. To raise a monument in memory of a great public character, or consecrate an urn to private friendship, or parental memory, can hardly be offensive to any mind. A sundial is both a useful and an agreeable object; and statues and busts, in highly polished scenery, by the contrast in the kind of beauty displayed, recall the mind for a moment, from contemplating the wide range of nature, to admire the hand of art concentrated in a single point. In this view there are various objects of this description admissible in the more polished scenes of gardens, &c., as marble fountains, fragments of antiquity, &c. But when simplicity and natural-like beauty are the prevailing idea, all works of art must interfere more or less with the idea; and unless they can be raised up and maintain a more interesting expression, they must be regarded as injurious rather than beautiful.

7237. But simplicity and nature, continually repeated, become tiresome in their turn, and man is then pleased to recognise the hand of art, if judiciously exercised, even
on an artificial ruin (fig. 709.); but then the execution must be such as to silence every idea as to its history; it must be so like truth as to interest by the likeness, not by deception, which is disgusting. Artificial ruins, however, need seldom be resorted to while there are so many other architectural and sculptural decorations to which we can have recourse. Nothing gives more general satisfaction than a neat and comfortable picturesque cottage (fig. 710.), with a good garden in neat order and cultivation; and such buildings may always be applied to some useful purpose, even in the grounds of small villas or fômes ornées. In more extensive scenes, cottages of different styles may be introduced from that of the Greenlander or Norwegian to the Hindoo; and there can be no reason why a proprietor, if he chooses to go to the expense, should not ornament the dwelling of an upper servant in any style he pleases, even that of a Chinese mandarin. (fig. 711.)

Sect. VI. Of the Accidental Accompaniments to the Materials of Landscape.

7238. Of accidental accompaniments the first are roads; and of roads, the principal is the approach. The approach, or road to the house, ought to display to advantage the beauties of that part of the place it passes through, and as many other beauties as may be displayed without showing the principal, which are generally those of the garden-front. In both styles, it ought to ascend to the house rather than descend, and pass along a flat or hollow rather than over inequalities of surface.

7239. The approach in the geometric style was generally a wooded avenue, in one or in several lines. In the modern, it is generally a bold, free, gently waving line; every turn of which is, or seems to be, produced either by some gentle variation in the surface, or by the position of a group of trees. It may pass through wood only, or through forest-like scenery. The first view obtained of the house ought to be as favorable as possible, and not of any particular front, but rather an angular view, bosomed in trees. The second, or if there are two or more, the last view, on a nearer approach, should be distinct, and show the entrance-front, and porch, or portico; the road approaching it at such a distance, obliquely, as that the eye may now readily comprehend the whole, and to the greatest advantage.

7240. In conducting the spectator to view objects, whether by approaches, roads, or walks, it is a matter of some nicety to determine à priori, the exact distance at which he should be permitted to obtain a full view. There is a certain point of distance from whence every object appears at its greatest magnitude. The apparent height of any object will
vary according to its distance, the inclination it makes with the horizon, and our relative elevation or depression. A correspondent of Repton states, that "any two of the above three things continuing the same, the apparent magnitude will decrease with the third, though not in exact proportion to it. Thus, the object being perpendicular to the horizon, and our elevation remaining the same, its apparent height will decrease with the distance. Our elevation and the distance remaining the same, the apparent height of the object will decrease with its inclination to the horizon. The inclination and distance being the same, the angle, or apparent height, will decrease with our elevation or depression, supposing our height was at first the middle point of the object. This last being liable to some exceptions, the general rule is, that the distance from the object, measured by a perpendicular to it, the point at which its apparent height will be greatest is, where the perpendicular from the eye falls upon the centre."

7241. The difficulty in this subject is to know what the conception is that we shall form of the height and magnitude of an object according to different circumstances; its apparent height, as well as its real height, remaining the same. This cannot be reduced to rules, but depends chiefly on a careful comparison of particular instances. One cause, Repton considers, may proceed from the position of the eye itself, which is so placed in most foreheads as to view a certain portion of the hemisphere without any motion of the head. This portion has been variously stated at from sixty to ninety degrees. The eye surveys more in breadth than in height; and more below the axis of vision (fig. 715. a) than above it. Much depends on the projection of the forehead and eyebrows, prominency of the eye, &c. in different individuals; yet the upper angle (a b) will seldom be greater than one half of the lower angle (a c); and Repton asserts, that he could not distinguish objects more than twenty eight degrees above his axis of vision, though he could distinctly see them fifty-one degrees below it. From hence, he concludes, "that the distance at which an object appears at its greatest height is, when the axis of vision, and the summit of the object, form an angle of about thirty degrees; because, under this angle, the eye perceives its full extent without moving the head." Thus, supposing the eye (fig. 715. a) to be five feet six inches from the ground, a tall object (b), at thirty feet distance, will be seen to the height of twenty feet; at fifty feet distance (c), to the height of thirty feet; at seventy feet distance (d), to the height of forty feet; at eighty-seven feet distance (e), to the height of fifty feet; and at a hundred and five feet distance (f), to the height of sixty feet. (Observations on Landscape Gardening, p. 21.)

7242. The approach in the modern style was well understood by Repton, and the following excellent observations by this artist seem to sum up every thing that can be said on the subject:— The road by which a stranger is supposed to pass through the park or lawn to the house is called an approach; and there seems the same relation betwixt the approach and the house externally, that there is internally betwixt the hall or entrance and the several apartments to which it leads. If the hall be too large or too small, too mean or too much ornamented for the style of the house, there is a manifest incongruity in the architecture, by which good taste will be offended; but if the hall be so situated as not to connect well with the several apartments to which it ought to lead, it will then be defective in point of convenience: so it is with respect to an approach; it ought to be convenient, interesting, and in strict harmony with the character and situation of the mansion to which it belongs.

First. It ought to be a road to the house, and to that principally.

Secondly. If it is not naturally the nearest road possible, it ought artificially to be made impossible to go nearer.

Thirdly. The artificial obstacles which make this road the nearest ought to appear natural.

Fourthly. Where an approach quits the high road, it ought not to break from it at right angles, or in such a manner as robs the entrance of importance, but rather at some bend of the public road, from whence a lodge or gate may be more conspicuous; and where the high road may appear to branch from the approach rather than the approach from the high road.

Fifthly. After the approach enters the park, it should avoid skirting along its boundary, which betrays the want of extent or unity of property.

Sixthly. The house, unless very large and magnificent, should not be seen at so great a distance as to make it appear much less than it really is.

Seventhly. The first view of the house should be from the most pleasing point of sight.

Eighthly. As soon as the house is visible from the approach, there should be no temptation to quit it (which will be ever the case if the road be at all circuitous), unless sufficient obstacles, such as water or inaccessible ground, appear to justify its course. (Enquiry into the Changes of Taste in Landscape Gard. p. 109.)

7243. Walks are the next accompaniment to home scenes, without which they cannot be viewed but in particular states of the weather and the surface. They were straight, angular, or in regular curves, in the geometric style, and are in easy natural-like lines in the modern manner. Though avowed objects of art, they ought always to bear a certain analogy to the scenes they pass through; with formal-kept hedges in highly finished scenery, and edges blending with the gravel in the picturesque manner, recommended by Price in more wild scenes. Taste must determine their general course, from the range of beauties to be displayed; and their particular turns, from local beauties and ac-
cidental circumstances. The principle of a sufficient reason ought never to be lost sight of in laying out walks and roads; that is, no deviation from a straight line should ever appear, for which a reason is not given in the position of the ground, trees, or other accompanying objects.

The fausest description of hill or mountain walk is where the path is carried along the declivity on a perfect level, or where it winds round the hill by a gradual and regular ascent, here crossing a smooth slope and never forcing its way through rugged rocks, always preserving the same easy ascent or descent. When the views from such walks are grand and extensive, and especially if they include part of a river, a lake, or the sea seen through a proper foreground of trees, nothing of the kind can be more noble.

Of valley walks, one on the wooded banks of a winding river, with cascades, or running over a rocky bed, the path sometimes accompanying the stream, at other times both retiring or separating from each other, till the sound of the water is scarcely heard through the wood, and then meeting again, accompanied by open glade or meadow, with the other variations of which such scenery is susceptible, may be reckoned among the finest of the kind.

7246. Fences are accompaniments common to both styles of landscape; they are either permanent or temporary, and, in both cases, have been treated of in considering the subject of planting (6820.) and wood. (7203.)

7247. Animated nature. Deer, wild and tame hares, cattle, sheep, game, singing birds, all belong to a residence, and are necessary to complete its beauty. Pheasants and other game, ranging undismayed by man, in garden-scenes, give a high idea of seclusion and removal from common nature; the finer sorts may be retained in appropriate structures (fig. 714.), and the common left to themselves, but liberally supplied with food. The cawing of rooks, the shrieking of the owl, the screams of peacocks, the notes of birds, are all desirable circumstances in certain situations, and ought to be attended to, by introducing such trees or plants as are favorable to their increase. The smoke of a cottage or a farm-house, the view of a distant village, the spire of a church, a water-mill, or a ruin, all become interesting in certain cases; and with a thousand other instances of natural expression, in a great measure beyond the reach of art, will be sought for, and turned to account by the judicious artist.

C H A P. III.

Of the Union of the Materials of Landscape-Gardening, in forming the constituent Parts of a Country-Residence.

7248. Having applied the principles of natural and relative beauty to the materials of gardening separately, we shall next apply the same principles to the formation of those scenes of use, convenience, or elegance, which form the constituent parts of a country-residence.

7249. The mansion and offices first demand attention, as the central feature of art and refinement. What relates to the design of these groups of buildings belongs to architecture; but the situation, aspect, style, and accompaniments are within our province. In determining the situation, a great variety of circumstances, some of a general, and others of a local or peculiar nature, require to be taken into consideration. Natural shelter, dry sub-soil, the view of the house from a distance, and the distant prospect seen from the house, belong to the former; and removal from the boundary of a public road, suitableness of the adjoining grounds for the garden-scenes which accompany mansions, trees already there, or so situated as to aid the effect, &c. belong to the latter. According to Repton, the choice of a situation ought to be founded on, "First, The natural character of the surrounding country: Secondly, The style, character, and size of the house: Thirdly, The aspects or exposure, both with regard to the sun and the prevalent winds of the country: Fourthly, The shape of the ground near the house: Fifthly, The views from the several apartments; and, Sixthly, the numerous objects of comfort; such as a dry soil, a supply of good water, proper space for offices, with various other conveniences essential to a mansion in the country; and which in a town may sometimes be dispensed with, or at least very differently disposed."

7250. To arrange these considerations according to their respective weight or influence is hardly possible; "this must depend on a comparison of one with the other, under a variety of circumstances; and even on
the partiality of individuals, in affixing different degrees of importance to each consideration. Hence it is obvious, that there can be no danger of sameness in any two designs conducted on principles thus established; since in every different situation some one or more of these considerations must predominate; and the most rational decision will result from a combined view of all the separate advantages or disadvantages to be foreseen from each. It was the custom of former times, in the choice of domestic situations, to let comfort and convenience prevail over every other consideration. Thus the ancient baronial castles were built on the summits of hills, in times when defence and security suggested the necessity of placing them there; and difficulty of access was a recommendation: but when this necessity no longer existed, (as mankind are always apt to fly from one extreme to the other,) houses were universally erected in the lowest situations, with a probable design to avoid those inconveniences to which lofty positions had been subject; hence the frequent sites of many large mansions, and particularly abbeys and monasteries, the residence of persons who were willing to sacrifice the beauty of prospect for the more solid and permanent advantages of habitable convenience; amongst which, shelter from wind, and a supply of water for store fishponds, were predominant considerations."  

Enquiry, &c. p. 83.)

7251. In hilly countries, or in any country where the surface is varied, the choice is generally on the south-east side of the latter (b), on a raised platform, the rising grounds behind being planted both for effect and shelter.

7252. The field of vision, or portion of landscape which the eye will comprehend, is a circumstance frequently mistaken in fixing a situation for a house; since a view seen from the windows of an apartment will materially differ from the same view seen in the open air. Much evidently depends on the thickness of the walls (fig. 716.), the width of the windows (a), and the distance of the spectator from the aperture. Near the centre of the room (b), the spectator will not enjoy above 20 or 30 degrees of vision; but close to the window (c) his eye will take in from 70 to 100 degrees. Hence, to obtain as much of the view from a room as possible, there should not only be windows on two sides of a room, but one in the angle, or an oblique or bow-window on each side, instead of the common form. (Obs. on Landscape Gardening, p. 24.)

7253. The aspect of the principal rooms deserves particular attention in every case, and most so in bleak or exposed situations. The south-east is most commonly the best for Britain (fig. 717.); and the south, and due east, the next best. The south-west, Repton considers the worst, because from that quarter it rains oftener than from any other; and the windows are dimmed, and the views obstructed, by the slightest shower, which will not be perceptible in the windows facing the south or east. A north aspect is gloomy, because deprived of sunshine; but it deserves to be remarked, that woods and other verdant objects look best when viewed from rooms so placed, because all plants are most luxuriant on the side next the sun. "The aspect due east," he considers, "nearly as bad as the north, because there the sun only shines while we are in bed; and the aspect due west is intolerable, from the excess of sun dazzling the eye through the greatest part of the day. From hence we may conclude, that a square house, placed with its fronts duly opposite to the cardinal points, will have one good and three bad aspects." (Fragments on Landscape Gardening, &c. p. 108.)

7254. A mansion for the country, if a mere square or oblong, will thus be deficient in point of aspect, and certainly in picturesque beauty, or variety of external forms, lights, and shades. An irregular plan, composed with a combined view to the situation, distant views, best aspects to the principal rooms, effect from different distant points, and as forming a whole with the groups of domestic offices and other architectural appendages or erections, will therefore be the best; and as the genius of the Gothic style of architecture is better adapted for this irregularity than the simplicity of the Grecian, or the regularity of the Roman styles, it has been justly considered the best for country-residences. Another advantage of an irregular style is, that it readily admits of additions in almost any direction.
7255. Convenience, as well as effect, require that every house ought to have an entrance-front, and a garden-front; and, in general cases, neither the latter, nor the views from the principal rooms, should be seen fully and completely, but from the windows and garden-scenery. Not to attend to this, is to destroy their contrasted effect, and cloy the appetite by disclosing all, or the greatest part of the beauties at once. The landscape which forms the back ground to a mansion, the trees which group with it, and the architectural terrace which forms its base, are to be considered as its accompaniments, and influenced more or less by its style. The classic pine and cedar should accompany the Greek and Roman architecture; and the hardly fir, the oak, or the lofty ash, the baronial castle.

7256. Terrace and conservatory. We observed, when treating of ground, and under the ancient style, that the design of the terrace must be jointly influenced by the magnitude and style of the house, the views from its windows, (that is, from the eye of a person seated in the middle of the principal rooms,) and the views of the house from a distance. In almost every case, more or less of architectural form will enter into these compositions. The level or levels will be supported partly by grassy slopes, but chiefly by stone walls, harmonising with the lines and forms of the house. These, in the Gothic style, may be furnished by battlements, gateways, oriels, pinnacles, &c.; or, on a very great scale, watch-towers may form very picturesque, characteristic, and useful additions. - The Grecian style may, in like manner, be finished by parapets, balustrades, and other Roman appendages.

7257. The breadth of terraces, and their height relatively to the level of the floor of the living-rooms, must depend jointly on the height of the floor of the living-rooms and the surface of the grounds or country to be seen over them. Too broad or too high a terrace will both have the effect of foreshortening a lawn with a declining surface, or concealing a near valley. The safest mode in doubtful cases is, not to form this appendage till after the principal floor is laid, and then to determine the details of the terrace by trial and correction.

7258. Narrow terraces are entirely occupied as promenades, and may be either gravelled or paved; and different levels, when they exist, connected by inclined planes or flights of steps. Where the breadth is more than is requisite for walks, the borders may be kept in turf with groups or marginal strips of flowers and low shrubs. In some cases, the terrace-walls may be so extended as to enclose ground sufficient for a level plot to be used as a bowling-green or a flower-garden. These are generally connected with one of the living-rooms or the conservatory, and to the latter is frequently joined an aviary and the entire range of botanic stores. Or, the aviary may be made an elegant detached building, so placed as to group with the house and other surrounding objects. An elegant structure of this sort (fig. 118) was designed by Repton for the grounds of the Pavilion at Brighton.

7259. The flower-garden should join both the conservatory and terrace; and, where the botanical stores do not join the conservatory and house, they, also the aviary and other appropriate buildings and decorations, should be placed here. (See 6076. and 6161.)

7260. The kitchen-garden should be placed near to, and connected with the flower-garden, with concealed entrances and roads leading to the domestic offices for culinary purposes, and to the stables and farm-buildings for manure. (See 2382.)

7261. The situation of the orchard should, all other circumstances being suitable, be near to the kitchen-garden; and between them may be properly placed the garden-er’s house, connected with the furnace, sheds, fruit-rooms, &c. (See 2527.)

7262. The lawn, or that breadth of mown turf formed in front of, or extending in different directions from, the garden-front of the house, is, in the geometrical style, varied by architectural forms, levels, and slopes; and in the modern by a picturesque or painter-like disposition of groups, placed so as to connect with the leading masses, and throw the lawn into an agreeable shape or shapes. In very small villas the lawn may embrace the garden or principal front of the house, without the intervention of terrace-scenery, and may be separated from the park, or park-like field, by a light wire fence; but in more extensive scenes it should embrace a terrace, or some avowedly artificial architectural basis to the mansion, and a sunk wall, as a distant separation, will be more dignified and permanent than any iron fence. The park may come close up to the terrace-garden, especially in a flat situation, or where the breadth of the terrace is considerable.

7263. The shrubbery generally connects the house and flower-gardens, and forms, strictly speaking, a part of the pleasure-ground scenery. It is a scene in which the object is to arrange a collection of foreign trees and shrubs in a dry border, generally on the north side of a walk, or in dug groups and patches. One very principal consideration is, to connect, partly in appearance only, the dug patches. The distinct unconnected obstruction of such scenes is justly reproved by Price, who gives excellent in-
structions for creating the beautiful picturesque among dug groups, and preserving all the polish and appearance of high keeping with the most delicate culture of the plants. (See 6187.)

7264. The pleasure-ground is a term applied generally to the kept ground and walks of a residence. Sometimes the walk merely passes, in a winding direction, through glades and groups of common scenery, kept polished by the scythe, and from whence cattle, &c. are excluded. At other times it includes a part of, or all the scenes above mentioned; and may include several others, as verdant amphitheatres, labyrinths, (fig. 719.) a Linnaean, Jussieuinean, American, French, or Dutch flower-garden, a garden of native, rock, mountain, or aquatic plants, picturesque flower-garden, or a Chinese garden, exhibiting only plants in flower, inserted in the ground, and removed to make room for others when the blossom begins to fade, &c.

7265. The park is a space devoted to the growth of timber, pasturage for deer, cattle, and sheep, and for adding grandeur and dignity to the mansion. On its extent and beauty, and on the magnitude and architectural design of the house, chiefly depend the reputation and character of the residence. In the geometric style, the more distant or concealed parts were subdivided into fields, surrounded by broad stripes or double rows, enclosed in walls or hedges, and the nearer parts were chiefly covered with wood, enclosing regular surfaces of pasturage. In the modern style, the scenery of a park is intended to resemble that of a scattered forest, the more polished glades and regular shapes of lawn being near the house, and the rougher parts towards the extremities. The paddocks or small enclosures are generally placed between the family stables and the farm, and form a sort of intermediate character.

7266. The farm, or that portion of agricultural surface, retained in the hands of the owner for private cultivation, was, in both styles, placed without, but adjoining the park; and when circumstances admitted, near to the paddocks. In some cases, on a moderate scale, part of the park constitutes the whole, or a part of the farm, and is kept in aration. The trees in this cultivated space are arranged in natural-like masses, so as to give the idea of part of a forest-scene subjected to the plough. When the park is extensive and truly forest-like, the effect of the whole is much improved by the contrast, and recalls to mind those charming scenes in the woody districts of Germany, where cultivation smiles in the glades and recesses of eternal forests.

7267. The riding, or drive, is a road indicated rather than formed, which passes through the most interesting and distant parts of a residence not seen in detail from the walks, and as far into the adjoining lands of wildness or cultivation, as the property of the owner extends. It is also frequently conducted as much farther as the disposition of adjoining proprietors permits, or the general face of the country renders desirable.

7268. Original arrangement. Though the above arrangement of the component parts of a residence will be found, in general, the most convenient on a flat surface, or one gently varied, we are far from recommending its universal adoption. Situations are always fertile in suggesting new ideas, which

"Start even from difficulties, strike from chance;"

and a mind already stored with a knowledge of every part of the subject, works from principles, and fortuitous suggestions, rather than models. We would rather see an original idea attempted than the most beautiful arrangement imitated.

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Chap. IV.

Of the Union of the constituent Scenes in forming Gardens or Residences of particular Characters; and of laying out Public Gardens.

7269. To complete a country-residence is the end of all landscape-gardening, whether imitative or geometric. In the preceding chapter we have given a general idea of the parts or scenes, and their connection, which enter into a complete residence of the first order. We have now to notice their arrangements in different gradations of residences
and these, we must previously acknowledge, are so intimately blended, that we hardly know how to separate them, and give a distinctive character to each; every country-gentleman, from the occupier of the palace to the cottage, adopting such luxuriant scenes as suit his particular taste, without reference to any thing but his own desires; and this happy circumstance contributes, perhaps, as much as the difference of situations, to the variety in the beauty and style of British country-residences. Mansions, villas, temporary residences, cottages, and public gardens, may be said to include the leading distinctions. Public gardens are much less various than private ones, because there are fewer publics than individuals.

Sect. 1. On laying out Private Gardens, or Residences.

7270. The specific distinctions of private residences may be considered as the mansion and demesne, the villa, the farm, the temporary residence, and the cottage; but each of these branches out into a number of subspecies and varieties.

7271. The mansion and demesne. The characteristic of the mansion and demesne, is the demesne or surrounding lands in tenancy. Any residence of which the dwelling-house is of a higher character than that of the mansion and demesne, as the castle, abbey, and palace, has the same general arrangement in the grounds, and differs chiefly in extent, and in the arrangements of the courts and other exterior appendages of the house.

7272. As a specimen of this style, we shall give the arrangement at Michel Grove in Sussex, the residence of R. Walker, Esq. from the works of Repton:

7273. In determining the situation for a large house in the country, there are other circumstances to be considered besides the fences and appendages immediately contiguous. These have so often occurred, that I have established in imagination certain positions for each, which I have never found so capable of being realised as at Michel Grove.

7274. I would place the house, with the principal front, towards the south-east.

7275. I would place the offices behind the house; but as they occupy much more space, they will of course spread wider than the front. I would place the stables near the offices. I would place the kitchen-garden near the stables. I would put the house-farm buildings at rather a greater distance from the house; but these several objects should be so connected by back roads as to be easily accessible.

7276. I would bring the park to the very front of the house.

7277. I would keep the farm or land in tillage, whether for use or for experiment, behind the house; I would make the dressed pleasure-grounds to the right and left of the house, in places which would screen the unsightly appendages, and form a natural division between the park and the farm, with walks communicating to the garden and the farm.

7278. The villa may be nothing more than a park with a house of smaller size than that of the mansion and demesne, surrounded by a pleasure-ground, and with the usual gardens. Moderate extent and proximity to other villas, constitute the characteristic of this class of residences; but though adjoining lands are not necessary to the character, they do not, where they exist, change it, unless their extent be considerable. Two villas joined together often mutually aid each other in effect, especially as to water and trees. (fig. 720.)

7279. The villa farm. A villa being originally a farm-house, we think that the Roman arrangement, in which the farm-offices were joined to, or at least so near, as to form with it and the domestic offices one group of buildings, might be adopted as the characteristic distinction of this class of residences. The farm-buildings should, in that case, be dignified with more architectural design than when placed at a distance; but
still in due subordination to the mansion. Instead of deer, sheep may graze the park on the garden-front, separated from the house by an architectural barrier, or in some situations, with a platform of gravel, and walks and knots of flowers. A glacis of turf, with a light fence below the slope, will be sufficient protection from sheep or cattle, and not impede the view of the lawn from the windows. The entrance-front may be approached through grass fields, not separated with common hedges, but with picturesque fences (fig. 721.) in the modern, and double hedges and slips of planting in the geometric style. All or any part of the other constituent parts of a mansion and demesne residence, such as hot-houses, gardens, orchards, pleasure-grounds, &c. may or may not be added, according to its extent, and the particular taste of the proprietor.

7280. The ferme ornée differs from a common farm in having a better dwelling-house, neater approach, and one partly or entirely distinct from that which leads to the offices. It also differs as to the hedges, which are allowed to grow wild and irregular (fig. 722.), and are bordered on each side by a broad green drive, and sometimes by a gravel-walk and shrubs. It differs from a villa farm in having no park. A dry hilly soil is best suited for this description of residence, of which there are some fine examples in Surrey, Kent, and the Isle of Wight.

7281. Temporary residences, as marine villas, sporting or shooting boxes, seldom con-
tain much land attached. No hot-houses, and but little pleasure-ground is here required. What land there may be, should be applied to use rather than to beauty. Speaking of hunting-boxes, Marshall observes “a suit of paddocks should be seen from the house; and if a view of distant covers can be caught, the back ground will be complete. The stable, the kennel, the leaping-bar, are the appendages, in the construction of which simplicity, substantialness, and conveniency should prevail.”

7282. A cottage orné, we think, might be characterized by the garden-front opening into a picturesque orchard; or a lawn, varied by groups of fruit-trees, instead of a lawn or park planted with forest trees. It may contain any part of the scenes of the villa, at the will of the owner. If the situation of the house is elevated, so as to give a view from the principal rooms of a great part of the farm, it will be the more desirable. A desirable foundation for this improvement is an old English farmhouse; by adding to which one or two principal rooms, a very interesting group may be formed at little expense.

7283. Cottage en verger. An agreeable variety of this species sometimes adopted in France, consists in surrounding an enclosed space of one or two acres, with an irregular strip of walnut, cherry, chestnut, and other tall-growing trees (fig. 722. a) which produce both fruit and timber; and then planting the interior space (b) with the finer sorts of fruit-trees, especially pears and plums, as standards, on turf. Winding walks are led through the whole, and groups of flowers and kitchen-vegetables introduced.

7284. The citizen’s villa (fig. 723.) is a spot of one or more acres laid out in lawn and shrubbery, but without a kitchen-garden. As the space contained is very limited, and often under an acre, only the most select trees, shrubs, and flowers should be employed; and great part of the trees and shrubs should be evergreens. Seats and other decorations may be introduced, of the most select designs, and best workmanship; and what is of the last consequence, none but a good gardener should be employed in order to preserve the whole in the highest order and keeping, at every season of the year. Gardens or residences of this sort are almost peculiar to the neighborhood of London; and the occupant procures his culinary productions and fruits cheaper and better than he can grow them, from that first of all gardens, Covent-garden.

7285. The suburban villa (fig. 724.) is of limited extent, but contains a small kitchen-garden and stables, with a field planted either in the ancient style (a), or modern style (b); with a neat lawn, and groups of flowers (c). Such villas are occupied more by professional men and artists, than by the lesser merchants and rich tradesmen, who (those of the metropolis at least) prefer the citizen’s villa. When two or more of such villas can be formed adjoining each other, the happiest effects may be produced if
their owners act in concert at their first planting; and a sort of community of scenery may be enjoyed, without lessening individual privacy and comfort. On the contrary, a gain might result to each proprietor rather than otherwise; for if two villas, adjoining each other, are laid out in the modern style, then by placing the masses of wood of the one, against the masses of the other, less ground would require to be occupied in plantation by each. Office-buildings might be placed against, or near office-buildings, so as to be shut out, or partially concealed with less than the usual quantity of trees, and so on. In the ancient style, avenues and vistas might be contrived to pass through each other's grounds, and the ornamental objects which formed their termination, serving both parties, only half the usual number would require to be erected by each.

7286. The suburban house (fig. 725.) is a large commodious dwelling, in a village-like collection of houses, or streets, on the outskirts of the metropolis, or of large towns; and occupied as the constant residence of wealthy professional men or merchants. It has a carriage-entrance to the house and stables in front, and a small kitchen-garden behind.

7287. The house with carriage-entrance (fig. 726.) occurs very commonly in the suburban streets of large cities; it contains a small garden behind, not however sufficient to employ a gardener; and it is without stable or coach-house; the fore-court is varied by shrubs and a few trees, and the central circle of turf, ornamented with baskets of flowers or roses; and in the middle a statue, sundial, fountain, pond, or a cedar, or other evergreen tree.

7288. The house with covered entrance (fig. 727.) is similarly situated to the other, but generally further from town, to and from which the occupant passes by the local public conveyances. It contains a garden-court before, and a garden behind the house, like the other; but the former is entered by a porch (a), connected with the house by means of a glass or opaque roofed passage (b); and along the front of the house is an open veranda (c, c) communicating with a vestibule (d). This sort of suburban house is well suited for invalids, who may take exercise, and enjoy the plants under the glass roofs in rainy weather.

7289. The house and conservatory (fig. 728.) is similarly situated to the last, with one or two wings (a and b), as conservatories; or, the one a conservatory, and the other a botanic stove, or a vineyard. These communicate with the two principal living-rooms, and also with the fore-court (c); the latter entrance is that made use of by the gardener. Heat is supplied from the under-ground offices of the house; and if the latter is heated by hot air, in Sylvester's excellent manner, or by the more simple operation of steam, it will be accomplished so much the more readily
and effectually. They may be also lighted up by gas, if there is a public gasometer in the neighborhood.

7290. The house and flower-garden entrance (fig. 729.) requires a more airy situation than either of the three last varieties; and is generally situated in some road or street, a mile or two from town, or in some suburban hamlet. The flowers may be variously arranged, and may be either florists' flowers or herbaceous perennials, with a mixture of dwarf ornamental shrubs. A very complete mode is to grow the flowers in the garden behind the house, and bring them to the front as they come in flower. This sort of residence is well suited for retired tradesmen, who act as their own gardeners; and some fine examples are to be found at Hammersmith, Hampstead, and round Manchester. The French and Dutch, and also the Germans, excel in this kind of garden, and produce the most pleasing effects by a judicious combination of very few species of flowers. They take care to select such as are showy, of brilliant and distinct simple colors, as white and scarlet lilies, red and white roses, nasturtium, candy-tuft, daisy, larkspur, &c. They admit few yellows, or small scattered flowering plants; but study to have masses of the same colors and forms, contrasted by different colors also in masses. There are many fine gardens of this sort in Picardy and the Netherlands, and some in Hanover.

7291. The house and French parterre (fig. 730.) can hardly be considered a distinct variety from the last; though it differs in this, that the front garden of the latter contains turf around the flower-compartments, whereas the former is composed entirely of earth, and gravel, edged with box, or some other plant.

7292. The common front garden (fig. 731.) is a variety so well known as to require no description; but, like the six preceding varieties, it is introduced here chiefly to suggest, that these humble scenes may be greatly improved in design, and also in cultivation and keeping. There is little danger of the gardens of the wealthy being neglected; but it is of great importance to the advancement of gardening, that the art should be displayed to as great perfection as possible in those gardens which are most universal; which are continually under the eye of a large city population; seen by the whole country-inhabitants, when they visit the towns; and which chiefly come under the eye of foreigners.
The farmer's garden should not be placed adjoining the rack-yard, on account of the straw liable to be blown into it: and should be well enclosed to exclude poultry, pigs, and other domestic animals. Supposing the farm-buildings to occupy three sides of a square, and the farm-house to be placed in the middle of the south side, and the rack-yard to be placed beyond the north side; then the kitchen-garden may be placed adjoining the east or west side of the square; the grass-orchard, which may also be the drying-ground, and area for rearing young poultry, on the opposite and corresponding side; and a small flower-garden may serve as an entrance-court to the farm-house. But in the case of farmeries on a larger scale, where the house is detached from the court of offices, the three gardens should be united with a small portion of lawn, and a pond, so as to form about an acre (more or less, according to circumstances), of garden and pleasure-ground round the house. (fig. 662.) The part destined for the growth of culinary vegetables should be laid out in right-lined plots and borders; the orchard-trees planted in rows or quincunx; and the flowers and flowering shrubs arranged in groups or beds on turf. The most useful and prolific fruit-trees should be chosen; including some plants of hops, and one or two walnut or chestnut trees in the exposed side of the orchard, if the climate is such as will ripen their fruits. No class of men have it in their power to form and cultivate a garden of less expense than that of the farmer; but unfortunately few farmers have a taste for the subject; perhaps, because gardening is not sufficiently contrasted to agriculture, to afford the farmer that sort of relief sought for in recreative and pleasurable pursuits.

The laborers' cottage and garden. This may be reckoned too humble a country-residence for the consideration of the landscape-gardener; but we conceive it to be of very great importance to the general good, that these should be improved, and their inhabitants ameliorated. What we shall advance is founded on the principle, that whatever renders the cottager more comfortable and happy at home, will render him a better servant and subject, and in every respect a more valuable member of society. Besides, one of the most constantly occurring objects in the country is the laborer's cottage, whether detached by the road-side, or grouped in hamlets and villages; and therefore to render such buildings and their scenery more ornamental must, independently of every other consideration, be a laudable object.

The accommodation contained in the cottage, and the size of the garden, should, no doubt, be regulated by the family of the cottager, and the facilities afforded him by his line of employment to live well on the small revenue of a large family, &c. But we shall take the lowest case that can occur, and state what we consider to be the minimum of accommodation, which a humane employer in England would wish to be enjoyed by his serving laborer, even if he had no other family than his wife.

The whole space to be enclosed, including the garden and the site of the house, cannot be less than one eighth part of a statute acre. The cottage should, if possible, be placed in the centre, fronting the south-east, by which means, if it be a square or a parallelogram, the sun will shine on each of the four sides a part of every day in the year. Its door should be raised two steps above the level of the garden; its principal windows to the south-east. A gutter should be placed under the eaves, to prevent the ground, at the base of the walls, from receiving extreme moisture, and thus rendering the interior damp and unwholesome. The cottage should consist of the following parts:

1. A passage to the door. Two steps of stone, and prevent it from being blown in by the wind. On the smallest scale, two broad boards, or two slates or flag-stones, placed pediment-wise over the door will suffice.

2. A lobby, broad passage, or other space inside the door, to contain lumber, fuel, garden-tools, and to serve for a place of waiting, or working at coarse work, &c.

3. A cooking and living-room entered by the lobby or outer room; the fire-place, with an oven and small boiler, both included in a cast-iron grate.

4. A sleeping-room over the living-room, and entered by a stair from the lobby or outer room.

5. A garret, or children or lodger's sleeping-room, or small room for any purpose, over the lobby or outer room.

6. A pentry, taken off the lobby, with a small window to the north-west.

7. A closet, for utensils and articles used in the living-room, taken off that room, with a window to the north-west or south-east.

8. A hen-roost, forming part of the garret over the lobby, and entered by a poultry-ladder, placed against the wall near the bottom of the outer wall.

9. In the garden should be a well, with a pump, if deep; unless some other source of good water be near.

10. A water-closet placed in a hidden part of the garden, behind the house, so contrived that the visitor may not, either from the windows of the cottage or the public road, with a going and returning, or an incidental approach, instead of the direct cou de sac paths which commonly lead to such places.

11. Planted beside the house, may be placed: pears, apples, plums, blackberries, and currants, in small plots, not more than a yard broad, planted by the hand. And so on.

The surrounding fencce may be a wall, close pales, a holly, thorn, sallow, or damson-plum hedge, according to circumstances; if a hedge of any kind, then standard plum, pear, apple, or cherry trees, may be planted in it; if a wall, the same sorts may be trained against it. Next to the fence, a border should be carried round the whole; a similar border may be formed round the house; and the area for culture within be thrown into two compartments, one behind the house, and one in front of it. The compartments may be surrounded with a line of gooseberries and currants, and a few standard apples or plums (as being the two most useful cottage fruits) scattered over the whole. Against the house may be planted currants, pears, or other fruits. Hemmed in, the situation is most agreeable. Here and there a small shrubbery, planted next the porch; ivy against the water-closet; and the scented clematis against the pigsty. The border round the house should be devoted to savory pot-herbs, as parsley, thyme, mint, chives, &c. and to flowers and low flowering shrubs. The surrounding border, under the wall or hedge, should be devoted to early and late culinary crops, as early potatoes, peas, turnips, kidney-beans, &c. No forest trees, especially the ash.
PRACTICE OF GARDENING. Part III.

and elm, should be planted in, or if possible, even near the cottage's garden; as these are ruinous to crops; the first both by their shade and roots, and the latter by its roots, which spread rapidly to a great extent, close under the surface. The oak is the tree the least injurious to gardens.

3731. Variation may be made in this extent of accommodation, by adopting a different form for the ground-plan of the plot; by different inclinations of surfaces, kinds of fence, sort of materials used for the roof and walls of the house, coloring of the walls, and above all, by adopting different styles of architecture. But whatever is done in this respect, no attempt at ornament or picturesque effect should be made which is at variance with comfort; — latticed windows are cold and comfortable; chimney-flues tortured in their direction, with a view to fixing the stack of chimney-tops in some particular point, occasion smoky apartments. A variety of other deviations from common practice made to gratify the eye of the beholder, without any reference to the inhabitant, might be mentioned; but we shall only add, that whatever is most comfortable and durable will please the best in the long run.

Sect. II. Public Gardens.

7312. Public gardens are either designed for recreation, instruction, or commercial purposes. The first include equestrian and pedestrian promenades; the second, botanical and experimental gardens; and the third, public nurseries, market-gardens, florists' gardens, orchards, seed-gardens, and herb-gardens.

Subsect. 1. Public Gardens for Recreation.

7313. Public parks, or equestrian promenades, are valuable appendages to large cities. Extent and a free air are the principal requisites, and the roads should be arranged so as to produce few intersections; but at the same time so as carriages may make either the tour of the whole scene, or adopt a shorter tour at pleasure. In the course of long roads, there ought to be occasional bays or side expansions to admit of carriages separating from the course, halting or turning. Where such promenades are very extensive, they are furnished with places of accommodation and refreshment, both for men and horses; this is a valued part of their arrangement for occasional visitors from a distance, or in hired vehicles. Our continental neighbors have hitherto greatly excelled us in this department of gardening; almost every town of consequence having its promenades for the citizens à cheval and also au pied. Till lately, Hyde Park, at London, and a spot called the Meadows, near Edinburgh, were the only equestrian gardens in Britain; and neither were well arranged. But in 1810, the Regent’s Park was commenced from a suggestion of W. Fordyce, Esq., the late surveyor of woods and forests, and it promises to be a scene worthy of the metropolis. It is only to be regretted, that the space available to the public is so much curtailed by interspersed villas, and surrounding rows of houses and gardens; for though from the number of trees, the wealthy citizen who can view the scenery from his horse or coach may recognise the park character; yet by rendering so great an extent of the surface private property, the wanderings of the pedestrian are limited, and his views of the scenery confined.

7314. The public garden of Carlsruhe (fig. 752.), and the town, founded by the Margrave Charles William in 1715, are formed to correspond with each other. The palace (a) is noticed by Sulzer (Théorie des beaux Arts, &c.) and by Hirschfield (Théorie des Jardins, &c. vol. iv. p. 416.), as one of the finest in Germany, and remarkable for having the wings at an oblique angle to the main building. Behind, exactly in the centre of the circular carriage-promenade (b), is a tower (c), which commands a bird's-eye view of the whole park, pleasure and kitchen gardens (d), and the town and church (e). The whole is on level ground, and joined to a natural forest. In the town, many English and other foreign artisans were settled. Among the trees near the palace, are some of the finest old tulip-trees, planes, bigonias, sumachs, acacias, cedars, and other exotic trees in Germany.

7315. Boulevards (Boulevard, Fr., or round work; a bulwark, or great bastion, or ram-
part, generally round). Many of the continental cities have a species of equestrian promenade within their boundaries, which is deserving of imitation. These are broad roads, accompanied by rows of trees, near the margin of the city, originally formed on the ramparts, or surrounding fortifications, and completely encircling it. They are highly interesting promenades, especially to a stranger, to whom they give an idea of the topography and most remarkable points of the scene in the most agreeable manner. The boulevards at Paris, Vienna, and Moscow, are particularly to be admired in these respects.

7316. A promenade might be formed in the margin of London, of a very interesting kind, by continuing the street called the New Road through Hyde Park, entering close to where Kensington Gardens leave off, proceeding thence across the Serpentine River, and coming out exactly opposite Sloane-street: then along this street and part of the King's Road, to the road leading to Vauxhall Bridge; from this bridge along roads already formed, and as may be seen by the map, well suited to lead to Blackheath; then turn towards London through Greenwich Park, so as to display the best views of the metropolis over Greenwich Hospital; form a viaduct or road, on a cast-iron colonnade, across the river, sufficiently high to admit ships in full sail to pass under: descend this, and join the City Road, which joins the New Road, and completes the circle. This course which, with the exception of the bridge, might be formed at no great expense or derangement of property, would give a grand view of the metropolis, and by now and then deviating from the direct road and returning to it, Kensington Gardens, Hammer-smith Nursery, the King's Road Gardens, Chelsea Garden, the garden of Lodgges at Hackney, the Regent's Park, Highgate, Hampstead, and all the most interesting gardens, scenery, and objects close to London, might be rapidly glanced at in one day.

7317. Mountain promenade. One of the finest equestrian promenades that can be imagined might be formed on the hill of Arthur's Seat, Edinburgh. From the base at Holyrood Park, let a road ascend winding round the hill, including the appendage of Salisbury Craig's, and the knoll to the east, if desirable, to the summit, at a rise not greater than two inches in six feet. Having arrived at the summit, let it wind down again at a similar slope, intersecting the other road, and arriving also at Holyrood Park. Then let or sell the ground to individuals to build on or plant, each according to his taste. The slope of the road would be found so gradual that a two-wheeled chaise might be driven up or down at a trot, which can be done on the Simplon road, where the slope is 2½ inches in six feet. Taking the height of the hill from the park at 700 feet, this would give less than five miles of ascending promenade, and the same number descending. By the formation of these two roads, hundreds of the finest situations in the world, for summer villas and cottages would be formed, and probably in time let or sold, so as to cover much more than the expense, both of purchasing the hill as it now is, and forming the roads in the very best manner.

7318. Public gardens, or pedestrian promenades. These, with very few exceptions, have been in all ages and countries laid out in the geometric style. The Academus at Athens is an ancient example. The summer garden at Petersburgh, a modern one. Even in China, where irregularity in gardening is so much desired in general, Ellis (Journal of the Embassy of 1816) informs us, that the late gardens at Canton, the result of the fashionable, consist of straight walks." And however much our gardening has been praised and copied by private persons on the continent of Europe, yet, with the exception of Count Rumford's walk at Munich, and the late Earl of Findlater's at Carlsbad, almost all the others are very properly in straight lines. The object of public gardens is less to display beautiful scenery than to afford a free wholesome air, and an ample uninterrupted promenade, cool and shaded in summer, and warm and sheltered in spring and winter. In a limited extent, these must be attempted in one principal walk, which, for that purpose, should as much as possible be laid out in a north and south direction. In more extensive scenes, certain covered walks may be devoted to summer, and certain east and west open walks, to spring and winter. The broad open, and narrow covered avenues of the ancient style are valuable resources on a large scale; these conjoined and laid out in a south and north direction, give in the centre an open, sheltered, sunshine walk in mid-winter; and a close or covered avenue being lined out along each side of the open central one, will afford shady walks for summer, and occasional places of retreat from casual showers in spring. Oxford and Cambridge afford some fine open and covered avenues, though far inferior to many on the continent.

7319. Public squares, of such magnitude as to admit of being laid out in ample walks, open and shady, are almost peculiar to Britain. The grand object is to get as extended a line of uninterrupted promenade as is possible within the given limits. A walk parallel to the boundary fence, and at a short distance within it, evidently includes the maximum of extent; but if the enclosure is small, the rapid succession of angles and turns becomes extremely disagreeable, and continually breaks in upon the par.
des promeneurs, the conversation of a party, or individual contemplation. The angles, therefore, must be avoided, by rounding them off in a large square; in a small one, by forming the walk into a circle; and in a small parallelogram, by adopting an oval form. In laying out a large square (fig. 733.), four objects ought to be kept in view: 1. Sufficient open space (a), both of lawn and walk, so as the parents, looking from the windows of the houses which surround the square, may not long at a time lose sight of their children: 2. An open walk, exposed to the sun, for winter and spring (b): 3. A walk shaded by trees, but airy for summer (c): 4. Resting-places (d); and a central covered seat and retreat (e), which, being nearly equidistant from every point may be readily gained in case of a sudden shower, &c. The statues of eminent public men are obvious and appropriate decorations for squares.

7320. Russell Square, laid out from a design of Repton in 1810, is one of the most complete in these respects. It has been objected as over-planted; but this is only a piece of vulgar injustice, applied indiscriminately to every rural artist, all of whom, as a matter of course, conclude, that when magnitude of object is the purpose of the work, the superfuous plants will root out and be destroyed. (r) Sloane Square is very ingeniously laid out as a botanic garden, which means the surrounding inhabitants have an easy opportunity of blending recreation with instruction. This plot being a parallelogram or long square, and the ground being low, Repton proposed to form it to a winding valley, containing a piece of water; the walks to be winding, the trees grouped, and the whole to be winded to produce an appearance of nature in the midst of art; but his advice was not complied with. The late poet-laureate, Pye (Essay,) purposed to lay out a square, in imitation of a wild overgrown quarry or gravel-pit, and plant it with thorns, hollies, furze, brambles, ferns, &c. This mode he would adopt on account of its originality. (rf) Edward’s Square, Kensington, was laid out, in 1810, in groups and winding walks, in a manner different from most other squares, by Aiglio, an eminent landscape-painter. A small city square might be laid out in terraces, like the Isola Bella, or the gardens of Babylon, and the space beneath usefully disposed of as vaults for goods, or a cart-market.

SUBJECT 2. Public Gardens of Instruction.

7323. Botanic gardens. The primary object of botanic gardens is to exhibit a collection of plants for the improvement of botanical science; a secondary object to exhibit living specimens of such plants as are useful in medicine, agriculture, and other arts; and a third is, or ought to be, the acclimating of foreign plants, and their dissemination over the country. In choosing a situation for a botanic garden, the leading object must be proximity to the town, city, or university to which it is to belong; and the next, if attainable, a variety of surface and soil, to aid the necessary formation of composts and aspects for different plants. In general, however, there is little choice in these respects, it being sufficiently difficult to procure an adequate extent of surface of any kind near large towns. As the leading object or feature in the view of a botanic garden is the range of hot-houses; and as these must always face the south, it is generally desirable that ground on the north side of the principal public street or road by which it is to be approached, should be preferred to ground on the south side. In the latter case, the hot-houses must be approached from behind, and then the spectator must turn round to look at them, by which their grand effect is lost. The Liverpool and Oxford gardens are in this respect unfortunate; that of Edinburgh fortunate.

7324. The extent requisite for a botanic garden depends upon that of the collection intended to be formed; as well as on the magnitude to which the tree-plants are intended to be grown. A good deal will depend also on whether tender exotics are to be principal or secondary objects of collection, and also on the manner of growing the hardy herbaceous plants. An immense collection of herbaceous plants may be included in a small space, if the soil is loamy, richly inclined to moisture, and if the plants are separated from each other in the rows by bricks or thin tiles, which at once completely divides them and stints their growth, so as to admit a great number being planted on the same space. The extent of the Chelsea garden is little more than three acres; that of the Liverpool garden is five acres; and in both are extensive collections. Messrs. Lodgdes have above a thousand species of herbaceous plants, which they keep constantly in small pots, set on beds of scoria. These occupy very little space, and the plants thrive well. Of course the larger-growing kinds are excluded.

7325. The form of a botanic garden is a matter of very little consequence: where the extent is small, a square or parallelogram may undoubtedly be made to contain most plants; but where it exceeds four or five acres, any form will answer; and, indeed, if there is a sufficient quantity of ground, the more irregular the form, so much the more variety will there be in the circumferential walks of the garden. The Chelsea, Cambridge, Oxford, and Edinburgh gardens, are square, or nearly so; those at Liverpool, Glasgow, Hull, and the Dublin Society’s garden, are irregular. The two latter both in outline and surface. The most irregular botanic gardens, both as to form and surface, with which we are acquainted, are those at Konigsberg and Warsaw. A small rill runs through the former, with the most irregular wavy banks on each side; and the latter is on the steep, broken, and almost inaccessible banks of the Vistula.

7326. In laying out the area of a botanic garden, the objects already mentioned, and various others, must be kept in view. If it be merely desired to have a general collection, then a surrounding border for the trees and shrubs; internal compartments for the
beds of herbaceous plants; and a space at one end or side for the hot-houses, frames, compost-yard, &c. will be sufficient; surrounding the whole with a walk, which may also cross the garden in one or more places. Such a walk to display in succession every remarkable feature, is essential to all gardens, whatever may be their extent or kind.

7327. In a complete botanic garden, the following seem to be requisites:—

1. A _carinse_ house, with seed-rooms, office for business, library, and a large room for conserving and forming plants. This is most generally situated at or near the entrance of the garden. Some consider it preferable to place a lodge at the entrance for the under-gardener, and to place the library and other conveniences above, in connection with the range of hot-houses; and this the more especially as botanic gardens are rarely family men, at least in Britain.

2. A range of hot-houses, either in one line, or in a semicircle, square, half circle, or oval, and other circumstances; with back sheds for all the usual purposes of hot-houses, and all other arrangements, giving rooms for every purpose, and no lodge; and lodgings for one man, even if there is a lodge, in order to attend to the trees.

3. An adjoining arrangement of pits and frames, but not in front of the range of hot-houses, as in a nursery.

4. A compost-ground for all the usual purposes.

5. An _aquarium_, including a bog, pond, spring, and salt-water fish, for marine algae.

6. A rock-work and under-pendent walls, tunnels, vaults, caves, open in different directions and degrees for the growth of mosses, ferns, fungi, &c.

7. Borders, shaded and kept moist in different degrees for plants that require the presence of other plants, and also in arrangements.

8. A _fungi-ground_, shaded by trees or vaults, and containing stamps and races of trees of different kinds, and other means for the preservation, as far as art will go, of a collection of native and other fungi, and mosses.

9. An _American_, or _log-earth_ ground, either a border, or connected groups, or a composite figure surrounded by walks.

10. A _drying-ground_, or paved area, for setting out the greenhouse plants in summer for air and exercise, and wind. In the pavement there may be holes, in which to insert iron rods to be connected with wires, to which to tie the taller and moreflexible plants.

11. A _grass-ground or granivarium_, for bringing all the grasses together.

12. A compartment for the plants used in medicine, according to the Pharmacopoeias of the different universities, &c.

13. A _carinse_ for the hardest _polonium_ plants.

14. Compartments for the plants and trees used in _agriculture_, _horticulture_, _dyery_, and other branches of general economy.

15. A compartment for _fioriates_ and border flowers.

16. A _compartments_ or, what is generally preferable, surrounding border or bed, for trees and shrubs.

7325. Various other _sub-arrangements_ or compartments of this nature may be contrived, as for creeping plants, climbing natives of particular countries, succulents, bulbs, &c.; and the association of plants in this way by strong natural and artificial (alluding to their use) affinities, is well calculated to facilitate both their culture and study. The most complete arrangements of this kind are to be found in the Paris, Dublin Society's, and Glasgow gardens. The size and shape of these sub-arrangements will, of course, be various, which will add greatly to the interest of the walks. They will, in general, be most advantageously placed round the outsides of the garden, within the marginal plantation, and should be separated by different sorts of rustic walls, or mounds of rock-work, hedges, thickets of evergreens, and other means. They should all be connected by a walk in such a way as that a general spectator may see each scene without being obliged to enter minutely into it; and that whilst none can escape the botanist, he may have an easy opportunity of entering minutely into each or any of them.

7329. The _central, or principal part of the ground_, should be devoted to one general arrangement of all the phanerogamous plants, including hardy exotic trees and natives. The trees may be kept dwarfed, by being propagated from cuttings, or layers, and by planting in pots, and pruning; and the stowe, and other exotics, will of course only be plunged in their appropriate places for a few weeks in the warmest part of each summer, as in the Paris garden. Every plant ought to have its name painted on strong cast-iron tallies, on a bevelled face, in letters so large as to be legible without stooping. If to the name, systematic and English, could be added the _Linnaeae_ and _Jussieianae_ class, native country, and time of flowering, it would obviously greatly facilitate the periopathic study of plants. The tallies once placed there, should never be removed, excepting when the arrangement is to be enlarged, because the name will show that the plant exists, or ought to exist, somewhere in the garden; and will or ought to be placed there in the proper season. Such a collection should, in short, be a transcript of the catalogue of the garden; some of the filices, and most of the fungi, alge, and musci excepted.

7330. Whether the arrangement in the compartments or main area of such a general collection ought to be _Jussieianae_ or _Linnaeae_, must depend on the opinion of those concerned. In the present state of botanical science, that of _Linnaeus_ is the best for the study of nomenclature and technology; it is that generally adopted in Britain and the north of Europe; whilst that of _Jussieu_ is almost universally adopted in France and Italy.

7331. The _botanical arrangement_ in the _hot-houses_, and as far as that kind of arrangement is applicable, in the different subsidiary or _habitat_ arrangements, should, in our opinion, decidedly be _Jussieianae_, as presenting the strongest natural affinities, and calculated to promote variety in general appearance, facility in recollecting names, and often answering as to _kind_ of culture. The Paris garden is the most complete in Europe as to comprehensive arrangement; though the collection of plants is inferior to that at Kew or Liverpool. It is remarkable for its menagerie, containing a collection of living animals of many kinds, lodged in appropriate buildings with surrounding enclosures of different degrees of extent. It also contains specimens of all the different soils, composts, and operations of horticulture and agriculture. A plan of this garden, which contains about seventy acres, and was arranged in its present form by the chevalier Molinos, has been given by Professor Thouin, in the _Annales du Muséum_; and another published more recently by the professor's brother, G. Thouin (Artiste Jardinier), in _Plans Raisonnées des Jardins, &c._ This plan (fig. 734.) not only contains the iconography of the garden (1 to 21), but in the margin are placed elevations (22 to 42) of the houses in which the living animals are kept, of the immense buildings in which the
The entrance to the garden is through a handsome iron railing between lodges (1, and the elevation 32), opposite the bridge of Austerlitz (42). On the left is the menagerie, commencing with the ferocious animals, in a long building, with wings and a fore court; and next in order is a number of small irregular-shaped enclosures of pasture, covered by trees, each devoted to one genus of animals, and containing a building in the centre for their repose or shelter (2 and 3). Passing these we arrive at the dwelling-houses of the professors of natural history; and the large amphitheatre (4, and elevation 26) in which the lectures are given. Here is also the hot-house department (7, and elevation 23), with a sunk area in front for pots and frames; a space called the seed-garden for raising seeds, and for nursing them till they flower. Adjoining is an artificial mount, crowned with a kiosque (5), which overlooks, not only the whole garden, but great part of Paris; it contains a sundial, which, by means of a lens, is contrived to discharge a cannon every day at noon. The museum of natural history is a large building at the upper end of the garden, exactly opposite the entrance (6, and elevation 24); it is separated by a handsome low wall and iron rails from the open garden, which consists of 36 plots, enclosed by lattice-work from the walks, which are at all times open to the public. These plots contain specimens of the mode of propagating all herbaceous vegetables, all trees and shrubs (8) — a department which is particularly rich in specimens of grafting and incarching (9); a large basin for aquatics, and aquatic birds and reptiles, situated at the bottom of an excavation, more than ten
feet below the level of the general surface of the garden (10); the sides of this excavation are planted with marsh trees and shrubs. The next divisions consist of florists' flowers arranged according to their colors and times of flowering (11); medicinal plants (12); illustrations of the operations on plants, as the different kinds of hedges, live fences, rows, &c. (13); all the sorts of fruit-trees, vines, and of vines and flowers in the order of France, with different modes of pruning and training them (14); all the sorts of vegetables used in rural economy throughout Europe, the more tender sorts, as the convolvulus batatas, being protected early in the season by glass (15). The general arrangement of all the plots in France, tender, and hardy, occupies ten plots (16); this classical adoption is that of Jussieu. The tender species are brought from the hot-houses in June, and plunged in their places in the beds, where they remain till September; the hardy tree and shrub kinds are kept dwarf by pruning, and brought into flower by ringing. The different sorts of annual plants, and the mode of raising seeds of every kind, is displayed in a large plot (16). There is a general arboretum (17); one of winter or evergreen trees (19); of trees in perfection in autumn (20); of summer trees (21); and of spring trees.

3.355. The principal buildings are the menagerie for ferocious animals (22); the conservatory (23); museum of birds (24); lodge for East India Company; lecture-theatre (25); near which is situated the office of administration for the garden; retreat for buffaloes (27); stable for the equus tribe, with pigeon-house over (28); Merino and other sheep-cots (29); cot for goats (30), for camels (31), for elephants (32), for foreign oxen (37), for red deer (39), for the dromedary (40), for packing plants (41), and for a public coffee and restaurant (42) at the base of the mountain (38); the new mount (21), also a number of other buildings of less note; and so complete is this establishment, that in some of the areas destined to show certain branches of culture, there are lodges containing specimens of all the implements in use in that branch. (Annales du Musée; Roger's Descriptive History of the Park Gardens.)

7334. In the office of administration, which is remarkably complete, is the botanical cabinet (fig. 7335), thus described in the Horticultural Tour: "In the staircase [a] is preserved a tall palm-stein from South America, which had been naturally clasped in a very extraordinary way by some liane or twining shrub, and evidently strangled by the deeply indented grasp of its invader. Professor Desfontaines' working-room (b) adjoins, and next, the working-room for the propagating assistants [c]. Here, the female, of the tall and unblemished flowers, was employed in fixing dried species of plants to sheets of white paper, after they had been arranged for that purpose by Professor Desfontaines. There is a room [d] appropriated to the keeping of the specimens of dried plants. They are contained in close prostrate boxes, which are accurately and conveniently arranged, that the specimens composing any particular genus can be produced for examination the moment they are called for. Another [e] contains specimens of wood of very many species of trees, we believe of almost all that are figured in the quarto volume published by Dr. Rutty in 1775, and many unprinted wood by Dr. Houtt, and others of the Dutchmen. The samples are in general smoothed with the plane, the better to display the grain, and the extreme beauty of some kinds. A vase, nicely formed out of the stem of a date-palm, is a curious object. It is about a foot and a half in diameter, and somewhat more in height. A large apartment [f], extending the whole breadth of the building, contains the seeds and seed-vessels of plants, with specimens of vegetable products in general. In the same room several commodious presses and drawers are appropriated to the reception of the seeds saved in the garden from the more rare or tender plants, particularly those of only annual duration. We may add, that the great attention paid to this part of the business of the garden, the saving of seeds, and keeping them in the nearest order, received our unqualified approbation. A glazed frame containing numerous skeletons of leaves and flowers, had a very pretty and unusual effect. Fronds of the large umbrella-palm of Ceylon (Corypha umbrosaflora) decorate the ceilings of two of the rooms." (Hort. Tour, 353.)

Subsect. 3. Commercial Gardens.

7335. Public nursery-gardens come first in order. In choosing a situation in which to establish a nursery business, two points are to be considered, fitness as to the disposal of the produce, and fitness as to shelter, aspect, and soil. Where it is intended to attempt a general nursery business, regard must be had to the leading roads of the district, the means of carriage by land or water, the kind of objects that will be most in demand, whether seedlings, fruit-trees, or tender exotics, or all of these. Where a local business is to be commenced, it is evident much will depend on the choice of a conspicuous situation in some line of road of general resort, and as near as possible to some town or city. As far as respects shelter, aspect, and soil, the remarks already submitted in reference to private nurseries (6974.) may suffice. The best general soil is evidently a free tender loam; and the best general aspect or exposure, one inclining to the north; as precocity is no advantage in a nursery, but the contrary, and all seedlings and tender plants will be the safer till they come up, and come up more vigorously, when brought on not so much by the direct rays of the sun as by his indirect influence on the atmosphere. Another great advantage of a northern exposure is, that plants and trees may be taken up, as well as planted, later in the season, than in one of a contrary nature. Granting also, and making good deficiencies and other nursery-operations, which are generally referred to the last moment, may be done with less injury to the trees and plants.

7336. The extent of a nursery must depend on the means of the occupier, and the probable extent of market. It will also depend, in some degree, on the kind of articles to be chiefly cultivated, and the mode of cultivation to be pursued. Where manure is scarce, such a system of alternate nursery and market-garden crops must be adopted as shall preserve the ground in heart; but where manure is more abundant the severe crops may succeed one another more closely. Where thorns and seedling forest-trees are to be the chief articles grown, it is evident less ground will be required than when transplanted forest-trees are to be the chief article produced.

7337. In laying out a nursery, the objects to be cultivated, and the kind of business to be expected, must be leading guides in the design, and the duration of the tenure will naturally have a material influence on the execution. The following seem objects desirable for a complete nursery:
7338. The dwelling-house of the master; this in a nursery for local demand, and in which public attraction is an object, ought to be placed near the road; and at the same time as centrically as possible in other respects, the objects being to be elevated to their upright forms may command, as far as practicable, the whole nursery; but, at all events, the following objects, more or less:

7339. A seed-shop and counting-house or office, which should be connected with the house for the master's convenience; but, at the same time, have each distinct entrances. The counting-house should have a good clock, and a type of chain communicating to a bell placed over, or in some conspicuous situation for regulating the hours of labor; also a speaking-pipe to the packing-court and centre of the hot-houses.

7340. A journeyman's living-room, and a number of sleeping-rooms for the whole or a part of the journeymen employed by the year, or otherwise, communicating with the packing-court, or in some cases, on a small scale, occupying part of the ground-floor of the house. From this appendage should be a speaking-pipe and bell to communicate with the counting-house and the master's sleeping-room.

7341. A centrally conventional and proper yard, arranges, communicating with the seed-shop. The tools should be at least weekly examined by the foreman before paying the men. The larger number-sticks or tallies, not in use, should also be kept here.

7342. A museum and herbarium-room, in which models (in plaster, Roman cement, or papier mâché) of all the different and dried specimens of all or most of the plants grown in the nursery, should be kept, in order to show to purchasers, in seasons when the plants to be purchased are not in fruit or in flower.

7343. Packing-sheds, surrounding a part or three sides of a packing-court, one of these being open to, or commanded by, the windows of the office and common living-room of the house. Over these should be a range of seed and store lofts.

7344. A stable, cart-shed, cowhouse, and pigsty, if such conveniences are desired, communicating on one side with the packing-court, and on the other with the wall: a coal-shed, a horsedung-heaep, and other similar objects in the back area of the dwelling-house.

7345. A store-ground, or laying-in-ground, three or more times the size of the packing-court, in which to immerse the roots of plants taken up, to be ready for sale or packing.

7346. A plot for the hot-houses, square, octagonal, or polygonal in the circumference or boundary, and to the same figures, the living-rooms ought to be elevated, so that their windows may set out the green-house plants during summer. If the whole boundary cannot be at once, or perhaps not at all, covered with glass, the naked part may be a wall for training fruit-trees, and the north border for auricular frames or stages, striking cuttings, &c. But in a general nursery, the whole of the boundary of a square may be well adapted for the same purpose, the centre; that of northern aspect being well adapted for striking plants, and preserving, or retarding such as are in flower. The exterior of this boundary line should be arranged for pots, potting, tan-furnace, and general working sheds; or, if this be not wanted on the south side, that part of the wall may be devoted to the training of fruit-trees.

7347. A compost-ground for different sorts of earths, gravel, manure, and the rubbish-heaep.

7348. A rotting-ground for depositing tree-seeds, in layers of sand or ashes, in order to rot off their external coats, and promote the decay of nuts or other hard covers of seeds. (0;8;9.)

7349. A parterre for the culture and display of such of the border and florists' flowers as are grown in the nursery, and for a specimen of rock-work, a flower-stage, aquarium, apiary, and covered seat for visitors.

7350. The main area of the nursery should be laid out, as nearly as the circumstances will admit, in parallelograms, of any convenient dimensions, but not wider than the ordinary length of a garden-line, say under 150 feet, which allows of a row sufficiently long for any purpose. The chief reason for the parallelogram form is, that all rectangular figures are most easily cultivated and measured, and the reason for their being all of the same size is, in order that the master may readily, after a little experience, form a tolerably accurate idea of the quantity of every kind of nursery labor requisite for a plot of this shape and size. Thus, supposing each division to contain half an acre; then one man will dig it in one day, trench it in two days, hoe it, if in wide rows, in a fourth of a day, if in narrow rows, in half a day. A woman, if in beds, will weed it, if very thick of weeds, in two days; if thin of weeds, in one day, and so on. The compartments should, as much as possible, be cropped with one general class or kind, and by rotation. As, for example, for seven years: 1st, Break up from grass with turnips after trenching; 2d, Transplanted forest trees, two years; 3d, Green crop, one year; 4th, Annual flowers, for seed, one year; 5th, Seedlings, one year; 6th, Transplanted fruit-trees, four years; 7th, Bedded thorns, two years; and so on. Some compartments must be set apart for common stools; and if the circumferential borders are not sufficient or proper for stools of rare or peculiar sorts, others must be contrived by means of hedges, pales, or walls, to produce shelter and shade for cuttings, fit situations for bog-earth borders, American stools, bog plants in general, and similar purposes. If the borders are all of the same width, say ten or twelve feet, it will simplify all future calculations as in the compartments.

7351. A grand central, and a circumferential walk, with some cross walks, should be contrived to display the whole nursery to the best advantage. A narrow or common sized border should accompany these walks, excepting where the broad circumferential border comes in; and in the narrow borders should be displayed single specimens of all the more rare trees and shrubs grown either from seed, or by other means, for sale, and of all the perennial, biennial, and annual border-flowers sold to the public in the form of plants, roots, or seeds. Those may be excepted which are grown in the flower-garden, rock-work, and aquarium.

7352. A nursery-orchard should be formed of some compartments near the house; and in these, one or better two plants of each of all the hardy standard fruit-trees should be planted, in order to come into bearing, and admit of proving the kinds; and from which alone the grafts and buds should be taken, (unless on the introduction of new and valuable sorts, in which case such grafts as can be got must be taken till some of the progeny moved to the nursery-orchard come into a bearing state,) which are to be used in the nursery. This
orchard should be surrounded by a wall, on which to grow specimens of such sorts of plums, cherries, and pears, as do not ripen well as standards; the hardier sorts of grapes, and peaches, nectarines, and apricots. The tenderer sorts of vines, and some few peaches, which are tender in the northern counties, may be grown, one of a sort, under each rafter in the range of hot-houses.

7353. The compartments for stools of every description, and the borders for cuttings, should be as near the house as possible, as on these, men are employed a greater number of days in the year than on any other of the compartments, and therefore it is desirable such compartments should be more immediately under the eye of the master.

7354. Fruit-tree and seed-bed compartments should come next; then transplanted shrubs; next young forest trees transplanted; and, in the most distant parts, the larger forest trees, as requiring least culture of all. But a proper attention to rotation will not admit of this arrangement being completely attended to; and to keep the ground in good heart is as essential to success as keeping the men at work.

7355. In some of the principal nurseries which have risen to their present degree of eminence by degrees; and where consequently one building or additional object has been added to another as wanted, without having any general plan in view, the greatest confusion in appearance, and a considerable loss of labor, is the final result. The best way in such a case is to pull down great part of the hot-houses and outbuildings, and re-arrange the whole on some plan which will admit of a regular tour of inspection, either by the master or stranger-visitants. A fine example of this has recently been given by Messrs. Loddis; whose arrangements, and mode of displaying the whole to strangers, is so perfect, that the time saved in conducting visitors through the premises will be no small gain.

7356. The Hackney nursery (fig. 736.), or commercial botanic garden, affords an example of a small irregular spot, laid out both with due consideration as to effect, botanical science, and economy as to culture. The entrance (a) leads to the range of hot-houses, and continues with the stoves (b), proceeds to the green-house (c), thence to the dry-stove bulbs, and other articles (d), to the double camellia-house (e), and the green-house plants (f). The area enclosed by these buildings is devoted to the culture of plants in pits and frames, to beds of rare American and herbaceous plants, and to collections in pots ready for sale. The central space on the north side (g) is used as a depository for soils, pots, and other agents of culture; and for propagating-pits (h), and nursery-plantations of delicate articles. The visitant having arrived at the end of the artificial climates, next enters on the course of the arboretum (i, j, k), which is arranged alphabetically, and occupies one side of a winding walk, till it has passed through all the trees and shrubs, which will grow in the open air, with the exception of some of the more common species, of the roses, and American select shrubs. This walk crosses a public lane (l), on an elevated bridge, and entering an irregular piece of ground, winds round it till it terminates in an American ground in the centre (m), composed of a series of revolutions of grass-walks, with intervening beds of bog-earth, displaying a complete collection. The arboretum alphabet is only carried along the right hand of the arboretum walk (i, j, k), and on the left hand is a complete collection of roses for a certain length, and then herbaceous plants for the rest of the space. The beauty of this arrangement is, that there is no interruption to the series when once entered on, while at the same time any of the genera along the winding paths may be gone to at once by small paths, which occur here and there across the borders. A visitant wishing to see the American collection only, will proceed at once to its commencement (l), and wind along it till he arrives at its termination (m), and so on. The arboretum contains a number of species and varieties not before introduced, or hitherto neglected in this country. Every species commences with a named specimen, left to attain its natural size and shape next the walk; behind, in a line, are stools for laying or stocks for grafting, and the next two or three lines are devoted to the reception of the young plants till sold or disposed of. This mode saves much trouble in culture, and at once shows the purchase of the sort of tree he is to get, and assures him that he is getting its real progeny. The names of the trees and American shrubs, and the numbers of the herbaceous plants and roses, are painted on the ends of bricks, which are let half their length into the ground, in an oblique manner, so as their ends may meet the eye at a favorable angle.

7357. Of florists' gardens there are two sorts; the first for the purpose of forcing flowers in pots, for drawing-room gardens, and raising others in the open air for the flower-market; the second for the propagation and culture of florists' flowers, in order to vend their bulbs and plants. Both should be situated near a large town, as a market for the produce of the first kind; and to ensure visitors to the flower-shows of the second. A low situation, if possible near the sea, but at all events with a humid atmosphere, is to be preferred for the culture of bulbs; and no florists'
flower will thrive in an atmosphere impregnated with coal-smoke. Very little skill is requisite for laying out either of these gardens to those who understand the culture they require. The hot-house, pit, and frame departments should be kept together; close to them the compost, dung, and tan grounds or sheds; next the ground where pots of roses, &c. are plunged; and the least near parts remain to be devoted to the culture of flowers or flowering shrubs in the open ground. For the convenience both of culture, without treading on the plants, and of gathering the flowers, the whole is generally laid out in beds, sometimes with box-edgings, but more commonly without any, which for bulbs and plants to be annually removed, admits of more effectual culture.

7358. Market-gardens are of two kinds; those cultivated by manual labor, and those wholly or in part by the plough. In choosing a fit situation for a market-garden, regard must not only be had to the requisites for a good kitchen-garden, as to shelter, soil, water, &c. (2382. to 2430.), but to the probable market-kind of produce to be grown, &c. The extent must depend jointly on these circumstances and the capital to be employed. The smallest extent of surface and capital is that in which a man performs the whole of the labor himself, and this so entirely depends on the articles cultivated, the nature of the soil, and mode of culture, that it may vary from one to two acres, and where grain and seed crops are introduced, to a greater number. As to the quantity of ground which a man of capital may manage by this way, no limits can well be assigned to an active and vigilant master. Some London gardens of this description, entirely cultivated by manual labor, exceed 100 acres. In laying out a market-garden there cannot be said to be any thing peculiar: the general points of order, distinctness of compartments, and keeping the plots as much as possible in squares and parallelograms, are of obvious importance.

7359. Public orchards are of various kinds; garden-orchards, where the ground is cultivated and cropped with culinary vegetables or small fruits; arable orchards, where the trees are in rows, and the spaces between in aration; and pasture-orchards, where the trees are scattered over pasture-lands. In fixing on a situation for either kind, the three chief points are soil, sub-soil, and shelter, which have been already considered in treating on private orchards, as well as the planting and kinds of fruit-trees.

7360. Physic or herb-gardens, if for growing aquatic herbs, as mint, should be situated in a low moist soil; if for aromatic herbs, as lavender, rosemary, &c. on a dry poor soil; and if for roses and similar plants, for producing flower-leaves, for the distiller, the soil should be loamy and rich. In laying out this kind of garden, the only point in which skill is requisite, is the contrivance of a system of irrigation for the mints.

7361. Seed-gardens, or seed-farms, require a dry soil; and two should never be situated together, if destined for the same sorts of seeds. All the art in them consists in cropping, so as to ensure seeds true to their kind. Indeed, the culture is by far the most important consideration, not only in this, but in the four preceding descriptions of public gardens; and this is still more the case with respect to gardens for peculiar crops, as for the bulbs of white lily, rhubarb-roots, licorice, &c. which, as to laying out, require no further notice.

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Of the Practitioners of Landscape-Gardening.

7362. The practice of landscape-gardening has been thought such a simple business, that every proprietor might perform it for himself. The same thing, indeed, may be said of the practice of medicine, law, or cookery, for every one can prescribe a cure, decide a quarrel, or boil an egg. "Had the art of laying out grounds," Repton observes, "still continued under the direction of working-gardeners or nurserymen, the proprietor might supersede the necessity of such landscape-gardeners, provided he had previously made this art his study; but not (as it is frequently asserted,) because the gentleman who constantly resides at his place must be a better judge of the means of improving it, than the professor, whose visits are only occasional; for if this reason for a preference were granted, we might with equal truth assert, that the constant companion of a sick man has an advantage over his physician. Improvements may be suggested by any one; but the professor only acquires a knowledge of effects before they are produced, and a facility in producing them by various methods, expedients, and resources, the result of study, observation, and experience. He knows what can and what cannot be accomplished within certain limits. He ought to know what to adopt, and what to reject; he must endeavor to accommodate his plans to the wishes of the person who consults him, although in some cases they may not strictly accord with his own taste." (Observ. on Landsc.
Gard. p. 10.) A more wise plan than that of doubting on the subject would be to have the separate opinions of different landscape-gardeners and architects; for no opinion need be followed if disapproved of; while the probability is, that there would be something valuable in each, and the proprietor might finally, aided by the artist he preferred, decide for himself, never, however, forgetting the idea of a consistent and beautiful whole. As to the expense of opinions, Girardin observes on this subject, "N'allez pas le regarde—il vous en coûtera bien davantage pour des variations, et des retouches continues."

7363. The intimate connection between landscape-gardening and architecture; the propriety and advantage of the joint consultations of the landscape-gardener and the architect, as to the situation, aspect, and style of the house; together with the almost unavoidable encroachments of the former on the latter, by designing and executing garden-buildings, has given rise to an opinion, that the landscape-gardener ought to combine the functions of the architect. Repton justifies the idea, by referring to the many excellent houses built by Brown, with no other knowledge than that acquired by observation of all the best houses; and of Kent, who was at once landscape-gardener, architect, and historical painter. We are of opinion, that in the case of garden-buildings and small villas, or ornamented cottages, the knowledge both of the theory and practice of architecture, which it is necessary every landscape-gardener should possess, may sometimes enable him to combine the duties of both professions; but such are the advantages of a division of labor in the fine, as well as in the useful arts, that in all more extensive buildings, and indeed even in those we have mentioned, we would recommend the employment of a regular architect, jointly with a landscape-gardener, as a surgeon consults with a physician in important cases. — The duties of the landscape-gardener resolve themselves into the formation of a plan or design, and the carrying of it into execution.

Sect. I. Of the Study of the given Situation and Circumstances, and the Formation of a Plan of Improvement.

7364. Whatever may be the situation and circumstances where the opinion of a landscape-gardener is desired, he should be furnished with a written or verbal instruction as to the points to which he should chiefly direct his attention; with a complete map of the estate, and an accurate detailed history and description of its localities and peculiarities. From these, from topographical and county surveys, and a residence of a few days or weeks, according to the extent of the subject and season of the year, (spring, before the leaves expand, being the most favorable time,) he will be able to procure every requisite information, and to establish in his memory every thing relating to the situation and vicinity. He is then, and not before, to embody and mature his ideas of improvement; directing his attention first to the situation and aspect of the house and offices, the extent of the park, and the emplacement of the kitchen-garden; next to the general masses of wood; and then, successively, to the breadth of lawn, the situation and character of water, the pleasure-ground, farm, and other details. Before making up his mind on any part of the subject, he will often find it of importance to have sections taken of the grounds in different directions, levels of springs, and rills, &c.; and most frequently he will have occasion for stakes, for marking out lines on the ground; of flagstaffs or poles, from six to fifty feet high, to represent the effect of trees (fig. 737.) and other objects; of strips of white sheeting, to show the effect of water, by forming a white outline on a perfect level; of frames partially covered with boards, to show the effect of buildings; and he may even require boring-irons, or pits dug, in order to enquire into the nature of the subsoil. Being furnished with a plan of the present state of the grounds, (such as fig. 351.) he will, as he makes up his mind on particular improvements, mark them down on this map in pencil, and when the whole is finally adjusted, he will put them in red, or in any distinguishing color. And on one or more general or panoramic views (fig. 355.), as well as on the particular views which he may have taken on different spots, he will also mark
in red the outlines that will be made by the improvements adapted to the different situations. In addition to these, he will show the effect, by geometrical sections taken in different directions across the grounds (fig. 349.), to show the ground’s surface. His next operation is to make a vertical profile (figs. 353, 354.), showing the effect of the whole, supposing the alterations to be fifteen or twenty years completed, with corresponding, panoramic, or general views (fig. 355.), and with particular landscapes.

7365. It remains for him to give reasons in writing for all that he proposes; a practice which no employer or artist should ever omit to have done, as such opinions remain as data, to be referred to concerning the management and future effects; as well as in point of present or future justification of the taste, both of the artist and proprietor. This may be done in the following order: 1. Recapitulating the given instructions; 2. The characteristic features, and other details, of the given situation and vicinage; 3. A description of, with the reasons for, the general outline of improvement; 4. The description of, with the reasons for the detail; 5. An outline of the future management; 6. Directions for the execution; and, 7. An estimate of the expense.

7366. In all these discussions proper references will be made to the maps and sketches. Simple language will of course be employed in describing future effects; but, above all, simple sketches, which shall owe little of their effect to shading, and none to coloring, or finishing, are essentially necessary.

7367. Girardin seems to have been the first who suggested this mode of obtaining an opinion systematically; and his remarks on the fallacious effect of beautiful drawings instead of outlines, are well deserving of attention. "Vous fâcherez même que cette esquisse ne soit qu’un simple trait, et ne présente d’abord que les formes principales des objets, et la disposition générale des grandes masses de votre ensemble. Un dessin bien fini ne manquera pas de vous échauffer par l’agrément de la touche d’un habile artiste; vous vous déterminerez d’après un dessin dont vous ne réussiriez peut-être pas à obtenir l’effet dans la nature, et il faut bien mieux avoir à gagner qu’a perdre dans l’exécution." 7368. Repton has the merit of first employing this system elegantly and extensively in England, and of adopting, instead of one entire landscape to show the previous taste, and another to show the effect of the alterations, a slip of paper of the size and shape of those parts of the landscape which require alteration. This is fixed at one edge of the entire landscape, and lies flat over part of it, so that when lifted up it shows the full effect. It must be confessed, however, that, though an elegant mode, it is not perfectly fair, since the view in which the cut paper forms a part can never look so well as the other, even from the mere circumstance of the bounding line of the paper. For some cases, however, it may be used, though in general it will be found, that two entire landscapes afford the most impartial means of judging of the effects of an improvement. The discussion and sketches of the place, and improvements being finished, and bound in a book, the ground or working plan is to be put on canvass, or copied on parchment paper, one copy for the gardeners, or whoever sets out the work; and the profile put on rollers, to be preserved along with the book of notitia. These being delivered to the proprietor, he will determine, after mature deliberation, whether or not he will adopt the whole, or any part of the improvements, previously consulting those friends whose taste or judgment he considers adequate to forming a judicious opinion on the whole, or any one part of the subject. "Lorsqu’il esquisse de votre ensemble sera fait, alors vous réfléchirez, vous concerterez avec des gens de goût, l’ordonnance générale de la disposition qu’elle vous présente."

In this example of forming a plan, we have had in view a dull and nearly flat site, where nothing has been done; but it is evident that the same general principles are applicable to such places as are to be altered, diminished, or enlarged.

7369. By a general plan, accompanied by others more detailed, of the kitchen-garden, pleasure-grounds, terrace, &c. and by the explanatory details of the book of notitia, any gardener of ordinary intelligence may execute the most intricate design, and if this design has been carefully formed from inspecting the premises, and proper general views have been minutely taken from different points, the landscape-gardener may show the effect of future improvements with confidence, and leave behind him the Notitia, or Book of Improvements, or, in other words, such plans, sections, views, and written instructions, as may enable the gardener gradually to produce them, with nearly as much certainty as an architect directs a builder to raise an elevation of masonry. Distinctly situated proprietors, ambitious of displaying some refinement of ideas on rural matters, might in this way first procure, and then work to a general plan; instead, as is often the case at present, of working according to their own crude notions; and producing scenes which afford no pleasure to any one but their owner, and only to him whilst he remains in statu quo as to taste.

SECT. II. Of carrying a Plan into Execution.

7370. Whether a plan be carried into execution by contractors, or by the proprietor at his own risk, must depend on circumstances, both respecting the knowledge, taste, and leisure of the proprietor, and the nature and extent of the improvements. Where an entire new house and grounds are to be created, an eminent substantial contractor for the buildings, and another for the ground operations, will be found the most speedy and certain as to expense; the work, in both cases, being liable to be regularly examined at stated periods by a neutral surveyor, accompanied by the original designers of the improvements. If this mode is not adopted, the whole or greater part may be done under the eye of the owner and his steward; various, and as many parts as possible, being let by the job. We shall take a cursory view of the chief objects of alteration or addition; and indicate some things in each, which may in most cases be more profitably done by the job, premising, that whenever the cost or intricacy of any piece of work is consider-
able, unless a contractor of some respectability is employed, the work is much better done by the laborers of the proprietor.

7371. Buildings. All alterations or new erections may be readily estimated and executed by contract, and, almost in every case, at less expense to the proprietor. The mere difference between the trade price and the gentleman’s price of the materials and labor, and between the hours kept, and quantity of work done in a given time by a journeyman to a master-tradesman and to a gentleman, will (if the former should, by error in estimating, find no other gain), afford a certain profit to the tradesman; and thus, suppose a contractor to estimate a piece of work at 1000l., and which the proprietor, changing his mind, instead of letting to the contractor, executes himself, and finds the amount 1100l., the contractor, had he got the job, would have actually had a profit, and the owner been a gainer of 100l. The mansion, domestic and farming offices, garden-walls, and hot-houses, may all be separately contracted for.

7372. Ground. The removal of ground, fences, or digging, may in every case be let by the job, and with decided advantage to both parties. The extent of particular contracts should, of course, be in proportion to the responsibility of the contracting parties.

7373. Planting. The enclosures and the preparation of the soil may, in all extensive cases, be executed by contract; but the planting or insertion of the plants, on which so much depends, should uniformly be done by day-work; excepting, however, those cases in which a respectable nurseryman will engage to put in a certain number of plants of a certain kind, size, and age, and maintain them there for at least three years. In some extensive cases, the land may be prepared by fallowing, which the adjoining farmers will generally undertake at a very moderate price per acre. In most cases, the contractor for fences, of whatever description, should undertake to uphold them for a given number of years; and in cases of thorn-hedges, or other live fences, until they become sufficient barriers.

7374. Road and walk making may frequently be contracted for; but in this case, as in every other, much will depend on the skill, activity, and experience of the gardener or general overseer. This subject will be found illustrated at greater length, and in a manner incompatible with the nature of this work, in the second edition of our Treatise on Country-Residences, 4to.

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PART IV.

STATISTICS OF BRITISH GARDENING.

7375. After having considered gardening as to its history, as to the scientific principles on which it is founded, and the application of these principles to the different branches of practice; it remains only to take a statistical survey and estimate of its present state and future progress in the British isles.

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BOOK I.

OF THE PRESENT STATE OF GARDENING IN THE BRITISH ISLES.

7376. The present state of British gardening, as to knowledge, has been the subject of the former parts of this work; but its importance, in the general economy of society, can only be learned by a statement of the manner in which it is actually carried on; the modifications to which it has given rise in the pursuits of those who have embraced the art as a source of livelihood; of the kinds of gardens employed by men of different orders in the state; of the principal gardens as distributed in the different counties of Britain and Ireland; of the British authors who have written on gardening, and of the private or professional police, and public laws relative to gardeners and gardens.
Chap. I.

Of the different Conditions of Men engaged in the Practice or Pursuit of Gardening.

7377. Gardeners may be arranged as operators or serving gardeners; dealers in gardening or garden-tradesmen; counsellors, professors, or artists; and patrons.

Sect. I. Of Operators, or Serving Gardeners.

7378. The garden-laborer is the lowest grade in the scale of serving gardeners. He is occasionally employed to perform the common labors of gardening, as trenching, digging, hoeing, weeding, &c. Men for the more heavy, and women for the lighter employments. Garden-laborers are not supposed to have received any professional instruction, farther than what they may have obtained by voluntary or casual observation. In all gardens where three or four professional hands are constantly employed, some laborers are required at extraordinary seasons.

7379. Apprentice. Youths intended for serving, or tradesmen-gardeners, are generally articled or placed under master or tradesmen gardeners, for a given period, on terms of mutual benefit: the master contracting to supply instruction, and generally food and lodging, or a weekly sum as an equivalent; and the parents of the apprentice granting the services of the latter during his apprenticeship as their part of the contract. The term agreed on is generally three years; or more if the youth is under sixteen years of age but whatever may be the period, by the laws as to apprentices it must not extend beyond that at which the youth attains the age of manhood. No one can ever expect to attain to the rank either of master-gardener or tradesman, who has not served an apprenticeship to the one or the other. In general it is preferable to apprentice youths to master-gardeners, as the labor is less than in tradesmen's gardens, and the opportunities of instruction generally much greater.

7380. Journeyman. The period of apprenticeship being finished, that of journeyman commences, and continues, or ought to continue till the man is at least twenty-five years of age. During this period, he ought not to remain above one year in any one situation; thus, supposing he has completed his apprenticeship in a private garden at the age of twenty-one, and that his ultimate object is to become a head-gardener, he ought first to engage himself a year in a public botanic garden; the next year in a public nursery; that following, he should again enter a private garden, and continue making yearly changes in the most eminent of this class of gardens, till he meets with a situation as head-gardener. The course to be followed by an apprentice intended for a tradesman-gardener is obvious; having finished his period in a private garden, let him pass through a botanic and nursery-garden, and then continue in the most eminent of the class of public or tradesmen's gardens, to which he is destined.

7381. Foreman (before-man, or first man). In extensive gardens where a number of hands are employed, they are commonly grouped or arranged in divisions, and one of the journeymen of longest standing employed as foreman or sub-master to the rest. Whenever three or more journeymen are employed, there is commonly a foreman, who has a certain extent of authority at all times, but especially in the absence of the master. This confers a certain degree of rank for the time being, but none afterwards.

7382. Master-gardener. A journeyman has attained the situation of master-gardener, when he is appointed to the management of a garden, even if he has no laborer, apprentice, or journeyman under him; but he has not attained to the rank of master-gardener till having been a year in such situation. Afterwards should he be obliged to work as journeyman, he still retains the rank and title of master-gardener but not of head-gardener.

7383. A head gardener, or upper gardener, is a master who has apprentices or journeymen employed under him. Out of place and working as a journeyman, he retains the rank and title of master-gardener, but not of head-gardener.

7384. Nursery-foreman. This is an important situation, the foreman being entrusted with the numbered and priced catalogues of the articles dealt in; authorised to make sales; entrusted to keep an account of men's time, &c. (see Time-Book, 238.) and in consequence it entitles the holder to the rank of head-gardener while so engaged, and to that of master-gardener ever afterwards; the same may be said of foremen to public botanic gardens, and royal or national gardens.

7385. A travelling gardener is one sent out as gardener, or collector of plants, along with scientific expeditions; he is generally chosen from a botanic garden; and his business is to collect gardening productions of every kind, and to mark the soil, aspect, climate, &c., to which they have been habituated.

7386. Botanic curator. This is the highest situation to which a serving gardener can attain next to that of being the royal or government gardener. He superintends the culture and management of a public botanic garden; maintains an extensive correspondence
with other botanic curators; exchanges plants, seeds, and dried specimens, so as to keep up or increase his own collection of living plants, and herbarium siccum. Abroad, for want of sufficiently intelligent practical gardeners, they have what are called directors and inspectors of botanic or other government gardens; but no such office is requisite in this country.

7387. Royal gardener, court-gardener, or government-gardener; Jardinier de la Cour, Fr.; Hoffgarten, Germ.; and Giardiniere della Corte, Ital. This is the highest step, the summum bonum of garden-servitude. In foreign countries, the court-gardener wears an appropriate livery, as did formerly the head gardeners of the principal nobility, as well as the court-gardeners of this country. At present this remnant of feudal slavery is laid aside in every grade of British garden-servitude.

Sect. II. Tradesmen-Gardeners.

7388. Of tradesmen-gardeners, the first grade is the jobbing gardener, who makes and mends gardens, and keeps them in repair by the month or year. Generally he uses his own tools, in which he is distinguished from the serving gardener; and sometimes he supplies plants from a small sale-garden of his own.

7389. Contracting gardeners, or new-ground workmen, are jobbers on a larger scale. They undertake extensive works, as forming plantations, pieces of water, roads, kitchen-gardens, and even hot-houses, and other garden structures and buildings. Formerly, and especially in Brown’s time, this branch of trade was combined with that of the artist-gardener, but now since the principle of the division of labor has been so much refined on, they are generally separated.

7390. Seed-growers are as frequently farmers as gardeners; their gardens or fields are situated in warm districts, and they contract with seed-merchants to supply certain seeds at certain rates, or to raise or grow seeds furnished to them by the seedsmen on stipulated terms. The great test of excellence here is never to grow at the same time such seeds as may hybridise the progeny by impregnation.

7391. Seed-merchants, or seedsmen, deal in garden-seeds and other garden-productions; in general they combine the business of nurseriesmen or florists, but sometimes confine themselves entirely to dealing in seeds wholesale, or to a sort of agency between the seed-growers and the nursery-seedsmen.

7392. Herb-gardeners grow herbs, either the entire herb, as mint, or particular parts, as the bulb of lilium, and the flower of the rose for medical purposes, or for distillation or perfumery.

7393. Physic-gardeners, herbalists, or simplicists, not only grow herbs for the purposes of medicine, or perfumery, but collect wild plants for these purposes. Formerly, when it was the fashion among medical men to use indigenous plants as drugs, this was a more common and important branch of trade. They have commonly shops appended to their gardens, or in towns, in which the herbs are preserved, and sold in a dried state.

7394. Collectors for gardens. The first variety of this species is the gipsy-gardeners, who collect haws, acorns, and other berries and nuts, and sell them to the seedsmen; the next are those who collect pine and fir cones, alder-catkins, and other tree-seeds, which require some time, and a process to separate the seeds from their covers, and clean them before they can be sold; and the highest variety are those gardeners who establish themselves in foreign countries, and there collect seeds and roots, and prepare dried specimens of rare plants for sale.

7395. Orchardists of the simplest kind are such as occupy grass-orchards, where the produce is chiefly apples, pears, and plums, for cider or kitchen-use; the next variety occupy cultivated orchard-grounds where fruit-shrubs, as the gooseberry, currant, strawberry, &c. are grown between the fruit-trees; and the highest variety occupy orchards with walls and hot-houses, and produce the finer stone-fruits and forced articles.

7396. Market-gardeners grow culinary vegetables and also fruits; the simplest kind are those who grow only the more common hardy articles for the kitchen, as cabbage, pease, turnips, &c.; a higher variety grow plants for propagation, as cauliflowers, celery, and artichoke-plants, and pot-herbs, as mint, thyme, &c.; and the highest variety possess hot-beds and hot-houses, and produce mushrooms, melons, pines, and other forced articles and exotic fruits. They have often shops at their gardens, or in towns, for the disposal of their produce; and these, when fruit is chiefly dealt in, are called fruit-shops; where culinary vegetables are joined, green-grocery shops. Most commonly, however, the culinary vegetables are carried to market, and there disposed of to such as retail them in shops or on stalls. Occasionally they are deposited for sale in the hands of agents or brokers, and sometimes shops are supplied regularly on certain conditions.

7397. Florists are either market-florists who grow and force flowers for the market, and of this subspecies are two varieties, those who grow only hardy flowers to be cut as nose-
gays, and those who deal chiefly in exotics or green-house plants to be sold in pots. The other subspecies is the select florist, who confines himself to the culture of bulbous-rooted and other select or florists' flowers, who has annual flower-shows, and who disposes of the plants, bulbs, tubers, or seeds.

7398. Botanic gardeners are such as devote themselves exclusively to the culture of an extensive collection of species for sale; these may be either limited to indigenous kinds, as was the botanic garden of the late Don of Forfar, embracing all hardy plants, or extending to tender exotics. Botanic gardeners also collect and dry specimens of plants, and also of mosses, fungi, algae, &c. for sale: to this they often join the collecting of insects, birds, and other animals.

7399. Nursery-gardeners, or nurserymen. This is the highest species of tradesman-gardener. Their business is to originate from seed, or by other modes of propagation, every species of vegetable, hardy or exotic, grown in gardens, to rear and train them for sale, and to pack or encase them, so as they may be sent with safety to distant places. The nurseryman is commonly also to a certain extent a seed-grower, and is generally a seed-merchant, supplying his customers annually with what seeds they require for cropping their gardens as well as with the trees they use in stocking them. The simplest variety of nursery-gardener is he who confines himself to the rearing of hedge plants and forest trees; the highest, he who in addition to all the hardy trees and plants maintains at the same time a collection of tender exotics.

Sect. III. Garden Counsellors, Artists, or Professors.

7400. The first species of this genus of gardeners, is the garden surveyor, or valuator. His business is to estimate the value of garden labor and produce, and of garden structures, edifices, and gardens themselves. When a proprietor lets his house and garden to a tenant for a certain number of years, the stock of the garden is valued, and either entirely paid for by the tenant, or it is again valued when the latter quits the premises, and the difference in value paid either by the tenant to the landlord, or by the latter to the former, as the case may be. It is the business of the garden-surveyor to estimate the value of the stock, crop, and business of nurserymen, and other tradesmen-gardeners, quitting or entering on premises, or purchasing or disposing of their establishments. The garden-surveyor is sometimes also a garden-auctioneer; but generally his business is confined to valuing, and practised by nurserymen or other tradesmen-gardeners.

7401. The tree-surveyor, or timber-surveyor, limits his occupation to arboriculture: he measures and values standing timber or copsewood; estimates the value of young plantations, the expense of forming them, of managing them during a certain number of years; of enclosing with live hedges of every kind, and their management till fence high: he determines what trees shall be felled, thinned, or pruned, and directs the manner of performing these operations.

7402. The horticultural architect (Planner, Scotch) gives designs for kitchen-gardens and flower-gardens, with their structures and buildings: he sometimes also lays out shrubberies and pleasure-grounds, when on a small scale. In this case he takes the title of ornamental gardener (Planner of policies, Scotch), or ground-architect.

7403. The horticultural artist is employed in designing and painting fruits, flowers, plants, implements, and horticultural structures and gardens, but chiefly in drawing fruits and flowers, the gardens and structures being more commonly drawn by the horticultural architect, or landscape-gardener.

7404. The landscape-gardener, or layer out of grounds; Artiste jardiniier, Ingénieur des jardins pittoresques, ou Anglais, and Jardinier paysagiste, Fr.; Garten künstler, Ger.; and Artiste giardinieri, Ital. This species of counsellor gives designs for disposing of the plantations, water, buildings, and other scenery, in parks or landscape-gardens, and generally for every thing relating to the arrangement of a country-seat, excepting the architecture of the mansion, offices, and other buildings; but in what respects the site of these, and the exposure of the principal fronts and apartments of the house, his counsel is required jointly with that of the architect.

7405. The gardening author may be considered the most universal kind of garden-counsellor, since his province extends to every branch of the art. The simplest variety of this species is the author of remarks, or an essay, or treatise on one particular plant or subject; the most comprehensive, he who embraces the whole of the science and art of gardening; but the most valuable, he who communicates original information.

Sect. IV. Patrons of Gardening.

7406. Every man who does not limit the vegetable parts of his dinner to bread and potatoes, is a patron of gardening, by creating a demand for its productions. He is a consumer, which is the first species of patron, and the more valuable varieties are such as regularly produce a dessert after dinner, and maintain throughout the year beautiful nosegays and pots of flowers in their lobbies and drawingrooms.
7407. **Amateurs** (lovers of gardening). These promote the art by the applause they bestow on its productions, of which, to a certain extent, they become purchasers.

7408. **Connoisseurs** (critical or skilful lovers of gardening). These promote the art in the same way as the amateur; but much more powerfully, in proportion as approbation, founded on knowledge, is valued before that which arises chiefly from spontaneous affection. By the purchase of books, engravings, and drawings, from which, in great part, this species of patrons acquire their knowledge, they may be said to be eminent encouragers of counsellor-gardeners.

7409. Employers of gardeners, whether of the serving, tradesman, or counsellor classes, are obvious and undoubted patrons of the art.

7410. **Occupiers of gardens** of necessity employ both serving and tradesmen gardeners, and when they are amateurs or connoisseurs, are often great encouragers of the art; for every one is not so fortunate as to rank among the

7411. **Proprietors of gardens** who are the most eminent of all patrons, promoting every department of the art, and employing serving, tradesmen, and artist gardeners. A man whose garden is his own for ever, or for a considerable length of time, whether that garden be surrounded by a fence of a few hundred feet, or a park-wall of ten or twelve miles, will always be effecting some change in arrangement, or in culture, favorable to trade and to artists.

"I pity that man," says Pope, "who has completed every thing in his garden." "Après mes enfants et deux ou trois femmes que j’aime, on crois aimer à la folie, mes jardins sont ce qui me fait le plus de plaisir au monde; il y en a peu d’aussi beaux." (Mémoires et Lettres du Prince de Ligne, tom. i. 117.)

** Chap. II. 

Of the different Kinds of Gardens in Britain, relatively to the different Classes of Society, and the different Species of Gardeners.

7412. In order to form an estimate of the importance of gardening to a people, and of the duties of gardeners in filling different situations, it is not only necessary to notice the different species of gardeners to which it has given rise, but also the different kinds of gardens; the classes of society which enjoy them; and the species of operators and patrons who cultivate and encourage them. In this view, gardeners may be arranged as private, commercial, or public establishments.

**Sect. I.** Private British Gardens.

7413. Of **private British gardens**, the most numerous class of gardens, and those the most regularly distributed over the British isles, are those of the country laborer, or what are usually denominated **cottage-gardens**. Next to his cottage, the laborer finds his garden the most useful and agreeable object, by supplying a part of his food, affording an agreeable source of recreation, and presenting an opportunity of displaying his taste in its cultivation. To the laborer who has no cottage or garden, human life presents no hopes; his future extends only to a few days; he has no consolation but in the contemplation of fixed wages, which the most fatiguing exertions can in no degree increase, and of which, in the case of illness, he has only the amount of a week to interpose between the absolute want of lodging and food. But the laborer who rents a cottage and garden is secure at all events of a roof to cover him; he can multiply his pleasures and pains by the addition of a wife and children; and he knows that he can live for a certain time on the produce of his garden. By these hopes he is consoled. Besides, he has that most desirable object, something that he can call his own; and is thus enabled to participate in the feelings which belong to the love of property and progeny—feelings often, indeed, mixed with pain, but which nevertheless, have been an object of ambition from the earliest ages of the world.

7414. **Cottage-gardens**, in a moral and political point of view, are of obvious importance; attaching thecottager to his home and to his country, by inducing sober, industrious, and domestic habits; and by creating that feeling of independence which is the best security against pauperism.

7415. The extent of the garden of a laborer ought never to be such as to interfere with his employment as a laborer; unless it is sufficiently so to enable him to dispose of part of the produce in the manner of a market-gardener, or to keep a cow and dispose of her produce. But as it will rarely happen that in either case he can compete in the market with the regular market-gardener or farmer, the most useful extent of garden is that which shall occupy his own leisure hours in the operations of digging and planting, and those of his wife and children in hoeing, weeding, and watering. This will generally, as already stated (7396), be something between one eighth, and three sixteenths of an acre, including the space on which the cottage stands.

7416. The **vegetables** which may be most profitably cultivated by the occupants of this description are, cabbages of the early heading sorts, hardy borecole, as the German greens, early potatoes, parsnips, tur-
nips, carrots, onions, leeks, peas, beans, and kidneybeans; a plant or two of celery (not to be blanched), thyme, mint, and chives for seasoning; and a few plants of rhubarb for tarts.

4717. The fruit-shrubs, which ought never to be omitted, are the gooseberry and red and black currant, as standards, in the margins of the plots, or against the walls or pales, if the garden is surrounded by these; the kinds of gooseberry should, for which as for the red currant are the Warrington reds, the amber, yellow globe, rough green, and crystal. The fruit-shrubs should be the best bearers among the baking apples and plums; as the hawthornean, and any of the cooling apples for early use, the grey russet and winter pearmain for winter and spring; and the damson, bullace, and the one-man-high, and any dwarf pear, or yair, or yarlot, pears. If the climate and aspect is favorable, the most southerly sides of the house may be covered with a white muscadin, or black July grape, or otherwise with pears in the best aspects, currants in the worst, and a rose and honeysuckle on the porch. (See 7310.)

4718. In the management of cottage-gardens, no opportunity should be neglected by the cottager of collecting manure from the highways, from the grass, weeds, and mud of ditches and lanes; leaves of trees, soot-ashes, and all household refuse, should be collected, and the whole mixed together in the dunghill (1977.), and turned frequently over before using. In the culture of these gardens, the principle of a change of surface (2549.), and of a rotation of crops (2556.), should be attended to; and also that of continually stirring the soil among growing plants as deep as possible; of watering in dry weather, regularly every evening, and of gathering by hand all worms, snails, slugs, grubs, and other insects, as soon as they appear. Of potatoes only the early sorts should be cultivated in the cottage-garden, because that plant is now so generally a subject of field-culture, that for a main supply the cottager will find it cheaper to purchase from the farmer; or to rent a few square yards of a field devoted to drilled green crops, and cultivate himself as many as may serve his family and his pigs and poultry. Besides, in either of these ways, he is more certain of obtaining potatoes of good quality, as even though the sorts be changed, still the quality is much deteriorated by repeated culture on the same spot.

4719. Improvement of cottage-gardens. It would be a most desirable circumstance, if proprietors who keep head gardeners would desire them to attend to the gardens of the cottagers on their estates; to supply them with proper seeds and plants; to propagate for them a few fruit-trees, and distribute them in the proper places in their plots; to teach them modes of culture suitable for their circumstances; and to enforce by adequate motives of hope or fear, of reward or removal, as the case might require. In this way, at no additional expense whatever to the proprietor, much happiness might be diffused; and constantly recurring objects too often indicating wretchedness, or at least slovenliness, rendered useful, neat, and even ornamental.

4720. Domestic improvement of cottagers. It would also be a very desirable circumstance if some of the female servants, or even some of the charitably disposed female members of the family, would instruct the cottagers' wives on their estates in improved modes of cookery, washing, making, and mending. It is astonishing how ignorant and how extravagant the humblest classes are in these respects; it is rare to find in operation any principle of action, or much regard to economy in domestic management. It appears to be all work at random, from the making of soup to the baking of pastry. Much might be done by taking any one cottage's dish, and cooking it in different ways before her. For example, soup from vegetables, water, and a little butter only. How different that made by merely boiling the ingredients and allowing them to simmer, by burning a part of the butter, adding toasted crumbs of bread, a few leaves of chives, and half a leaflet of green celery! How few cottagers know how to make the most of their bees, which besides honey, afford a most refreshing and enlivening drink, little inferior, when properly made, to champagne in its best condition. In the conduct of a day-laborer, is such a carelessness in procuring the raw materials of subsistence, that he is without leisure to invent the machinery, or resort to the manipulations necessary for manufacturing them into the best fabrics. But let him once be properly instructed in this matter; let him once feel the enjoyments of which, even his condition of life is susceptible, and he will not easily afterwards relinquish the circumstance. In a statute requiring the laborer to be more stupid, that almost every degree of refinement, or sensation beyond that of mere animal feeling, is lost on him. The rich man is happily willing to put his hand in his pocket to help him; but that merely affords a temporary relief from evil. To supply instruction in plain practicable economy, and to follow it up till it becomes a habit in the individual, is to effect a radical improvement in this condition of life; which will be felt by the subjects of it during their lives; and being transferred to their posterity like other habits and customs, must ultimately ameliorate this most numerous and efficient order of society.

4721. Supplying economical knowledge to cottagers. Something in furtherance of the above ideas might be done by distributing tracts on cottage gardening and house-economy; but man, grown up in ignorance without the habit of reading, does not readily receive instruction from books. His want of experience in book-knowledge prevents him from discerning what is practicable from what is speculative, and consequently to profit both with his labor and his leisure. It appears he needs to be instructed, and appropriate it to his use. The mind requires a certain preparation before it will receive new ideas; and its faculties must have been exercised on ordinary matters, before reason can be properly employed, on any subject not common. Tracts, therefore, among the laboring-classes are chiefly useful, in their elementary form, to explain the practice of their usual occupation, the common labors of the most common occupations of the common economy at school, which they might easily be by the Lancastrian method of instruction, it would fit them for entering on a life of labor with superior advantages, both in point of performing their labor, and in making the most of its reward.

4722. The cottage-gardens of artificers, that is, of operative mechanics and manufacturers, small tradesmen, and other country artisans, differ from those of the common laborer in being somewhat larger, and in having a larger portion of the space devoted to the culture of fruit-trees and flowers. They are cultivated by the occupier and his family, and very frequently sufficient ground is connected with these gardens to enable the occupier to keep a cow or horse. These indeed are often half-starved animals, producing little benefit to their owners beyond the feelings of satisfaction which the idea of possessing them confers. In several parts, and especially the north of England, and generally in Scotland, the gardens of artisans differ from those of the cottager, in being held on a
long building-lease, and in being situated in or around large towns. The most remarkable gardens of this description for riches, order, and beauty, are at Norwich, where they first originated (373.); at Spitalfields, near London, among the residences of the silk weavers; at Manchester, and other Lancashire and Cheshire towns; and at Paisley and Glasgow. The occupiers are generally their own masters, having their looms or other implements of trade within their dwellings, and being employed by manufacturer, or taking their goods to a common market. They are generally an intelligent, industrious class of men, who take great delight in their gardens, and the point of practice in which they excel is in the production of florists' flowers. Norwich is, or used to be, noted for carnations. Spitalfields is still noted for all the competition flowers, but especially for auriculas and tulips; Manchester for auriculas and polyanthuses, and also for the production of new varieties, and large specimens of gooseberries; and Paisley and Glasgow for pinks. The florists in Lancashire, indeed, excel in every branch of their profession, and are also famous for their success in cultivating the potato, which was in general use in this county long before it was known in many others. The artisans of Paisley are, perhaps, the most intelligent of their order in the world; even the speeches of what were called the radical reformers of this town, astonished by their argument and style; and the success of the florists, and the laws of their association, are not less surprising. (See Lancashire and Renfrewshire, in the succeeding chapter.)

7423. The farmer's garden (7293.) varies in extent from an eighth part to a whole acre or upwards, according to the kind of farm. Lord Kames (Gent. Farm. 297.) considers a fruitful kitchen-garden as the chief accommodation of a farm; yet farmers in general pay very little attention to their gardens, even where the best systems of agriculture are preserved. They are managed in the smallest farms by the farmer himself, with the occasional assistance of his men, and of the female part of his family; in those of a higher kind, where the farmer is not personally an operator, they are managed by a laborer, who is generally kept on the farm for cleaning hedges, clearing out furrows, and doing such extra field-work as cannot be performed by the regular hands of the farm.

7424. In tradesmen's farms, large, or what are called gentlemen's farms, villa farms, and fermes ormed the gardens are commonly managed by a gardener, who is expected to assist in the field during the hay and corn harvests; and, therefore, he seldom ranks high in his profession.

7425. The products of common farmers' gardens are of the most useful and handy kinds; but those of villa and ornamental farms contain hot-houses, and often produce many of the luxuries of regular farm or market gardening. In general, the gardens of the latter kind, excepting landed proprietors, have an opportunity of indulging their taste so variously and extensively, and at so little expense. In the first place, suppose a farmer to have a lease for twenty-one years, at a fair rent; whatever state he finds the farm in; if it be enclosed and subdivided, he may render it a farm garden, by leaving strips of pasture around all the arable fields, and connecting these by gates in such a way as that he may form a drive or riding (7280.) round and through the whole. Secondly, he may form, or enlarge and arrange, the kitchen-garden, flower-garden, orchard, and the portion of lawn and pleasure-ground round or beside the farm-house, at pleasure. Thirdly, he may heat hot-houses, pits, and hot-beds, at the expense of labor only, by fermenting his farmyard-dung in such pits as West's (fig. 250), in such venneries as Anderson's (fig. 461), or in other venneries for pines (fig. 462). or behind walls or pales, to force fruit-trees. Perhaps one of the simplest modes for a farmer to take the benefit of his fermenting farm, would be, to have a line of pales to serve as a wall for training on, hinged at the surface of the ground. These, when placed in a position forming an angle with the ground of 45°, the trees should be trained. Then, when the dung is to be placed behind, the pales should be elevated to the perpendicular, and the dung thrown down on a regular ridge, and a roll of dung towards the ridge in the middle of the ridge, or 45° in the north side. This being formed, the pales should be folded back on the slope, and the advantage of this plan over that of fixed upright pales would be, that as the dung sunk the pales would sink with it, and by being always in the same heat, would receive the usual heat and moisture, which, with the dung such as it, separates from the pales, and then the whole surface of the dung being exposed, the heat ascends, and is lost. But an exceeding good plan for every description of forcing or exotic culture, would be to construct houses on the plan of West's pit, with all that part of the north wall under the level of the north or floor for the pots substituted by cast-iron or stone pillars, and wooden gates between these. These would facilitate the putting in and taking out of the dung, and, being shut close, no part of the heat would escape. These plans are only for amateur, or proprietor farmers, for the common commercial or market farmer, who do not devote all the capital or attention to the subject. He, in general, leaves the care of his garden to his wife, whose taste and ambition does not often carry her ideas farther than a cucumber-frame; though a small green-house, and even a vinery, as it requires so very little attention (see 3041.), might often be added, in order to enhance the enjoyments of this class of society.

7426. Street-gardens, and the smaller suburban gardens (7287. to 7292.), are the next classes in point of number. They differ from the former in being almost always gardens of pleasure, consisting of a grass-plot (complot, Fr. a design or device,) with a border, or a few patches of flowers in front of the house, and a gravel-plot or grass-plot behind, sometimes substituted by a plot for culinary vegetables and small fruits. Their extent may be from an eighth to half an acre, and they are managed by jobbing-gardeners by the day or year. As the plants and turf are soon injured by the smoky and confined atmosphere incident to these situations, the finer plants and trees do not thrive in them, and the sorts which do succeed, and even the turf, require frequent renewal. Evergreens and early spring flowers, both of the tree and herbaceous kinds, are most to be desired as permanent plants for these gardens; and in summer a display of annuals is made from transplanted plants furnished by the jobber, whose great object ought to be to keep up a succession of flowers, and to keep the grass and gravel in order, and the whole perfectly neat.
STATISTICS OF GARDENING.

7427. Tradesmen's villas (7284.), of the smaller kind, may contain from a fourth part to a whole acre, and are commonly managed by a sort of hybrid gardener, who acts also in the capacity of groom, or of house-servant. On a larger scale they are managed by master gardeners of the lowest kind, as from such situations they can seldom rise to be head gardeners. Besides attending to the duties of the jobber, as to suburban gardens, the citizen's gardener ought to study to procure early and late crops of the vegetables most in use; as peas, kidneybeans, potatoes, turnips, &c., because at these seasons they are dear to purchase. Main summer crops are of less consequence, as they may be procured cheap at market. For similar reasons, he ought never to be deficient of salads, pot and sweet herbs, tart plants, &c., as these are dearer to purchase in proportion to other vegetables, because less in demand. If there are frames, hot-beds, and hot-houses, the same general principles are to be observed, viz. when the whole of what is necessary for the consumption of the family cannot be raised, to raise such crops as, whether from their kind, or the seasons at which they are grown, are most dear to purchase.

7428. Where amateurs of gardening have gardens, they are generally cabinets of rural beauty, however small. We may offer as examples that of R. A. Salisbury, Esq. which consists entirely of plants in pots, which fill a court of a few yards square in Queen-street, Edgeware Road, London; and that of Topham, of Elkins's-row, Bayswater, which is not much larger than that of Salisbury, but in which the choicest flowers are sunk in pots, and changed whenever they begin to fade. This garden is a speck of perfect beauty in its kind. There are a few plots round London similarly treated, and but a few. On a larger scale are numerous amateur gardens; that of the Comte de Vande, at Bayswater, contains two acres, and is remarkable for its botanical collection, its standard roses, and the neatness with which it is kept: but the plan of the garden, its cul de sac walks, ill proportioned borders, and paltry boundary fence of pales, spoils every thing.

7429. The gardens of connoisseurs vary in extent; perhaps the largest and best furnished is that of Knight, the first of all horticultural connoisseurs, at Downton Castle, which, with the experimental ground, contains several acres, and various hot-houses, pits, and frames. In general these gardens are to be considered as horticultural workshops, and beauty and order is not to be looked for. Regular gardeners are very seldom employed. Knight says (Hort. Trans. iv. 17.), "My gardener is an extremely simple laborer, he does not know a letter or a figure." One horticulturist with whom we are acquainted, employs only women; another, only boys; and several do all the work themselves.

7430. Suburban or citizens' villas (7285.) may be considered as occupied by a more wealthy class of citizens; or if not more wealthy, possessing more of the taste and ton of good society. These gardens or residences contain always a portion of lawn or field, as well as a kitchen-garden and shrubbery, and may extend from one to ten acres. They generally contain hot-houses of some kind, and are managed by a regularly bred master-gardener. Besides attending to the duties of a tradesman's gardener, he must bear in mind two things; first, as the families who occupy such places are generally constant residents, he must provide enjoyment both of the agreeable kind from the flower-garden and plant hot-houses, and of the useful kind from the culinary and fruit-garden, for every month in the year; and secondly, he must attend to the habits of the family as to the kinds of productions and enjoyments preferred. The great art of deriving enjoyment from a country-residence of this description, is to provide an interest, a hope, and a fear, for every season, or even for every month in the year. By observing the chapter of monthly productions of horticulture (6038.), and the table of monthly floricultural productions (6741.), the resources which these branches afford are readily discovered. There are also other resources in the nature of culture; such, for example, as raising flowers or fruits from seed. In this view it is good to have some seedlings of early and late flowers, as of the polyanthus and dahlia; of early and late fruits, as of the currant or strawberry, and apple, to come into flower and bearing every season. Other devices for exciting and keeping alive interest will readily occur to the reflecting gardener.

7431. With respect to the habits of a family, it is not only the duty of a gardener to grow those vegetables, fruits, and flowers, of which the members consume the most, or of which they are fondest; but he must also look for other habits of enjoyment; as whether they are fond of walking in the garden, and at what times and places, so as to have every thing in the condition and order best adapted for those purposes. Some delight in smells, and for such, the most odorous plants should be distributed along the walks; others in sounds, and for these, the trees and plants which produce the fruits preferred by singing birds should be planted; or birds, in portable avaries, distributed through the grounds. Some, in walking, may prefer not being seen by workmen, or at least not meeting them in the paths on which they enjoy this mode of recreation; others may take delight in seeing work going forward, and even in asking questions of the operators.
7432. In all families there are invalids at some time or other, and a great object is to render the garden an alleviation to their sufferings. Some afflicted in the lower extremities can only walk on grass-walks; others, from asthma, may not be able to stoop to smell to or gather a rose or a gooseberry; others may require to be carried round the hot-houses in a chair, or wheeled along the walks reclining on a couch, and covered with a glass case. Grass-walks, standard roses, and gooseberries, elevated pots of plants, hot-house paths uninterrupted by pots, and gravel-walks smoothly rolled, are obvious luxuries for such persons. A sick horticulturist, confined to his chamber, may derive some enjoyment from having pots of plants brought before him for a few minutes, to show him their progress; and also by relations of what work is going on, and what articles are vegetating in the garden. When life is under the pressure of disease, any object or measure which can divert the attention for a moment affords relief; for though night cannot be turned into day without the presence of the sun, its darkness may be lessened by a speck of the dimmest day-cloud. It does not often happen that residences are laid out purposely for invalids; but where this is the case, the designer ought to contrive gently inclined planes instead of steps or stairs, and to avoid all corners in walks and paths. Easy turnings in walks are also a great luxury to studious persons, who think as they walk. For this reason, an author, if he can afford any other garden than a pot of mint, should surround his plot with an oval path, that he may walk on without end, and without any sensible change in the position of his body.

7433. Whether a family is of retired or public habits ought to be noticed by the gardener. A retired family will derive most satisfaction from the useful products, and the personal recreation they can take in their garden. A public or fashionable family, on the contrary, from its beauty, high order, and keeping. Beautiful objects are formed to be admired, that is their use, and what renders them so desirable, and their possessors so much envied; therefore those who possess beautiful objects in order to derive the enjoyment they are calculated to confer, must court applause by inviting such friends as are likely to become admirers. Let no man shut himself up in the midst of beautiful rural nature and think he will be perfectly happy, lest he should be forced with the satirist to ask —

— "What is nature? ring her changes round, Her three flat notes are water, plants, and ground."

7434. To be condemned to pass an eternity in a pleasure-ground, would be perhaps as dull as to pass it in a conventicle. Man is a social being, and never can reject the habits to which this part of his nature gives rise with impunity. To be happy he must see and be seen: it is the operation of this principle that has rendered the most beautiful seats of the country show-places, or places which all the world are invited to come and admire, as Blenheim, Mount Edgecumbe, Hackfall, &c.; which induces others to publish accounts of their seats, as Dr. Letsom of Grove Hill, the late T. Johnes, Esq. of Hafod, &c.; which leads the citizen to place his box or lodge, and the artisan or laborer his cottage or cabin by the roadside; and which, in short, impels the humblest individual to court applause by making his powers, either of purse or mind, known to those around him. A gardener, therefore, must attend to these general principles of our nature, and apply them in his department as well as he can; for much, it is evident, depends on his studying the effect of the scenes under his charge, and keeping them in the most perfect order and neatness for inspection.

7435. Villas. (7278.) The grounds and gardens of this class of residences may occupy from ten to a hundred acres, or upwards; they are generally managed by a head gardener, with one or more journeymen, and probably an apprentice, and with the occasional assistance of men and women laborers. The kitchen and flower gardens of places of this sort are generally good, and well furnished with hot-houses; the shrubbery also is carefully laid out, and planted with choice shrubs and trees; and as the proprietor is generally an opulent commercial man, he is liberal in his annual expenditure. The gardeners at such places are generally well paid, no limits put to the dung, implements, structures, or assistance they may want, and left more entirely to their own discretion than those in the service of country-gentlemen. Their responsibility is, therefore, so much the greater, and they are quite unpardonable if they do not excel in their art, and, above all things, in keeping the whole scene under their charge in the utmost order and neatness. It frequently happens, however, that soon after a gardener has got into such a situation, and become familiarised with his garden, and the habits of his family, he begins to consider his place as a sinecure (sine, adv. and cura; i.e. without care), and instead of arduously endeavoring that the productions of the current year shall surpass those of the year past; instead of adding more and more to the enjoyments of his employers, he begins to try with how little they may be put off; and the object of his ambition, which ought to be to delight and astonish his family, is ultimately lowered to that of contenting them. This sort of lethargic indifference, brought on by plenty and ease, is not peculiar to gardeners; it is a condition of our nature, which also furnishes checks to its increase after a certain
period; but it is the business of cultivated man to apply these checks at an early stage, and thus to lessen the evils to all parties.

7436. The simplest check to indolent gardeners is the demands of their masters, who seeing at other tables, and in other gardens, productions superior to their own, and knowing that they spare no expense, &c. naturally enquire into the cause of the default. This sort of observation when abroad, and comparison with home, ought never to be neglected by those who wish to keep servants of any description to their duty. The deficiencies and bad points of other gardens and gardeners may be let alone; but their excellencies should always be particularised, and dwelt on to our own; and where a failure happens in the one case, the reasons required for the other's superiority in that particular, and our inferiority. If the master ultimately becomes dissatisfied with the condition and produce of his garden, let him first call in the nurseryman who recommended the gardener, as counsel for both sides; and let him consign him to this nurseryman, with such a character as he may be considered to merit.

7437. On the order and neatness with which a garden is kept, so much of its beauty and effect depends, that often as we have mentioned the subject in the course of this work, we must again advert to it. Many excellent gardeners are deficient in these particulars, from causes which, at first sight, would seem calculated to have a contrary effect; such as staying constantly at home in their own gardens, and daily inspecting every part of them. The consequence of this is, that the changes which take place in the growth, decay, or deterioration of objects is so gradual as not to be observed, and that an object seen twice every day for ten days, seems the same thing the twentieth time which it did the first, when, in fact, and to the person who has only seen it two or three times, it is something different. To illustrate this, let us suppose a collection of green-house plants, newly shifted, surfaced, pruned, trimmed, tied, washed, and replaced on the stage, and that one man attends to the watering of them regularly every day for a month. They are newly shifted plants the first day, and consequently require nothing done to them; so they are the second, third, fourth, and so on, even after a week or ten days they are so considered, and this notion now becomes habitual to the attendant. Every day as he enters the green-house to water, he sees, without even opening his eyes, (that is, the idea recurs,) a stage of newly shifted plants, all fresh, and free from weeds and decayed leaves, and wanting nothing; therefore weeds and decayed leaves he never thinks of looking for, but waters on; whilst a stranger, or one who has not seen them for a few days, is struck with the slovenliness displayed, and though perhaps the same thing may take place in his own garden, or his own department in the same residence; he goes away not willing to benefit the other by corrective advice, but "thanking God he is not like this man."

7438. This cause of slovenliness we think there are few gardeners who will deny to be correctly stated; and we think, the cause being discovered, the remedy very easily presents itself. Let master gardeners not inspect every part of what is under their care every day at the same time, and in the same order, but let them omit some parts on some days, occasionally omit the whole, and often vary the time and order of their visits. Let them also, instead of going round to look if such and such scenes are in order, go impressed with the idea of finding them in bad order, in search of particular sorts of weeds, of decayed, damaged, or straggling parts of plants, insects, &c. It may seem ludicrous to add, let him go round sometimes in the night instead of during day; but we are persuaded that viewing particular scenes by the light of a lantern or the moon, would present them in such a new aspect, as would probably show deformities or deficiencies. It is a common observation of servants, that after their master has been a day or two confined with illness, or on the morning after an evening of dissipation, he is generally very apt to find fault and be cross, and difficult to please. This is actually the case, and is satisfactorily accounted for without reference to humor or temper: the master sees faults which before escaped him, because the machinery of his faculties has been deranged, and he sees differently. But why does he see faults rather than beauties? Because it is his business to seek for them, and this impression being habitual on his mind, the strongest images reflected by the eye are of that nature.

7439. Visiting neighboring gardens is another important part of a head gardener's duty. This should be done with a view not only to order and neatness, but also to good culture, intelligence as to the state of gardening, &c.; he should not limit his visits to those near him, but include all the principal gardens for forty or fifty miles round; and he should, at least, once a-year, visit the capital or the metropolis, to inform himself, by means of the nurserymen, and among the numerous first-rate gardens that are always found round capital cities, the horticultural societies, and agricultural libraries, of what is going on in the gardening world.

7440. The mansion and demesne (7270.) is less common than the villa near large towns, but more so in the country. The proprietors are sometimes commercial men, but more generally country-gentlemen. Their extent varies from a hundred to a thousand acres,
or upwards, and, in addition to the park and gardens, they contain a home or family farm managed by a bailiff. The garden-scenery, as in the case of a villa, is managed by a head gardener, sometimes more circumscribed in his operations, but always respectively provided for, both as to his person and garden. The worst point attending residences of this description is, that the business of gardener and bailiff is, sometimes in England, and often in the other districts of the empire, united; and the consequence almost universally is, that the business of both situations is very imperfectly performed. The master's object in attempting this union is obviously the saving of a bailiff's wages, which, it is allowed, is an apparent saving, though certainly not always so ultimately. The gardener and bailiff cannot be present at one time, both in the garden and on the farm; he must pass alternately from the one to the other, and it may be questioned whether the time lost in his absence from both, while going between them or at market, and from the one while on the other, does not more than counterbalance the wages of a bailiff, independently of any other consideration. But the loss both to the farm and garden, in cases of this sort, though not very obvious at first sight, is very considerable when details are entered on. No man brought up as a gardener can at once become a good bailiff; and admitting that he may become one in time, yet he acquires his experience at his master's expense. It is generally imagined that a gardener makes a good arable farmer; but this he does not become without experience; for though he may know what good culture is, and may bring the fields of corn or green crops under his charge into a state of good cultivation, yet he may do this at much too great an expense to afford any profit. But the management of arable land is but a small part of a bailiff's duty; the grand object is the breeding, rearing, fattening, buying, and selling of live stock; and a knowledge of these parts of farming cannot be acquired under several years' experience. In the mean time, the losses to the master by bad marketing must be most considerable. Suppose the gardener and bailiff goes to purchase a few scores of sheep, and a dozen of oxen for feeding, every grazier knows that on the nature of the feel alone, which no man can communicate to another by description, much of the value of the animal depends. But a gardener knows nothing of this feel, and the tact of discovering it is not to be acquired but after such a course of experience as no prudent master, who knows any thing of the subject, would wish a bailiff to acquire in his service. As much might be said on the correctness of judgment required in selecting animals to breed together, and in the shrewdness required for marketing; the latter, a duty totally inconsistent with the retired habits of a gardener.

7441. That some gardeners may become good bailiffs we readily allow, because a man of moderately good natural faculties and persevering application, will acquire any thing; but from the nature of the duties which a bailiff has to perform, and the time he must occupy on the farm and at market, it is impossible he can attend sufficiently to the garden. We have never yet known an instance where the duties of both the offices were well performed by the same person, but almost universally found both the garden and farm deficient in the products expected from them. That the master is content is no proof to the contrary, for kindness better, he naturally considers what he has as the best.

7442. From the country-gentleman's gardener, who does not unite the duties of bailiff, a good deal is expected; he must know his profession well; he cannot probably from limited extent and means produce all he could wish, or that a garden should afford, but what he undertakes to raise he must raise in perfection, according to the kind and season, and the main crops in sufficient quantity, because he cannot, like the citizen's gardener, have recourse to Covent-garden, nor like the villa-gardener, surrounded by neighbors, friends, men and the, to assist him in cases of emergency. He has one duty, which does not belong to either of these classes of gardeners, that of packing and sending fruits and other garden products to town when the family reside there.

7443. The mansion-residence may be considered as including all those between the villa and the royal palace. The dwellinghouses are called houses, halls, courts, or palaces, according to the custom of the country, where they are situated; or castles, abbeys, or Grecian buildings, according to their style of architecture; and mansions or palaces, according to their extent and magnificence. The mansion-residence consists of the same parts as in the mansion and demesne (7270.); it may contain from five hundred to ten thousand acres, or upwards, and the whole is managed in the first-rate establishments by the following officers: — A secretary, who receives the commands of the master, and conveys them to the house-steward, who manages the expenditure of the house and offices, and gamekeeper; to the land-steward, who manages the tenant lands, receiving rents, and seeing to the fulfilments of covenants in leases, repairs, &c.; to the bailiff, who manages the family farm; and to the gardener, who manages the garden-scenery, including the park, as far as respects the trees and grass, and the internal plantations or forests.

7444. The gardener who occupies a first-rate situation has under him a forester, for the demesne-woods and park-trees; a pleasure-ground foreman for the lawns and shrubbery; a flower-garden foreman, a forcing-department foreman, and a kitchen-garden foreman. A horse and two-wheeled chaise is kept for his use, by a boy, who also acts as his messenger and house-servant. He lives in a respectable house, near the kitchen-garden, with a stable and cowhouse not far distant. His wages are from 150l. to 300l. a-year, independently of a free house, fuel, and other advantages. He should be at the head of
his profession when he enters on it; and keep himself at the head of it, by taking care to be informed of every improvement and invention in his line, as they are discovered and made public. He must not only know all that is in books, but must be in advance in knowledge; not only ready to apply all the best practices, but fertile in expedients on extraordinary occasions, and in cases of novelty, difficulty, or emergency. Necessities and difficulties, as they occur, excite the inventive faculty far beyond reflection or study; therefore we can afford little assistance here, except recommending the gardener who is ambitious to excel in his profession, first to store his mind with all the resources of gardening, and next to lay up in his memory as many ideas as he can on all other subjects, but especially on art and science.

Next to books on gardening and agriculture, and the topographical surveys of every kind, he should have frequent recourse to the best encyclopaedias of general knowledge, and observe the operations, and converse much on professional subjects with mechanics and artificers of every description. Much useful information is to be obtained from carpenters, millwrights, and smiths, and all kinds of information may occasionally be applied to use in so varied and extensive an art as gardening.

7443. Some idea of the extent of the duties of a head gardener who fills a first-rate situation, may be had from the chapter of monthly horticultural productions, the table of floricultural productions, and arbiculature and landscape-gardening, as treated of in this work; and therefore all that we shall attempt here, in addition to what has just been offered on the subject of the duties of gardeners holding inferior situations (7426. to 7442.), is to enumerate a few of the expedients, some of them common and others uncommon, which every description of gardener will have occasion to practise more or less; but which more particularly demand the attention of gardeners of the highest class, who, not being limited in expense, are expected not to be deficient in producing all the comforts and luxuries that a garden can afford. We shall arrange these hints under the four departments of practical gardening.

7446. Expedients and anomalous practices in the horticultural department.

To have early crops of herbaceous vegetables in the open air. Sow in pots early in spring, one seed in a pot of the smallest size, put them on a bed of hot-bed, shift into larger pots as they grow, and when all danger from frost is over, transplant with the balls entirely in the finely pulverized rich soil of a hot-beds. For cabbages, carrots, onions, red cabbages, and the rest, plants of all sorts, and spinach may be very early in the cold frame.

Stale-ground is very scarce, and a great quantity is wanted for hot-houses, when you want the spot of ground, collect hedges, and hedges, salading of all sorts, and spinach may be very early in the cold frame.

Turners' bark is scarce. Add spruce, fir, or hemlock, chopped with the straw-cutter to the length of the chips of bark, also chopper to the thickness and pith of heads of cabbage for早就-planted onions and cauliflower, and also spinach and other vegetables in spring and autumn. Sow early some small pots on heat, shift often, and transplant in the warmest situations while the weather is still mild when frost is over.

To forward early sowing crops. Sow in the usual way under cold frames, and remove them when all danger from frost is over. Then run them to the tents, may be sooner by the heath than usual by this practice.

All sorts of cabbage and some crops not like to be removed in time to let those which are immediately to succeed them, be in soil in the cold frame. Forward the succeeding crop in pots, and as soon as the preceding crops have all been removed.

There is no such need for the culinary productions. Forward the brassica tribe in pots, and only head or flower them in the compartments. Instead of hotbeds, which occupy much horizontal space, have cucumbers and melons on hot-walls covered with glass: train other creepers, as love-apples, New Zealand spinach, guards, &c. on upright trellis-work or pales, the potato-hallum to stakes; stick all peas; train gooseberries, currants and other currants or raspberries on support, upon which the bottom of each hole left by the pots; lift the second row; and set them in rows, or the plants with the balls: they will be thus surrounded by air instead of earth. When the tan cools replace them as before.

Grapes of fine fruits are reseeded, for which you have no stocks, and you do not wish to put them on old trees. Dig up some roots of trees of the same kind, and make stocks to them, propagation, and afterwards planting in Knight's manner. (1857.)

Never forget the spraying and building may be performed at any season of the year, though best in certain seasons; as in herbaceous as well as woody plants, on roots and cutters as well as on stems, flowers, and flowering shoots.

Consider the size of plants as a stream that you may direct and modify as you will; but that a great many plants may be propagated from leaves alone, &c.

7447. Expedients and anomalous practices in floriculture.

The gravel-walks nearly and tilt colored; a large party is expected, and you wish to be fresh and florid on the occasion. Water them with water impregnated with lime and yellow or red ochre, according as the natural color of the gravel may be preferable to brown or black. The pleasure-ground is delightful in springing birds. Distribute quicklime and ashes, and other abies in soing, by sealing them with the nails in unseen situations.

The flowering and shrubbery divided in inflorescences, to provide an immediate remedy. Distribute pots of rabbit-smoke (or Persian iris) early in the season, and also bottles of water, containing a solution of sweet-scented water, for those regarded in popular, balm of gilead, and other plants, place these as not to be destroyed and replace them as they are wanted.

To diffuse odours in the atmosphere on particular occasions and during dry weather. Sprinkle the odoriferous plants with the water. A large party is expected at a particular time; to give freshness and bloom to the whole flower-garden, sprinkle every part with water, excepting the walks; if with rose-water, which may be made at little expense when the garden is in flower, and keepers for spraying the hot-houses; so much the better.

You expect a large party to visit the plant hot-houses, and they have been taught to tamper with tobacco the night before. In one distribute the umbelliferous little plants, such as the white and silver firs; in another, sprigs of birch; in another, birch, birch, or other shrubs; but company is expected to go through them at the same time. Give them the heads of sweet-scented flowers, sweet-scented flowers, and so on: then sprinkle with pure water. Or do not put them at all but water them with rose-water; or use a little musk, orange-water, or other similar perfume.

Some of your houses are very insipid from accidents to plants, flowers, or other causes; but company is expected to go through them at any hour of the season. Give them the heads of sweet-scented flowers, and sweet-smelts at that time. Distribute a few choice things in pots not too much, but by selecting, by attracting the attention of the spectator, will help to divert his eyes to other flowers, and to estimate what is concealed by what is seen.

After a dry summer your lawn is covered with coarse bladders, on account of the shallowness of the soil, it is desired to give a temporary green appearance. Water these places with lime and water, mixed with green color, the lime serving as a base.
wall, and place the staves of your spare hot-beds over them in the manner of states.

To boil the hot-water. Procure one or any number of cast-iron, or other strong vessels, which may hold from six to nine gallons, already cold, and of moderate capacity; and place a tube reaching from what is to be its top within an inch of its internal bottom; 

and screw in a stopcock. The vessel being half filled with water, an air-condenser is to be screwed to the pipe, and the air forcibly condensed, then turn the stopcock to prevent the escape of the water; unscrew the condenser, and screw in a stopcock. After that you have made the frame, and the vessel may be placed in the situation where the jet is desired; for it may be either set in an excavation made to fit or concealed by plants; or the vessel may be a vase, or made in any ornamental form. Placing where it is to operate, and keeping it for any length of time, it will be found, by setting it at work, it is only necessary to turn the stopcock, and leaving open the valve of the boiler, it will throw the water from ten to fifty feet or more in height, surmounting hills, as the water is evaporated, and lasting in joint proportion to the quantity of water contained in the vessel, the crisis of the jet, and the compression given to the air. This principle admits of great variety, extension, and modification, and might be made to produce very useful effects; and though these effects be not temporary, they would not be objectionable on that account, as in hot-houses, or in a small, but airy detached house, a constant play of jets of water is by no means desirable.

To produce strong sounds in hot-houses, in the hot-houses, or near arbours, in which Place Zolian harps in proper situations, as in Germany.

To deprave the atmosphere suddenly and powerfully. Charge one of the jet-vessels with air, having previously introduced some water into it; fasten it on the floor of the same, and produce the discharge at the proper time and place, or charge with rose-water.

To direct a stream of detestable air against insects in hot-houses at a distance from the path. Direct the stream through a long tin tube, to carry the jet-vessel with the smoke or air.

To syringe plants without a syringe or engine. Use a brush or birch-broom dipped in water.

To recover plants in hot-houses injured by frost. Shade two or three days from the sun, and keep the temperature very little above the freezing point.

To show the effect of buildings. Erect poles, and stretch canvass, or oil-boats on them, so as to form the true outline of the proposed edifice.

To show the effect of raising ground. Stud it over with stakes of the height intended to elevate the earth, and stretch here and there strips of green canvass, bunting, bax mats, or even green straw or hay-ropes, over these. Hay-ropes, from well-got hay, are cheapest, and, if of sufficient number, answer perfectly.

To give a pastoral and pastoral air to a scene for the moment. Employ a man with a flute to play at particular times; drive cattle to drink at a stream; pass a flock of sheep that way, or employ a dog.

To describe a forest character to particular parts of the park or woody scenery. Introduce shagged horns, and asses; show the remains of some ancient buildings or fallen trees.

To direct the eye to a particular point, either to observe its beauties, or to prevent it from observing some deformities in the same scene. Place a white object there, as a hayrick, man at work with his cost off, white cow, or horse, &c. if the back- ground of the scene be dark; or a white hayrick, or wood; and a dark object, if light. If the scene be a lake, then place a boat at the point to which you would direct the eye.

A handsome tree has lost some branches on one side, or is disfigured by the removal of another tree. Try and arrange the branches by certain strong wires, as is done in green-house plants with threads. To cover a tree rapidly with creepers. Place leathern bags of earth, or pot plants of the sort of creeper desired, here and there on the trunk and principal branches; tie them flat to the tree, so as they may not appear conspicuous.

4748. Expedients and anomalous practices in landscape-gardening.

To render a dell part of the park more interesting. Build a hay-stack there; or erect a shelter for cattle; or on tem- porary occasions pitch a tent; or place a portable hay-rack with food to attract deer or cattle; or send some men to work on the spot.

To vary an extraordinary occasion a dell, undercursoring part of the horizon. Cause a fire to be lighted of green wood, or such materials as by the ascending smoke will break the line in the proper place.

To vary for a few seasons the front of a mass of wood. Nikolaon or Kristol, or some proper places at the surface of the ground, and when dead they will produce a break. For a few weeks; cut a tree while in leaf, so as its leaves may wither and rot, and the water either run as water, or be stopped by a tube or shape, and water the surface with lime-water; when dry the effect of the obstructions will be visible.

To give a forsknowledge of the effect of a great walk in any particular place. Mark it out, and water with lime and yellow ochre.

To show the effect of trees. Use poles with crosses at top, or behalf of the entire trees, the thinnings of plantation, wood.

4749. Expedients and anomalous practices in arbiculture.

A quantity of valuable trees arrive from a distance, very much injured and dried up, and bo late for planting in the usual way, and are to be planted in water, or in a drain, or in the nursery; or plant in pots, and place these on heat, when ripe kids, of the order they begin to grow. A violent wind has blown down a number of trees. Top their tops, and then plant, and arrange their seeds, preserving their height; they will produce effect much sooner than young trees.

4750. To some of these expedients it may be objected, that they are deceits or temporary tricks; but if they are so, they are in the spirit of the scenery to which they belong, and they are calculated only to produce pleasure, not pain to any one; none of them are false- hoods, or calculated to make a thing of one nature appear to be of another. We have not directed the display of artificial fruits on wall-trees, of the fruiting of orange-plants from the shops, of milliners' flowers in green houses, or living figures placed on pedestals as statues, of fountains in mourning by making them run out ink, of altars and temples, with persons in proper costume sacrificing on them, of mock buildings or animals, scoops or painted perspectives; all which and other deceptions are recommended and practised by the French and Dutch.

4751. Gardens of royal palaces. The government-gardens of this country are those of Windsor, Hampton Court, and Kensington; that of Kew being a private royal garden. None of them are in any respect worthy of their rank: the garden at Windsor is without hot-houses; that at Hampton Court consists chiefly of some pine-pits and a vineery; at Kensington, great part of the kitchen-garden is cultivated by the plough, and the only two things which render it worth notice are its pine-stoves, and the public gardens or pleasure-ground. The garden-structures at Kew are in a state of decay, and the gardens are never in first-rate order, often slovenly, and always confined as to arrangements. It is said these things arise from want of funds; and from the low rate at which the operators are paid in these gardens. This seems to be the case, and it is much to be regretted, as it prevents the royal gardeners from displaying their skill and taste. Judging from the pine-apples grown in the forcing-departments at Kensington and Hampton Court, there is reason to believe this would be highly creditable to themselves, and exemplary to the nation.

4752. The royal gardeners were formerly much consulted by private gentlemen on the subject of their profession: this is still the case, though in a much less degree, and more now as to garden structures or culture, than as to matters of design and taste. With reference to this circumstance, the professional skill of royal gardeners ought to be of the first order, as their opinion will always be law to a certain number of the court; but for the culture and produce of the gardens (situated as these now are), less professional skill is wanting in a royal gardener than in a private head gardener, as deficiencies in products can always be made up from the commercial gardens, or from Covent-garden.
Sect. II. Commercial Gardens.

7453. Of commercial gardens, the lowest species are what are called ploughed or farmers' gardens. One or two are to be found near all large towns, and a number round London. They extend from fifty to a hundred and fifty acres or upwards, and are almost entirely cultivated by the plough and other agricultural implements. Their possessors are small farmers, and the chief difference between this farm-gardening, and common farming is, that the green crops that intervene between the corn crops are more highly cultivated, and instead of being consumed on the farm, are sent to market as culinary vegetables, or food for stall-fed cows. The crops of every kind, but especially the green crops, are cultivated in drills, two close together, with a wide interval, by which means abundance of room is left to plough and horse-hoe the broad interval, and to sow a succeeding crop there before the other is removed. In this way two crops are obtained most years, as a specimen of which we shall mention one of the common rotations, viz. 1. Peas, with dung, two rows near each other, and a wide interval; 2. Turnips in the intervals; 3. Drilled wheat between the turnips; 4. Turnips, with dung, in drills after the wheat. These four crops are put in, and removed within two years, the ground being in good heart.

7454. The seed-garden is the next species, and forms one of the points of union between horticulture and agriculture. These gardens or small farms are not numerous, and confined chiefly to two or three counties near the metropolis. They consist of from five to twenty acres or upwards, in part cultivated by the plough; the occupier is not generally a bred gardener, but sometimes is so, and unites with the business of seed-grower that of market or nursery gardener. The seeds he cultivates are generally limited to a few kinds; thus chervil, radish, and cress seeds are grown chiefly in the neighborhood of Saffron-Walden in Essex; cabbage-seeds at Battersea; onions at Deptford; peas in Kent, turnips in Norfolk; rape in Lincolnshire; mustard in the county of Durham, &c. The great art is to grow the seeds true to their kind, for which purpose one grower must not attempt too many varieties of the same species, but he may grow a number of different species, and of varieties of the same species, provided they do not come into flower at the same time. Such seeds as are raised in large quantities, as turnip, mustard, cress, maw or poppy-seed, peas, &c. are either sold privately by samples, to the London or other seedsmen, or exposed publicly in the seed-market in Mark-lane, London, or in local country markets. But for the greater number of seeds, the practice is for the nurserymen about London to grow a sample of it in their own grounds as pure and perfect as possible, and then to send it to the seed-farmer to be sown and cultivated by him, and the seed ripened, cleaned, and sent to the nurserymen, at a fixed rate, by the cwt. or bushel. Flower-seeds are generally grown by nurserymen themselves; many of the other sorts by market-gardeners, and many kinds are received from the head gardeners of private gentlemen.

7455. Grass-orchards (Verger agrestes, Fr.) form the next point of union between farming and gardening. There are a number of them in the cider counties, and in the Vale of Clyde, and Carse of Gowrie. A suitable soil and site are chosen, the surface, if not in pasture, is sown with grass-seed, and standard fruit-trees, chiefly apples and pears, and sometimes, as in Shropshire, plums and walnuts are planted in rows, and properly fenced. They receive little pruning, and generally receive no other care but that of gathering the fruit, which is either made into cider; stored in cellars; or sent immediately to market. As the trees get old and covered with moss or mistletoe, or infected with canker, shanks, or rottenness, they are sacrificed, headed down, and sometimes regrafted or rooted out and renewed, according to circumstances. (See The Orchardist, by Buckncl, and Hints to Proprietors of Orchards, by W. Salisbury.)

7456. Ploughed orchards differ in nothing from the grass-orchards but in being constantly or occasionally under aration. The trees stand in quincunx, and every year the direction of the furrows is changed: thus, the first year it may be ploughed east and west; the second, south-east and north-west; the third, south and north; and the fourth, south-west and north-east. The stem of each tree is thus left in the centre of a square or rhomboid of turf of four feet on the side. The ground is cropped as in common farming, or farm-gardening.

7457. Market-gardens. (7358.) The number of these is considerable; their situation is near large towns or seaports, and their extent from one to fifty acres or upwards; some near London extend to upwards of a hundred acres. The object of all is to produce culinary vegetables and fruit for public sale, either as called for at the garden or garden-shop; as wanted by the green-grocer; or exposed in the public market. Some of these gardens are general, producing every description of culinary fruit and vegetable, hardy, exotic, and forced, in demand; of which, as examples, may be mentioned the Earl's Court garden, of upwards of sixty acres, and with extensive hot-houses, by Gunter; the Hoxton garden, nearly equally extensive, by Grange; and the Isleworth gardens, by Wilmot and Keens. Other gardens near the metropolis are devoted chiefly to particular
crops; as that of Biggs, at Mortlake, to asparagus; some at Battersea, to cabbage and cauliflower; at the Neats-houses, to celery; at Deptford, to asparagus and onions; Charlton and Plumstead, to peas, &c. In some gardens attention is chiefly paid to forcing early, and growing late crops; in others, as at Lambeth, by Andrews, exotic fruits, as pines and grapes, are chiefly grown. At a greater distance from town, articles of easy carriage, as gooseberries, strawberries, asparagus, tart-rhubarb, sea-kale, &c. are leading articles; and in small gardens in the immediate vicinity of the metropolis, nothing is sent to market; but salads, as water-cress, radishes, lettuce, parsley, herbs, and flowers are the chief articles grown, and they are sold in small quantities on the spot. The market-gardeners near seaports direct their attention chiefly to the produce of cabbage, onions, turnips, and such vegetables as are in demand as ships' stores. In most parts of the country it happens, that from bankruptcies, absence of families, and such like causes, the produce of a number of private gardens is sent to market. This is a good deal the case near London; but so much so round Liverpool and Manchester, that scarcely a market-gardener is to be found near these towns. Indeed, many of the citizens there who possess villas and gardens, cultivate them as much for the sake of the disposal of the produce as for their own enjoyment.

7458. Market-gardeners on a small scale have generally been master or head gardeners, who have acquired a capital from a number of years' servitude; those occupying more extensive concerns are generally the sons or successors of other market-gardeners, and possess considerable capital. An important point in the culture of these gardens is to supply abundance of manure and water in dry weather; these always produce luxuriant and succulent crops of leaves, though obviously injurious in respect to flavor. A proper rotation and change of surface are also important; and in smaller crops it is a material point to have the rudiments of one crop always ready to succeed another. Thus radishes, lettuces, and onions are sown on asparagus-beds; the radishes are soon drawn, and succeeded by the lettuces and onions, which are left only in places where they will not injure the asparagus; the lettuces come into use soon after the asparagus is cut, part of the onions are drawn young, and the rest left to bulb. In the alleys between the beds, cauliflower plants are planted early in the season, and between these, at a later period, cucumbers, which, with their runners, cover the vacant parts both of the alleys and beds. Thus six crops are obtained in succession, and the ground is clear by October for landing up the beds. Early cauliflowers are generally a profitable crop. The seeds are sown in August, prickèd out, and planted under hand-glasses, six each under, in October. The glasses are placed in rows, ten feet apart, and at four feet distance from centre to centre in the row: thus an acre contains 1092 glasses. After the cauliflowers are planted, the ground is sown with lettuces and spinach; if the lettuce stands the winter, it is valuable, and grows fast when the soil is stirred round it in March. About this time, four of the six plants under each glass are removed, and planted in a warm situation, or in the sheltered alleys of the asparagus-beds. About the beginning of May the cauliflowers are too large for the glasses, and are just coming into flower. As they are gathered and their roots removed, they are replaced by cucumber-plants, previously raised in hot-beds, and now containing two or more proper leaves. In July the middle of the intervals between the rows of glasses is planted with endive, and between each glass two cauliflower-plants are planted to come in late. Thus five crops are raised, all valuable ones, if the ground was previously in good heart, and was kept frequently well stirred, and quite free from weeds. The following are common rotation: 1. Radishes, carrots, savoys or cabbages, or coleworts; 2. Early turnips, autumn cabbage; 3. Spring turnips, French beans, savoys, or peas and spinach, and leeks or broccoli.

7459. In sowing broad-cast crops it is found of advantage to sow several sorts of seeds together, because some of them may fail or be destroyed by insects after they come up; if all come up and thrive, then such sorts as are least valuable may be treated as weeds. Thus onions, radishes, lettuce, and carrots, are often sown together; sometimes the carrots are weod out, and the best crop is the onions; at other times the onions are weod out, and the lettuce is the main crop. Radishes are often sown with turnips, as a sacrifice to the fly, while the turnips escape.

7460. In general all transplanted crops, and as many sown ones as possible, are drilled; and for bulky crops, as cabbages, peas, beans, &c. it is an approved practice to sow or plant two rows near to each other, and then leave a wide interval, in which a dwarf early crop, or crops of short duration, as spinach, lettuce, &c. is sown. By the time the main crop is at its full size, the inter-crop is removed; the ground is then dry, and is turned over, as cabbages or turnips, introduced, which is ready in its turn to succeed as the main crop. In this way, no part of a market-garden is ever left naked or cropless, at least during summer, and though these intervening crops are often injured when young by the shade of the main crop, yet, if the ground be in high order, they soon recover when freely exposed to the air, and the ground again has a good heart, it is a large system to adopt a rotation, and stir the whole ground well between each crop, because here, the soil being poorer, a greater volume is required to supply the same nourishment: quantity is substituted for quality.

7461. With respect to the commercial value of crops, they must, on the general average, be nearly on a par; if one crop is at any time dearer than another, it is in consequence of being more precarious or expensive to raise; if one article is very dear at one time, it is immediately overgrown, and becomes proportionally cheap. To grow something of every kind is safe for those who have extensive concerns; select things for those who devote their whole attention to small spots; and things long of coming to perfection, as tart-rhubarb, sea-kale, asparagus, &c. to those who have capital. It is never advisable to propagate a dear article very extensively, as every body is likely to be doing the same thing; it is better even to adopt a contrary practice.
7462. A good deal of the profit of market-gardening depends on studying the state of the market; in gathering crops sparingly when things are low, and in sending liberal supplies at times, where, from weather or other causes, they are, or are likely to be high. This requires both judgment and capital, for the needy grower must sell at any price.

7463. Orchard-gardens. These are distinguished from the parterre or field orchards, in being cultivated with the spade, and cropped like a market-garden; indeed, they are so much allied to market-gardens, as hardly to require any separate discussion. In general, several kinds of fruit-trees are cultivated together, as tree-fruits, shrub-fruits, and herbaceous fruits; but some spots, from the soil, and probably superior culture, are noted for particular kinds of fruit, as Twickenham and Roslin, for strawberries; Maidstone, for filberts and cherries; Pershore for currants, &c. An account of the Isleworth mode of growing strawberries has been given in the Horticultural Transactions by Keens, an eminent grower of fruits and culinary vegetables. The filberts are planted in rows alternately with rows of cherry-trees; and, as temporary crops, a row of gooseberries, currants, or raspberries, are planted in each interval. Currants are grown extensively round Pershore, and the fruit sold to the manufacturers of British wines. They are also grown in Kent and Essex in rows eight feet asunder, and four feet from tree to tree. Early in spring the ground is dug, and sown with spinach; to that succeed potatoes, and to those cabbages, which last are gathered as coleworts before winter: four crops, including the fruit, are obtained in one season.

7464. Herb and physic gardens. These are of limited number and extent, and generally occupied along with market or seed gardens. There are one or two for peppermint and a few other herbs, near Edinburgh, and the rest are in the vicinity of the metropolis, and chiefly at Mitcham in Surrey. Peppermint is a principal crop, which requires a moist soft soil, and to be taken up and replanted every three or four years. Lavender is grown to a considerable extent on lean soil, as is chamomile, wormwood, rosemary, thyme, &c. Licorice and rhubarb require a deep free soil; roses, which are grown in large quantities for their flowers, require a rich soil; white lilies and colchicum, grown for their bulbs, require a new soil. In one or two gardens near the metropolis, many species of herbs are grown to gratify the demand of certain classes of medical men, of self-doctors, and of quacks and irregular practitioners. Formerly there were many gardens of this sort; apothecaries generally grew a great part of their own herbs, and collected the rest in the fields; and hence the reason why so many of them formerly were eminent as botanists; but at present the only remarkable herb-garden is that of Messrs. Dicksons and Anderson at Croydon. These herbalists and seedsmen have constantly on sale, at their long established and respectable shop in Covent-garden, upwards of 500 species, including all the varieties mentioned by Culpepper and other herbalists of the 17th century. There are still one or two herb-shops which collect their simples in a wild state; but land is now so generally cultivated, that even if there were a demand for native herbs, this mode would not be very successful. It may be mentioned as a curious fact, that in Weston's time, (say about 1750,) winter savory, chamomile, pennyroyal, peppermint, &c. were grown in the common fields near London, where cattle were turned out all the winter; the scent of these herbs being so disagreeable to these animals as to cause them to avoid them. (Weston's Tracts, &c. 71.) All herbs should be gathered dry, and in sunshine after dry weather; they should be dried in the shade, and when perfectly dried, pressed close by a press or weights, and enclosed in paper. The packets should then be deposited in a dry place, and when opened for use always carefully shut afterwards. The practice of hanging up herbs in loose bundles, tends to dry them too much and dissipate their flavor.

7465. Market flower-gardens. These are devoted to the culture of flowers for sale when in blossom; either cut as nosegays, or in pots. They are chiefly to be found in the neighborhood of the metropolis, where a sort of division of objects exists among them. Some gardens are noted for their roses; others, as that of D. Carter at Fulham, for growing the narcissus tribe; Colville in the King's Road, for geraniums; Henderson at Paddington, for cheap heaths; the Bedford nursery for mignonette; and Smith, at Dalston, for forced flowers of all sorts. These gardens are not large; generally from one to a dozen of acres, and they are occupied by gardeners who have been brought up to this department of their profession. The standard articles of cultivation are roses, especially the moss-rose for nosegays; the monthly rose is also much grown in pots for spring and autumn sale. The sweetbriar is in demand for its odor; honeysuckles, lilacs, mezereons, rhododendrons, azaleas, spiræas, double and scarlet-blossomed jasmines, laburnums, rose-acacias, are in great repute, especially when forced. All sorts of evergreens, as pines, firs, laurels, cypresses, arbor-vitæs, hollies, yews, and above all, laurustinus and box, are much in demand for decorating balconies, flat roofs, areas, courts, lobbies, &c. Potted fruit-trees in bearing have generally a ready sale, and especially the grape and peach.
The common flowers for nagoyas are snowdrop, anemones, narcissi, hyacinths, ranunculus, tulips, liliums, auriculas, polyanthus, carnations, pinks, sweetpeas, wallflowers, many other border-flowers, and most of the annual and biennial kinds. The flowers produced in duration by being placed under glass before fruit approaches, being in pots, are mignonette, stocks of all the sorts, nasturtiums, veronicas, violets, gentians, monthly roses, larkspur, clematis, dahlias, and chrysanthemums. The forced flowers are chiefly the pink tribe, violets, wallflowers, ten-week stocks, common stocks, hyacinths, crocus, narcissi, tulips, tuberoses, iris, rose-campions, sweetpens, lupins, roses, lilacs, weberia, mignonette, &c. The cacti in most common demand are myrtles, geraniums, hyacinths, heaths, camellias, Chinese roses, heliotropes, fuchsias, &c. The flowering plants generally kept in pots are auriculas, polyanthus, pinks, carnations, violets, foxgloves, veronicas, dahlias, chrysanthemums, phloxes, and saxifrages of sorts, most of the bulbs and many of the annuals and biennials. The flowers blown in water-glasses are the hyacinth and narcissus chiefly, and also the crocus, tulip, anemaria, echilium, iris, &c. 7466. Of mignonette, perhaps more pots are sold in and near the metropolis than of any other potted plant whatever; fifty years ago it was hardly known. Next to mignonette may be named stocks, pinks, sweetpeas and wallflowers, among the hardy plants; hyacinths, among the bulbs; and geraniums and myrtles, among the exotics. Some years ago heaths and camellias were chiefly in repute; these being found difficult to keep in living-rooms, the public taste has changed, and the flower-grower varies his products accordingly. All these, and other sorts of plants in pots, are also lent out by the market-florist, to decorate private or public rooms on extraordinary occasions, but especially for those midnight assemblages called routs. This is the most lucrative part of the grower's business, who generally receives half the value of the plants lent out, as many of them, and generally those of most value, are so injured by the heat as never to recover. 7467. Florists' gardens are devoted to the culture of florists' or select flowers for the sale of the plants and roots. There are not many exclusively devoted to this branch, excepting near Manchester and the metropolis. Those near Manchester, Paisley, and most other provincial towns are generally on a small scale, and cultivated by men who have auxiliary resources of livelihood; but near London are some extensive concerns of this sort, particularly those of Miliken and Curtis of Walworth; Davey of the King's Road; Mackie of Clapton, &c; the first is celebrated for tulips and most bulbs; the second for pinks and carnation; the last for auriculas. This is one of the most delicate and difficult branches of gardening, and is only successfully pursued by such as devote their exclusive attention to it. The great difficulty is to preserve fine varieties, and keep them from degenerating or sporting; many gardeners, excellent propagators and cultivators of hot-house and green-house plants, find it a very difficult task to grow a fine auricula or carnation; and their flowers would cut but a poor figure at the florists' shows, either near London or in the country. Much depends on the soil, which requires to be rich and well mellowed by time. It is also the most precarious branch of commercial gardening as a means of subsistence, since the purchasers are not so much the wealthy mercantile class who possess villas, or the independent country gentlemen, in whose gardens fine florists' flowers are seldom seen, as the tradesman and middling class. The income of these being temporary, that is, depending in a great measure on personal exertion, and the current demand for their produce is, of course, easily affected by political changes, which make little difference to the man whose income arises from a fixed capital. 7468. Nursery-gardens. (7393.) In these are propagated and reared all sorts of trees and shrubs, and all other herbaceous plants in general demand: the culture of florists' flowers is often combined to a certain extent, and the dealing in seeds imported, bulbous roots, and garden-implements and machines, is generally considered a part of the business. Hence the designation of nurseryman, seedsmen, and florist, formerly, and still, to a certain degree, common on their sign-boards. Of this class of commercial gardens, there is one or more in most counties of Britain, and a few in Ireland; but the greater number, and by far the most important, are in the vicinity of the metropolis. Their extent near town is limited; some contain only an acre or two, but others occupy forty or fifty acres; in the country where land is cheap, some are of double or treble that extent. In general they have been commenced by head gardeners, who had acquired a little capital, and continued by their sons or successors. In country nurseries, the commoner hardy fruit-trees, and tree and hedge plants, are the chief products: near Edinburgh and the metropolis some embraces every article of nursery produce, as the Hammersmith nursery, unrivalled in the world; others deal chiefly in fruit-trees, green-house plants, or American plants; and some almost limit themselves to particular species, as the camellia, erica, geranium, &c. The Scotch nurseries, and especially those of the northern districts, as that of Gibbs at Inverness, are famous for the raising of forest tree seedlings, which they send in large quantities to all parts of the three kingdoms. 7469. The subject of nursery-culture embraces almost every part of gardening; since no department requires a more general knowledge, or so much attention and practical adroitness. The essential part of the business is the art of propagation; which, in some cases, as in multiplying heaths, and other Cape and African plants, by cuttings, and in raising even the pines, and fir tribes from seed, requires very delicate and accurate manipulation, and constant subsequent care and attention. Even grafting, budding, and layering, require to be carefully, skilfully, and expeditiously performed, and the future progress of the scion, bud, or shoot, carefully watched. Next to propagating, rearing requires attention, and especially transplanting and pruning; on the former depends the state of the roots, and of course the
fitness of the plant for removal; and on the latter, very often, the future figure of the tree. The Dutch and French nurserymen are in some respects superior trademen to those of Britain: they generally remove all plants for sale, especially the ligneous sorts, every second or third year, and continue doing this work until the fruit is in full bearing, the time varying with the kind. The purchaser finds their heads already formed and bearing fruit, and with such tufts of fibrous roots that they suffer very little from removal. Even thorn, privet, yew, and other hedge plants are trained in this way, and ready made hedges may be purchased by the foot or yard. (Bot. Trans. 201.)

7412. Correctness in the names given to plants and seeds of every description, and particularly to fruit-trees. To facilitate this, as to seeds and roots, their names should be written on the various boxes, sacks, and slips, and kept as separate copies from the trees; they should be designated, as far as possible, by names kept on wooden, or better on cast-iron, tallies. Stock and stock-plants of every description, not very generally known, and, if possible, the whole of those planted along the borders, whether known or not, should have their systematic and English names painted on similar tallies; and smaller herbaceous plants in pots, and the flower-beds and borders kept up with a system of numbering. The plant in a healthy, vigorous state, when so headed down to apparently dead or dormant eyes, will soon rush, and regain in a great degree, the lost time; and, indeed, it may always be considered safe to rub off all shoots, not more than the third year, from the head of the trees, providing it be done early in the spring. Trees are not in full health, whether recently transplanted or not, should, in general, be left with their tops on; the leaves on which will prepare nourishment to strengthen their roots, and they can be headed down the following season. Some persons, after the drawing season, fill up the blanks in the lines of fruit-trees with stocks to be budded or grafted. This may be insufficient, and excellent soils for these there is little demand for fruit-trees; but, in general, the best way is to fill up all blanks that cannot be filled up with the tree kind in the proper season, with culinary vegetables, either for the kitchen or for seed, or with flowers to produce seed.

7413. Punctuality, accuracy, and despatch, in executing all orders.

7414. Rather procuring or omitting an article than sending off a bad one, unless under peculiar circumstances, to be explained to the party.

7415. Careful packing, and such as suits the sort of articles, the season, the distance, or the climate to which they are to be sent, as well as cost, &c.

7416. Keeping an exact account of men's time, and being particular inmustering them every morning before the hours of commencing work, and again at the hours of rest and refreshment. This may be greatly facilitated by causing them all to enter and go out at the same gate, which ought to be that at the end of the road, and bell or rope to be run through it, for which reasons also the number on the bark and the published catalogue could readily be referred to. If performed with a small sharp instrument, this practice could do no harm to the tree.

7417. Having one principal foreman or partner for the whole, and sub-foreman for the exotic, American, herbaceous, general nursery, and seed departments.

7418. Having a proper person employed as a traveller; or yourself or partner taking that department.

7419. Acting on all occasions with the utmost impartiality between gentlemen and their gardeners, leaning rather to the latter, in all doubtful cases, as the weaker party, according to the common consent and practice of all mankind.

7420. Paying all workmen, and at all events your foremen, such wages for their labor as may not tempt them either to idleness or pilfering themselves, or to contaminate these practices in others. (Jig. 161.)

7421. Punctuality, accuracy, and despatch, in executing all orders.

7422. Attributing at all times and seasons; and in every part of the nursery to frugality (avoiding mean-...

7423. Attending at all times and seasons; and in every part of the nursery to frugality (avoiding mean-...
cully occurs in beginning almost every business, and is only to be overcome by experience.

The different periods to which different seeds retain their vegetative powers require to be

known by seedsmen, as well that they may not furnish lifeless seeds to their customers,

as that they may not throw away as useless such as are possessed of the vital principle.

Though few seeds are kept by respectable seedsmen above a year, yet in cases where a

partial failure has taken place in the seed crop, most sorts will grow the second year after

that in which they have ripened. Some, however, will keep from two to five or ten or

more years; and others for an unknown length of time.

7485. The latest periods at which the seeds most generally in demand may be expected to

grow freely are the following:

Cabbage tribe. Four years.
Leguminous culinary vegetables. One year.
Essential roots. Beet, ten years. Turnip, four years. Carrot, one year. Parsnip, one year. Radish, two years. Salady, two years. Skirret, four years. Scorzoners, two years.
Spinachous plants. Spinage, four years. White beet, ten years. Orache, one year. Paradease, two years. Herbs

natural of the alders. Two years.

Aquatic plants. Apparatus, four years. Sea-kale, three years. Artichoke, three years. Cardons, two years. Ranunculens, two years. Alhambra, and the thistles, two years.
Asteraceous plants, in general two years. Lettuce, three years. Endive, four years. Burnet, six years. Mustard, four years. Tarragon, four years. Sorrel, seven years. Celery, two years.
Pet-herts and garnishing plants, in general two years; but

Parsley will grow at six years. Dill and Fenem, five years. Curril, six years. Marigold, three years. Horago, four years.

Sweet herbs, generally two years; but Rue and Rosemary, three years; and Hyssop, six years.

Plants used in terts, &c. generally two years; but the Rhubarb only one year; and Goose, Purslan, &c. ten years.

Herbaceous shrubs. The Cucumber and Weeta, ten or more years. Love-apple, Cucumis tribe, and Egg-plant, two years.

Annual and biennial flower seeds, generally two years; but some grow with difficulty the second year; they are seldom kept by seedsmen longer than one year.

Perennial flower-seeds, the same.

Tree-seeds. Stones, two years; and some, as the Haw, three; but they are in general of very doubtful success the second year. Acorns will scarcely grow the second year; Elm, Poplar, and Willow seeds, not at all.

7486. All seeds ought to be kept dry, and the air as much as possible excluded; but those liable to be attacked by insects, as the pea, bean, turnip, radish, &c. should be occasionally exposed to air and friction, by being passed through a winnowing machine. (fg. 283.)

The more rare seeds should be kept in their pods till the season for using. Seeds received from foreign countries should, in general, be sown as soon as possible after their arrival. In packing seeds for the home demand, no particular process is requisite; but in sending seeds to America or the East Indies, the sorts which soon lose their vitality should be enclosed in clay, tallow, or wax, or put up in bottles rendered air and water tight. (291.)

7487. Bulbous roots, with the exception of the anemone and ranunculus, can only be kept out of ground a few months with propriety, though some are often found in the seed-shops as late as May. When thoroughly dry they may be kept in bags or boxes, and the more delicate sorts wrapt up in papers separately. Ranunculus and anemone roots retain their vegetative powers two, and sometimes three years.

7488. The English seed-growers and seed-collectors furnish the greater part of culinary, flower, and indigenous tree-seeds sold in the shops, but a part also are obtained from other countries; as of onion-seed from Genoa; anise, basil, &c. from the south of France; carrot, onion, and a variety of seeds, when the English crop fails, from Holland. The harder bulbs, as crocus, daffodil, &c. are for the most part grown in England; the other hardy sorts are obtained from Guernsey, as the Guernsey lily; the Cape of Good Hope, as Ixia, gladolites, &c.; from South America, as the tuberose; or China, as the Japan lily, &c. The seeds of tender exotic trees and shrubs are obtained from the seed-collectors at the Cape, New Holland, and other foreign settlements; and of others from North America.

7489. The recommendation of head gardeners forms an important part of a nurseryman's duty and care, and one in which he may render essential services to horticulture. He ought to select such as are well qualified for what they undertake, and consider himself as in some degree responsible for the conduct of the person recommended. In addition to this, the nurseryman, in the yearly tour he generally makes among his country customers to receive payments and take orders, should observe whether the person recommended has acted according to his expectations, and should exhort, reprove, or approve, accordingly. The nurseryman, while on this tour, by seeing a number of gardens and gardeners, must, by comparison, be well able to judge of their merits; and by judiciously dealing out approbation or blame, might do much good. The good gardener, who had become slovenly, from not seeing other gardens, or from the indifference of his employer, might thus be recalled to his duty, and the art not suffered to be disgrace by his practice. This is also the time, for gentlemen to state to nursermen the faults they have to find with their gardeners, so that they, by their advice, may endeavor to correct them. The nurseryman who has recommended a gardener, is the only person who can act as a mediator between this gardener and his employer; and we repeat, that by the judicious interference of well informed and experienced nurserymen, much good might be done; gardens kept in better order, and gardeners improved and retained, instead of being removed from their situations without being properly informed of their errors, and a proper opportunity afforded them of amendment.

Sect. III. Public Gardens.

7490. There are very few public gardens in Britain; and we can only refer to the enclosed areas of the public squares and parks of the metropolis and principal cities, to
the botanic gardens of the universities and other public bodies, and to the gardens of the two horticultural societies.

7491. *The public squares* are generally kept in order by jobbing gardeners at a certain rate by the year. The principal part of their business consists in keeping the grass short, by mowing once a fortnight in summer, and rather seldomer in spring and autumn; in keeping the gravel clean, and keeping up a display of flowers in the bed groups.

7492. *The public parks* and other equestrian promenades are mostly managed by officers appointed by government; being once formed, and the trees grown up, they require little annual expense. The Mary-le-bonne or Regent's Park is in part let as a nursery-ground, and, instead of a rent, the occupier is bound to plant a certain number of trees the first year of his lease, to nurse up these, and leave a certain number of them on each acre at the end of his lease. A considerable part of this park is also, as already mentioned, let to private persons for the purpose of erecting villas, which, though it will control the rambles of the pedestrian, will give and maintain a woody appearance, without any expense to the public.

7493. *The botanic gardens* of the universities are under the general direction of the professor of botany, and managed by a head gardener or curator: those, founded by subscribers, or a society, as the gardens of Liverpool, Hull, Glasgow, and Dublin, are under the direction of a committee, and similarly managed. The duties common to curators are the keeping up and increasing the collection of plants; those who manage university-gardens, have, in addition, to furnish specimens of certain plants in sufficient numbers for the use of the professor and students. In some cases, the curator is required to instruct students; and in others, he is permitted to do this, and to take pupils or apprentices for his own emolument. Most gardens exchange, and some, as that of Liverpool, sell plants and seeds.

7494. *On the cultivation of botanic gardens* we shall offer only a few general hints. Instead of the principle of rotation, is here substituted that of a renewal, partial or wholly, of the soil. On shallow soils it is to be effected by removal of the whole, or a proportion of the old soil, and the introduction; and thorough mixture of a proportionate quantity of good virgin loam, or of virgin pest, bog, or sand, according to the plot or border to be renewed. In rock-works, and beds, American grounds, and in most of what may be called particular hot-houses, there is no other way; but in the plots which contain the general arrangements, deep trenching may partially or wholly supply its place.

7495. *Manure* cannot altogether be dispensed with in botanic gardens, particularly for some or most of the vegetable animals, which will be included in the cultivation of agricultural, and flower-garden departments; but, in general, decayed leaves is the best manure for all other plants and trees, not in a state of monstrosity or otherwise changed by cultivation.

7496. *Sheltering and shading* are parts of culture which demand very considerable attention in botanic gardens, especially in warm climates, to protect plants which require a moist atmosphere, as some alpines and Americans, require to be closely covered with a hand-glass, and this again partially with a wicker case during the whole summer, even if under the shade of a wall or hedge.

7497. *In sowing, and causing to vegetate, seeds which have been brought from a distance, a good deal of skill is often required*. Sowing in very fine earth in pots, covering them with a bell, and placing them in the shade and in moist heat, is the most likely mode to succeed, whatever climate the seeds may have been sent from. To this, some additional steeping of the seed in pure water, and in water impregnated with oxygenated muriatic acid. Others impregnate the earth with water rich or with water containing some charge of the earth of the pot with the gas, and others invert a bell-glass over it, containing an atmosphere partly or wholly composed of the gas. (See Hill, in Hort. Trans. vol. i. 233.) All these modes, and others suggested by vegetable chemistry, may be tried; but where the vital principle is on board, the first mode will generally be found sufficient. Numerous annual and biennial seeds require to be sown every year, independently of seeds of new sorts from foreign countries. For collections of these in beds or in a general arrangement, the mode of sowing in rows across the bed, is obviously the best; and several rows radiating from a polygonal fally in the centre, is the most economical, as admitting of the greatest number of sorts in the least space.

7498. With respect to management, there are various duties belonging to the office of curator of a public botanic garden which are peculiar to the situation; some of which we shall briefly enumerate.

7499. *Gathering and drying specimens* to maintain the herbarium, and to exchange or give away; frequently inspecting the herbarium to guard against damp and moths; collecting and preserving seeds of every description for the purposes of exchange found in the gardens, and sending to foreign parts for the purposes of exchange of plants. Sir Joseph Banks (Hort. Trans. vol. iii. p. 213) by sowing the seeds of succeeding generations of the zizania aquatica from 1794 to 1804, proved that an annual plant capable of enduring the ungenial summers of England, became, in fourteen generations, as strong and as vigorous as our indigenous species, and as perfect in the duties of a botanic curator, this appears to us much the most important of the services he can render the horticulture and agriculture of his country.

7500. *Collecting wild plants,* and seeking for new species in proper situations; in unfrequented haunts for herbaceous plants; in haunts much frequented by birds, for trees; in bays, and sheltered creeks, and shores, for aquatics; in rocky shores, for alpine plants; among the barren plains, mountains in winter, for mosses; in old forests in winter for licheons, and in spring for fungi, and so on.

7501. *Acclimating plants,* by raising them from seeds, a generation after another, till the final progeny will endure the open air throughout the year. Dr. Walker (Essay) states how the passiflora cicerulis was acclimated by Sir Joseph Banks. "...sowing the seeds of succeeding generations of the zizania aquatica from 1794 to 1804, a plant once scared to endure the ungenial summers of England, became, in fourteen generations, as strong and as vigorous as our indigenous species, and as perfect in the duties of a botanic curator, this appears to us much the most important of the services he can render the horticulture and agriculture of his country.

7502. *Distributing seeds, cuttings, and plants of all sorts,* among all who are likely to keep them, and return some due value on them, but to no one unmeritedly. The Binary gardens, in this respect, have been much and deservedly admired. The easiest mode of preserving a plant in the country is, to render it as common as possible; and the easiest mode of effecting this is, to distribute a few specimens among the nurserymen. From an opposite conduct, many of the plants introduced at Kew, and described in the Hortus Kewensis, are not to be found in the Kew garden; and thus, never having been distributed, are lost to the country. The policy of this garden, for a number of years past, is considered as highly reprehensible: being supported by the public, it ought to have been devoted to its service.
7505. A catalogue of every botanic garden should be printed for exchange, distribution, or sale. Very complete gardens, such as those of Kew, Cambridge, and Liverpool, find it answer to publish printed catalogues, with a view to remuneration by sale; but the legitimate object of a botanic-garden catalogue is, to exchange it with that of other botanic gardens, foreign and domestic; in order, that by comparison of riches, exchange may be made for mutual advantage. For this purpose, it seems desirable, that every thriving establishment should print or prepare a catalogue once a-year, or once every two or three years. To facilitate this, it might be printed by the lithographic process, from a list written in a small hand on prepared paper. By printing only the botanic names, each sheet would contain nearly four thousand names, and consequently three sheets, all the plants, native or introduced into Britain. This might be produced stitched together, all expenses included for a trifle; and as the present law respecting letters stands, might be franked in separate sheets. Thus a cheap communication between British botanic gardens might be formed, and through our foreign ambassadors, these catalogues might be distributed all over the world.

7506. A catalogue may be formed of figures, where it is not convenient to form one of printed names. Thus the possessed or desired plants might be indicated by putting down the numbers placed against the names of the plants in some generally circulated botanical catalogue. If, in the excellent catalogue of Sweet, the genera had been numbered as in the synopsis of Persoon, it would have been the best; in the mean time, Persoon's work, as it is in the hands of most botanists, foreign and domestic, may be referred to; and as an example of the brevity of this kind of catalogue or reference, let us suppose one curator wishes to write to another for Varionia crenata, lineata, bullata, and gloiosa; all he has to do is to write for Pers. (Persoon), 571. (the number of the genus), and 1. to 4. (the numbers of the species desired), and similarly as to all the plants described in Persoon's Synopsis. Ten thousand plants would in this way be represented by about 11,500 figures, which might occupy one sheet of letter-paper. But our Encyclopaedia of Plants, and catalogue entitled Hortus Britannicus, are numbered in such a way as to render communication more facile than any mode of using Persoon, or any other species planterum or catalogue whatever.

7507. The gardens of the horticultural societies, being at present in a state of embryo, do not admit of description. The published plan of that of the London Society (Report on the Formation of a Garden, &c. 1823), appears to us most defective in general arrangement. It is in part executed; and if completed according to that plan, there will be, as we think, a want of grandeur and unity of effect as a whole, and of connection and convenience in the parts. One obvious error that must strike every one that has had no part in making it, is, the forming the arboretum in a large rectilinear clump; and another is scattering the hot-houses and other buildings here and there over the garden. There should, in our opinion, have been three grand parts: a centre for all the buildings of every description, with the exception of entrance-lodges and resting-seats, or shelters, &c.; a circumference, displaying the arboretum, fruticetum, and ornamental flowers; and the intermediate space laid out as culinary, dessert, floricultural, experimental, naturalisation, and nursery gardens. The hot-houses requisite for these different departments might easily have been arranged so as to be included in each of them, and yet forming with the other buildings a whole or connected chain round the central area, and these might have been all heated from the same steam apparatus, and the sheds and other parts and buildings lighted, if desired, by gas. The grand entrance should have presented three carriage-roads: one to the centre, to which visitors might drive and inspect the hot-houses of all the departments, and just take a coup d'œil of the open gardens belonging to them; the two others proceeding to the right and left, and forming a circumferential one, along which visitors might drive round the whole arboretum or shrubbery, and enter if they chose by six or eight communications, at different distances, the six or
eight different open gardens. This is but a first rough sketch of what might have been, but such as it is we leave it as our protest against the present plan, from the details of which the reader will judge for himself.

7508. The London Horticultural Society's garden contains 33 acres, of which 17\(\frac{1}{2}\) are devoted to horticulture (A), 13\(\frac{1}{2}\) to floriculture and arboriculture (B), and 1\(\frac{1}{2}\) to lodges, roads, yards, &c. (C).

7509. The garden of the Caledonian Horticultural Society is not yet in a state to be discussed.

**Chap. III.**

Topographical Survey of the British Isles, in respect to Gardening.

7510. The British isles are naturally and politically more favorable to the practice of horticulture in all its branches than any other country; in no country is so great a proportion of the surface covered with gardens, including, under this term, the parks or landscape-gardens, which surround gentlemen's seats. The beauty and magnificence of these parks, and the villas, mansions, castles, and palaces, of which they are the appendages, far surpass what is to be met with in any other part of the world. The palaces and scenery of Italy are more interesting to artists and classical antiquaries, from the particular associations necessarily connected with their pursuits; but the views of an accomplished and well regulated mind will extend to other kinds of excellence, as well as those of picturesque or classic beauty; and a man that knows to what extent civilisation and refinement are carried in different parts of the world, will look into the interior of these casinos and palaces, their gardens and farms, and enquire to what extent they would contribute, in their propriety, salubrity, furniture, produce, and management, to the gratification of the wants of an Englishman in his present state of refinement. In these particulars he will find them so very deficient, as to admit of no sort of comparison with those of Britain.
7511. Of the state of gardening in each of the different counties of the United Kingdom, the following notices are necessarily imperfect to a certain extent; from defective information some things are omitted, and erroneous statements may exist as to others. In the selection of the names of the principal country-residences, some are undoubtedly admitted which may not have that claim, in comparison to others which are excluded; and others, though they once had that claim, may now have it no longer, from neglect, change of ownership, or even destruction as a country-seat. Most of the descriptive hints, added after the names of country-residences, refer to the state they were in some years ago, some as far back as 1805; and the changes in the names of the possessors that may have taken place since that time must no doubt be the cause of various errors, though we have spared no pains to avoid them. The descriptive epithets, added to the names of places in the southern kingdom, are taken generally from the Beauties of England and Wales (London, 26 vols. 8vo. published from 1801 to 1815); those of Scotland from the beauties of that country (5 vols. 8vo. Edin. published from 1802 to 1809); and those of Ireland from The Traveller's Guide (1 vol. 8vo. Dublin, 1819), and from the information of a correspondent there, well acquainted with every part of that country. We have visited all the counties of Britain ourselves in 1804, 5, and 6, and since been professionally engaged in several of them; and we have also made a general tour of Ireland in 1811. When any remarks occur which are not found in the books referred to, they may, for the most part, be considered as the result of our own observation at these periods or since. From the limited space that we can devote to this part of the work, these remarks are necessarily very few; we have omitted stating any thing as to the indigenous plants; and said very little as to the natural woods or artificial plantations of each county. All the seats which are of established celebrity, and are, or were, what are called show-places, are distinguished by a cross (x) : of most of these places accounts have been published in the local guides, sold in country-towns.


7512. The surface of England is estimated at 32,150,000 acres, almost everywhere cultivated, and nowhere incapable of cultivation; in most places varied — gently and beautifully in some districts, and abruptly and on a grander scale in others. The most hilly and mountainous districts are those of the north, and the most level those of the east. The most humid climates are those of the western and northern counties, as Lancashire and Cheshire; and the most dry those of the east and south, as Norfolk and Sussex. The richest soils, and those in which gardening, as an art of culture, and as a trade, has been carried to the greatest perfection, are those round the metropolis; there, within the circuit of ten miles, it is estimated (Lyson's Environs of London, published 1792 to 1796), 500 acres are employed in raising culinary vegetables; 800 acres covered with fruit-trees and shrubs; 300 acres in medicinal herbs; 500 as nursery and florists' gardens; besides not fewer than 1200 acres employed by farming gardeners in growing potatoes for the market; and 1200 occupied with turnips, cabbages, parsneps, and white beets for milk-cows. Gardening, as an art of design and taste, may be considered as nearly equally advanced in almost all the counties. Some of the most highly kept gardens and country-residences are in Middlesex and Surrey; of the most extensive and magnificent in Oxfordshire, Yorkshire, Nottinghamshire, and Devonshire. The best examples of cottagers' and farmers' gardens are in Essex, Kent, Norfolk, and Lancashire; the seed-gardens are chiefly in Essex and Kent; orchards in Herefordshire, Warwickshire, and Devonshire; and market-gardens and nurseries are distributed according to the extent and population of the different counties. These counties are forty in number, and we shall take them in the order of the circuits made by the judges, being that in which their names are most generally associated in our memories, and that also in which they are not unaptly classed in regard to beauty and character.

7513. MIDDLESEX, occupies the north side of a vale watered by the Thames, and containing 179,200 acres, of which one part is clayey and another marshy, but the greater part productive. As containing the metropolis, it may be considered the richest county in the United Kingdom as to culinary and flower gardening. The depot or market, where chiefly these productions are exposed for sale, is Covent-garden, an open square, laid out with fixed temporary wooden shops and stalls. The vegetables and commoner fruits and flowers are brought in by carts and wagons three days in the week, Tuesday, Thursday, and Saturday, so as to arrive in the market between three and five o'clock; they are then sold by regular salesmen to the retailers of the market, or to green grocers, fruit-merchants, and stall-keepers from different parts of the town; and the general terms are of the same as in the country, the market being cleared of the vehicles and horses by ten o'clock or earlier in the summer, no more remaining in the market than what is found by the different tenants to be sufficient for the local consumption. The more valuable fruits and flowers, such as forced strawberries, peaches, grapes, and pines, and forced roses, hyacinths, and nosegays, during winter, are generally sold by private contract to the fruit-shops in the market, or to others distributed in different parts of the town. The principal fruit-shop is that of Grange, in Piccadilly, who is the king's fruiterer; the principal flower-shop that of Smith, in Covent-garden market. Besides the central market of Covent-garden, there are others in different parts of the town, as the Fleet, Newgate, Borough, &c. which receive very considerable supplies of the leading kinds of vegetables direct from the country; but the forced productions, and the more expensive fruits, are generally brought to Covent-garden, when not disposed of to the shops by private contract.
Gardens at 1063 public name retail.

situation when were and one the garden was mentioned, in Mrs. Gape's garden at Westminster; which garden is, the Thames Embankment was completed for 1698. As the medical garden at Westminster, well stored with plants of other Margin, and what botanical name of the first curator, noticed in 1764. Watts, mentioned both by Kay and Evelyn, was a botanist by profession, but unredi the business in four separate departments; the seed house, the miscellaneous, exotic and house and hardy plants.

Besides an extensive correspondence, and a vigilant attention to procure many good plants and introduced, it is not said that many great plants have been introduced to the country directly or by this way. For this purpose, may be mentioned a person collecting a few and other plants, for instance, for the Cape of Good Hope, in partnership with the Empress Josephine, collecting erics, bulbs, and other plants; and a man in South America.

The whole concern, from its first establishment to the present time, the business conducted with irregular spirit and skill; no expense spared to procure new plants from abroad, and purchase and propagate them when received. The green-houses are extensive, and a house two hundred feet long has lately been erected for fruiting the different sorts of grapes, and another for figs. The proprietor has grounds for the common

Garden Nurseries—In 1757 the first nursery was established by Dr. Compton's Nursery. In 1758 to 1759, Mr. Evelyn, one of the principal gardeners, wrote a book in which he described the gardens, and the fruit-trees, and also the fruits in the garden.

Here are a few of the principal gardeners and nurserymen of the time, who have left their mark on the history of gardening in England:

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The Bulstrode Nursery.—Messrs. Brooks and Co.,

in this county that might be described mentioned. That of

have been established upwards of half a century, and is carried

on much spirit, collectors being sent out to distant coun-

tries, and many new plants imported. Among those are several

thistles, pulmonies, &c.

The Mendip Nursery.—Established by James Gordon,
gardener to Dr. Sherrard, at Eltham, and passed successively
to the Duke of Wellington, the Earl of Coventry, Mr. C. Forsyth,
and Co.; and Thompson and Co., by whom it is at present
kept up in a very respectable style.

The Mervyn-Coombe Nursery.—Thomas Jenkins, is

been established within the present century; it is of considerable

extent; containing extensive hot-houses for forcing flowers,

for greenhouse-plants, and pits for pine-apples. It also contains

a substantial kitchen-garden.

Other Nurseries.—Of those there are, perhaps, a hundred

...
The gardens, but principally the pleasure-grounds, of the great Earl of Chatham, who expended a considerable sum in laying out in gardens the lands belonging to him in the Middlesex and Surrey, are much in the manner recommended by U. Price. The place is now much neglected. The Temple of Flora, which stands in the pleasure-great, is described by Wheatley, in Observations.

The mansion house of the residence of the late Sir M. Disney. A good house, commanding extensive views of London and Somersetshire. Situated about 10 miles out, and very agreeable.

The house and grounds originally by Holland; the gardens, of much more extent than now, were made by him, and some were sold by public auction, and what remains is neglected.

A beautiful Ionic building, by Nash, to which an elegant conservatory is attached. The situation is beautiful: and rises in the same gap, finely clothed with oaks: the walks were laid out by L. Repton. On the whole, this is one of the most romantic and picturesque places in England, and bears a striking resemblance to that of Ilfracombe Castle, near Ilfracombe in Devonshire.

A fine building, near Epsom; the ground is very extensive, and the general air is very agreeable.

A spacious brick structure on a fine swell in the midst of a park of 500 acres, more varied by irregularities, and of a bolder character than any other residence of the kind within the reach of the Londoner.

The house and grounds originally by Holland; the gardens, of much more extent than now, were made by him, and some were sold by public auction, and what remains is neglected.

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adapted for villas and other residences. That part of the metropolis which is within the county, contains a garden-market for the common fruits and vegetables, but it is not extensive. There are several respectable seed-shops, and the greatest seed-factors reside here; in the suburbs and suburban villages, are some good market-gardens, the principal herb-gardens in the kingdom, and some seed-gardens; juicy-berries and cranberries used to be gathered on the commons on Box Hill and Leith Hill, and sold in the metropolis. There are a few nurseries; the county abounds in gardens; there are no public gardens in the county; but the promenade of Greenwich Park, in Kent, adjoins the metropolis. In Stevenson's survey of the county, it is stated, that 5500 acres are employed as farmers’ market-gardens. The greatest gardening author this county has produced is Evelyn, of Woolton, and the most celebrated gardens which have existed in this country those of the Carewes, at Beddington.

7525. There are various commercial gardens.

Farmers’ gardens. — Of these there are a considerable number in the low part of the county, adjoining the Thames. Turnips are grown in abundance and in great perfection, for the cowherds.

Market-Gardens. — There are some highly cultivated and of very considerable extent on the banks of the Thames, especially at Staines, Addiscombe, and Mitcham. The two former places are famous for asparagus, and Battersea for cabbages. There are generally about eighty acres under asparagus in the parish of Mortlake; the greatest grower is Biggs, who has had forty acres under this crop at one time. There are some good gardens near Chertsey, and here the Chertsey or great Surrey carrot is better grown than anywhere else, and the London seedsmen are supplied from the growers with its seeds. The hardy fruits are less generally grown for the markets in Surrey than in Middlesex and Kent; but there is one celebrated grower of exotic and forced fruits, Isaac Andrews at Lambeth, famous for his pine-apples, and being annually among the first who send early grapes and cherries to market. His hot-houses, like those of Gunter and Grange in Middlesex, are all heated by steam.

Herb and Physic Gardens. — These are chiefly in the parish of Mitcham, where the soil is poor and gravelly. The oldest establishment of this description is that of Potter and Moore, who formerly grew most of the articles in the vegetable materials medicae than in vogue. They now grow chiefly roots, lavender, chamomile, the mint, opium-poppy (Papaver somniferum), lahm, blessed-thistle, borage, oxtail, lovage, sage, scurvy-grass, angelica, fennel, pot-marigold, &c. Messrs. Dickson and Anderson, of Covent-garden, seedsmen and herbalists, have a garden at Crosby, and a general collection of such herbs as are only in demand in small quantities.

Market Flower-Gardens. — These are several of them near the metropolis, but none eminently deserving description.

7526. Private gardens, as before observed, are very numerous, and generally well managed, compared with those of most other counties. Cottage-gardens are neat, and often ornamental, and the farmers’ and there are generally extensive nurseries, this class of cultivators being here, as round most large towns, in great part retired tradesmen.

Suburban Villas (fig. 741). — are certainly more numerous, and better laid out, than in most other counties; the driveways and great roads for some miles from town, and render them delightful to the passing traveler.

7527. Villas. We have selected a few; but the number that merit attention is more than double those here named.

Albury Place, near Croydon; Archbishop of Canterbury. A good house in the centre of a park, much varied and well planted; the house lately enlarged and improved.

Maidenhead, in the county of Berkshire; the park, a beautiful piece of ground, of 250 acres, finely wooded, with old Spanish elms. There are some small pieces of water in the park, and a little vein and fountain in the garden. This place was noted in Evelyn's time (267) for the subterraneous passage of 100 yards in length.
made neatly through a hill, but a rock at the south end prevented the design from being completed.

**GARDENS.**

An elegant stone mansion, in a park well stocked with timber, and adorned with a fine piece of artificial water, was intended by Sir Charles at Waverton.

**Barnwell Park,** near Walmington: J. Frederick. An elegant stone mansion in a park of 400 acres, valued here because not intersected by a single footpath.

**Burne Park,** near Epsom: J. M. Ewart, Esq. Worthy of notice on account of the kitchen-garden, which is surrounded by a handsome orangery. It is adapted and ornamented, and an admirable beauty, and the present proprietor.

**Capston Park,** near Egham: Parry, Esq. A new house, in a wood park of sixty acres, lying on the south-western slope of the downs, and adapted by the present owner, the house and the kitchen-garden much improved by the present proprietor.

**Cobham Park,** near Thams Ditton: Colonel Taylor. A stuccoed house, and a park of late years greatly enlarged and improved.

**Green Hill,** near Camberwell: the late J. C. Lettsom, M.A. At the time of his death in 1802, it was the largest park near London.

**Kingwood Lodge,** near Egham: F. Leader, Esq. A stone mansion, near a grounds of 300 acres, in which the grounds were adapted by the late Viscount Cobham, and the house was modernized by the present proprietor.

**Morden Park,** near Morden: G. Ridge, Esq. A handsome seat, surrounded by a park of 200 acres, and well stocked with extensive plantations of shrubs and flowers, and embellished with a great variety of trees.

**Notchley Park,** near Mickleham: W. Locke, Esq. A simple but grand mansion, in an elevated situation, well fitted to receive a residence in a park of 200 acres, as it is placed.

**Pols Hill,** near Colden: Lord Glamis. One of the most beautiful and magnificent residences in England, the park is 215 acres, great part taken from a barren heath; but the house was erected in the last century by the great genius of the estate, a foundation for every improvement. By a sudden flood the water was raised so as to supply a large and beautiful valley, and the buildings and woods were judiciously adapted to the grounds. The park is extremely fine, and the whole was improved by the present owner, the house and grounds being admirably adapted by the present owner. It contains many nut-trees, the nuts of which in some years are sold for 600L., and in others exceed 600L. in value.

**Pole Hill,** near Colden: Lord Glamis. One of the most beautiful and magnificent residences in England, the park is 215 acres, great part taken from a barren heath; but the house was erected in the last century by the great genius of the estate, a foundation for every improvement. By a sudden flood the water was raised so as to supply a large and beautiful valley, and the buildings and woods were judiciously adapted to the grounds. The park is extremely fine, and the whole was improved by the present owner, the house and grounds being admirably adapted by the present owner. It contains many nut-trees, the nuts of which in some years are sold for 600L., and in others exceed 600L. in value.

**Stoke Park,** near Beare: W. Locke, Esq. A stuccoed house, and a park of 500 acres, enclosed with a brick wall.

**Buckland Park,** near Crowth, W. Gee, Esq. Celebrated in the sixteenth century for its gardens, and for the first orange-trees grown in England. The attention paid by Sir Francis Godolphin to the garden by his showing to Queen Elizabeth, who used frequently to visit him there, is recalled by the present owner, the house and the garden of 80 acres, and the estate of 500 acres, and the estate was let to the Duke of Norfolk. At present, Richard B. Wood, Esq., a gentleman of liberal and hospitable dispositions, is the possessor of this grand residence, which is in the occupation of William Gee, Esq., his younger brother.

**Sclerow Hall,** near Esher: Prince Leopold of Saxe Coburg. The park was chiefly planted by Kent, for Felpham Earl of Clares and his family, and adapted by the present owner, the house and grounds being admirably adapted by the present owner. It contains 400 acres, and the estate is in the occupation of Leopold, Prince of Saxe Coburg. The house and grounds are admirably adapted by the present owner. It contains 400 acres, and the estate is in the occupation of Leopold, Prince of Saxe Coburg.
priest as a hunting-seat; the park surrounded by a hill of two miles, and spotted with numerous clumps.

X Oxtedley, near Walton; Duke of York. A demesne of 552 acres, including a fine ancient house with a spacious park, fine tennis walks, a serpentine lake, by Wright, which has recently been taken for a part of the Thanes; and a much admired grove.

X Oaklands, near Guildford; Lord King. The grounds have been carefully managed for three or four generations, and the whole adapted to the modern taste.

X Houghton Park, near Hadleigh; Lord Middleton. A good mansion, on the banks of the Way, sheltered on the north and east by rising grounds, covered with plantation, with an elegant conservatory at the west end of the house, and a kitchen-garden of three acres, containing a good range of hot-houses, glass-houses, and other edifices. A marriage by W. Holland, in a park of 1200 acres, agreeably diversified in surface, containing fine distant views, and tastefully laid out by Brown, who formed a sheet of water, which covers a surface of 50 acres. The manor-house of Wimbledon was formerly one of the first in the kingdom. A survey of it was taken in 1649, and a copy of it is inserted in the 16th volume of Camden's works. The house was painted in fresco externally, like the palace of Navach: in the gardens was an orangerie, containing forty-two trees, in boxes, valued at 10L. each, lemons, citrons, pomegranates, figs: in the maze, wild-marmes, knots, alley, were a great variety of trees and shrubs, a bay-tree, and an Irish azalea. There was a more mile round ground "at the end of the kitchen-garden, trenched, manured, and well watered; the house was pulled down, rebuilt, burnt down, and rebuilt again in 1786. Wotton House, near Dorking; and Rev. J. Evelyn Rosawon. A part of the Evelyns by the time of Elizabeth. It is a low spreading building of no pretensions, surrounded by hills, formed of a small piece of ground, near which the house was pulled down, rebuilt, burnt down, and rebuilt again in 1786. Wotton House, near Dorking; and Rev. J. Evelyn Rosawon. A part of the Evelyns by the time of Elizabeth.

7529. Royal residences.

Kensington, near Hammersmith; the private property of the king, was established by William and Mary, altered by Prince George, and has become universally celebrated, chiefly from the number of its botanical arrangements, and by the number of its gardens.

7530. SUSSEX. A surface of 333,040 acres, generally varied, the soil generally rich, very good bordering on the sea, consists of low undulating hills, or what may be called hilly plains, known by the name of Downs (from downs, Sax. a hill). The northern parts, towards Essex and Kent, abound in natural woods, or remains of woods called woods. This county is not remarkable for its gardens; on the contrary, it is singularly pure, and is more noted for its open parks, where the air is agreeable, and the eye is better in the open air than it does anywhere else in the kingdom. It is well marked out on the banks of the Thames, and exhibit some beautiful views. Queen Caroline, who was a great patron of the arts of gardening, was in many places, in Sussex, the exhibition of the noblest plants, and some beautiful buildings and country seats.

The garden-market at Brighton is at present supplied with all its more valuable articles from London. In this part of the county, which, from the climate and the并与性 of the sea-breeze renders this part of the coast peculiarly unfavorable to gardening. The principal nurseries in Sussex is that of Chichester, by Silverlock, distinguished as the inventor of a hollow wall (fig. 238) which promises to be of real utility both in gardening and cottage-building. There are also many nurseries at Lewes, and near Brighton, where they are well managed. At Brighton, is a celebrated florist, who grows chiefly auriculas and geraniums, and has some trees-seeds from the woods of the Duke of Richmond and Lord Sheffield. The cottage-gardens near the coast are neatly managed, and productive; as are some of the farmers' gardens. There are a few villas near the marine towns; but the principal country-seats are mansions and demesnes.

7531. Of villas and mansions, the following are but a few of those deserving notice.

X Bagham, near Tunbridge Wells; Marquis of Granville. The estate placed, but the grounds extensive, and affording a situation for building, for which a magnificent design has been given by H. Repton. (Observations on Landscape Gardening.) Near the present building the interior of an old church and cloisters have been laid out as a flower-garden, which is much admired by this nobleman and his lady, the Duchess of Dorset.

X Broadwater Park, near Lewes; Lord Whitworth. Both house and grounds have been recently improved by this nobleman and his lady, the Duchess of Dorset.

Cannon Hall, near Woodcote; Lord Seely. A small park near a churchyard, and a small brook, which is dry in summer the effect of both, however, much diminished by planting.

X Fridge Castle, near Tunbridge Wells; Earl Abercorn. A demesne, containing 120 acres, with a large sheet of water round towers, but without any imitation of ancient architecture in the doors, windows, or other details. It stands on a bold eminence in a park of about 500 acres.

742
GARDENS OF KENT.

Up Park, - near Eastbourne; Sir H. Feithertown. A magni-
ificent house, and well wooded park; the timber-trees, in 1743,
valued at L 1,500.

5732. The following are first-rate residences: -
- 
- Arundel Castle, - at Arundel; Duke of Norfolk. A magnificent
castellated structure, partly very old, and partly re-ereected or
more sumptuously finished. The main building is of cir-
cular knob, effected partly by nature and partly by art; the ad-
joining wings are built at low level, and the rest of the park
varied and well wooded. The kitchen-gardens are good, and
notable for fruit and garden-figs.
- Goodwood, - near East Lavant; Duke of Richmond. A magni-
ificent house in the Greco-tan style, chiefly by Wyatt; the wa-
test of the large halls is artfully contrived on the principle of
and the dog-kennels exceed in magnificence and convenience,
even the most splendid and beautiful mansions of the present
and former times. The park includes 2000 acres; behind the house is a
fine grove of cedars, mentioned by Collinson; of the true
specimen plants are cultivated by Miller and Fleminger, and
and it contains a beautiful summer-house; on the plan-
ing grounds is a riding-school, and the park, a race-course.
- Easton Priory Houses, - at Egremont; Earl of Egremont.
A magnificent mansion, fronted with freestone, and surrounded
by statues; in the front an artificial lake formed at an expense
of not less than 30,000L, the water collected from numerous
rills and springs, and conducted by a fine system of pipes.
The park is 12 miles round. It was formerly a little better than
the present state, but well stocked with every variety of British
trees, and also those of America, particularly the wild black
and white oaks; the stags are also numerous, with a few deer
and a few native sheep. The gardens and hot-houses are on a scale
designed to accommodate every other part of this truly
noble demesne.

5733. Royal residence.
- The Palace, or Palace, - at Brighton, is in a mixed style
350 acres, belonging to the Duke of Kent, who has
the former greatly prevails. Exterirolly it forms a singular
350 acres, belonging to the Duke of Kent, who has
an extensive view on every side; and the house includes
excepting the dining-room, the others are low or not
dissimilar in style to the principal edifice. The house
and its situation are remarkable for its situation
by a dome partly glazed. The garden-scenery is tasteless,
stocked with the merest flowers, and shows no exertions for
appreciation.

5734. KENT. A surface of 955,500 acres, considerably diversified
some places; low marshy grounds on the Thames and Medway; open downs near Dover; and an inland,
and wooded, the Saxon word signifying wood, or the woody part
of a country. It is one of the oldest cultivated counties in England; and, from some laws peculiar to it,
possessed of a very diversified and beautiful scenery, and
in the world, unless in some parts of Holland. It is also very productive in vegetables and fruits for the market, and in seeds of
different plants; the two finest objects, it can be said, are the
and one public, formerly a royal park. Philip Miller appears to have been born in this county, near the
metropolis, but where is uncertain. The most celebrated gardens in former times were those of Knowle,
and of Dr. Sherrard at Eitham.

5735. Public garden.
- Greenwich Park, - near Greenwich, originally belonging to
Greenwich Palace, but that being formed into a Hos-
pital for the Royal Navy, the ground of William III., is now
contains 188 acres, walled round by James I., and planted with
and Spanish chestnuts in intersecting rows; a long slip of
wooded land is here, in the actual position of the park of
the Metropolis, from this park, is as interesting a thing of the kind
as one can meet with in this country.

5736. Commercial gardens.
- Farmers' and Market Gardens, - along the Thames,
for the supply of the shipping. Immense quantities of green
produce are sent up to London, and in common farmed lands for the London market. At
Nightingale, near Deptford, and in Southwark, there are
many and large gardens, and at Greenwich and Deptford great quantities of
vegetables, especially onions, carrots, and celeriacs. Deptford
is the greatest grower of asparagus, and sometimes
has 70 or 80 acres under this crop.

- Orichards. - These are chiefly about Lewisham, Maidstone,
and along the banks of the Medway; the principal fruits of the county are the cherry and the pluot.
The plums are also grown, from the walnuts to the strawberry. The latter fre-
and in great perfection, as at Deptford, near Canterbury, belonging to Earl Cowper.

- Asparagus. - Grounds near Greenwich: are grown for the
seedsmen; caulif, radish, kidney-beans, and formerly turnip in
the Isle of Thanet; turnip or Sandwich beans at Sandwich,
and celeriacs at Plaistow. Various kinds of asparagus,
freestone, and many canary-seed in the hundred of
Herne. The cultivation of these vegetables is well conducted through the
county, and shipped for the seedsmen at Feversham. About
twenty men are employed at this business; the growth of
onions for seed, the Deptford variety being in
great repute.

- Market Gardens. - there are two at Greenwich,
and there are also some florists gardens there.

-Cottage gardens. - are not infrequent, though the county is al-
ready fully planted, and most of the orchardists raise their
own trees. The principal is that of John Willmot and Co.
of Lewisham. It was founded by Mr. John Russell, about the
middle of the 15th century, who raised himself by his skill
and industry to the rank of a state gentleman. Russell was
and, after keeping his career, and living many years like a
gentleman, he died on the 1st of December, 1760, to the
amount of 20,000L. The nursery is now carried on by his
son-in-law and successor in quality, the present owner,
who has 70 hands are employed, and about 5000L.
year paid for labor.

- New Cross Nursery, - near Deptford, W. Cormack and
Sons, is extensive, and has long enjoyed a reputation for

5757. Cottage and villa gardens.

- Cottage Gardens. - Besides being neat, as already men-
tioned, these gardens are stocked with ornamental
plants, as hedges, young elms, walnuts, &c. than in most
counties; and they abound more in flowers.

- Gardens of Farmers. - These gardens are of course also superior to those in
most counties; fruit is here a necessary of life, everywhere
cultivated, and all that is not consumed is sent to London,
ready market at Maidstone or London, or is purchased by
the fruit hawkers and the agents who travel through the
countryside.

- Suburban Villas. - A few of these line the roads near the
Thames, at Greenwich, and some of them are excellent;
and there are a number round Blackheath, among villas of a
large and superior kind, and those near Eltham and at
near Greenwich, and all are highly kept.

- Territorial Gardens. - The governor, the proprietor,
Four gradations or terraces cut in the shelving chalk and
flint rock. On the barren walls vines and figs are trained; the
latter in October, while in the low part of the town they
seldom ripen at all. The whole is a state of neglect.

- Colsterdale. - Lord Emley. - paved with bricks of an
e elevation, rapidly declining towards the south, with
fine views over the Thames into Essex; the
counties are small, and diversified, and

- Baden Hill, - near Bexley: J. Smith, Esq. A good
house, and the grounds agreeable, with some natural
woods and walks. The garden is well managed and
beautified, the designs are in the hands of Art.

- Chislehurst, - near Chislehurst; Lady Wilson. A
very pretty and healthy spot; the grounds are
include some beautiful scenery, and fine old trees, especially

- Farningham, - near Farningham; Lord Keith. The house
a good specimen of modern Gothic; the grounds,
which contain thirty acres, are remarkable for a curious
subterraneous passage

- Holsted Park, - near Beckenham; Lord Auckland. An
highly cultivated situation, surrounded by fine Beech-trees.

- Effingham, - near Effingham; Lord Danes. The
park displaying some fine thriving trees over undulating

- Houghton, - near Ashford; Earl Thanet. A square edifice
of Portland stone; the grounds afforded by the Lord
much improved and cultivated, at an expense of

- Goodnestone, - near Kentish Town; W. J. Barrow, Esq.
The grounds beautifully varied by nature, tastefully planted,
and containing numerous picturesque shrubs and coniferous

- Holwood House, - near Beckenham; The favorite residence of
the late prime minister; the house small, but the grounds ex-
tensive and beautifully laid out by H. Repton.

- peri; - near Ickham; T. B. Bridges, Esq. A Gothic
mansion in the Venetian style, enriched by a fine
garden; the park displaying some fine thriving trees over undulating

- Quarry Hill, - near Twombridge; J. Burton, Esq. an eminent
gardener. The grounds are varied, and diversified by the
stone of the stone and flints of the country, with an extensive park,
abounding in undulations and woods.

- Woodlands, - near Blackheath; J. A. Angerstein, Esq. An
elegant mansion in the Venetian style. The ground, diversified

- Footscray Place, - near Footscray; Harris, Esq. The
mansion of freestone, copied from a design by Palladio.
sected near Venice; the park well planted, and embellished with a canal, formed from the Croy river, which flows through the grounds.

Hadleigh Park,—near Seven Oaks; Duchess of Dorset. A magnificent Elizabethan palace, the most modern part of which is dated 1665; the acres. The park is between five and six miles in circumference, varied in surface, and clothed with venison parks, beeches, and elms. The pleasure-grounds, for the greater part, remain in their original taste, and contain some fine old elms, cedars, and other trees. Extensive conservatories, mottoes, recollections, and flower-gardens, with other improvements, have been added by the present proprietor, who is much attached to gardening.

Mote,—near Maidstone; Earl Romney. Formerly a cas- tellated mansion, surrounded with a moat; now a splendid structure on a knob, commanding fine views.

7539. ESSEX. A surface of 1,250,000 acres, of which one part is covered by the Thames, is marshy, and chiefly under pasture, and another part southwards is occupied with the remains of Hainault and Epping Forests; and the remainder in the middle of the arable lands, on which, besides corn, the cut-tieand in pasture and gentlemen's seats. There is a good market at Colchester for vegetables, and in the country markets there, and other places, samples of fruit for sale.

7540. Commercial, cottage, and farmers' gardens. 

Farmers' Market-Gardens. These are extensive in most parts of the county. About Horsford, Darking, and Platwote, immense quantities of early potatoes are grown for the London market.

Market-Gardens. The principal of these are near the metropolis, and at Chelsfield and Colchester; the latter town and Evely, and Purfleet, supply the first early peas from the early potatoes. The gardens in Weetwood Market-Gardens in this county, in Kent, or indeed any where, excepting those of Middlesex and Surrey, have much glass. Some of the gardeners receive more of their stock from this county than from any other. In the low districts, the Thames, great quantities of rye-seed are grown; brown and white mustard are grown in most places; small gardens of almost all sorts round Coggeshall, Colchester, and in the Isle of Mersey; carrot-seeds at Westerfield; cider, coranier, and mace, and poppy seeds (Papaver somniferum), have been raised in the same district. These, with the Marquis of Buckingham's wood at Gosfield Hall, near Braintree, most of the flowers which are grown in England are procured, and hornbeam-seeds from Epping For-

Physic-Gardens. These are, none of these bore mention, unless one or two near Saffron Walden, in which the cultivation of the Thyme, great quantities of rye-seed are grown; brown and white mustard are grown in most places; small gardens of almost all sorts round Coggeshall, Colchester, and in the Isle of Mersey; carrot-seeds at Westerfield; cider, coranier, and mace, and poppy seeds (Papaver somniferum), have been raised in the same district. These, with the Marquis of Buckingham's wood at Gosfield Hall, near Braintree, most of the flowers which are grown in England are procured, and hornbeam-seeds from Epping For-

Florists' and Nursery Gardens. There are few of any conse-

quence.

Cooperage-Gardens. Farmers' Private Gardens, and Suburban Villas, (fig. 753.)--abound and in general very neatly kept; formerly gardens of Chelmsford and Colchester water was much attached to the culture of florists' flowers, and they still continue to be so in a considerable degree.

7541. Of Villas there are a considerable number, from which we select only a few. 

Cooperage, near Thorgan Bay; J. Archer, Esq. A spacious residence, containing a very neat building on an eminence, commanding fine prospects over a well wooded park.

Eastbury House, near Darking; Sir Sterry, Esq. A spacious and handsome mansion, with octagon windows; the grounds rather confined.

Gosfield Hall, near Brentwood; T. Wright, Esq. An octagonal house, with chimneys in the centre; the grounds of limited extent.

Middle Hall, near Greensted; C. Orde, Esq. A new house and good garden.

Langhorne Place, near Stansted; J. Houshill, Esq. A desirable and pleasant residence, lately much improved.

Langhorne Cottage, near Langhorne; T. Spottiswoode, Esq. A handsome house, on a pleasant eminence, and the park and grounds well laid.

Liston Hall, near Boxley; — Campbell, Esq. A handsome modern building, with piazzas, encompassed by railings, and containing several enclosures.

Maidstone Park, near Misden; — Sandy, Esq. The house is ancient; the park seven miles in circumference, and rarely equalled for birch woods, picturesque, sequestered, and romantic.

Twinstead Hall, near Twinstead; J. Marriot, Esq. A space-

hand in building, surrounded by pleasant gardens, over which is a bridge to the adjoining meadows.

7542. Mansion and demesne residences. 

Andley End,—near Saffron Walden; Lord Baybroke. A magnificent Elizabethan structure, of which, according to Lord Walpole, John Thope and Edward Johnson were the architects; the model was procured from Italy, and cost 500l., and the expense of erection was 150,000l. The park is finely wooded, and contains gardens and walks made from the designs of H. Repton.

x Claydon House,—near Aylesbury; J. Trache, Esq. A new house, and greatly improved scenery; the park contains some fine timber.

Colne Acre,—near Little Colne; P. Hills, Esq. A handsome mansion of white brick, surrounded with woods and plantations, among which are several large flower-beds, erected for the use of Alexander Corbet, Esq., architect, in 1791.

Cuff Hall, near Colchester; J. H. Harrison, Esq. A handsome house and pleasant grounds, containing several pieces of water.

Cueppe Hall,—near Epping; J. Cowper, Esq. One of the greatest ornaments of the county. The house, of white brick, has been much improved by Wyatt: the park is large, regular, irregular and well wooded, and the distant prospects grand.

Easton Lodge,—near Dunmow; Lord Maynard. An El-

izabethan mansion in an elevated situation, surrounded by a spacious park, containing some beautiful water.

Footkemore Hall,—near Witham, J. Bullock, Esq. A stately old mansion, and in the grounds, one of the largest-roller rinks in the county.

Felix Hall, near Kelvedon; C. C. Weston, Esq. A ne-

modern mansion, and pleasant grounds, containing a few pieces of water.

x Goffield Hall,—near Gosfield; Marquis of Buckingham. A mansion of the domestic architecture prevalent in Henry VII's reign. The grounds are of limited extent.

Hare Hall,—near Rainford; J. A. W. Bulman, Esq. An ele-

lant mansion of Portland stone, with wings joined by colon-

nades, whose columns are well laid out by Wood, a local landscape-gardener.

Highham, near Witham Woodford; J. Harris, Esq. The house is a high ridge, to the west of which is a fine park, bordering on Epping Forest, and containing a fine piece of water and extensive exotic trees.

Hill Hall,—near Thordon Mount; Sir W. Smith. A hand-

some square mansion, containing a very neat building on an eminence, and fine prospects over a well wooded park.

Ingatstone Hall, near Ingatstone; Lord Petre. An irre-

sizable pile of buildings, a portion of which is noted for its fishponds.

Longford Hall, near Langford; N. Westcombe, Esq. A modern mansion, and a fine wooded park.

Mistley Hall, near Manningtree; F. H. Richy, Esq. The house has lately been much improved, and some plantations and pleasure-grounds laid out with taste.

Narestock Hall,—near Narestock; E. Waldegrave, Esq. A large and handsome mansion, containing some excellent pleasure-grounds.

Newport Hall,—near Audley; Smith, Esq. A handsome mansion on an eminence, with the river Granta at the foot of a lawn in front, from which the house is seen from a distance surrounded by the celebrated mechanic, Dr. Neucott. The plantations and pleasure-ground are thriving and becoming established.

Thornton Hall,—near Brentwood; Lord Petre. The man-

sion, from the very fine seat erected on the Corinthians, the park and grounds well stocked with wood, and many of the trees of great rarity and value, having been planted by a former owner, Petre, in the most beautiful manner; one of the greatest encouragers of botany of his time, and in short the Mercers' Company.

Valentines, near Wanstead; C. Cameron, Esq. A venerable mansion, containing a fine house and a large mansion-house, and containing a number of ancient and pleasing grounds.

Waltham Hall,—near Audley; Smith, Esq. A handsome mansion on an eminence, with the river Granta at the foot of a lawn in front, from which the house is seen from a distance surrounded by the celebrated mechanic, Dr. Neucott. The plantations and pleasure-ground are thriving and becoming established.

Wissall Hall,—near Brook Street; C. Towers, Esq. A handsome manor-house, containing some excellent pleasure-grounds, and distinguished by an embellished prospect-over-ground.
5743. HERTFORDSHIRE. A surface of 392,980 acres, the north part forming part of a chalky ridge which extends across the kingdom in this direction, the rest agreeably varied. The soil is generally loamy or clayey, on a chalky sub-soil; there are many private gardens in the county of almost all descriptions; parks, large gardens, and some market-gardens. The gardens at Moor Park and Cashibury were formerly the most noted in the county.

5744. The villas are less numerous than the de- mesne-residences.

Bewick Park, — near Market Street; Sir J. Schrrib. A handsome seat, and a delight in a delightful situation in stately beech-trees. There is a farm of 760 acres, encl. of 26 acres, part of which is now park. The groves are

Bredt Hall, — near Welwyn; Lord Melbourne. A handsome dwelling, from the designs of Paine; the park and grounds beautiful, and much enriched by the river Lee, which here is formed into a handsome sheet of water. The hamlet of Hinxton is in the direction of Lady Melbourne. [Hinxton Hall; — Morgan, Esq. The park is large, and well furnished with wood and water. Broxbourne Bury, — near Broxbourne; J. Bampton, Esq. The grounds are most exquisitely, and with the park nearly much improved.

Near Royston; Lady Wills. A singular, but not unhandsome mansion, in a pleasant park. Colney House, — near London Colney; E. Anderson, Esq. A handsome and regular mansion, with wings; the offices connected by an underground passage, and completely enveloped in evergreens. The park contains some fine oak and elm trees; the pleasure-grounds are extensive; the kitchen-garden well stocked with the best sorts of fruit-trees; and there is a large greenhouse full of choice plants.

The Grove, — near Warford; Earl of Clarendon. An extensive park, in a threes-mile circuit in circumference, through which the river Gade flows in a divided stream, and is formed into two handsome lakes by a false waterfall, the whole being most contagious by his lordship, who pays the greatest attention to every part of his estate.

Huntly, — near Sacombe; G. Mellish, Esq. The grounds laid out with much taste.

Chilton, — near Herne Hempsted; C. Hilton, Esq. A neat and pleasant grounds in a mixed style between the Georgian and the modern, and with several small modern additions.

Parsley Hay, — near Hertford; Earl Cowper. A fine situation in the park, containing about 10 acres, and laid out in various sorts of walks, shrubberies, and flower-beds, which was begun under the direction of Sir Reginald Abercrombie. The park contains a remarkable large oak, which is supposed to be 400 years old, and has been laid out by Mr. Elizabethean.

A residence of 300 acres, with a handsome mansion erected on what was formerly a palace and park of James I., who, in 1616, gave it to his son, Prince Henry, and his son, Prince Charles, the Earl of Salisbury, enlarged and surrounded it with a wall 14 feet in circumference. When Cromwell's survey was taken it was a large mansion, with handsome gardens, avenues and other masses of trees. The gardens were large, and decorated with high trees, pleasure-grounds, and various kinds of flowers. The great garden contained several acres of flowery ground, which formed a pleasant valley, besides a pensive, private, and laundry garden. In the former were two avenues, as described by Mr. Smith, and one of them in imitation of the king's arms. Tring and Waddesdon are in the parish of Miss Smith. The house is large and convenient, and the park consists of between 300 and 400 acres, and is beautifully varied both with undulations of surface and fine trees.

Woburn Woodhall, — near Woburn; Sir S. Smith, Esq. A spacious and agreeable residence, on one of the finest situations in the country, built by Sir Thomas Rumbold, and the kitchen-garden beautifully diversified by hill and dale, and watered by several small streams, and planted with a great variety of trees, which, when seen through the grounds; it contains fine oaks, many of which are of great magnitude. The kitchen-garden is excellent and well supplied.

Warnsdorger, — near Woreley; Sir A. Hume. A good house and pleasant grounds; and on the hilly and alluvial productions. Sir Abraham having introduced various new plants from China and India.

5745. The following may be considered as first-rate residences.

Cashibury, — near Wadford; Earl of Essex. A spacious Elizabethan mansion, with gardens, 100 acres, in a beautiful situation, containing a river crossing, small mere, and several hills in circumference, abounding in rich scenery and noble seminary, once the residence of William Tristram, the poet. The pleasure-grounds are extensive, and contain a beautiful flower-garden in the Chinese style. The kitchen-garden is well cultivated, and also the flower-garden, in which there was a great encourager of gardening, as is the present. A pleasant seat for the chase near M. Lake, a magnificent Elizabethan mansion, in a finely diversified park, containing a river crossing, a lake, three great oaks, ash, elm, and other trees in the county. There were originally two parks, one for red and the other for fallow deer; and in one of them was a garden which was in existence at the time Charles I., a prisoner at Hatfield. In 1711, the king was lodged in an extensive garden, fitted up for agricultural experiments, which are conducted with great science and carried on by the marchants.

Moor Park House, — near Rickmansworth; W. Brinley, Esq. A magnificent Corinthian mansion, by Giacomo Grange, in a park of 100 acres, containing a large, long, and spacious seat, magnificently laid out; celebrated Lord Castlerockett of Bridgnorth, and afterwards a residence of Lord Anson. The park is finely diversified with oak, ash, elm, and lime trees; and is exactly enclosed. The seat was laid out in 1615 and celebrated seat has been praised by Bacon and Sir W. Temple: and one of its possessors B. H. Sturry, Esq., was unfailingly satiated by his pleasure removing a hill from the front at an expense of 5000l.

5746. BUCKINGHAMSHIRE. A surface of 313,400 acres, hilly, and abounding in some places in natural beech-woods, the soil rich, and on chalk. It does not abound in gardens or residences, but contains one long reclebrated —Stow. The securian must be examined and viewed, as the horses, and the above places, are in points of their several rise from the natural and artificial grounds they descend, and the hedges, as in the gardens of the English country, are laid out by the nurseriesmen procure their stocks for standard rises from the same woods, and when they are to be rooted out. small place of no great rate, but here introduced, because it is very commodious as having a great park, and

Chalfont, — near Beaconsfield; J. Velliers, second duke of Buckingham, in the reign of Charles I. It is a town of 5000 acres, abounding in old oak and beeches. The gardens were formerly kept in good order, and also the farm.

Frome Court, — near Chalfont St. Giles, in 1600, Thomas Hibbert, Esq. The grounds were laid out by the former possessor with much taste and judgment; and are finely ornamented with wood, and adorned with a pleasant pleasure-ground. The annual payment of £3 10s. 6d. to Mr. Hibbert, Esq., the present owner of the estate, is a richly stocked with tender exotics, especially heaths, and other Cape plants.

Beaver, — near Chalfont Redd; a seat founded by George Villiers, second duke of Buckingham, in the reign of Clasfe II. It contains an extensive park, the south side of which is hilly, well wooded, and the windings of the Thames are seen along a beautiful race.

Hollin Dene, — near Beaconsfield; Edbury Waller, Esq. A pleasant residence; and a line of very high trees, and of different sorts, are laid out in the ancient style, varying into a sort of wilderness at the extremities of the walks. The ground near the banqueting-house is very well diversified with walks, shrubs, and flower beds of considerable cost, and the place, on the whole, must have demonstrated the ingenuity of the planter, by the beauty of its perfection, and in high keeping; at present it is rather neglected.

Holtin Lodge, — near Woburn; Lord Frederick Boston. The house is modern and elegant; the grounds are distinguished by high trees, with the wild luxuriance of the woods, which, with the bold appearance of the broken ground, and the undulations of the hill and dale, and furnished with some very fine oak and beech trees. The river Thames, which meanders through the estate, is under the care of T. Torrion from Kew, an excellent gardener; and the whole garden consists of a great variety of flowers, shrubs, and botanic, and laid out from the designs of H. Repton, Esq. in 1814. The farm is managed by a Northumbrian bailiff.

Ashley Park, — near Rickmansworth; Marquis of Buckingham. The ancient abbey, lately pulled down, and a magnificent octagon manor, erected from the designs of J. Wyatt in 1818. The park is in a high degree diversified with trees, and contains some very fine oak hill and dale, and furnished with some very fine oak and beech trees. The river Thames, which meanders through the estate, is under the care of T. Torrion from Kew, an excellent gardener; and the whole garden consists of a great variety of flowers, shrubs, and botanic, and laid out from the designs of H. Repton, Esq. in 1814. The farm is managed by a Northumbrian bailiff.
7540. Bedfordshire. A surface of 200,000 places, and a strong clay in others. It contains Duke of Bedford; and the village of Sundy, on the growing pickling cucumbers, which are sent to the London market, and sold by the bushel.

Amphill Park, — Amphill; Earl of Upper Osney. The mansion, a superb edifice, built in the Tudor style: the park contains 3000 acres, extensive and flat, but furnishes some broken prospects; it has a fine water view, and many ancient oaks.

Hoddesdon, — near Luton; Marquis of Hertford. The house is large, and containing ground front by Adam, Chippendale is 140 feet in length, and inferior only to that of Blenheim. The park is extensive, but has few woods. The house was built for Blenheim in 1741.

Hitchin, — near London; Earl of Hardwicke. The hamlet, built of ancient stone, is entered by the gate-house. The mansion, a fine edifice, was built for Blenheim in 1741. The house was built for Blenheim in 1741. The park contains 3000 acres, extensive and flat, but furnishes some broken prospects; it has a fine water view, and many ancient oaks.

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Hengam.—near Hengam; Lord Rosse. An elegant modern mansion, and an extensive park and pleasure-grounds, kept in excellent order.

Hoghton Tower.—near Hoghton; Earl of Westmoreland. A house built in the time of Henry VIII., surmounted by a moat, and adorned by a broad moat and a broad park, is frequented by great numbers of wild fowl. The park comprehends 400 acres, and contains the finest woods in this part of the kingdom. The church is close to the park, and near it a picturesque cottage, inhabited by a person, who keeps one of the finest flocks of the Tollemach family, who possessed the estate in the reign of Edward III.

Hensington Hall.—near Hensington; Lord Hensington. One of the finest seats in the county; the house a modern erection; to the front of which are added a series of large flats, and adorned with fine modern gardens. It is situated on an eminence in an extensive park, which abounds in fine plantations, and is diversified by a large piece of water near the house. The whole of this extensive property has been improved by plantations, which, in a few years, will give a new character to this part of the country.

Torkington Park.—near Bury; Earl of Bute. An unfinished mansion, on a grand scale, built from a design sent from Italy; the park eleven miles in circumference, and containing 1800 acres.

5753. NORFOLK. A surface of 1,240,000 acres; every where flat, fenny towards Lincolnshire; sandy flints in most places; and the rest a strong clay. It contains some good soils near Norwich; and extensive, and highly kept. The farm buildings in old woods, though rather deficient in undulations. Redhouse Hall,—near Pakenham; R. Rusbrook, Esq. A noble spacious mansion with wings, forming three sides of a square; the park very extensive and well wooded, both with timber-trees, and under-growths, fir, oaks, &c. for game. Broadgate Hall,—near Oxford; Marquis of Heligoland. A sporting residence of the marquis; the hall a splendid quadrangular building, crowned with compositrons; the park abounding in covert and other cover for game, with cultivated patches sown with corn and buck-wheat for the same purpose. Wodehouse,—near Wodehouse; C. Horner, Esq. A house of the cream-colored brick of Woolwich, with an Ionic portico, and large terraces, one of the best; the statues for tacked and rendered ornamental. The park is nearly laid out, and contains a handsome ornamental obelisk of freestone.

5754. Villas and demeues residences.

Blickling Hall.—near Aylsham; R. S. Harford, Esq. An interesting ancient mansion, surrounded with a most complete in 1600, at the gate, the same at that time, containing an elegant wilderness and lake. The park consists of 1000 acres, abounds in old trees, and the lake extends in a crescent shape, for a mile, and its greatest breadth is 400 yards.

Felbrigg.—near Cromer; W. Addison, Esq. A house partly of the time of Henry VIII., but subsequently enlarged; the park abounding in old woods, and greatly improved by the late possessor whose taste in such matters is evinced in his letter to Repton. Gillington Hall,—near Yarmouth; Lord Bessford. A neat residence; the house (fig. 745) with some fine old trees, a handsome piece of water, and several ruins of an old church.

Gordon Hall,—near Cromer; Lord Suffolk. The park remarkable for its very extensive plantations.

Hunworth,—near Cromer; R. L. Doughty, Esq. An elegant modern house, situated in a small but very pleasant park, well wooded, and laid out with great taste.

Hillington Park,—near Norwich; M. H. Folkes. A residence, very much improved and the gardens, hot-walls, and hot-houses, rendered very complete.

Holkham Hall,—near Holkham; Lord Woodhouse. A convenient house, in an extensive and beautiful park, richly ornamented with wood and water.

Rotham.—near Wells; Marquis Townshend. A comfortable house, built in 1675, among the grounds, extensively suited for improvement, but not much improved.

Walsingham House.—near Walsingham; H. L. Warner, Esq.

5755. OXFORDSHIRE. A surface of 430,000 acres, considerably varied by ridges, approaching, in some places, to the character of hills; the climate cold, and the soil in most parts thin, on a stony sub-soil. It contains the magnificent residence of Blenheim; some others of great extent, and a botanic garden at Oxford. There are no commercial gardens in the county worth mentioning.

5756. Public gardens.

Public Promenades and College Gardens.—The promenades of Magdalen college are unusual and varied, consisting that they are merely walks round meadows on raised mounds, bordered by trees, and hedge-banked, which are very extensive, and as well adapted for display as the others and in Eltham wood, the largest in England. The private gardens to most of the colleges; their form is generally square or oblong, surrounded by a broad walk, which is intersected by other walks; the trees are of various species, and variously placed, in 1688; that of Trinity for its verdant sculptures; and that of University College, for being laid out by Brown, in the modern style, in 1725.

The Botanic Garden of Oxford.—was founded by Henry Earl of Danby, in 1622; it contains five acres, a green-house and store, and a gardens' house. The first curator was Bobart.

5757. From Brunswick, in whose time, and in that of his son, who succeeded him in 1679, it was more worthy of notice than it has been since. Its present curator is William Baster, A. L. S. and F. H. of England.

5758. Villas and demeuse residences.

Redndon,—near Henley; J. Grote, Esq. Forty acres of most improveable land; the house is in the former a summer-house, from which fine views are obtained through vistas formed by shrubs, the bank of which is dark green being placed, or the fore-ground.

Rosedene—near Henley; S. Gardiner, Esq. A flat place, rendered interesting by every thing that art could effect by planting.

Stone College,—near Stokenchurch; R. Davis, Esq. Truly an elegant cottage-dwelling; neat, commodious, simple, and harmonized with the rural scenery around.
of the grounds, rather low, and close to an irregular sheet of water. This place is mentioned by Wheatley as one of the earliest examples of a forme urbe. The present proprietor has been chiefly interested in the rocks and in the artificial water, which was not surfeit, it may vie with any residence in the empire. There is no abundance of great trees, as the ground is too hilly and broken. 

The ruin, the Temple of Solomon, the Chinese Cottage, and the Barn. The ruin was erected from a design by W. Wyatt; and being set out on the water's edge, partly embowered in trees, and diversified with fragments in the walls, and ivy, it constitutes a truly picturesque ornament when seen from various points of view. The Hermitage is a small, circular, thatched building, situated in the south west corner of the garden, and completely embowered with leaves and trees. It was constructed from a drawing of the Princess of Hessom Homberg, and the material was in keeping with the taste of the time. The Hermitage is the only building that is not allowed to be considered. The surrounding scenery is justly contrived to assimilate with the character of the place, the manor, and the park, and to be concealed from the eye, and to be underwood. These improvements were superintended by Major C. Rushgrove Price, and described by the "author of the Landscapc." (Rouges of Eng. and Wales (1861), t. 268.)

Since the reign of George III., in 1818, the grounds have been respectively kept up by the female part of the royal family who reside the residence.

Windsor Castle. — The principal residence of the British sovereign and at Windsor is a ruinous old palace of Iamb, 1581., and is entirely covered with a wall; greatly improved by Edward II., under the superintendence of Wyat, and finally raised the terrace on the north side; Charles II. repaired and embellished it; but Sir John Vanbrugh, under the direction of W. Wyatt. The avenue in the park was planted by Charles II., who also formed a bowling-ground near it, a large and a fine grove of lime-trees and a small forest. The gardens, which were laid out by a person whose taste was very highly cultivated and possessed, were destroyed during the last and preceding reign.

GLoucestershire. A surface of 800,000 acres; elevated, hilly in many parts, and the climate cold; low, fertile, and humid, however, on the banks of the rivers, as in the Vale of Gloucester. On the borders of Monmouthshire are some woods of lime-trees, from which the wood of willow is one of the finest and agricultural purposes. There are a number of nurseriesmen in this county, of which the principal are

- 7559. The following are first-rate residences:—

- 7560. Since the reign of George III., at Windsor, the grounds have been respectively kept up by the female part of the royal family who reside at the residence.

- 7561. Pillars and demesne-residences.

- 7562. Real residences.
GARDENS

7564. The following are villa-residences:

Blaze Castle, near Bristol; J. Harford, Esq. The house is a fine modern edifice, notably to plan and elevation, but much improved in the first Duke's time; but are at present rather neglected.

Barrington Park, near Ilbury; J. Mounsgrove, Esq. The mansion is a sumptuous edifice, in the Italian style. The park is three miles in circumference, and contains some extensive improvements.

Barington Hall, near Great Barrington; Lord Dynevour. The house and grounds, is a good specimen of a farm house; the park is well wooded, and three miles in circumference.

Blackwater Park, near Malvern; T. Windham, Esq. A handsome mansion and plantations around it well wooded.

Crowne Court, near Upton; Earl of Coventry. A large and fine mansion, with a front of 150 feet, and a park of 500 acres.

Country House, near Withington; J. S. Tell. A villa on a singular plan, situated on an eminence distinguished for the beauty of its scenery.

Hagley Park, near Stour; Sir J. S. Suell, Esq. The house is elegant and compact, and the grounds beautifully variegated and well wooded.

Highammon, near Newnham; Lord Gage. A noble mansion, from which place crab-apples are received by the London scedamb.

7565. Manors and demesne residences.

Baddington House, Sudbury; Duke of Beaufort. The manor house is a large edifice, with extensive plantations.

Beverley Park, near Beverley, Esq. A lovely manor, with extensive grounds, and beautifully disposed around it.

7566. WORCESTERSHIRE. A surface of 500,000 acres; hilly in many places, as at Malvern and Bromsgrove, but in general low and very fertile, as in the Vale of Evesham. There are some good residences. The white onion is extensively grown near Evesham; asparagus and cucumbers for the Birming ham market; apples and currants for their fruit, at Pershore;

Blackmore Park, near Malvern; T. Hornby, Esq. An elegant modern building; the park well wooded, but rather too open in its situation.

Cromwell House, near Upton; Earl of Coventry. A large and fine mansion, with a front of 150 feet, and a park of 500 acres.

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White Tower, near Stockton; Lord Foley. A new and very fine residence.

Llanerch House, near Llannerch; T. Jones, Esq. A good brick house, with beautiful grounds, with a piece of water, laid out by L'Angou.

Llancara House, near Newport; Sir Robert Salisbury, Esq. A large and fine house, with extensive grounds, surrounded by plantations, chiefly by Sir R. Salisbury, the late proprietor.

Paradised, near Chester; W. N. Ellis, Esq. An elegant house of freestone; the grounds extensive, celebrated by tourists for their romantic walks and views along a precipice; in a bold situation, containing a fine bird's-eye view of the village.

Highammon, near Gloucester; Sir R. W. Guise. A mansion in the Gothic style, with extensive grounds, chiefly beech trees.

Lady's Cliffe The house, one of Vanbrugh's best designs, in a situation rarely equalled for beauty and grandeur. The park abounds in fine walks and pleasing views, with an extensive lawn and grove, by which the house is approached; and there are good kitchen and flower gardens. The views, towards the high hills, and the lake in the distance, are fine in the extreme, and the grandeur and beauty, and render this place one of the finest in the county.

Lydney Park, near Lydney; R. Hove. C. B. Bathurst. An old manor, and near it some fine woods.

Stour's Hill, near Uley; L. Baker, Esq. A handsome modern edifice, 500 feet in length, and 150 feet in height; situated in the pointed style, and surrounded by fine beech woods.

Lydbury, near Northleach; Lord Stowell. The house is on an eminence, in a pleasant park of 100 acres, embellished by large plantations.

Stirlingford House, near Todddington; C. H. Tracy, Esq. A spacious and beautiful house, with extensive pleasure grounds, in the modern style, and a park of 150 acres.

Walsford Park, near Malvern; S. Wicks, Esq. Situated near the Vale of Evesham, bounded by two quadrangles; with two parks, each between three and four miles in circumference.

Wendover, near Wrington; J. R. de Bere, Esq. A venerable and fac-famined mansion of Henry VIII. It is of a more recent period, and almost unknown, except in the name, of which it is disfigured by some improvements.

Woodford House, near Malvern; Lord Beauchamp. A noble building, situated at the end of a lawn of 1000 acres, and well planted.

Llanerch House, near Llannerch; T. Jones, Esq. A good brick house, with beautiful grounds, with a piece of water, laid out by L'Angou.

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extensive, and finely diversified with variegated features, soft and almond-shaped, and acquire, covered with noble plantations of oak, beech, and Spanish chestnut.

Eaton, near Lower Eaton; Matthews, Esq. A romantic situation on the Wye.

Berrington, near Leominster; Rt. Hon. T. Harle. A square mansion of white stone, in a park surrounded by woods, and affording fine prospects. The house is of great size, and surrounded by a beautiful park, which contains a great number of fine trees, and a large wood of oak.

Tiverton, near Monmouth; Marquis of Worcester. A house by Inigo Jones, on the banks of the Towy. This seat was famed for its gardens in Charles II's time, and especially for its delicious fruits. In the apartments of the Marquis of Worcester, it is stated that Sir Thomas Somerset, a 

7568. HEREFORDSHIRE. A surface of 600,000 acres; much varied by hills, some of which approach the character of mountains; diversified by natural chards; and the soil is everywhere deep and rich. Hereafter to be celebrated in gardening history as being R. P. and T. A. Knight. Holwood, near Leadhanger: for the Duke of North-End. The mansion Elizabethan, and kept in perfect preservation as a national curiosity; the grounds pleasant; the old garden on the north, and the new one on the south, are well kept. The house is surrounded by a large park, and a spacious terrace; it abounds in walks, formerly clipped in shape, and not far from it is a fine instance of an acre, and yields annually from twelve to sixteen hundred pounds of potatoes.

7569. ESSEX. Situated near Hockley; formerly the Duke of North. The mansion Elizabethan, and kept in perfect preservation as a national curiosity; the grounds pleasant; the old garden on the north, and the new one on the south, are well kept. The house is surrounded by a large park, and a spacious terrace; it abounds in walks, formerly clipped in shape, and not far from it is a fine instance of an acre, and yields annually from twelve to sixteen hundred pounds of potatoes.

Evesham, near Leadhanger: for the Duke of North. The mansion Elizabethan, and kept in perfect preservation as a national curiosity; the grounds pleasant; the old garden on the north, and the new one on the south, are well kept. The house is surrounded by a large park, and a spacious terrace; it abounds in walks, formerly clipped in shape, and not far from it is a fine instance of an acre, and yields annually from twelve to sixteen hundred pounds of potatoes.

Benington, near Learmouth; Marquis of Worcester. A house by Inigo Jones, on the banks of the Towy. This seat was famed for its gardens in Charles II's time, and especially for its delicious fruits. In the apartments of the Marquis of Worcester, it is stated that Sir Thomas Somerset, a 

7570. SHROPSHIRE. A surface of 840,940 acres; mostly flat, with some hills; the soil generally good. It contains a number of good nurseries; and is celebrated for its great beauty of the place much improved by the correct taste of the owner.

Aston Park, near Oswestry; W. Lloyd, Esq. A most elegant and convenient residence, with a large park; a great variety of walks, wood, and ornamental grounds, and a fine collection of trees.

Bagley, near Newcastle; J. Wedgwood, Esq. A superb mansion of brick, raised on a high position, and surrounded by rich parks and gardens, with an excellent kitchen-garden.

Broughton, near Stafford; Marquis of Anglesey. A magnificent residence, improved from a comparatively complete gentleman, delighted much in fine gardens and orchards. The same gardens were famous in Henry VIII's time, when in possession of William Herbert, who, as we are informed by Evans (Lett. of Wales, 1841), sent two men, by the names of Richards and Williams, to France and Flanders, for the express purpose of studying horticulture, and importing excellent vegetables and choice fruit-trees.
A quadrangular brick building, surrounded, situated in a romantic valley, and surrounded with a charming lawn, had with the high hedges and taste so much improved.

**Ingestre Hall.** — near Stafford; Earl Talbot. A respectable edifice, modernised and altered by the present occupier, with a most charming and extensive landscape.

**Little Aston.** — near Tamworth; Lord Strange. A splendid mansion, surrounded by an extensive lawn, finely varied by terraces and embellished with a noble lake. Over the latter is thrown a very handsome stone bridge, and opposite to it stands an elegant stone conservatory.

**Prestwood.** — near Dudley; Sir Thomas Littleton. A fine mansion, the surrounding pleasure grounds exhibiting a most delightful variety of hill and dale, wood and water, effectually chiseled by the hand of nature.

**Sandon.** — near Newcastle; Lord Harrowby. An elegant mansion, finely situated on the declivity of a considerable eminence, commanding noble and luxurious prospects.

**Sandsfield Park.** — near West Bromwich; Earl Darnmouth.

**Warwickshire.** A surface of 639,700 acres; elevated, not much varied, well wooded towards the north, the other parts fertile in corn and meadow. There are many neat cottage-gardens in the county, especially near Coventry. The principal market-gardens for the commoner culinary crops near that place.

**Aston Hall.** — near Oldbury; J. L. Ludford, Esq. An irregular park, surrounded by an elevated and interspersed seat, is a Chinese temple, by Sir W. Chambers; and in another appropriate spot is a hermitage.

**Aubury Hall.** — near Astley; P. P. Newdigate, Esq. An elegant specimen of the third Gothic, directed by an elegant passport and protege; the park fine and extensive, well wooded, and adorned with artificial expanses of wood and water.

**Bliton House.** — near Blisworth; Hon. J. Simpson. A spacious but irregular mansion, entered by iron folding gates, which contained fine stabling, and extensive grounds, and preserved in all the formality of the old taste. One walk is still termed Addisson's, whose seat this was, and where he generally resided before his marriage to the Countess of Warwick.

**Greatstone Hall.** — near Wylde Green, Greathead, Esq. A singular picturesque combination of rock, wood, meadow, and the windsings of the Avon, with a mansion respectable both in size and character.

**Halsway.** — near Abberbury; D. S. Dugdale, Esq. A handsome seat, near the sea, particularly rich in fine and venerable oaks.

**Wallingford Hall.** — near Coventry; Lord Hood. A capacious mansion.

**Leicestershire.** A surface of 522,940 grazing counties in England. It does not abound in rich, have seldom good gardens.

**Fluornace, near Ashby de la Zouch; W. Herrick, Esq.** The park extolled for picturesque beauty, combined with serenity and sublimity of character; it abounds in venerable oaks, elm, willow, and birch.

**Dominion Park, near Donnington; Marquis of Hastings.** A magnificent pile of ecclesiastical Gothic, by W. Wilkins, surrounded by a park containing very old trees. The building is in a bottom, half sunken, and the approach descending to it has a very bad effect. The pleasure-grounds contain a small piece of water, and were laid out by H. Repton.

**Tipton Hall, near Hawsworth; Lady How.** An elegant mansion, which, with the improvements on the grounds, is said to have cost £100,000. It is in some of the park fine temples and carved seats.

**Derbyshire.** A surface of 720,640 acres; hilly, irregular, and in some parts mountainous; the valleys rich and beautiful. There is a good nursery and florists' garden at Derby, by Joseph Mason, and some neat cottage-gardens in the county.

**Brethby Park, near Brethby; Earl of Chesterfield.** A fine old structure was taken down some years ago, which is said to have been purchased by the present occupier after the plan of Versailles, with terraces, statues, and fountains. (See a bird's-eye view of the Terre d'Argent, and Theatre de la Grande Bernache, and The Topograph, vol. ii.)

**Cowden.** — near Derby; Sir R. M. Wilmut. A neat villa, with a good kitchen-garden.

**Pome Brook, near Repton; Sir Francis Bordett, Bart.** The house is an elegant and substantial modern building; and the park and gardens respectable.

**Lockington, near William Drury Lowes, Esq.** The grounds are naturally much varied, and contain a handsome artificial lake, but the plantations having been made when the geometrical taste was in fashion, do not accord well with the variations of the topography.

**Overton Hall, near Derby; Sir Robert Wilmut.** The house is a large handsome edifice; the grounds were laid out by Eames; the pleasure-grounds occupy five acres, and are very agreeably disposed.

**Wingerworth, near Chesterfield; William Hunlecke.** A noble seat, improved from a comparably bade state (fig. 749) by J. D. Nicholls, who entered on water, and planted some trees, and gave breadth to the lawn in front of the house. (fig. 750.)

Elizabethan mansion of stone, commanding agreeable views. The park and garden are extensive.

**754.** The following are first-rate residences: —

**Coome Abbey (Corn or Camile, a low or hollow place), near Coventry; Earl Caven. A noble mansion, in part by Inigo Jones, in a park of 800 acres, well varied by wood and water.**

**Nagley Hall, near Alcester; Marquis of Hertford.** A spacious mansion, improved by Wyatt, on the summit of a fine rock, and extensive park abounding in majestic oaks, and also in young plantations, with a fine lake and every feature worthy of this noble seat. The garden-rooms are of the first-rate, adapted by the present occupiers for their hot-houses; and for the cultivation of the pines-apple, especially of the Providence kind.

**Warwick Castle.** — Warwick; Earl of Warwick. An ancient Gothic structure, on a steep rock rising from the Avon, with a large garden-court, flanked by towers, and with a gate and porticoes, &c. in a truly baronial style, and in excellent preservation. The park is extensive and finely adorned with fine trees; and a fine lake in the Avon, and as well as a noble lake.

**Weston Hall,** near Hambrook; Sir Charles Atherton, Bart. The pleasure-grounds contain a fine course of broad gravel-walks; and some luxuriant banks and walks, and a lake of thirty acres, low, generally flat, and one of the richest gentlemen's seats; and the farmers, though often

Lockington Hall, near Keyworth; Rev. F. Stony. The grounds much improved by the present occupier.

**Prestwood Hall,** near Trestwood; C. J. Packe, Esq. A large modern mansion and fine park.

**Queeny Hall.** — near Friary; Mrs. Latham. A large building on a finely wooded avenue, with a terrace-wall commanding a very fine prospect of hanging hills with scattered woods and neat villages. (See the plan.)

**Stanton Harald,** near Bredon; Earl Ferrars. A large pile of brick and stone, in a park of 150 acres, containing a lake of thirty acres, and a handsome stone bridge.

**Wendy Hall,** near Leicester; Sir G. C. Hudson. The pleasure-grounds laid out with much taste.

**Wingerworth Castle,** near Matlock; R. Arkwright, Esq. The castellated mansion is romantically situated in Matlock Dale; and surrounded by lawns, rocks, and natural woods, and washed on one side by the Dee. The kitchen-gardens and hot-houses are good and well attended to.

**Wingerworth,** near Chesterfield; William Hunlecke. A noble seat, improved from a comparable bade state (fig. 749) by J. D. Nicholls, who entered on water, and planted some trees, and gave breadth to the lawn in front of the house. (fig. 750.)
757. The following are first-rate residences:

- *Chatsworth*, near Bakewell; Duke of Devonshire. The residence is in the Doric style, and is raised upon a quadrangle in the Grecian style; the park lies sloping to the river Derwent, and is noted for the number of trees, which are much diversified with hill and dale, and plantations. The pleasure grounds are dedicated to a rustic taste, and contain the best artificial water-works in England.

- *Haddon Hall*, near Bakewell; Duke of Rutland. One of the most interesting residences in the Peak, and a pleasure park containing a large lake, by Brown.

- *Craughton Bridge*, near Crapton; Sir G. Robinson. A modern house, surrounded by an extensive lawn and pleasure-grounds.

- *Thrapton Park*, near Deene; Earl of Cardigan. A low _clotted_ structure, with a turreted terminating each wing.

- *Hardwick Hall*, near Normanby; Duke of Devonshire. This house is of stone, and built by Elizabeth Countess of Shrewsbury, whose pistol for building is well known: it is one of the most beautiful seats of the kind which is much noted for the justness of its proportions, and said by Kent, to have been thought a fit pattern of measure and constrivance of a room in which to build a house.

- *Keddleston*, near Derby; Lord Scarsdale. The house is a Grecian pile by Adam of Palladian design. In 1773, it is said that five miles in circuit; it contains a fine sheet of water, with cascades and islands, and a venerable grove of oaks.

- *Oslington Hall*, near Lostoxon; J. Dennison, Esq. The house unites elegance and comfort; the pleasure-grounds agreeably laid out, and the park extensive.

- *Newton House*, near Retford; Folliamb, Esq. An elegant modern seat, surrounded by thriving woods and verdant glades, and watered by a rivulet, which expands to a lake.

- *Stanton*, near Newark; W. B. Emmerton, Esq. A mansion in the style of James I.; the gardens neat and agreeable, and the surrounding scenery picturesque.

- *Thorby Park*, near Newark; Lord Manners. A comfortable house, in a low situation, well backed with rising ground, and well situated, and formed park is thirty-three miles round, and contains some fine pieces of water. The garden and grounds are improved by the late Duchess of Kingston.

- *Wollaton Hall*, near Nottingham; Mr. V'apor, Duke of Portland. A handsome lake by J. Repton: the kitchen-garden cultivated in the time of Speed, but for many years neglected. The park, being laid out by Adam, and modelled by Bridgeman, contains numerous young plantations of oak, sheltered by birch, and other trees, backed by a fine wood.

- *Windwula Hall*, near Muskelton; H. Peckington, Esq. An elegant building with plantations, and grounds very extensive.

757. NOTTINGHAMSHIRE. A surface of 495,360 acres; gently varied, fertile, dry, and healthy, containing the remains of the extensive forest of Sherwood. There are good nurseries, and also some market-gardens and orchards at Retford and Nottingham, and tree-seeds are collected at Worksop and other places.

- *Alton Greatton*, near Nottingham; Sir G. Clifton, Bart. The approach to the house, through a avenue a mile in length, covered with turf, and broad enough for a dozen carriages to drive abreast. The gardens on the side of a hill originally in the ancient taste, but lately remodelled.

- *Cock Hall*, near Nottingham; Sir J. G. Clifton, Bart. A house by Carr, in a bottom, but backed by rising hills, well wooded, and surrounded by neat pleasure-grounds.

- *Clumber Park*, near Worksop; Duke of Newcastle. A large park containing 4,000 acres, and eleven miles in circumference, abounds in plantations, picturesque irregularities, a large piece of water, and a highly enriched bridge. Near the house, which is in a high retaining park is thirteen miles round, and contains some fine pieces of water. The gardens are well landscaped, and were formed by the late Duchess of Kingston.

- *Wollaton Park*, near Nottingham; Mr. V'apor, Duke of Portland. A famous estate, of 1,200 acres, near a noble mansion, and gardens and pleasure-grounds, beautiful and extensive.

- *Baynston Hall*, near Harston; W. J. Emmerton, Esq. A mansion in the style of James I.; the gardens neat and agreeable, and the surrounding scenery picturesque.

- *Thorby Park*, near Newark; Lord Manners. A comfortable house, in a low situation, well backed with rising ground, and well situated, and formed park is thirty-three miles round, and contains some fine pieces of water. The garden and grounds are improved by the late Duchess of Kingston.

- *Wollaton Hall*, near Nottingham; Lord Middlesex. A square structure, with towers at the angles, and an elevated prospect of the country, is surrounded by a park in Queen Elizabeth's time. It is approached by a winding avenue of trees. The park contains extensive grounds, and is nearly as long as the park at Weston Park, near Chester.

- *Scrope Hall*, near Retford; Mr. R. Gell, Esq. A noble mansion, and gardens and pleasure-grounds, beautiful and extensive.

- *Wollaton Hall*, near Nottingham; Lord Middlesex. A square structure, with towers at the angles, and an elevated prospect of the country, is surrounded by a park in Queen Elizabeth's time. It is approached by a winding avenue of trees. The park contains extensive grounds, and is nearly as long as the park at Weston Park, near Chester.

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- *Scrope Hall*, near Retford; Mr. R. Gell, Esq. A noble mansion, and gardens and pleasure-grounds, beautiful and extensive.

757. LINCOLNSHIRE. A surface of 1,783,650 acres; great part on the sea-shore, flat and fenny, the wolds, which occupy the north-east, as the word (Saxon) imports, are hilly and void of wood. The London seedmen receive hemp, turnip, rape, and mustard from this county; and sell there large quantities of parsley-seed, which the farmers sow with their clover, as a preventive to the rot in sheep. Some garden-seeds for the supply of the Yorkshire seedmen are grown in the Isle of Portland.

- *Burwell Park*, near Burwell; B. Lester, Esq. A handsome mansion, in a commanding situation, surrounded by a well-kept and improved park, belonging to Mr. M. Smith, grandfather of the present owner, was physician to Charles I., and is mentioned by Parkinson as one of his patrons in botany.

- *Colby Hall*, near Lincoln; General Barrie. A fine old house, with modern additions, and surrounded by neat plantations.

- *Cockayne Castle*, near Edlington; Duke of Ancaster. An irregular pile, chiefly by Vanburgh, on a beautifully undulated lawn, containing about 400 acres; the park is extensive, and beyond which is a rising ground covered with trees. The park is one of the most extensive in the kingdom; there are three ridges in the park, and a straight line and in different directions. There are some rough forest scenery and great extent of rich yarnd, and if the vale be prevented from being flooded as intended, there would have existed here one of the most magnificent pieces of artificial water next to Blenheim.

757. RUTLANDSHIRE. A surface of 123,000 acres; varied, but composed chiefly of fertile valleys.

- *Burley-on-the-Hill*, near Oakham; Earl Wescleb. An irregular structure, with a well undulated front, and a noble erection, in the Doric style. The park contains 1,050 acres, abounding in large oaks, and all kinds of forest-trees; the lawn is extensive, and contains a grove of nut trees, and other ornamental trees. The entrance-front of the house is a court-yard, separated from the park by a superb trellis-fence, supported by caryatids; the front is a terrrace-wall, 500 yards in length, and 12 broad.

757. NORTHAMPTONSHIRE. A surface of 617,600 acres; fenny towards the north-east; but, in general, elevated, varied, and abounding in country-seats. There are some nurseries; and Cornfield, a florist of some note, at Northampton, is considered one of the first growers of the carnation; and in the market-gardens onions are grown to great perfection.

- *Althorpe*, near Brington; Earl Spencer. A large pile, dated 1685, in a park distinguished by large masses of wood, and a noble expanse of water.

- *Cottet Ashby*, near Ashby; Earl Northampton. A large park; the river Dove passing through it, containing a great lake, by Brown.

- *Crapton Bridge*, near Cranford; Sir G. Robinson. A modern house, surrounded by an extensive lawn and pleasure-grounds.

- *Thrapton Park*, near Deene; Earl of Cardigan. A low _clotted_ structure, with a turreted terminating each wing.

- *Rutland Hall*, near Rothwell; Lord Scarsdale. A very tasteful and improved seat, by the late predecessor of theHon. V. C. Coke, knight.
Upton Hall,—near Northamperton; T. S. W. Sanwell, Esq. A large irregular building, on a gravelly soil, displaying fine views of the distant scenery.

738. YORKSHIRE. A central, and, in part, marine, county of, 3,886,880 acres; the surface varies, containing several mountains, extensive moors, and some royal forests; the subsoil mostly generally rocky or stony; Stotherton, the most extensive, and York, the best gardens at all the towns. It abounds in residences, especially in the West Riding, where nearly 400 are mentioned in The Beauties of England and Wales, as worthy of notice. The farmers' gardens are extensive, the lea and park, and the garden, with the near cottage-gardens. At Sherborne, in the West riding, the wine-sour plum, one of the best baking sorts, bears and thrives on limestone soils, and the fruit is sent to Hull, York, London, and other markets. There is a horticultural society held at Leeds, the chief promoter of which is J. Carr, of St Anne's; and the same garden is a very active botanic and floricultural society, or the present garden at Allerton, near this town, noted when in the possession of R. A. Salisbury, is now a public nursery.

The Hol!l Botanic Garden,—was established in 1818, by subscription. It occupies five acres, and is arranged on the same general plan as before; that is, the shrubbery is laid out chiefly by Shepherd, the curator of that garden. The principal walk begins with a water-fall, about thirty feet, or nine feet broad, and form a total length of nearly three quarters of a mile, and is lined with the most beautiful of evergreen, alpine, and green-house plants; a pond thirty yards in length, for the growth of aquatic, and at the south-west corner of the conservatory, is one of the most high, admitting, though few surrounded by trees, an extensive view of the Humber, the Lincolnshire coast, and the most elevated parts of the country. The garden has, during the last year, been improved by the purchase of ground at a distance without trees, the shady walks of this garden form an agreeable resource as a promenade for the families of the subscribers. The curators are J. H. Wollaston, and A. R. Hope, a juicy apple.

739. Mansion and domestic resid. near York.

Ashlark Hall,—near Rothernor: Geo. Folejims, Esq. Charmingly situated on a eminence rising from the Don, and strikingly beautified by a fine view from this position.

Alverton Manor,—near Knorosehrough; Lord Stuart. An ancient mansion, in a park; extensive, elevated, and charmingly picturesque. It contains a fine octagonal tower, the panelling of which is fine, and a garden, with a number of fine trees, and a charming view.

Birsdal,—near Malton; Lord Mitchell. A spacious and commodious mansion and pleasure-gardens, well planted and arranged.

Bradford,—at Bradford; Hudeor, Esq. In an elegant horticultural situation, a choice nursery, who grow a good variety of exotic plants.

Brockholly Hall, Lincolnshire,—near Eaton; Lord Yorke. A fine residence, on a rising ground, containing a fine Gothic chapel and manselum, by A. W. N. Pugin. The gardens contain a greenhouse, and the kitchen-garden by substituting equal parts for strawberry-fruits, which laid the garden like a closely planted orchard.

Bilham House,—near Doncaster; W. H. W. Esq. The ground's contain a Bedrooms (old, Italian, fine, beautiful; and valuable), and a pleasure-gardens, large and extensive, and the most extensive and richest prospect in Yorkshire.

Bosom Wood Hall,—near Hodon; Sir Clifford Costbar, Bart. A park spacious; though flat, abounding in trees, with extensive walks, and fine views.

Cave Castle,—near Sheffield; J. G. Barnard, Esq. A small but extremely pleasant park, with very large gardens and pleasure-gardens.

Carrage,—near Knarsborough; Theo. Duncombe, Esq. An elegant residence, on a rising ground, containing a great variety of English, and foreign, trees in the park, and a fine sheet of water, bounded with wood, winding its way through a ground of pleasing, and picturesque space; the prospects extensive in all directions on a delightful view. It is embellished with gentleman's residences, and other embellishments.

Cawthorh, near Doncaster; W. Wrightson, Esq. An elegant mansion, in one of the finest situations in the kingdom. The grounds are extensive, containing in the park a Gothic mansion, and the kitchen-garden, and are, generally speaking, well planted.

Cawthorh Park,—near Doncaster; Geo. Wrightson, Esq. A large estate, and the mansion contiguous to it, extensive, and in a beautiful spot.

Cumnor Hall,—near Oxford; W. M. Wilson, Esq. A country house with a conical mound in front woodeed to the top, and curving, from the latter, to a fine tower, by the hands of a skilful gardener. There is a good collection of bog-plants for which the cold, on the matted climate of this place is well adapted.

Eastnor Park,—near Hereford; Geo. Holt, Esq. A curious and elegant shooting-coatting, surrounded with sports, and extensive walks.

Eynsham,—near Hertford; Sir H. C. Hutton. A noble structure, commanding fine views of the Vale of Wharfe.

Everingham,—near Market Wrigthton; M. Contant, Esq. A large and commodious residence, on a flat country; that has with a successful imitation of a river.

 Eston Hall,—near Eston; Geo. W. M. Wilson, Esq. A country house with a conical mound in front wooded to the top, and curving, from the latter, to a fine tower, by the hands of a skilful gardener. There is a good collection of bog-plants for which the cold, on the matted climate of this place is well adapted.

Eyesnor Park,—near Nottingham; Geo. Holt, Esq. A curious and elegant shooting-coatting, surrounded with sports, and extensive walks.

Farnby Hall,—near Osby; W. Fawkes, Esq. An elegant mansion, in the manner of the Ionic order, with extensive views of the bank opposite, across the Vale of Wharfe. The kitchen-garden and farm well attended.

Gisburn,—near Gisburn; Geo. Wilson, Esq. A large and commodious residence, on the side of a hill, commanding extensive views of the bank opposite, across the Vale of Wharfe. The kitchen-garden and farm well attended.

Hackfall,—near Uppon; Geo. Wilson, Esq. A large and commodious residence, on a slope of a steep rocky declivity, descending to a woody glen; the water descends along the declivity, showing finely varied views, a cascade, and a number of other curious features. The grounds contain a number of sufficiently rare and curious plants, and in particular are the common old pine trees (P. sylvestre) and a good kitchen-garden.

Wentworth Park,—near Barnsley; H. Vernon, Esq. An extensive flat-countrie, containing a piece of water, half-way down the slope of the hill, rising to the top of the grounds, and to the left of which light to another strange and unnatural effect. Near the latter is the most magnificent arbor of the true geometric style, and contains some fine cedars and other exotics, a Fragrant and large.

Whitley Hall,—near Doncaster; Sir Will. Cooke, Bart. On the banks of the Don, in a low but beautiful situation, and decorous with some of the finest oak's in the country.
758. First-rate residences.

Castle Howard, near Malton; Earl of Carlisle. A magnificent palace, with a front of greater extent than that of Blenheim; the grounds not favored by nature, but contain a large piece of water, and are considerably enlarged and improved by the present earl. There are several ornamental buildings in the grounds, and especially a surprising mausoleum.

York, near Helmsley; C. S. Duncombe, Esq. A splendid new mansion, containing various embellishments and decays for gardens.

Heaton Hall, near Hibbrough; G. Pyke, Esq. The house was modernised in 1805, and stands in a large park, finely disposed into pleasure-grounds.

Bramham Hall, near Helmsley; Rev. Sam. Raymo. A spacious mansion, fine terrace, and beautiful lawn.

Brockholes Lodge, near Kirkby; F. Du Cane, Esq. A handsome mansion, pleasantly situated on an eminence, near the centre of a fine park, containing fine views.

Burnbrough Hall, near Merrington; R. Salvin, Esq. A low, re- chue, and much improved spot.

Camphill, near Newcastle; J. E. Edg, Esq. A steeple of a rock; near Watergate; R. Burdon, Esq. A handsome cascading waterfall, on the top of a woody precipice, which descends to a romantic dell.

Ox Close Hall, near Batterby; W. Salvin, Esq. The house occupies a lovely situation on the banks of the Tees, surrounded by plantations, enclosing a garden noted for its botanical collection.

RGrange Hall, near Darlington; G. Allans, Esq. A modern mansion, containing a collection of natural history.

Granville, near Lancaster; Sir T. Clavers. A plain but large mansion; and pleasant grounds, ornamented with buildings and plantations.

Northallerton; near Darlington; Sir T. Liddell. A plain mansion, surrounded by plantations, and containing fine views.

Northallerton; near Wakefield; J. Bland, Esq. A modern mansion, sheltered by a fine forest of oaks and elms; close by a cascade, and good house, surrounded by a beautiful amphitheatrical setting of hugging woods.

Shay House, near Winsdon; Harrison, Esq. A residence for pleasing grandeur, containing great planting.

Shandy Hall, near Greatham; Sir H. V. Tempest. An elegant residence, combining hospitalite comforts, and an attractive mixture of varied ground, woods, and water.

Templeton Hall, near Lancaster; T. White, Esq. Son and successor to the eminent landscape-gardener of the name. A small mansion, and extensive plantations on a dreary and bleak moor, now rendered beautiful, comfortable, and valuable.

759. The following are first-rate residences:—

Gibside, near Darlington; John Stratton. A noble mansion is situated on the east side of the Derwent; the park is four miles in circumference, much varied in surface, and well clothed with timber. The old oak walks are very extensive.

Newton Hall, near Newcastle; B. Priestman. An elegant green house, in the brink of a wooded glen; the banqueting-house; the Ionic column of 120 feet, crowned with a statue of liberty, the terrace, and chapel, are much admired.

Hardwick, near Hedgedge; M. Russel, Esq. Created from bog by the former proprietor, J. Bandon, Esq., and now celebrated for the beauty of its pleasure-grounds and the elegance of its buildings. The gardens were commenced in 1750. The terrace, the bathing-house, the lake, the winding-fountain, the cascade, the lakes, the rivers, and the banqueting-house, are much admired.

Lamington Hall, near Chatsworth; C. A. Lambton, Esq. A modern building by Honson; and now a very much improved place. The Most of gardens containing a great extent of hot-houses.

Lamport Castle, near Chirk; Sir M. Vanburgh; Earl of Scarbrough. The mansion is a quadrangle of the area of Edward I. placed on the brow of a hill. At the north angle is an octagon turret, machicolated for the purpose of snaring as-sailants, and in different parts are other arrangements of a former age, to be seen in the execution of natural history.

Old Hall, near Newcastle; Sir M. Lumley, Bt. A noble Gothic pile, on an elevated rocky foundation. It affords a fine example of magnificence and comfort in the large entrance-hall, into which carriage-drives before the visitors are set down. The park, plantations, and terraces, are laid out with much dignity of the castle. There is a terrace, commanding extensive perspectives, 720 foot in length, 200 foot in breadth, and highly cultivated; the farmyard is close to the castle, and excluded from the prospect; the saloons and chambers are splendidly furnished, and stables are rendered interesting architectural piles, and on the whole, few places in the empire are so magnificent, so complete, and so desirable.

Sellaby Hall, near Selby; Earl of Darlington. A free- stone and timbered house, near a ground-hill, surrounded by a most great taste and judgment; the stables are arranged so as to form an ornament and continuation to the house, and the effect of the whole highly beautiful.

758. NORTHUMBERLAND. A surface of 1,157,790 acres, much varied by hills and mountains; fertile and well cultivated in the valleys, and abounding in ruined castles. Hexham is noted for the grandeur of its ruins at Gateshead and in the Tyne; the estate, however, on the Durham side of the Tyne, carried on by Falla and Son, and at Morpeth. Brown, the celebrated landscape-gardener, was born at Cambol, or Camphill, near Hartburn, in this county.

Rabyhurst, near Roxton; the Hon. J. B. Simpson. A comfortable residence; the pleasure-gounds laid out in good style by H. Repton.

Caldeby Castle, near Warb. J. Reed, Esq. A delightful residence, containing great water, woods, and water, all respecting enchanting.

Stanhope, near Newcastle; C. J. Brandling, Esq. A mansion by Pain, and the grounds surrounded by a broad belt of well-varietyed vines on clumps, and a piece of water by White.

Hutton Hall, near Newcastle; M. W. Ridley. An elegant house by Newton, the treasurer of Virginia, erected in 1715, on the steep and woody banks of Ouseburn. House Beautiful, near Warkworth; W. Ord, Esq. The house surrounded by high and bold rocks, and hanging woods which, with the lawn, being in high keeping, forms the finest spot.

757. First-rate residences.

Alnwick Castle, near Alnwick; Duke of Northumberland. A noble and extensive castle, with good large house, near the sea, which has been lately much improved.

Alnwick Botanical Garden was established by subscription, and opened to the public in the year 1805, and has continued open ever since. It contains upwards of five acres, a great quantity of the finest specimens of flower and shrub garden, and is admirably arranged and disposed. It contains the great greenhouse, and has lately been improved by the addition of another greenhouse, extending to about 200 feet in length, 30 feet in width, 12 feet in height, and containing a fine collection of flowers; and to whose industry, and extensive correspondence, the garden owes, in a great part, its present flourishing condition.

Florists' Gardens. The principal of those exclusively devoted to the culture of the flower-garden, are those at Kew and Hore's, both of Botton. Taylor and Smith are extensive florists at Manchester, and compose also the nursery business. Buchanan, at Manchester, is a florist, and has been for many years of good standing; and there are above half a dozen very good florists at Galston.

Allington Hall, near Chorley; Sir R. Clayton. A noble mansion, containing fine garden, wrought up in wood; and the Shropshire, near Whalley; T. L. Parker, Esq. A large garden, with extensive pleasure grounds, and a house in the style of a castle. The garden is beautifully arranged, and contains an extensive greenhouse, and a fine collection of plants.
GARDENS OF CUMBRLAND.

large Elizabethan mansion, in a conspicuous situation; the park, the remains of an ancient forest, but rather neglected.

Dunickford Lodge,—near Ashton; lately P. D. Astley, Esq. A magnificent building, on a site of 150 acres, on a steep hill, with a broad terrace, and grounds particularly grand and picturesque.

Hudlow Hall,—near Little Milton; T. Wedder, Esq. A magnificent mansion, and grounds, remarkable for a summer-house built of unusual deal.

Huron Lodge,—near Manchester; Earl Wilton. A handsome garden, with a racecourse, and by the late Sir W. Sumner, in a commanding situation, in the midst of a fine park, five miles in circumference, and enclosed with a stone wall. The entrances-lodges in Duris, and mansion in the Ionic style.

Cloyd Hall,—near Warrington; Mrs. Hornby. The garden here was formerly rich in botany; and a catalogue of the plants was published by the gardener, Neale, in 1779.

Toodywell Hall,—near Byland; J. Townley, Esq. A large venerable structure, forming three sides of a quadrangle; the park, enclosed to Henry VIII.'s time, contains some very old elms, which, with the contiguous mountains and distant country, present various combinations of grand and picturesque scenery.

Croston Rectory,—near Ormskirk. About twenty years ago, here was a remarkable sale for a private gentleman, who trained them on a hot-bath, and by using the seed of successive years, the plants trained and in some measure accelerated. The plants were rooted under bell-glasses on a moderate hot-bed at the base of the wall, and trained up it like the love-apple.

Woofield. H. Suidel, Esq. near Blackburn. A handsome house, and an extensive park, well stocked with deer. A kitchen-garden, prolific in forced and exotic productions, and the rest of the garden under a separate arrangement.

Counrion Priory,—near Ambleside; T. Hendly, Esq. Chiefly remarkable for its abundant horticultural productions, hardy, forced, and exot.

GARDENS

1789. First-rate residences.

Ashdon Hall,—near Lancaster; Duke of Hamilton. An old baronial castle, in a park abounding with noble woods and fine marine views.

Knowsley Park,—near Prescot; Earl of Derby. An extensive park, and very extensive, with a lake, and fine mansion, attached to the present owner. The kitchen-gardens are extensive and well stocked with flowers, and near them is one of the loveliest views in England. The gardener here excels in growing cucumbers, which he produces at table every day in the year, from a small house, which he calls his cucumbers' house.

Brockenhurst House,—near Bremberugh; James Manconomic, Esq. The mansion is a large and handsome edifice of the old stone of the country, and the grounds are pleasant and picturesque out.

Booth's Hall,—near Knutsford; P. Leysh, Esq. The mansion is plain, the park extensive, and varied by some fine pieces of water.

Cardon,—near Farm; John Leech, Esq. The mansion is large and handsome, and the grounds are extensive and beautiful.

Crag Staining,—near Altrington; Earl Stamford. The mansion is a spacious brick quadrangle; and the park which surrounds it is extensive, and full of fine timber. Some of the trees, especially of the yew, have been under cultivation for many years.

Hali Hall,—near Ambleside; E. D. Astley, Esq. The mansion is in fine style, and the park extensive, and varied, and the pleasure grounds beautifully arranged.

Hush Hall,—near Hyde-Chapel; George Hyde Clark, Esq. The house ancient, and the grounds picturesque and elegant.

1792. WESTMORELAND.

A surface of 462,630 acres, and moors, that call aloud for planting and draining.

Colyghar, near Ambleside; T. Hunt. The residence of the Earl of Lonsdale, chiefly deserving notice for its extensive and judiciously managed plantations.

Bassenthwaite, near Keswick; R. J. Corbin, Esq. A Roman villa, with a dovecote, in the centre of a small island, well stocked with deer and pheasants, is the western prospect, and those of the lakes, are the designs of the late T. White, Esq. the landscape-gardener of the north.

Loweswater Castle,—near Loweswater; Lord Loudesdale. A first-rate residence, the mansion elevated by Simmler, of Rosettes, near Pateley, with an outer and inner court, and a terrace as a basement 500 feet long and 100 feet wide; the whole building rather low, and in the style of the ancient Elizabethan period.

The parks and pleasure-grounds are of great extent, and command a variety of prospects and scenery, not surpassed in any other part of the British dominions. There is a terrace of closely mown turf: the grasses of the first mountain kind. It is nearly a mile in length, and runs along the brink of a lime-snow cliff, which overhangs a great part of the park, irregularly scattered with forest trees of immense growth, and well stocked with deer. It was this park that Lord Macartney compared to the garden of the Emperor of China at Canton, with which it was said to far exceed it.

Rogery Hall,—near Kendal; Rev. T. Fleming. On the banks of Wansumerdale; and said to resemble Furnesy, the celebrated seat of Valburne, near Geneva.

Rydal Hall (Bee-dale),—near Kendal; Sir P. Le Fleming. A romantic seat on a mountain side, clothed with natural oak woods, and celebrated for its waterfall.

Warton; —near Carlisle; J. J. White. The garden is extensive, and contains 5000 acres, including a mere, or lake, of some extent; the kitchen-garden is large, and contains a spacious well constructed pynery, and shady border for roses.

Tutton Park,—near Knutsford; W. Egerton, Esq. The house is from an elegant design of Wyatt; the park contains 5000 acres, including a mere, or lake, of some extent; the kitchen-garden is large, and contains a spacious well constructed pynery, and shady border for roses.

1793. CUMBRLAND.

A surface of 970,000 acres, entirely mountainous, and abounding in lakes, the most numerous and celebrated of any county in the empire: as in the other north-western counties, the climate is severe, and winter long.

Muncaster Castle,—near Carlisle; Henry Howard, Esq. The mansion has lately been improved from the designs of Nicholas Hawksmoor; it is boldly situated on the banks of the Eden, which are well wooded by nature, and singularly grand and picturesque. The grandfather of the present owner began

Hot-house or pit, with a vault underneath, the first which was heated by steam in England.

The grounds were laid out by Wedder, and are said to have been laid out by Mottet, James II.'s gardener, for the Sciffril family, successors from Edward II.'s time till within the eighteenth century.

The mansion has lately been improved from the designs of Nicholas Hawksmoor; it is boldly situated on the banks of the Eden, which are well wooded by nature, and singularly grand and picturesque. The grandfather of the present owner began to lead walks through these gardens in 1706, and is said to have been one of the first persons who broke through the trammles of the ancient style of laying out grounds. The late Mr. Meikle, who was a good deal employed to lay out grounds in the north of England, was originally gardener here.
7904. HAMPSHIRE. A surface of 1,115,000 acres, considerably varied in character of surface, yet without high hills. The Isle of Wight is a detached portion, remarkable for its beauty and fertility; the Downs, a chalky ridge, are bare of timber. The New Forest and Bere Forest occupy large tracts near Southampton, and the principal wood in the county is the New Forest, which is managed by a regular vigneron. At Fratton, near Portsmouth, is grown the Portsmouth broccoli, so much esteemed.

7905. WILTSHIRE. A surface of 281,150 acres; elevated, varied, but not much wooded: the climate dry and cold. Gary and Moody, nurserymen, near Salisbury, grow the best cressougies in England, of which they send large quantities annually to Manchester, and other parts; there is a famous grower of rose hips and anemonies at Marlborough, besides various market-gardens. Savernake Forest, in Totton Park, is the only one in the kingdom belonging to a subject.

7906. MONKASTR HOUSE. — near Ragley; Lord Muncaster. Great improvements have been made by planting the bleak hills on this estate: his lordship has also irrigated extensively, and is the most successful agriculturist. Nunnery, — near Pershich; Mr. Bamby, Esq. The house is situated on a very pleasing situation, extremely beautiful, and laid out with great taste and judgment. They lay out the Park of this estate, whose grounds produce several cascades and one waterfall of nearly twelve feet.

Penony Hall, — near Ermeston; G. G. Stankey, Esq. The house is modern and surrounded by numerous plantations and agricultural improvements made by the present owner, Sir A. A. Stankey, Bt.

x. Workington Hall, — near Whitehaven; J. C. Curwen, Esq. The house is an commodious residence near St. Lawrence, and the park and pleasure-grounds are extensive, and the house itself, a companion to the residence of the Earl of Curwen and Curwen with Hallam and Coke, Wolberdon and Bedford.

1082. STATISTICS OF GARDENING.
Earl's Stile.—Connected with this spot is a rustic village by design. It consists of several cottages placed on the sides of the road, whose roofs are reached which is surrounded by an orchard and is the terror of the gardeners, trees, flower-beds, &c. It is not an abode, but a place of retirement. A respectable, and truly picturesque edifice, with bay windows, gables, new-hedges, terraces, &c. in the genuine style of the last century.

Lilford Park.—near Wootton Bassett: Lord Bolingbroke. It is abounding in curious for its old, and now abounding in place, and the noblest, and was for many years a fine pond of water.

Layard House.—near Salisbury; Earl of Radnor. A house remarkable for its ground-plan, which was intended to resemble that of the 'Temple of Peace,' erected about 1591, from the designs of John Thorne. An entirely new plan, in the castellated style, is in contemplation. The garden is a mass of woods and trees, laid out by the Avon.

Malton Parks.—near Ramburgh; Esq. and E. Popham, Esq. Four miles in circumference, well wooded, and containing a hill, and a well-pleased view of the sea, is from this country, and laid out 1730.

Malbecket Park.—near Dawton; J. Osborne, Esq. The grounds remarkable for a beautiful Hindu temple, erected by the late Mr. John M'Culloch, Esq. The site recommended by thespecifications of which is abounding in flowers and trees, are formed of the most choice sorts of roses and American plants, and are laid out at great expense, and afterwards left to run wild. There is a noble new edifice, and a large grotto which have a most delightful effect. Herbaceous plants are equally profligate, and there are a few seats and buildings, but these are chiefly confined to the lower grounds, where there are several large pieces of water, cascades, grottoes, &c. near to the site of the former Grecian mansion. This we were fortunate enough to see before its removal in 1806. The kitchen-garden is good, and no expense spared to render it productive in exult as well as hardy exults and fruits.

Marlcombe.—near W. J. Smith, Esq. A house and office, with a front of 550 feet, on the summit of an eminence, surrounded by a well wooded and watered park, in which the scenery is diversified. The house is large and splendid, and contains a rivulet, the waters of which form several cascades. On the whole, the romantic mansion, with its ancient demesne, presents a lawn, hill, vales, woods, and diversified plantations.

Methuen Park.—near Merton; C. Hoare, Esq. The mansion from the designs of Coln Campbell, author of the Vitruvius Britannicus: the grounds long noted for their sylvan beauties and picturesque scenes. The seventeenth century mansion, in the manner of Inigo Jones, with its long terraced gardens, and deep narrow valleys with rivulets. The sides and surfaces of some of the terraces are thickly, and others partially, clothed with wood. One of the vallies is covered with water by means of a dam, and various cascades are formed on the brooks: throughout the whole place, temples, obelisks, bridges, covered seats, and other buildings are diversified.

Wardour Castle.—near Salisbury; Earl Arundel. A large mansion, surrounded by a well wooded and watered park, diversified in surface and by planting, and they contain the famed ruins of an old castle.

Willow.—near Wilton; Earl Pembroke. An extensive pile, of rather incongruous architecture, by Himbleton, and now enclosed in one of the finest situations in the county. The park contains some ornamental buildings, and Grove House, and in the close, is ancient, and the later Victorian taste.

Thurlestone, Devonshire. A surface of 750 acres, divided into two parts by a range of chalk hills, which run east and west: the climate dry and healthy, and the soil rich. Near this county is the Isle of Wight, Jersey, which, with Guernsey, supply roots of the amaryllis sannensii to the seedsmen, and some grapes to the fruiters. Petrarch is grown to a great extent, and here is a show of figs, bunches, &c., which form an excellent coast station in acclimatizing the plants of hot countries. The arum maculatum is so abundant in the Isle of Portland, that the common people send the rootlets of these plants, prepare them as sago, and

Gardens and Rev. late Sir John England, 112 acres, is a splendid modern mansion, and extensive and beautifully varied ground. The gardens in a high state of cultivation, and are varied with trees, flowers, and with great taste. In this estate, in 1725, was found a mushroom that may be estimated at 400 pounds in weight, was eight deep, and the section almost in the form of the figure 8. This was erected 1657, and is large and substantial. The kitchen-garden is well attended, and the park-scenery is extensive.

Lillworth Castle.—near Lillworth; T. Wilth, Esq. The house is a modern mansion, in the close, and is handsome and large, and has lately been much improved.

Wilton Abbey.—near Wilton; Sir John England. The grounds of this place are one of the finest residences in the county.

Kilmarnock.—near Kilmarnock; William Morton Pitt, Esq. The situation is most picturesque, and is a fine ground, but of lowly growth, is covered with woods, some of which are of ancient growth, but the ground is mostly covered with open and richly wooded.

Dorsetshire. A surface of 750,000 acres, divided into two parts by a range of chalk hills, which run east and west: the climate dry and healthy, and the soil rich. Near this county is the Isle of Wight, Jersey, which, with Guernsey, supply roots of the amaryllis sannensii to the seedsmen, and some grapes to the fruiters. Petrarch is grown to a great extent, and here is a show of figs, bunches, &c., which form an excellent coast station in acclimatizing the plants of hot countries. The arum maculatum is so abundant in the Isle of Portland, that the common people send the rootlets of these plants, prepare them as sago, and

From the apex of a hill, amidst a grove of ancient pines, rises the lofty tower, turrets, pediments, and pinacules of a mansion, which is surrounded by the picturesque scenery of an extensive, well wooded, and diversified park. A noble temple, raised on a pedestal, with a colonnade, in the Roman style, is an additional ornament. It consists of a central tower about 70 feet in height, with an arched entrance, supported by four columns, in the Roman style, opening from the tower to the east, and two wings, branching out from the north and south. The whole is surrounded by a park, the greater part of which is laid out into gardens, galleries, libraries, eating-rooms, parlours, drawing-rooms, &c. are fitted up; and at the same time there is a great attention to the choicest works in literature and the fine arts. The architecture of the house is of the best Roman schools, and the results of the most eminent artists of the country were employed in finishing the interior.

The Abbey is approached by a broad avenue of turf, upwards of a mile in length, on the summit of a ridge, the sides of which are enclosed by a noble range of trees: a noble seat is surrounded by a park, which is laid out into pleasure-grounds, and the whole is surrounded by a park, the greater part of which is laid out into gardens, galleries, libraries, eating-rooms, parlours, drawing-rooms, &c. are fitted up; and at the same time there is a great attention to the choicest works in literature and the fine arts. The architecture of the house is of the best Roman schools, and the results of the most eminent artists of the country were employed in finishing the interior.

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Enmore Castle, near Enmore; Sir Edm. Egmont. A quadrangular embattled structure, the stables and offices all under ground; the shrubbery next the garden is well arranged, and the views over a finely cultivated and enclosed country.

7600. Devonshire. A surface of 1,600,000 acres, abounding in mountains, hills, and valleys; the formation is varied, and the views over a finely cultivated and enclosed country.

Mount Edgecombe, near Plymouth; Earl Mount Edgecombe. The house is a very ancient building; the grounds are among the most remarkable in England, fine trees, pastures, and meadows, have been improved by the present earl, and an account of them lately published, entitled A Walk round Mount Edgecombe, with eight views.

Nudwell, near Topsham; Lord Heathfield. The mansion is large, and the park scenery fine.

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Nudwell, near Topsham; Lord Heathfield. The mansion is large, and the park scenery fine.
**GARDENS OF WALES.**

7003. ANGLESEA, or MONA. A hilly bleak island of 500,000 acres; ill adapted for any branch of gardening, but containing a few seats worthy of notice.

Boron Hill, near Beaumaris; Lord Bulkeley. A house implying a combination of different situations, and beautifully situated on a mountain-top; contains, to the knowledge of the present owner, 140 acres of gardens, extending from the house in every direction, divided into the several basins of different size and extent, and terminated by formal gardeners to the banks of the Menai; Marquis of Anglesey.

Pentregafort Castle, near Bangor; Lady Penrhyn. A castle, the situation of which seems improved by Lt. Col. Wy Wyatt, surrounded by plantations, for the extent of which and

7005. DENBIGHSHIRE. A hilly tract of 410,000 acres, the soil various, but not rich or favourable for cultivation, excepting in the valleys. The seats are chiefly on the Chester side of the river.

Llanelly Hall, near Denbigh; M. Hughes, Esq. Situated on a flat lawn, with a beechery too near, and not properly planted out.

Pendre Farm, near Denbigh; Mrs. Lloyd. A farm house, handsomely laid out and kept in good order.

Pond Park, near Ruthin; Lord Bagot. Delightfully situated, and finely wooded with old chestnut-trees.

Plas Newydd, near Llangollen; Lady Eleanor Butler, and Miss Fanshaw. An elegant residence fitted up in the cottage style, and the grounds beautifully laid out by the elegant and accomplished proprietors.

Trefechen Hall, near Llangollen; T. Jones, Esq. A handsome structure of brick, in a flat situation, with a park consisting of 130 acres of bottom land, and a fine seat.

Bryn Hall, near Wrexham; S. Yorke, Esq. Chiefly remarkable for the beauty of the approach through a dense wood; there are also other unbridged walks, a rivulet, lawn, and delightful pleasure-ground, with a splendid rock-pile, containing ancient and beautiful trees.

Brefach Hall, near St. Asaph; Sir T. Hammer. A handsome brick structure, situated in grounds naturally fine from the situation, and containing several extensive and picturesque terraces.

Heath Hall, near Mold; G. L. V. Esq. Erected about ten years ago, on a magnificent site, with three frontages, and a surface of 50,000 acres, with new gardens of any

7006. FLINTSHIRE. A surface of 160,000 acres, counties, and not unfavourable to gardening.

Widred Hall, near Whitford; R. Pennington. A mansion 1-shaped, with Gothic wings, in a low sequestered situation, surrounded by finely wooded grounds, which are tastefully laid out, by the late eminent naturalist, father of the present proprietor.

Rhyd-y-Groes Hall, near St. Asaph; Sir T. Hammer. A handsome brick structure, situated in grounds naturally fine from the situation, and containing several extensive and picturesque terraces.

Berry Hall, near Wrexham; Sir F. Culliford. A good mansion, on an elevated lawn; the grounds extended, and greatly improved by the present proprietor.

7007. CARDIGANSHIRE. A surface of 500,400 acres, the mountains generally bleak and bare of wood.

Hafod, near Aberystwyth; Lord Bute. Long one of the grandest and most interesting of any residence in either North or South Wales.

The house, in a peculiar style of Gothic or Moorish architecture, in the midst of a valley, is surrounded by masses of trees, and other natural productions, which, in connection with the surface, is the most beautiful and picturesque spot in the principality, and in which the system of the gentlemen is to solemnise the beauty of nature, without excessive care or expense, in such a manner that the eye is kept continually in motion, and is always looking for something new.

There are also many beautiful gardens, which are embellished with woods and plantations, and a lake of 50 acres, and a variety of trees and shrubs, cut and planted in the most beautiful manner, with a great deal of attention to the formation of picturesque walks, and the arrangement of the grounds, in such a manner that the eye is continually in motion, and is always looking for something new.

7008. GLAMORGANSHIRE. A surface of 22,000 acres, mountainous, more than any in South Wales;

Cardiff Castle, near Neath; — Grant, Esq. The house rises with a noble portico and grandeur, on the top of a hill, overlooking the town and adjacent country. The grounds are laid out with great taste, and the estate is admirably situated.

Llandough, near Cowbridge; Sir J. Aubrey, an Elkington. An elegant seat, with many beautiful walks and plantations, and a great deal of attention paid to the surrounding scenery and walks.

Margam, near Margam; — Talbot, Esq. The house, on a hill, overlooking the valley, is surrounded by woods and plantations, and a lake.

Pencroft, near Bridgend; — Wyndham, Esq. The house, on a hill, overlooking the valley, is surrounded by woods and plantations, and a lake.

7009. PEMBROKESHIRE. A peninsular surface of 335,000 acres; generally plain and fertile. Grapes and fruit-orchards are numerous, the hot-houses of the county, which are well attended, and the wine-gardens of the town, are on the sea-coast, where the climate is peculiarly favourable for such productions.

Castle Madoc, near St. Dogmaels; — Hanmer, Esq. The house is a noble seat, with extensive grounds, and a lake.

Llandeilo, near Milford; H. Bartow, Esq. A pleasantly situated house, the grounds bordered by a creek on one side, and Milford-haven on the other.

On the other side, the grounds are extensive, and the house is situated on a hill, overlooking the sea.

Sir William, near St. Dogmaels; — Saunders, Esq. The house is a noble seat, on the sea-coast, and the grounds are extensive, and the house is situated on a hill, overlooking the sea.

7100. RADNORSHIRE. A surface of 262,400 acres; partly level and partly mountainous.

Bodiolbrooke, near Presteigne; Sir H. Jones. Mentioned as worthy of notice.

X Stackpole Court, near Pembroke; Lord Cawdor. A grand and imposing building, situated on the precipitous shore of the smiling valley, which is dotted with cultivated fields, and surrounded by a lake. Along the front next the water, a broad terrace has been formed; and the other, which contains the entrance, looks extremely fine. The grounds are extensive, and the house is most successfully cultivated by Buchan, who, in 1821, at 20 to 20,000 cwt. of turnips, and 170 cwt. of grapes.

Pentre, near St. Dogmaels; — Saunders, Esq. The house is a noble seat, on the sea-coast, and the grounds are extensive, and the house is situated on a hill, overlooking the sea. The gardens in the old style carefully kept up, the whole greatly admired.

7101. ANGLESEA, or MONA. A hilly bleak island of 500,000 acres; ill adapted for any branch of gardening, but containing a few seats worthy of notice. Baron Hill, near Beaumaris; Lord Bulkeley. A house implying a combination of different situations, and beautifully situated on a mountain-top; contains, to the knowledge of the present owner, 140 acres of gardens, extending from the house in every direction, divided into the several basins of different size and extent, and terminated by formal gardeners to the banks of the Menai; Marquis of Anglesey.

Pentregafort Castle, near Bangor; Lady Penrhyn. A castle, the situation of which seems improved by Lt. Col. Wy Wyatt, surrounded by plantations, for the extent of which and
Welford House, near Wootton. A good modern house; the grounds contain some flourishing young plantations.

7011. MONTGOMERYSHIRE. A surface of 500,000 acres; generally mountainous, but verdant, fertile, and wooded. Some of the vales are residences.

N. Bowen Hall, near Newtown; Sir John Prise. A finely wooded park of considerable extent.

The garden of Lord Linlithgow, Esq. A good mansion, and the grounds greatly improved by the late owner, who was the greatest planter in the county, having planted 60 acres of red sandstone on the edge of a rock, the entrance by an ancient gateway, between two mossy circular towers. The ascent by two lime-hedge terraces rising one above another, connected by steps, and ornamented with statues, vases, and other antique remains. There were hanging gardens, in imitation of those of St. Germaines, composed of a series of oval beds, connected by flights of steps leading to the solid rock, with water-works, &c.; but these are now altered, or, like every thing else here, going rapidly to decay. The park is much varied by nature, and combines turf as smooth, close, and green, as the finest lawn, broken with broken ground, rock, and rough thickets of thorns and oaks. It contained much old timber, but great part of this has been lately felled.

7012. MERIONETHSHIRE. A much-adored and romantic surface of 500,000 acres; abounding in streams, rocks, and ruined castles; but with few residences of wealthy proprietors, and consequently little display of gardening.

Nannau, near Dolgelly; Sir R. W. Vaughan. A substantial and elegant structure in a well wooded park, with fine prospects, and remarkable for a small herd of deer, which make venison of a superior flavor. There is a good kitchen-garden, but the present proprietor is chiefly devoted to agricultural pursuits, and is considered a good corn-farmer, and tolerable breeder.

Porth-y-Broch Hall, near Dolgelly; — Oakley, Esq. An elegant villa in a lawn, at the bottom of a hill, surrounded by pleasure grounds tastefully disposed, and containing a good kitchen-garden.

7013. BRECONSHIRE. A surface of 255,000 acres, entirely mountainous, with the exception of some of the narrow valleys; in general it is terra danna; as to every branch of gardening, excepting planting.

Cinderhain, near Merthyr Tydrell; William Crawshaw, Esq. The hot-house department of the kitchen-garden extensive, and the pine-apple extensively and successfully cultivated.

Dyffryn House; near Cwmcarn; — E. C. Williams, Esq. A good house, with a meadow and some rising grounds formed into an extensive park, believed by the Usk. The kitchen-garden contains some substantial cast-iron hot-houses.

Llangard Castle, near Builth; J. Macnamara, Esq. A new manor commenced, and other improvements in progress. According to Nalkin (Scenery of South Wales, &c., 251.), this place may, and probably will, be one of the first in Wales.

Penpont House, near Brecknock; P. Williams, Esq. A respectable mansion, with a finely wooded park, watered by the Usk.

7014. CAERMARTHENSHIRE. A surface of 228,000 acres; fruitful in corn and grass, and the least hilly of any county in South Wales.

Heulog Castle, near Landover; Col. Williams. The grounds occupy both sides of the river Towy, and are connected by a foot-bridge, raised upon two projecting rocks, and of a construction that combines with the wild and romantic character of the scene.

Aberavon, near Llandeilo; Admiral Poley. A modern house in a small park, but which contains some good trees and shrubs.

Edinford, near Llandeilo; Sir J. H. Williams. The mansion and grounds exhibit an appearance of magnificence, and contain a lofty avenue, which serves as an approach.

Talylaria, near Llandeilo; Lord R. Seymour. Low, flat ground, but well wooded.

Newton House, near Llandeilo; Lord Dynevor. A plain square building, with a small turret surmounting each angle, in a park comprising a considerable extent of ground, and exhibiting, perhaps, a richer display of picturesque beauty than any spot of equal size in the kingdom. The scene is finely described by Dyer in his poem of Grange Hill:

"Gaudy as the opening dawn
Lies a long and level lawn,"

Golden Grove, near Llandilo; Lord Caviller. An indifferent house on low grounds, lately begun to be planted and improved. The kitchen-garden and hot-houses are extensive, and well attended to.

Middleton Hall, near Llandilo; Sir W. Paxton. One of the most splendid seats near Llandilo; the grounds finely planted, and containing an elegant prospect-tower, and a good kitchen-garden.

Sect. III. Scotland.

7015. The surface of Scotland is estimated at 18,944,000 acres, in three natural divisions. The first lies north of the chain of Highland lakes, which stretch from Murray to Mull, and consists of little else but dreary mountains and some moors; the second, or middle division, extends from this chain of lakes to the rivers Forth and Clyde; it is mountainous, but cultivated in the valleys and on the eastern shore to a considerable extent; the remaining division is covered by hills with some mountains, but everywhere cultivated or improvable, and highly favorable for most branches of gardening.

The country-residences of Scotland are almost entirely confined to the two last divisions; in general they excel those of England in the prominence of their natural features, being generally backed by hills or mountains; encompassed by a river or stream; or situated on a lake, or the sea-shore. But they are inferior to those of the south in magnificence, and even in taste, both as to architecture and landscape-gardening. The gardeners of Scotland have long been in esteem for skill and assiduity in their profession; they excel in the culture and general management of the kitchen-garden, those of a certain rank, as Neilh has observed, being generally kept in much better order; and at less expense than gardens of the same kind and rank in England.

7016. The garden-productions in which Scotland excels are, turnips, potatoes, strawberries, raspberries, and gooseberries. In fruits, Scotland does not excel, nor can this be the case till the practice of producing a better be more common among the ordinary gentry of the country than it is, or was ten years ago. A dessert is rare among the middling classes; and fruit pies or cider are quite unknown to the operative inhabitants.

The most extraordinary gardening exertions which have been made in Scotland are in the planting department, and chiefly in the middle division of the country, which already begins to assume a new and sylvan character. The cottage-gardens are generally carefully cropped with the more common vegetables, and form a useful appendage to the labours' dwelling. The farmers' gardens are rather neglected.
7617. The principal commercial gardens lie around the capital; taken altogether they occupy about 590 acres, of which 130 are employed as nursery grounds by seven or eight individuals, who hold from fifty to four acres each. The four hundred acres of market-garden-ground are cultivated by nearly eighty gardeners, in holdings of from half an acre to about twenty acres each. There are market-gardens in almost every county, and the total extent of ground occupied as nurseries in the kingdom is estimated at 700 acres. Some of these nurseries raise and dispose annually of ten or twelve millions of seedlings and transplanted forest trees. Previous to 1760, when the taste for planting and rural embellishment in Scotland began to increase, there were not above six nurseries in Scotland; and these, taken together, did not occupy above sixty or seventy acres. In 1812, one house in Edinburgh shipped upwards of two million of seedlings, chiefly harch and spae fir; Scotch pine, birch, elm, ash, alder, and hawthorns. 7618. MIDLOTHIAN. A surrace of 230,400 acres, varied by inequalities, and in some places by hills; Edinburgh, and the seats of other lords and gentlemen, are surrounded by small urban gardens, three extensive nurseries, and a botanic garden. The nursery in Midlothian, which also the Caledonian Gardener's Lodge, is held in the capital. There is a market for culinary productions and the common fruits; and it is in contemplation to establish one for ornamental plants in pots and flowers. 7619. Publick Promenade. — Holyrood Park is a piece of ground of moderate extent, adjoining the palace of Holyrood. The hill or park is divided with fruit from the standard trees, on the uplands of 400 species of plants, and a great variety of mineral springs, with varied and extensive views and prospects. (See 7371.) The Edinburgh Botanic Garden, as it existed till lately, consisted of extensive Catherine's woods, chiefly situated on the north of the road which leads past it. It was derelict for nearly one hundred years, from its original to its late site under the auspices of Dr. Hope in 1867, and is now (1883) removing to a more extensive area, surrounding the present house of the garden, and his able garden-curator, Mr. Naughton. This site contains 16 acres. It is now under the auspices of the Edinburgh and Lander Philosophical Society, and the Edinburgh and Leith Philosophical Society. 7620. Great Gardens. — Of any extent, are known to have existed previously to 1746. At that time Henry Prize cultivated pot, potatoes, turnips, and other culinary articles, on an extensive scale: before his time, the supply was limited to what could be carried in baskets. Next to Princes Street, Peacock may be mentioned as an ex- gower about 1750; and his successor, who now occupies about twenty acres, produces at this time the best asparagus, cauliflower, and celery, sent to market. Rose's garden is about the same extent; the rest are considerably smaller. Henry Prize and the gardens of the four seasons, with standard fruit-trees; and since the custom of making British wines from foreign grapes, and the cultivation of the grape at the northern extremity of the country has increased, a few acres are occupied by crape, gooseberries, and rasp- berries, and the rest is given to general perfection than probably anywhere else in Britain, at Kirkaldy, on the banks of the Firth of Forth. 7621. Orchards. — There are but few of these in this county, and those are chiefly near Lawsdane and Dalkeith. Edinburgh market is supplied with fruit from the standard trees, on the market-gardens, and from such private gardens as are let to common gardeners. These gardens are chiefly divided into small strips, and produces the best early grapes. 7622. Small Gardens. — For the cultivation of flowers, and ornamental shrubs, there are small gardens in many places, especially near Edinburgh and Mid-Calder. 7623. The Leith Walk Nursery. — Means. Dickson and Shanksley, a respectable establishment of nearly fifty years' standing, in which every description of nursery article is propagated according to the demand, and the whole kept in excellent order and neatness. 7624. The Braughorn or Aispl桃園 Nursery (from Aispl, a brother). — Means. Dickson, brothers; an extensive establish- ment of nearly twenty years' standing, kept in good order. 7625. Small nurseries, judiciously managed. 7626. The Edinburgh or Mid-Calder Nursery. This establish- ment is conducted more on the plan of the London nurseries than any of the others. Flowers and tender exotics are cul- tivated on the site of the castle, or in the brand; grape and open garden, not covered either with mats or litter. They are divided into two compartments, or beds, in the sunny part called lazy beds of potato; but the details of the method the man shall be required to decline making public. 7627. There are some other nurseries, but not of sufficient note to require specifying particular in our very limited space. 7628. Near Mid-Calder: — Lawsdan Nursery, a stately fabric, surrounded with very extensive plantations. A vener- able, ancient house, the grounds, containing 500 acres, is in the possession of one of the best performing and strictest old style in the county, or perhaps in Scotland; with artistic 7629. EAST LOTHIAN. A surface of 190,308 acres, little varied on the east side, but hilly and mountainous towards the southern extremity. It is remarkable for the excellence of its agriculture; and it contains some good kitchen-gardens. There is a market in Edinburgh for two and three months of fresh fish for the supply of Edinburgh, and the shipping of Leith, and other sea-ports along the coast. There are small orchards at Ormiston and Prestonkirk. North Berwick House, — near North Berwick; Sir R. D. Ha- milton. A good house, surrounded by an extensive garden, closed by straight lines and strips, or double rows of trees in the ancient style; the object being to combine the general utility of a garden as a ground and pastures, with the utility and convenience of enclosures.
Wemyss House, — near Ayrshire; Earl of Wemyss. A magnificently proportioned mansion, in which all the chimneys are conducted to three stone domes, and issues by their slender columns, which are so proportioned as to require four fingers to hold the glasses placed between them, with only one window to each. It is situated close to the sea-shore, on level ground, laid out and planned by Ramsay; but there is not the least difficulty in quitting the house.

Ainsfield, — near Hatfield; Earl of Wemyss. A noble building, with a central tower from 150 feet long. The park is flat, and not extensive; but there is a large and excellent kitchen-garden.

Yester House, — near Yester; Marquess of Tweedale. An elegant and magnificent structure, with a park containing some of the finest trees and woods, planted in the last century, by a former earl, who wrote a treatise on Planting. It is also a remarkably fine holly-hedge of the same standing, and a good kitchen-garden. In 1806, pine-apples were grown here in a pit, with a brick vault below, into which they were introduced. Some of the plants were in pots, and the rest planted in the soil.

Salton Hall, — near Salton; Sir John Agnew, Esq. A good kitchen-garden, and well planted pleasure-grounds.

760. BERWICKSHIRE. A surface of 326,400 acres, of which 79,000 are pasturage. The northern part mountainous, with few country-scots: but the southern and eastern districts gently varied in surface; rich in soil in some places; and everywhere under a system of farming which has not been long established. In this part of the county are some gentlemen's scots, but none of any note.

Berwick, and near Dunse.

Dryburgh Abbey, — Plant'd by the Earl of Buchan in 1788, and now produce very fine pears and apples.

Duns Castle, — near Dunse; Hay, Esq. A respectable old place.

761. ROXBURGHSHIRE. A surface of 472,720 acres, chiefly hilly and mountainous, and in great part under pasture. There are a few acres of market-garden ground near Kelso and Jedburgh; and some orchards at these places, at Melrose, and at Gatton. At Jedburgh are pear-trees supposed to be from five to six centuries old. Some account of these orchards will be found in the Caledonian Horticulturists' Memoirs. (Vol. I., p. 25.)

Hawick and Haddington Nurseries. — Messrs. Dickson's extensive establishments, at the villages bearing these names, begun 1749, long the best in England and Scotland; and from them originated the Leith Walk Nursery, in Middle- thian, and the Perth nursery, in Perthshire.

At Greenlaw, the苹le and pear trees, planted by the priests of the abbey of these towns, in the 16th century, are still in a good state; and of these two principal kinds are called the duke's and mears pears.

Crailing House, — near Crailing; Paton, Esq. A neat place, most romantically situated on the high banks of the Jed.

762. SELKIRKSHIRE. A surface of 160,000 acres, of hills and mountains, almost entirely under pasture.

763. TWEDDALE. A surface of 299,778 acres, hilly and mountainous, generally in pasture; but with some barren moors and fertile vales. There is a nursery at Dumfries, and another at Dunoon.

764. DUMFRIESHIRE. A surface of 644,385 acres, consisting, in great part, of hills and mountains; but with some low fertile lands towards the south. There is a nursery at Dumfries, and about 100 acres of private orchard in this county, some of them a century old, and very productive. The greater part of the produce is sent to market.

765. KIRKBRIDGESHIRE. A surface of 561,641 acres, hilly, rocky, and with some mountains, the greater part in pasture. There are some market and fruit gardens along the coast, which send their produce to Dumfries and Ireland. An extensive orchard was formed by Lord Selkirk about 1789; and some of the best trees in most of the adjoining estates are calculated at 300 years of age.

Langham Cottage, — near Langham; Duke of Buccleuch. A picturesque heath-covered cottage, built as a temporary residence by the late duke, in a romantic situation, with beautiful pleasure-grounds.

766. WIGTONSHIRE. A surface three miles broad, varied and fertile, with few hills and no mountains.

Galloway House, — near Carlisle; Earl of Galloway. A large house surrounded by extensive plantations, enclosed by a stone wall. Here figs ripen against a common garden-wall.

Broughton House, — near Gatehouse; Murray, Esq. A good house, situated on an elevated surface, and backed by old woods and young plantations.

767. AYRSHIRE. A surface of 1600 square miles; partly hilly, and very generally under pasture. There are a number of private orchards in this county; some of them a century old, and very productive. There is a productive kitchen-garden: the whole in high keeping.

Kilmarnock Nursery. — Messrs. Sampson have an extensive and highly respectable establishment; and there is another equally respectable, but of more recent origin.

Market-Gardens, — there are several, from one to six acres in extent, near the principal towns, and containing about 2000 hardy exotics, besides a very full collection of British, and about 1000 acres of Ayr. Their main crops are onions and carrots, of which they export large quantities to Ireland. There are also market-gardens at Newmilns, Newcraighall, and Newcastleton. There are also two very good plantations.

Runcorn Castle, — near Culzean; Earl Castleis. A noble mansion, with a kitchen-garden attached, which has a bold precipice on the Carrick shore; the offices adjoining forming a fine town house. About 700 acres, richly wooded, and abounding in marine views; in the pleasure-gardens is an extensive collection, both of hardy and tender orchards, which, owing to the extension of the town, is now situated near its centre; it contains two Scotch oaks and some pear-trees of a large size and venerable aspect.

768. RENFREWSHIRE. A surface of 155,507 acres; abounding in hills, and moors, and with a cold moist climate in the elevated district. The most remarkable gardening feature in this county is the florist gardens of Paisley.

Market-Gardens and Orchards. — There are several market- gardens round the sea-ports of Greenock and Port Glasgow; and some orchards at the latter place. There is also a very old
GARDENS of the OPERATIVE MANUFACTURERS OF Paisley.—The operations of Paisley, taking them at large, exhibit a condition of things as follows:—In the year 1794, there were, as usual among persons in the same rank of life; and they are particularly remarkable in their taste for objects which please the eye by their harmony of form, for such furtherance of that elegance and nice attention, and for various intellectual gratifications. In their gardens, and for their furnishing their garden beds, and in a similar kind, they study a great degree of neatness. Even there is a certain selectness of species, in the names of which, are known in the vicinity to be distinguished for their beauty and variety. Several operations of that kind in the management of balls and flowers seem to communicate to each other their various expedients and success. It will perhaps be difficult to find elsewhere, in the same place where the competition is the same, that it is not to be equalled by the operations in any place. The only operative manufacture, as perhaps in any other, who can be compared with them for information, are the milliners at Leeds, who work but six hours a day, and have with success devoted much more attention to the purchase of material for the adornment of the mind. But the intellectual attainments of the Paisley operations must be more highly appreciated than the Leeds; and are probably in no department inferior.

The statement of the private reading societies in Great Britain, which was some years ago exhibited in the newspapers, it appeared that a very considerable proportion of the whole (it is believed less at that time than the third) existed in Paisley. How far any of these attachments and habits may have been supported by the influence of gardens, or may be easy to determine, but all of them in some measure preceded the epoch of science and instruction in Paisley.

It has been remarked by a gentleman of learning and philosophical observation in Paisley, the Rev. William Forrester, that this constant dissipation of temper is of a considerably degree an effect of the peculiar manufacturing habitudes of the country. Their constant usage, their constant execution of the most delicate ornamental muslins, but for the instruction of their minds, and for the better stand unrivalled. Their ingenuity is continually in exertion for new and pleasing elegancies, to diversify their fabrics. Now, with the same aim, and the same skill, with which is object an very congenial to them, will easily be adopted, and made to flourish in the garden, on the other hand, it seems highly probable, that the rearing of flowers, by a recreation, tend to improve the genius for invention in elegant fancy muslins.

The florists of Paisley (it is observed by the same gentleman) are inhabitants for the decoration of their houses, of their dispositions, and the sobriety of their manners. The Florists of Paisley are more learned than any others, in realities, which dismiss an at the evening; but would be from their variety of different flowers. It is pleasing to think, that not only the attachment of individuals to the culture of beautiful flowers, but the association of persons possessing this taste, lead to the cultivation of the physical.

Origins of the Floral Society.—The culture of plants became a regular concern in Paisley and its vicinity, between the years 1765 and 1790. Till then, none but those of the most distinguished breeders, were known there. But at that period, some seeds, reputed of good quality, were procured from London: the great bulk of these produced plain plants. In a few instances, however, four sorts appeared; which, being sent to Paisley, were highly admired. The seeds of these were carefully preserved and cultivated. The public request of such plants increased from them. The florists persevered in cultivating these; and, at the same time, did not neglect other kinds brought year after year from London, where they were greatly excelled in varieties. And, being in general as good, if not better, than any cultivated by the seeds of the finest plants, the original qualities were not only preserved, but improved. For some years past, all improvements, whether cultivations, or new varieties, have been sent by order to London, and have been pronounced equal in beauty and quality to any elsewhere commoner.

The spirit for improving plants, and many other kinds of flowers, is cherished in Paisley by an appropriate institution, viz.

7629. LANARKSHIRE. A surface of 556,800 acres, hilly and bleak, but with some fertile valleys. The chief industries and manufacture are coal and capital; Clydebank is noted for its orchards, and the total number of acres in the county occupied in this way is estimated at 340. There are some gardeners' lodges, florists' lodges, and meetings, and a horticultural society, held at Glasgow.

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The surface of the area is happily considerably varied, which adds greatly to the effect of the irregular groups and compartments; and it is fortunate also in having agreeable exterior scenery (fig. 754), which, to the spectator walking in the gardens, forms a fine background to the hot-houses, and at the same time shelters them from the north winds.

Glasgow Nurseries—occupy about 60 acres; the principal are carried on by Austin and Co. and Brown.

The Market-Gardens of Glasgow—are estimated to occupy 260 or 270 acres, which are cropped chiefly with the commoner articles: sea-kale, artichokes, beets, endive, French beans, and shallots, are not in demand; and other rarer sorts are unknown. Thirty acres, however, are occupied in raising strawberries for the Glasgow market, and an acre in a good season is estimated to produce from 800 to 900 Scotch pints, or about four times that number of pottles.

Clydesdale Orchards—These are 60 in number, and occupy from 210 to 220 acres between Glasgow and Lanark. The largest contains about 30 acres. The fruits produced are apples, pears, plums, gooseberries, and currants. Many of them occupy steep banks, and are never cultivated. The others are chiefly ploughed, unless where the small fruits are grown in the intervals of the trees. The produce finds a ready sale in Glasgow and the sea-ports; and the demand seems increasing.

Hamilton Palace,—at Hamilton; Duke of Hamilton. A gloomy old fabric, situated on one side of an extensive park watered by the Clyde; well wooded with old oaks, and distinguished by an extensive frontage, or false palace, on an eminence, called Chasitbernuit ( Herald's Castle), said to be
in imitation of the duke's residence of that name in the cir-
cle of Vienne, in France. The azaleas grown in Hamilton
Park are reckoned the best produced in Scotland.

Book I. GARDENS OF SCOTLAND.

Gardens of Earl Hogg, one of the most
finely cultivated. There are however, and still
are, some extensive and noble golden pippin-trees
in Scotland, generally very productive.

7630. DUMBARTONSHIRE. A surface of 159,556
acres, chiefly mountainous, abounding in 
moses and moors, with some natural woods, in which
the holly and yew are more common than anywhere
else in Scotland.

Orchards. There are rare, though fruit-trees thrive well in
the county. Excellent apples are produced in the traders'
gardens of Linlithgow, and Linlithgow is an orchard
belonging to Macdonald Buchan of Ross, which contains
two of the largest and most productive
excellent pippin-trees in Scotland, generally
very productive.

7631. STIRLINGSHIRE. A surface of 450,560
acres of fields and fertile valleys; the latter generally
under aration. There is a nursery at Stirling, and some market-gardens of the commonest kind between
that town and St. Ninians, and at Falkirk.

Orchards. There are upwards of 80 of these in this county,
growing almost exclusively in pippin-trees, and all are
little grown in the county. The green-ripe pears ripen in
the garden, and are seen as a standard. The most
productive of pears, near Kircaldy, were planted
by Wilkins; the park extensive and finely wooded, and
subdivided in the manner peculiar to the
county, so as to be rendered available as a grazing-

Farmers' Houses. — near Queensferry: Earl of Hopetoun.
One of the most stately and imposing
gardens in Scotland, in (rectangular ground),
was formed by Sir W. Bruce, and finished by Adams. It stands on
the shores of the Forth, a mile in length, washed
by the sea, and is surrounded by extensive woods and
plantations, a pleasure and kitchen garden in high
cultivation.

7632. LINLITHGOWSHIRE. A surface of 71,580
acres, agreeably varied, generally under mixed
culture, and beautifully watered on one side by the Forth.
There are a few market-gardens about
Bo'ness, Daldowie, and Linlithgow.

Haddooge Park, — near Queensferry: Earl of Rosebery.
A castellated mansion on a rock with a basin of greater
beauty much imitated in the Achars
by Wilkins; the park extensive and finely wooded, and
subdivided in the manner peculiar to the
county, so as to be rendered available as a grazing-

Farmers' Houses. — near Queensferry: Earl of Hopetoun.
One of the most stately and imposing
gardens in Scotland, in (rectangular ground),
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the shores of the Forth, a mile in length, washed
by the sea, and is surrounded by extensive woods and
plantations, a pleasure and kitchen garden in high
cultivation.

7633. CLACKMANNANSHIRE. A surface of 30,730
acres, beautifully varied, with few-hills, and
generally well cultivated. There is a market-garden at Alloa, of about five acres, and some small
nurseries.

Orchards. There are some near Clurose: one called Castle-
hill is at least two centuries old. The apple-trees are
exhausted with age, but the pear-trees remain in full bearing;
the near Clurose. The best pears in the
principal farms in the county are the late sorts.

Shaw Park, — near Kincardine: Earl of Mansfield.

7634. KINROSS-SHIRE. A surface of 39,702
acres, considerably varied by hills, valleys, streams, and
a large lake.

1 Blair Adam, — near Kinross: W. Adam, Esq., Remarkable
for the extent of the plantations on a large
peat soil.

7635. FIFE SHIRE. A peninsula surface of 252,750
acres, finely varied by hills, valleys, a mountain,
some lakes, and bounded on one side by the Forth, the other by the Tay, and the third by the open sea.
It is an old county, well cultivated, and containing some fine country-seats of moderate extent. Though
the climate is unfavorable for the larger fruits, yet in no county of Scotland are gardens so general from the
coast to the mansion, or so well managed : as a proof, there is scarcely such a thing as a market-garden
in the county.

Kirkbylae Nursery, — at Kirkbylae; Sang, editor of The
Plender's Calendar, and an extensive contractor for planting
and plantations. Again there is also a
few-hills, and at some towns.

Market-Gardens. — There is one of six acres, surrounded by
a high fruit-wall at Kirkbylae; one of nearly equal extent at Fifehead, and one or two more at different parts
of the county.

Orchards. — There are some of recent formation, excepting one
at Burns Park, Sang in 1811; but the remains of fruit-trees
are still to be seen at the ancient abbey of Lindores.

Longwy Castle, — near Kirkbylae; Tson. Wendys.

7636. PERTHSHIRE. A surface of 4,068,640
acres, much varied by hills and mountains, but contain-
ing some fertile valleys called straths and crags. It contains some excellent country-residences. The
cream-colored cherry of Ardvorlich, and the black bean of Castle Menzies, are mentioned by Dr.
Robertson (Agr. Sur. of Perthshire) as being much esteemed. There is a respectable nursery at Perth,
one at Dunblane, and some lesser ones at Dunkeld, and other places; there is also a Horticultural Society
held at Perth.

Perth Nurseries. — contain between 50 and 60 acres; the
principal is at Dickson and Brown; in whose extensive
and highly systematical garden, one of the finest
varieties of the Scotch rose have been originated from
seed.

Market-Gardens. — Dundee is said to be better supplied with
vegetables grown in any other town in Scotland. The quantity
of ground on which they are grown is estimated at 100 acres;
and James Reid, in 1750, was the first who excelled in this mode
of culture. The shipping ensures a brisk demand for common
articles.

Orchards. — There are upwards of twenty in the Carn of
Gowrie, situated on the last northern shore of the Tay,
chiefly from Kincardine to the town of Dunkeld. The oldest are
about 100 years; the soil is a deep mud or clay. They occupy
in all manner of soils, and are also a flourishing industry
along the arched bases of the Ochil hills.

Some Pulpits, — near Perth: Earl of Mansfield. A noble
castle-like mansion, formerly the seat of the earls
of Argyll, and lately occupied by the earl of Argyll, whose
estates include the finest situation in Scotland, with a front in great extent, washed by the Tay, and backed by rising grounds covered with wood.
The gardens and pleasure-grounds extensive, complete, and well managed.

Drummond Castle.—near Perth; Earl of Kinnoull. A good house, and well planted ground. For over 450 yards in length, scarcely equalled any where.

Donwed House.—at Dunkeld; Duke of Atholl. A large plain house, and extensive terraces are surrounded by hills, and covered for their extensive plantations, especially of the larch, and for their romantic walks, waterfalls, streams, and ornamental walks.

Obira House.—near Crieff; Lord Moray. A large house, and extensive grounds, and extensively improved by the present owner. Recently planted by Lewis Kennedy.

Ochtertyre.—near Crieff; Sir P. Murray. A finely wooded place, trees and shrubs managed by the present owner; the kitchen-garden and hot-houses laid out by Nicol.

Colster House.—near Blairgowrie; Lord Duncan. An excellent kitchen-garden, by Hay of Edinburgh.

Yewfield.—near Callow; Sir H. Preston. A romantic residence, laid out from designs by Repton, whose son visited this place about 1794. The principal feature consists of a strange notice arranged on a wooden granary.

Campfill.—near Crieff; Mr. Graham Esq. A fine old place, noted for its ancient trees, especially of pines from Sweden, and a fine kitchen-garden by Nicol.

Grenville.—near Culloden; R. E. Abercrombie. A house in the mixed style of Gothic and Grecian, of Adams, standing in a finely varied grounds, well planted, and containing a fine kitchen-garden.

Castle Gray.—near Perth; Earl Grey. A good house, by Arkishoon, in a delightful and well wooded situation.

A surface of 2,935,520 acres, mountains with extensive and fertile valleys; the former generally bearing good pasture, and the latter under market gardens; and, Arbroath and Arbroath have a few small market-gardens; but many of the tradesmen cultivate spots of ground for their recreation; and besides supplying their own families, produce a sufficiency of culinary vegetables and small fruits to meet the demands of their townsmen. It is estimated that upwards of 53,000 acres are covered with plantations, and sometimes this county will be celebrated as having given birth to the Dons, a family of botanists of superior order.

There is also a small green-house, containing above 1000 different species, and some of them in flower; but the botanic garden is still kept up.

Castle Cameron.—near Stirling; Earl of Strathmore. A very ancient building, renovated by Inglis Jones; the grounds in the ancient style, and containing some fine old trees.

Kincardineshire. A surface of 243,444 acres, mountains towards the north, but more level and fertile on the south-east.

Brodie House.—at Brodie; Alexander Brodie, Esq. P. L. S. A fine old mansion much improved, and present

Aberdeen. A surface of 718,601 acres, generally flat, but varisted by knobs, wavy ridges, and gentle inequalities, formerly moory and bleak, but now extensively planted. It is said, that there is scarcely a gentleman in the county who has an estate of 100 l. a year who has not planted some hundred thousand trees, and that there is above 50,000 acres in the county covered with artificial plantations. There are a number of ruined mansions in Aberdeen noted for raising seedlings, many of which are sent to the south of Scotland and to England.

The Aberdeen Nursery.—Messrs. Reid. An old and respectable establishment chiefly devoted to the culture of forest trees, and especially to seedlings of Scotch pine, larch fur and thorns. The father of the present occupier, Mr. W. Grant, is also proprietor of the soil (twelve acres), was gardener to Sir Archibald Grant of Abergeldie, and was the greatest planter in Scotland.

Laing's Nursery.—a newly established concern, carried on with great spirit. There are various other nurseries.

These are not inconsiderable, both for the supply of the town, and shipping. Almost the entire parish of Old Newbury is occupied in the nursery business; in 4 acres of ground several hundred industrious men. At Padderness there are also gardens for growing vegetables for this purpose.

The nurseries contain the most magnificent trees and shrubs ever raised in Scotland, and are assisted by the latest improvements. In many cases the trees are in a neglected state between Rannoch and Moray; and the confidence of the proprietors on being transported to the south and east.

Gardens—near Invercauld; — Farquharson. Esq. Famous for its pine-forests, the timber of which equals that of any in the north of Scotland.

Stains Castle.—near Stains; Earl of Erroll. Situated on the margin of a fine sheet of water, near a magnificent cottage, and containing a good kitchen-garden.

Don House.—near Aberdeen; Professor Darson. A romantic villa, the gardens forming terraces cut out of granite rock, watered by a stream, where grow naturally many rare plants, especially among the Linnum boreale. The whole kept in the highest order and neatness.

Banchory. A surface of 649,600 acres, cultivated. There are some good market-gardens at:

Duff House.—near Duff; Earl of Fife. A magnificent quadrangular building, by Adams, in a park 10 miles in circumference, laid out by the late Lord Fife. On the other parts of the estate are more trees planted than on any part of the property.

Gordon Castle.—near Gordon; Duke of Gordon. A large house, the grounds celebrated for their fine woods, extensive plantations, and extensive kitchen-garden.

Cullen House.—near Cullen; Earl of Fyfe. Remarkable for its fine old woods; the late earl being one of the earliest and most extensive planters in the country.

Bonvilston, Ross, or Sutherland. A surface of 393,680 acres; generally flat; described by Pennant as an immense morass, with some fertile spots. From the materials which compose this morass, it appears to have been formerly full of wood; but recent attempts to raise plantations have not been very successful. There is a remarkable tarn at Thurso, covering 7 acres; a remarkable circumstance, as there are not a few in the counties of Cromarty, Ross, or Sutherland.

Thurso Castle.—Thurso; Sir J. Sinclair. Chiefly remarkable for agricultural improvements, but displaying also some plantations, and a kitchen-garden, and many ingenious but abortive attempts at amelioration.

Orkney and Shetland Islands contain nothing that we have heard of worthy of notice in the way of gardening. Such a thing as an orchard is unknown in these islands. In Orkney, Neil observes (Gen. Rep. sect. l. p. 180), a few apples are produced on wall-trees; in Shetland still fewer, and that only in particularly good seasons.

Sutherland. A mountainous uncultivated surface of 1,475,400 acres; about half of which is the property of the Marquis of Stafford, who has enlarged the farms, built new farmhouses, and
Gardens of Ireland

764. MOURNE.HILLS.—There are few public or commercial orchards, but some private ones, of which a great part is produced in the county, and the remainder is sent to the markets of other counties. There are a number of good apple-trees, and some fine pears, but no other fruits are grown in any considerable quantity.

In the Mourne Mountains, there are a number of good apple-trees, and some fine pears, but no other fruits are grown in any considerable quantity.

765. BUTE.—This county is well watered, and contains a great variety of trees and shrubs. The soil is generally well composed, and the climate is mild and temperate. The gardens are well stocked with vegetables, and the people are fond of gardening. The soil is generally well composed, and the climate is mild and temperate. The gardens are well stocked with vegetables, and the people are fond of gardening.

766. ARGYLL.—An extensive surface of land is cultivated in the counties of Argyll and Inverness, and the gardens are well stocked with vegetables, and the people are fond of gardening.

800 square miles, consisting of hills and mountains, with several islands considered as belonging to it. It abounds in lakes and streams, and contains a great variety of trees and shrubs. The soil is generally well composed, and the climate is mild and temperate. The gardens are well stocked with vegetables, and the people are fond of gardening.

767. BUTE.—This county is well watered, and contains a great variety of trees and shrubs. The soil is generally well composed, and the climate is mild and temperate. The gardens are well stocked with vegetables, and the people are fond of gardening.

768. INVERNESS.—This county is well watered, and contains a great variety of trees and shrubs. The soil is generally well composed, and the climate is mild and temperate. The gardens are well stocked with vegetables, and the people are fond of gardening.

769. ABERDEEN.—An extensive surface of land is cultivated in the counties of Aberdeen and Banff, and the gardens are well stocked with vegetables, and the people are fond of gardening.

800 square miles, consisting of hills and mountains, with several islands considered as belonging to it. It abounds in lakes and streams, and contains a great variety of trees and shrubs. The soil is generally well composed, and the climate is mild and temperate. The gardens are well stocked with vegetables, and the people are fond of gardening.

770. CLACKMANNAN.—This county is well watered, and contains a great variety of trees and shrubs. The soil is generally well composed, and the climate is mild and temperate. The gardens are well stocked with vegetables, and the people are fond of gardening.

771. ORKNEY.—This county is well watered, and contains a great variety of trees and shrubs. The soil is generally well composed, and the climate is mild and temperate. The gardens are well stocked with vegetables, and the people are fond of gardening.

772. THE STRANGERS' GARDEN.—This garden is well worth a visit, and contains a great variety of trees and shrubs. The soil is generally well composed, and the climate is mild and temperate. The gardens are well stocked with vegetables, and the people are fond of gardening.
and favorable for all the other branches of gardening. The political situation of the country, and the general absence of proprietors, have prevented much from being done; but, from the cheapness of land and labor, and the natural advantages everywhere present, the most extensive parks, pleasure-grounds, and kitchen-gardens, might be created at a comparatively moderate expense.

7652. The names of residences here given are selected from the Traveller's Guide, published in Dublin in 1819: the characteristic epithets added are from that work, and the English reader will of course make due allowance for Irish phraseology. We have made the general tour of Ireland, and been engaged professionally in three or four counties, and we know that many places, styled delightful and enchanting in the "Guide," would cut but a poor figure if placed beside hundreds of seats in England whose names we have omitted. There is very little old timber in Ireland, and very few of the "demesnes" that have any other park than a grass field, without trees, in which the house stands. Deer parks are rare, and also kitchen-gardens with hot-houses. Mackay of the Trinity College botanic garden, and Mr. Leish of Harold's Cross, are well calculated for furnishing designs for both these improvements, and happily there is at present a spirit for employing these gentlemen. If to this the proprietors would join not a constant residence on their estates, much would be effected.

PROVINCE OF LEINSTER.

7633. DUBLIN. A fertile surface of 147,840 Irish acres, little Varied, but well adapted for horticulture and floriculture. At Dublin is a royal park; two excellent botanic gardens; two good nurseries by Simpson, Toole, and Mackay, and Grimwoods and Keefe, with some culinary commercial gardens (Illust. St. Ser.) and a green, a very large naked square, a design for ornamenting which by A. Leish is about to be published.

The Phoenix Park.—near Dublin; a public promenade and a royal park, seven miles in circumference, beautifully diversified with woodland, campagne and rising grounds, tastefully adapted and executed, and almost uniformly stocked with deer. The civic royal residence here is respectable and commodious. It is reckoned one of the best managed in the county of Dublin.

The Botanic Garden,—at Glasnevin (fg. 757); Dublin So.

To avoid this appearance, each class is subdivided into smaller compartments, insulated in green award, and commencing by pathways, and the intervals filled up with seats, and sometimes a circular promenade also. Regularity is observed in the classification, and the series of plants follow each other in such succession that the visiting promenade is immediately furnished with a pleasing scene without presenting the aspect of unattractive confusion.

This garden contains the following arrangements, or subdivisions:

A Hortus Linnaceus (a), subdivided into a herbaceous division, and for shrubry, fruit-bearing, and forest trees.

Six acres are assigned to this division. To each plant is prefixed a metrical description, inscribed with its number in the Glasnevin catalogue.

A Hortus Javanensis (b), rather limited, yet sufficiently extensive to comprise all the orders of which there are hardy specimens introduced in Britain.

A Hortus Cornutus (c), or garden of native Irish plants, containing upwards of 1356 species, including Cryptogamen.

A Hortus secundus (d), containing not only the, as culinary vegetables, but all others in which wholesome and nutritious qualities reside, in such a degree that they can be converted into human aliment.

A Hortus medicus (e), or garden of plants used in medicine, arranged on the plan of Wollaston's Medicus (Dublin, 1727).

A Hortus floribundus, containing every hardy plant in which any medical virtue is known to exist.

A Hortus pecuniarus (f), or cattle garden, in which are arranged all plants which the animal to whom the plant is appropriated is enabled to enjoy, and which are wholesome food for it; also such as he is not fond of eating, though not unwholesome. The opposite order are arranged on the same plan; as in the same animal will eat, but which are injurious to it, and likewise such as it refuses to eat whether wholesome or injurious to it.

Each of these particulars is noted on the label, pointing out the plant, and likewise whether the plant be indigenous or foreign.

A Hortus rusticus (g), containing different species of plants used in rural economy, including the grasses, clover, &c.

Hortus domesticus (h), containing all the plants used in dyeing, particularly those which are indigenous to Ireland.

A Hortus plantarum usitatum, reptantium, accrescentium, (i), or garden of twining, creeping, and climbing plants, shrubry and herbaceous.

A Hortus planatum saxicolaum, or garden of rock plants on rock-work. This is formed on an artificial mound, constructed on the most elevated part of the garden. The fragments of the iroccrowed ruin of some venerable arch presents a passage, so that many of the compartments are approached by some picturesque or striking entrance. Nor is the garden’s arrangement less judiciously managed. Nothing can be conceived more ungraceful than the formal regularity necessary in such an arrangement; every plant following to its order, and labelled with its name, presents to the eye an intricate sameness.
GARDENS OF IRELAND.

A Hortus exoticus (p), or garden for tender exotics, comprising a conservatory, two green-houses, and a hot-house placed together upon the present ground, and commencing by a common passageway on the north end.

A Professor's house and Lecture-room (q), with a library-hardware, etc. The beauty of the former property isticket, is preserved, and arranged for this purpose.

This garden is managed by a professor and lecturer, with a salary of 500l., a superintendent at 100l., two assistants at 60l. a year to gardeners at 1l. per week, and six apprentices at 6s. The total annual expense, including 700l. as rent for the land, is about 1500l. a-year. Besides the usual number of gardeners, six who have the usual experience are employed in another extensive garden, and have received the professor's instructions. After passing two years they here are received as gardeners in the garden, on the same terms as the others mentioned above. A premium of five guineas is given by the society to those who are recommended by the superintendent for assiduity and good conduct.


Newcomen, near Donnybrook; — a magnificent mansion, together, with agreeable pleasure-gardens.

Tolka Palace, — near Tallagh; Archbishop of Dublin. An ancient venerable structure, with extensive gardens, kept in fine order.

Of Villa Gardens. — There are a very considerable number that might be enumerated, such as St. Catherine's, belonging to the bankers Lasor; St. Wwelmans, — Kano, — Mount, — and several near Bray, Lucan, Lestiff, Countess, &c. — near Donnybrook; — Stupendous rocky scenery, with old trees in the park.

Mount Kilkenny, — Earl of Charlemont. A delightful edifice, in a demesne of 900 acres, judiciously and tastefully planted, with a fine ornamental temple. The gardens and grounds are thrown open two days a-week.

Merrville (sea villa), — near Donnybrook; — Lord Dowes. A beautiful edifice, close to the sea, surrounded by extensive fields of ornamental plants; a greenhouse, a cover, flower forcing-house, by, and a magnificent mansion, with beautiful lawns, and a large lake.

Leopards Town, — Lord Castlecomer, situate at the bottom of the town, and having in picturesque views from the house and walks in the pleasure-ground.

Treevern, — F. Bourne. — Extensive hot-houses and gardens, consisting of extensive plantations, ranged in a systematic order, and managed by Mr. Fraser, an excellent botanist and gardener, and a man of extensive knowledge. — Mount Merrion, — near Donnybrook; — Lord Fitz Williams. A magnificent mansion, with gardens and parks.

Newcomen Park, — near Donnybrook; — a magnificent mansion, and some trees in the park.

Killererin — near Rathfranham Castle; — a magnificent castellated structure, with agreeable pleasure-ground.

Belview Palace, — near Tullagh; — Bishop of Dublin. A splendid residence, with extensive gardens, well managed, and kept in fine order.

Lord Rossmore. Extensive plantations, and a waterfall of 100 feet, also near the Devil's Fillip, — Powerscourt, — near Emlicky; — Lord Powecourt. An extensive demesne, of 500 acres, tastefully planted, and ornamented with water and buildings.

Charles L. Encashe, — Lord Mount Tomlinson, situated on the river Dargle, with a luxuriance of rural beauties.

Blessington Park, — near Blessington; — Marquis of Downshire, — near Knockmore. — The house consumed in the rebellion of 1798, and not yet refitted. This place was formerly famous for the first kitchen-gardens in Ireland.

Rathmore, — near Kna; — Earl Miltown. The front of the house, in form of an extensive facade of born stone, over 700 feet long. The grounds finely varied and well planted.

Lord Newcomen, — near Castle Carberry; — Lord Harferton. A beautiful seat.

Kildare. — near Bennett's-lodge; — Lord Desart. A magnificent mansion and extensive demesne.

Ardbrick, — near Durrow; — Lord Aschbrooke. A magnificent mansion, and extensive demesne.

Dunboy, — near Cross, — a fine and drawbridge, in a splendid flat demesne.

Frankford, — near Frankford; — an antique mansion, with a fine and drawbridge, in a splendid flat demesne.

Dunboy Castle, — near Dunshiffinin; — Lord Dunsmuir. Arden House, — near Trim; — Bishop of Meath. A chase and simple building.

Homestead, — near Kilbride; — Marquis Beechett. A magnificent mansion, and extensive and beautifully planted demesne.

Of boggy, hills, a number of lakes, and some fertile ground.

Westmeath. — A garden of 249,943 acres, of fine arable soil.

of Tookboy, — near Ballybof; — Lord Ormonde charming demesne; the mansion burned down during the rebellion of 1798, but restored by her ladyship.

Blenheim, — near Bray; — D. Loutache, Esq. A remarkable demesne, containing several lakes, and bogs, on which no expense is spared to preserve their reputation of being the first in Ireland.

Glenmore Castle, — F. Synge, Esq. Extensive mountain plantations going forward, varied scenery in the house, and gardens, with the finest collection of mountain and exotic flowers.

Kilbroney, — Rev. Dr. Trewel. Extensive kitchen-gardens, and the first cast-iron hot-houses erected in Ireland, from designs by Mr. A. M'Leish, M.R.I.A. Mentioned here in the open air to the height of sixteen or eighteen feet.

Kilbroney, — near Bray; — Earl of Metha. A romantic country seat, situated in a deep valley, overlooking two lofty mountains.

Newcomen, near Mount Kemmy, — near the village of that name; — a splendid seat.

Wicklow.

A peninsular surface of 315,396 Irish acres, of good soil, but little varied in aspect.

Camolin Park, — near Eniscorich; — Earl Mountmorris. A beautiful demesne.

Kilkenny.

A surface, somewhat varied by hills, of 318,349 Irish acres. There is a good nursery here, by John Robertson, who has distinguished himself by some excellent papers published in the Transactions of the London Horticultural Society.

Doran, — near Bennet's-lodge; — Lord Desart. A magnificent mansion and extensive demesne.

Ashmore, — near Durrow; — Lord Aschbrooke. A magnificent mansion, and extensive demesne.

Carlow.

A garden of 137,000 acres, of grand and picturesque surface and good soil.

Eastermeath. — A fertile surface of 227,500 acres, generally flat, but with only a moderate portion of bog and waste.

Gorteenstown House, — near White Cross; — Lord Gorteenstown.

Stane Castle, — near Stane; — Earl Conygham. A splendid mansion, surrounded by a large and extensive garden, which flows the Bows, planting and being otherwise improved.

Westmeath.

A garden of 249,943 acres, of fine arable soil.

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Homestead, — near Kilbride; — Marquis Beechett. A magnificent mansion, and extensive and beautifully planted demesne.

Of boggy, hills, a number of lakes, and some fertile ground.
timber, and the finest larches in Ireland. The house, gardens, and grounds had been much neglected, but are renovating and improving under the guidance of Mr. Leech.

Clonbrock, near Kingstown; Esq. A fine mansion and beautiful demesne.

Traffic every, near Marlow; Lord Riveult. A beautiful mansion and demesne.

Ballyfinnian, near Mullingar; H. O'Heffely, Esq. A charming residence.

Castletown-Deep, near Mullingar; Earl of Westmeath. A charming residence.

Parkhall Hall, near Castle Pollard; Earl Longford. A splendid seat.

Lismore Castle; — Captain Purdham. A house, offices, and castle, in the parish of Lismore, by Mr. Lord Lismore's extensive prospects, some old trees, and numerous young ones.

Knock Oir; — Sir R. Levinge, Bart. A large castle, by Sir R. Levinge, Esq., upwards of 60 acres of level and rocky

7653. LONGFORD. A surface of 134,700 acres of rich and beautiful spots, interspersed with bogs, mountains, and fens.

Castle Forbes, — near Newtoun Forbes; Earl Granard. A splendid residence.

7654. LOWTH. A surface of 125,000 Irish acres, fertile, undulating, and thickly interspersed with lofty hills.

Barmestown, — near Clougherhead; Sir E. Pellew. A charming mansion, encircled with an extensive and well-planted demesne.

7655. WATERFORD. A surface of 262,550 Irish acres varying through all the gradations of loam and peat.

Ballyhale, — near Tivartum; — A well planted demesne.

Carrignahone, — near Waterford; Marquis of Waterford. An extensive demesne, which for beauty and variety cannot be surpassed in any part of the united kingdom. Considered one of the best landlords in Ireland.

7656. CORK. The largest county in Ireland, comprising a surface of 1,048,700 Irish acres, of which 231,599 are bogs, mountains, and waste. There is a nursery by Thomas Sheeian.

Cork Botanic Garden — was founded in 1809, by the Royal Cork Institution (a society of gentlemen incorporated after the manner of the Dublin Society, and like that society supported by grants from the Earl of Lismore); six acres are enclosed by a hedge, and one acre near the centre by a wall; includes a hot-house and green-house. The plants in the garden are arranged in the Linnaean manner; it is managed by a committee, and the curator is Mr. James Drummond, A. L. S., of Lismore, and a practical gardener.

7657. TIPPERARY. A surface of 552,950 Irish acres, but level and fertile in the cast, where the lands are

Kilmore, — near Clonmel; — Bagnal, Esq. A beautiful seat.

Shanhill, — near Clonmel; Sir T. Osborne. A neat mansion.

Knocklowley, — near Clonmel; Lord Donoughmoe. An enchanting residence on the banks of the Barrow, finely planted.

Shanabally, — near Clonmel; Lord Lismore. A splendid residence.

Kilrowly, — near Ballyporeen; Sir W. Barker. A delightful residence.

Cathedral Place, — near Cashel; Bishop of Cashel. The gardens beautiful and tastefully arranged.

7658. LIMERICK. A surface of 366,750 Irish acres, generally flat and very rich, especially the tract of low lands on the Shannon, which are deemed the richest and most prolific in Ireland. There is a nursery in the county town, by Thomas Lees.

Ballymote, — near Askeaton; — Massey, Esq. A beautiful seat.

7659. CLARE. A surface of 476,250 Irish acres, of which more than half is bog, mountains, and waste; the mountains numerous, and the soil and surface of the lower grounds very various.

Finianblay, — in the village; the castle of the elder branch of the O'Brien family.

7670. KERRY. A surface of 647,650 Irish acres, much varied in surface and soil, and to a tourist the most interesting county in Ireland, containing the lakes of Killarney.

Mount Muckross, — near Castle Island; O'Donough, Esq. A charming residence.

Kenmare Lodge, — near Kenmare; Marquis of Landsdown. Kenmare House, — near Killarney; Lord Kenmare. A delightful view along the banks of the river Drinisc, at the mouth of which the aquatic exuas of the lake commenced. Round the lakes of Killarney is Belview, and various other houses of little or no interest, other than that from their situation. The banks and islands of the lakes are rich in botany, and display truly interesting copies and single specimens of arbutus unedo, as well as grand and picturesque views.

7671. ROSCOMMON. A surface of 346,650 Irish acres, with some lofty hills, but no lakes of any magnitude: it is generally in pasture.

Clonbrock, — at Stoketown; R. Mahon, Esq. A magnificent mansion.

7672. GALWAY. A surface of 869,950 Irish acres; varied and rich, but without hills or mountains:

Glanmore, — near Portumna; Marquis of Clandrackard. A venerable mansion.

Moycullen, — near Portumna; Lord Riverston. A delightful residence.

Shane's Garden, — near Kircourt; — Pierce, Esq. A pleasant residence.

Ballinareen, — near Woodruff; Right Hon. D. B. Daly. A fine and well planted demesne.

Kenmore, — near Kircourt; Earl Louth. A fine seat.

Cashel, — near Corr; B. Lyth, Esq. A splendid residence.

Garbally, — near Ballinacluie; Lord Clancarty. A splendid residence.

Ballyscullion, — near Aghrim; — A beautiful demesne.

Olahore Castle, — near Oranmore; — Blake, Esq. A venerable mansion.

Defensee, near Kilconlon; J. Daly, Esq. A splendid and magnificent mansion.

Clonbrock, — near Athoora; Lord Cholmly. A beautiful mansion, and highly improved demesne.

Believer, — near Newtown Believer; S. E. Believer. A beautiful seat.
I. LITERATURE OF GARDENING.

1097


7674. LEITRIM. A surface of 255,950 Irish acres; hilly, with fertile valleys, and numerous streams and lakes; the whole well adapted for every branch of gardening. Lurgan,—near Lurgan Bay; Right Hon. S. Winne. A beautiful residence.

7675. SLIGO. A surface of 247,150 acres, nearly the third quite waste, the rest fertile in corn and potatoes. Busheadown,—near Sligo, on Lough Gill; — The house and demesne aptly composed in elegant magnificence.

PROVINCE OF ULSTER.

7676. CAVAN. A surface of 301,000 Irish acres, abounding in fenny pastures and coarse grounds. Ranelagh House,—near Swadlinden; Earl Enniskillen. A splendid residence. Farnham House,—near Kilmore; Lord Farnham. A splendid residence, in an extensive demesne, abounding in lakes, bogs, copses, and meadows; an extensive demesne-farm, under the care of a Northumbrian agriculturist. All the upper tenants English.

7677. FERMANAGH. A surface of 283,400 Irish acres, chiefly boggy and mountainous; interesting to tourists as containing Loch Erne. Bellisle,—on an island in Loch Erne; Earl Rosse. The island contains 500 acres, charmingly diversified by hills, dales, and frosty declivities, which are clothed with old timber, through which gravel-walks are conducted, and a temple erected, from which a panoramic view is obtained, not only of this, but of all the other wooded islands of the loch. One of them is exclusively used as a deer park.

7678. MONAGHAN. A surface of 179,600 Irish acres, much encumbered with bogs and mountains, but in part rich and cultivated. Castle Blaney,—near the village of that name; Lord Blaney. A delightful residence, commanding a fine view.

7679. TYRONE. A surface of 467,700 Irish acres, a great portion rough and mountainous. Baron Court,—near Newton Stewart; Marquis of Abercorn. A magnificent mansion, but no park-scenery or gardens deserving notice. Expanse of plantations, however, have been made in various parts of the demesne. Caledon Hill,—near Caledon; Lord Caledon. A delightful residence.

7680. DONEGAL. A surface of 679,550 Irish acres; the greatest portion reclaimable and irreclaimable mountains.

7681. DERBY. A surface of 318,500 acres; its surface varied but without mountains, and the soil generally fertile.

7682. ARMAGH. A surface of 181,450 acres, with an irregular surface that has not unaptly been compared to eggs placed on end in a basin of salt.

7683. DOWN. A surface of 348,300 Irish acres, mostly.

7684. ANTRIM. A surface of 420,959 Irish acres, considerably varied with mountains and hills, fertile valleys, bogs, and dry wastes. It is noted by tourists as containing the Giant's Causeway. There are two nurseries at Belfast.

Chap. IV.

Of the Literature of Gardening.

7685. The first books on agriculture and gardening were written by the Greeks some centuries before the Christian era, and by the Romans about the commencement of that period. Among the ancient Greek writers, Hesiod, Homer, Theophrastus, Xenophon, and Theophrastus, may be mentioned as having touched more or less on gardening. The works of the modern Greeks, or those who wrote after the seat of the Roman government was transferred to Constantinople, are collected under the title of Geoponica; and have been translated by T. Owen, who also translated Varro and Palladius. Among the Latins, the works of Varro are the first in the order of time; next Cato, and Pliny, and Columella, and, lastly, R. T. E. Palladius, supposed to have lived in the fourth century. Passages relative to the subject may be found in most of the Roman poets, especially in Martial, Virgil, and Horace; but Pliny's natural history, and Columella's 11th book on gardens, are those from which the most correct ideas may be obtained of Roman gardens. In the ages which succeeded the fall of the Roman empire, few books were written, excepting on religion; the first which appeared on rural matters was by...
Crescenzo, in Italy, early in the fifteenth century; and soon after one or two in France, Germany, and Britain. We shall enumerate the whole of the British works on gardening, as far as we have been able to collect their titles; and next, the leading works of France, Germany, Italy, Spain, Sweden, Russia, and America.

Sect. I. Of the Literature of British Gardening.

7686. The first British work on husbandry is that of Judge Fitzherbert, published about the middle of the 16th century. Before the end of the same century appeared Tusser, Mountain, Mascal, and Hyll, who wrote expressly on gardening, partly from their own experience and observation, and partly by translating from the Latin and Greek authors. In the seventeenth century appeared as gardening authors, Plat, Lawson, Gardiner, Standish, Parkinson, Plattes, Austin, Tradescant, Evelyn, Cowley, Blake, Rea, Worldidge, Meager, Temple, and some others. Those of the succeeding century are numerous, and consist in great part of practical or professional gardeners, who wrote from their own experience; of these are London and Wise, Collins, Switzer, Fairchild, Miller, Cowell, Hitt, Hill, Wheeler, Boucher, Swinden, Abercrombie, Speechly, Forsyth, Maddock, M-Phail, Repton, and Nicol.

7687. Of amateur gardeners and botanists, who wrote on gardening during the eighteenth century, there are Laurence, Bradley, Evelyn, Justice, Hanbury, Weston, Wheatley, Chambers, G. Mason, Mason the poet, Anderson, R. P. Knight, T. A. Knight, U. Price, M. Marshall, and C. Marshall. The nineteenth century has produced one or two practical authors, as Pontey, Hayward, Emmerton, and Hogg; one gentleman writer on the subject, Hope; besides a number of authors of both classes, who have contributed papers to the Horticultural Societies.

7688. The old gardening books previous to the Restoration, Professor Martyn observes (Pref. to Mill. Dict. xxxv.), "are of very inferior value, with scarcely any pretence to originality, if we except Scot, Lawson, Parkinson, and Austen. Evelyn made a new era in planting and gardening. His first work was from the French, and published before the Restoration; but his great work, The Silva, was original, delivered before the Royal Society in 1662, and first printed in 1664. The same year his Gardener's Almanac was also published, and maintained its ground until Miller's Kalendar appeared. Cook assisted him in the article of planting; Sharrocks and Rea in that of gardening, which Cowley and Rapin ornamented with the flowers of poetry. Quintinie, with his followers, London and Wise, figured in gardening at the end of the same century: Liger, Laurence, and Bradley, at the beginning of the next; these were followed by Switzer and Fairchild, who lead us to the time of Miller, in 1724. Contemporaries with Miller were Batty Langley and Cowell. Miller, during his long career, had no considerable competitor, until he approached the end of it, when several writers took the advantage of his unwearied labors of near half a century, and fixed themselves upon him, as various marine insects do upon a decaying shellfish. I except Hitt and Justice, who are both originals; as is also Hill, after his fashion; but his gardening is not much founded in experience."

7689. The first considerable treatise on ornamental gardening is "Wheatley's, entitled Observations on Modern Gardening, and published without his name. Shenstone published his Unconnected Thoughts in 1764. There is an anonymous pamphlet on the Rise and Progress of the present Taste of Planting Parks and Gardens, in 1767; and an Essay on Design in Gardening in 1768, by George Mason. The English Garden, a poem by Mason, appeared in 1772. Knight published The Landscape, a didactic poem, in 1794. Repton, the same year, Sketches and Hints on Landscape Gardening, Marshall, a Review of the Landscape; and in 1796 he treated on ornamental gardening, in the second edition of his work on planting. Essays on the Picturesque, by Uvedale Price, Esq. in 1798. In 1803, a second magnificent work by Repton, entitled Observations on the Theory and Practice of Landscape Gardening, appeared; and another, Fragments on Landscape Gardening and Architecture, in 1716. Loudon's Observations on Planting and Landscape Gardening appeared in 1804; and his Treatise on Country Residences in 1806."

7690. The most useful works on gardening at the present time are, in horticulture, those of Forsyth, Nicol, and Abercrombie; in floriculture, that of Maddock; in arbiculture, those of Pontey and Sang; and in landscape-gardening, those of Wheatley and Repton. In the transactions of the horticultural societies are some valuable and original communications on the first branches, and especially on horticulture. In enumerating the principal British works on gardening, including some few of those on husbandry and botany, naturally connected with our subject, we shall adopt the order of the appearance of their authors, as writers on gardening; and when we can, we shall give short biographical notices. Those authors who have merely written articles published in the transactions of societies, or in public journals or magazines, are not here included, unless they have also written separate works.

The Customs of London, from the time of Richard I., &c. translated into English, and published at Antwerp in 1505, fol.; reprinted along with a series of English chronicles, in the year 1811, is divided into chapters, and contains the following articles:—

The act for trees above 30 years growing to pay no tythe. Trees in ye greenwood, and plantations and gardens, as well as colours in a taste. A treatise of the four ele- ments, and their several seasons, &c. The manner of planting and ordering the same. The fruits and meat to be eaten by. Percey (probably wrote) grew in an hour space, &c.

1509. The Bauple, Henry, the first printer in Southwark; the book to which he alludes was "the Grete Herbe, 1516;" and the first or second production which issued from his press.

The Assertion, Thomas, a yeoman, born near Witham, in Essex, 1515, received a liberal education at Eton school, and at Trinity-hall, Cambridge; lived many years as a farmer in Suffolk, and afterwards removed to London, where he published his first work in 1557, and died in 1580.

1. The Honest Farmer of Good Husbandry, as well for the Middle Land and Open Country as for the Woodland. Lond. 1557. 4to.


1571. Mountain, Didymus.

1. The Gardener's Labyrinth; containing a Discourse of the several Elements, and how they were disposed on his plot of land, for the use of a Garden; with Instructions for the choice of Needes, apt times for Sowing, Setting, and raising the several Kinds of Plants, as also, for ordering the same serving to that use and purpose; whereinto are set forth, divers Rules and Observations, for the best Ordering of a Garden, as the beautifying of Gardens, and also the Physicke of each Herbe, &c. Gathered out of the best approved Writers of Gardening, Husbandry, and Physicke, &c. Lond. 1571. 4to.

2. The Second Part of the Gardener's Lineament; vizt. such as contain the most pleasant experiences and worthy Secrets, about the particular sowing and remov- ing of the most kitchen Herbes; with Rules and Observations concerning the best and orderliest manner of planting the Flowers, pleasant Fruites, and fine Rootes, as the like hath beene procured by his virtuous Figures and skilfull di- rections of each Herbe annexed, with the commoditie of Waters distilled out of them, right necessary to be known. Lond. 1577. 4to.

1574. Hill, Hylt, or Hyte, Thomas, a London au- thor of various works on Dreams, Physiognomy, Mysteries, in Almanack, Astronomy, Arithmetic, &c.; died in the beginning of the seventeenth century.

The Profitable Arte of Gardening: to which is added much necessary matter, and a number of secrets, with the Physicke of all Herbes belonging to each other art. London. 4to. To this is annexed two proper Treatises, the one entitled the Marrashians Government, Propertie, and Bene- fitts of the Garden; with the rare Secrets of the Honne and Waxe. And the other, the Yerely Conjectures mete for Husbandmen. To which is annexed the best way of cutting and ordering of Plants. Gathered by Thomas Hylt, cit- izen of London. Lond. 1574. 4to.

1599. Platt, Sir Hugh, author of various philo- sophical works, and apparently a lawyer. "Sir Hugh Platt (says Weston) spent part of his time at Copt-hall in Essex, and at Bishop's-hall in Mid- dlesex, at each of which places he had a country seat; but his town-residence was Lincoln's Inn." In the Jewell House of Abraham, North, Platte, or Platt, which was spelt both ways, of Lincolnes Inne, gentleman. By the same book it appears that he then (1594) lived at Bishop's-hall, and had an house in St. Alphage, Westminster.

He does not inform us what profession he was of, only that it was alien from the studies of husbandry and gardening. He may have had a very numerous family, for six of his children died of the worms.

It appears from his Garden of Eden (p. 93), that he was living in the year 1600; and that he had a garden of 200 acres. Martyn's Land, in Middlesex,

1. The Jewel House of Art and Nature, containing divers rare and profitable Observations and Directions: En- periering all Points of the Art of Husbandry, Distracting, and Mourn- ing. Faithfully and Familiarly set downe, according to the Author's Knowledge, of the Travell of Sir Hugh Platt, or Platt, (for it is spelt both ways), of Lincolnes Inne, gentleman. Lond. 1591. 4to.

2. Two Gardens of Eden, containing an accurate Description of All Flowers and Fruites now growing in England, with particu- lar rules how to advance the same, and encreasing all well in earth, as the secret ordering of Trees and Plants. By that learned and great observer, Sir Hugh Platt, knight. The fifth edition. Lond. 1666. small 8vo.

The statistics of gardening.

Part IV.

1637. *Platen*, Gabriel, a poor man, but a useful writer. Harri says, he had a bold adventurous cast of mind, and preferred the faulty sublime to faulty mediocrity. As great a genius as he was, he was frequently quite out of his head in the streets with hunger; nor had he a shirt upon his back when he died. He bequeathed his papers to Hartlib, who seems to have published but few of them.


1657. *Bede*, John, a Herefordshire gentleman.


2. Observations of several Crops of Raisin's Natural History, as it concerns Fruit Trees, Fruits, and Flowers. 1658. 4to. Printed along with the work entitled, A Treatise on Fruit Trees, 1657.


4. *Brownie*, Sir Thomas, M.D., an eminent physician and antiquary, was born in London, 1609, died 1682.

5. *Hydrostaphia*; or, a Discourse of Several Urns lately found in Norfolk; together with the Garden of Cyrus, or the Quincuncial Plantation. 1669.

6. *Hartlib*, Ralph, an officer in Cromwell's army, who, with other English gentlemen, holding commissions at that time, was eminently useful in introducing improvements into Ireland and Scotland.

7. The English Improver Improved; or, the Survey of Husbandry, with a Provision for the Sale of All sorts of Goods, produced in England.

8. *Evelyn*, John, F.R.S., an eminent natural philosopher and poet, was born at Wotton, in Surrey, the seat of his father, Richard Evelyn, Esq.; the Duke of Devonshire having, after having induced him to study at Oxford, his philosophical turn of mind, induced him to quit his native country, rather than engage in the civil war then breaking out, and in 1644, immediately before the breaking out of the war, he wrote on a variety of subjects, philosophical, political, and literary, and died on the 27th of February 1706-7. In the 68th year of his age, and was interred at Wotton.

In 1819, Memoirs of J. Evelyn, Esq., including his Diary, were published by William Bray (in 4 vols. 4to.), a very interesting life, as strong look into the life of a gentleman, and states, that he lived, and a good idea of the gardens on the continent at the time he was in France, and that he had some understanding of his age.

9. The French Gardener, instructing how to cultivate all sorts of Fruit-Trees and Herbs for the Garden; together with directions to dry and conserve them in their natural state. Lond. 1670, fol.

10. *Purcell*, or, the Inconvenience of the Air and Smoke of London, and Certain Ways of Improving the Manner of Life. Printed 1671. 4to. This work was addressed to his Majesty King Charles II., and published by his express command. The author proposes the removal of such trades as require great fires, five or six miles out of London, towards Greenwich; also of slaughter-houses and coach-houses; and to plant fragrant nurseries and gardens in the low grounds near the city, where the late Duke of Marlborough's Park was planned in consequence of this suggestion.

11. *Sylva*; or, a Discourse of Forest-Trees, and the Propagation of British Countries. The 2nd ed. 1664. 8vo. The discourses of the author, the third of which is prefixed, are on the Forest-Trees, and that on the Propagation of British Countries is prefixed, and enlarged. 1671. 4to. Dr. Hunter, of New York, published an edition in 8vo, with copious Notes and Engravings, in 1776, 2 vols. 4to.

12. *Kalendarium Hortense*; or, the Gardener's Almanac, directing yearly what plants to raise, and what, &c., 1671. 4to. 1672. 4to. 1673. 4to.

13. *Pomona*; or, an Appendix Concerning Fruit Trees in relation to the Culture and Improvement of Fruits and Flowers. 1677. 4to. 1678. 4to. 1679. 4to. 1680. 4to.

14. Terra: A Philosophical Discourse of Earth, relating to the Culture and Improvement of it for Vegetation and the Propagation of Plants; to which it was presented to the Royal Society, April 29, 1675. 1677. fol.

15. *Pomona*; or, a Discourse concerning Cider. Lond. 1679. fol.


17. *Aceratoria*; or, a Discourse of Sallets. Lond. 1699. 8vo. 1685. *Sharrock*, Robert, L.D., prebendary of Winchester College, a remarkable man in the 18th century, author of various judicial and theological works; died 1684.

1. The History of the Propagation and Improvement of Vegetables, especially of such as are useful for Art and Nature. Written according to Observations made from Experience and Practice. Oxford, 1653. 4to.

2. Improvements to the Art of Gardening; or, an exact Treatise of Gardening. 1664. 4to.

1602. *Cowley*, Abraham, an eminent English poet, was born in London 1618; began to write poems at the age of fifteen; lived in terms of intimacy with Evelyn and other eminent men of his time; went to court; and was a close and intimate friend of Speer, sometimes in a sort of going there, "took a house first at Battersea and then at Chertsey, always farther and farther from London, where the Earl of Leinster preserves, was owing to a mere accident. He went with Dean Sprat, who afterwards published his life and writings, to dine at a neighbor's house, who, according to the fashion of the times, made them very welcome. They did not set out for their walk home till it was late, and had drank so deep that they lay
out in the fields all night. This gave Coley the chance to carry off the fruit. He disliked women, and was fond of retirement in ideas, and parts after it in his poems; but, according to Dr. Johnson, was unhappy when he did not retain his wishes, or, as he said, was not most exactly trained. He had another seat at Moor Park near Farnham in Surrey, where he died in 1689, and having been assisted, by his desire, was buried in a silver urn under a sundial in the garden. He was warmly attached to gardening and retired leisure, and declares one of the greatest pleasures in life to be, as he said, "able to walk at one's own pace, and one's own way."

Upon the Gardens of Epicures; or, of Gardening, in the year 1665. (The Complete Planter and Gardener. Svo. 1811. G. J.) A Short Account of several Gardens near London, as viewed in 1661. (London, 1793. 8vo.)

1669. Facio, Nicholas, of Dulwich, F.R.S., a mathematician, was born in Switzerland in 1644. He studied mathematics after the set of a tutor, but was there suspected of Spinoism. In 1687 he came to England, where he taught mathematics, was tutor to the Marquis of Tavistock, and had a patent for jewel-watches; but when the French prophets made their appearance, he joined them in all their extravagancies, for which he stood in the pillory in 1705. He died at Wood Green, 1733. Some of his works are in the British Museum.

1670. London and Wise, nurserymen and garden-architects, and the most eminent in their line at the end of the seventeenth and beginning of the eighteenth century. George London was a present to the ducie to Rose, the royal garden, and sent by him to France to study the beauties of Versailles. On his return he made London a partner to Dr. Compton, Bishop of London, and at the beginning of the revolution, superintendent of the royal gardens, to a salary of 300 l., a-year, and page of the back-stairs to Queen Mary. Wise little excelled him, excepting that he laid out grounds; and in particular Blenheim. Switzer says, London was a man of singular beauty; died from a tour on the water, in which there which he had concern, used to ride, on an average, sixty miles a-day, which at last brought on a fever, that occasioned his decease after a fortnight's illness, in 1717.

The Complete Gardener: or Directions for Cultivating and Right Ordering of Fruit Garden and Orchard. London, 1690.

1674. Dictionary of Rusticus; or, a Dictionary of Habandyn, Gardening, Trade, and Commerce. 2 vols. Svo. With Cuts. by E. J.

1675. Mortimer, John, author of some tracts on religious subjects. His works on botany were translated into Swedish, and published in Stockholm in 1727.

1676. Fleetwood, William, successively Bishop of St. Asaph and Ely, and much admired as a popular preacher. He was born in London, and had a great number of sermons, and other works, and died in 1723.


1678. Addison, Joseph, was born at Milton in Wiltshire, educated at Salisbury, Litchfield, and Oxford; he addressed some verses to Dryden at the age of twenty-two; obtained a pension of 300l. a-year in revenge of truculence, and on the arrest of Judge Jeffreys, returned and assisted Steele in the Tatler and Spectator; married the Countess-Dowager of Warwick in 1716; became secretary of state in 1720, and died in 1719 at Holland House, Kensington, leaving only one daughter, who died unmarried in 1777.

1679. Observations of the Properties of the Wines, arising from the Works of Nature, and their superiority over those of Art. (Published in 1674. 4to.) An Description of a Garden in the Natural Style. (ibid. No. 477.)
1714. Lawrence, or Lawrence, John, M.A., an essay on the cultivation of plants, 2d edition, 1716.

1715. Snow, T., author of *Apophorcas.*

1716. Bradley, Richard, F.R.S., a popular writer of very considerable talent and indefatigable industry, who, in his *Agricultural and Horticultural History,* has combines the character of a husbandman, &c. and Professor of Botany at Cambridge. According to Professor Martyn, "he was chosen into that office November the 10th, 1754, by majority of votes, as a body of the university..." He assisted Dr. Sharerd to Dr. Bentley, and pious assurances that he would procure the university a public botanical garden, by his own private purse and personal interest. The writer entitles his book, and his total ignorance of the learned languages known to him in 1731. It was in agitation to turn him out of the society's employment and died in the latter end of 1732. It may seem strange to find a French translation of the *Philosophical Transactions,* 1715.


1. The Young Gardener's Director. Lond. 1716.


Paradise Restored; demonstrating the most beneficial Method of managing Fruit-Trees, with a Treatise on Melons and Cucumbers. Lond. 1717.

1718. Evelyn, Charles, Esq., son of John Evelyn. The Lad's Recreation; or the Third and Last Part of the Art of Gardening. Lond. 1717.

1719. Fairchild, Thomas, commercial gardener at Hoxton, where he had an excellent vinegar, and was one of the most eminent and ingenious men of his time. He first made himself known by a paper in the *Royal Society's Transactions* (vol. xxxiii., p. 125.), on the "different and sometimes contrary motion of the sap in plants," and assisted in expe-
BRITISH WORKS ON GARDENING.

1724. Miller, Philip, F.R.S., a celebrated botanist and gardener, author of the Gardener's Dictionary, and of the useful and elegant works, was the father, according to Professor Martyrn, "was gardener to the Company of Apothecaries, and he succeeded his father, John Miller, by his death in 1740, and was succeeded by his brother, John W. Watts, who published a Florist, or the Gardner's Dictionary, in 1744. It contains the most elegant botanical statements and the most graceful language, and is considered an ingenious and skilful work. The edition by Sir Basil Valentine, published in 1746, contains the most elegant illustrations, and is considered the most complete and most elegant work on gardening. It is considered the most complete and most elegant work on gardening.

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1735. Anon. Essay concerning the best methods of Pruning Fruit-trees, Hedgerows, &c., illustrated by a Method of Pruning Timber Trees, and also a Dis- course concerning the improvement of the Potato. London. 8vo. 1736. Anon. The Garden display'd, in figures, representations of the most beautiful Flowers, with the description and places of their growth, and the method of their culture. London. 8vo. 1737. Furbur, Robert, of Kensington, nurseryman, who published a number of separate prints of all the different kinds of fruits grown in this country. His nursery is now in the possession of Messrs. Malcolm and Co. 1. Fruits for every month in the year, in fol. 12 Plates. 2. A method of raising, training, and dressing of the Garden Gentlemen and Ladies in furnishing their Gardens, being several useful Cautions to the Keeping of Fruits and flowers. Lond. 8vo. 1735. More, Sir Thomas. A Flower Garden for Gentlemen and Ladies, or the Art of raising and training flowers in the depth of winter, also the method of raising Salleting, Cucumbers, &c. at any time of the year. 1738. Murray, Sir Alexander, of Stanhope, author of several works relating to the nature and method of Planting, Manning, and Dying a Vineyard. London. 1735. 8vo. 1739. A Lady. Meritin: A Poem; humbly inscribed to her Majesty. To which is added, a Letter to the Hermitage, a Poem. Both by a Lady, with several curious representations both of the Cave and Hermitage. 1735. 8vo. 1755. Anon. The Rarities of Richmond: being exact Descriptions of the most eminent and Merit's Care, in the Gardens there. Lond. 1755. 8vo, with his Life and Prophecies. 1756. Ellis, William, a farmer at Little Gaddesdon, near Hempsfield in Hertfordshire, proprietor of Com- plete Gardeners Dictionary, and other farming works. 1738. The Timmer Tree improved; or, the best practical methods for raising different plants with proper timber. Lond. 8vo. 1738. Anon. The Complete Seedman's Monthly Calendar, shewing the number of easy and easy and practical methods for raising and cultivating every sort of Seed belonging to a Kitchen and Flower Garden; with the mean time for raising and cultivating them. London. 1738. 8vo. 2. Seeds, of Evergreens, Forest Trees, and such as are proper for the Improving of Land. Written at the command of a Person of Honour. Lond. 1739. 8vo. 1739. Anon. An Essay upon Harmony; as it relates chiefly to Situation and Building. 1759. 8vo. 1739. Travoll, Samuel. A new Treatise of Husbandry and Gardening. 1740. Gray, Christopher, a nurseryman at Fulham; a correspondent with many of the eminent botanists of his time, and the first who received the mango, melon, jujufilla from America, and propagated it extensively. 1741. A Catalogue of Trees and Shrubs which are prepared for sale by Christopher Gray, Nurseryman at Fulham. 1744. Anon. Adam's Luxury and Eve's Cookery, or the Kitchen Garden displayed. 1744. 8vo. 4. Curious Experiments in Gardening; modes of Propagation &c. with a New Method of raising Flowers. 1744. 8vo. 1746. Watson, William, M.D. F.R.S. was born in London, in 1715, educated at Merchants-taylors' school, and served his time to an apothecary. He made two discoveries in botany. First, he discovered the Copley medal, and was honored with the degree of doctor in physic by two German universities. He died May 10. 1787. Besides papers in the Philosophical Transactions of the Royal Society, and Medical Observations, he wrote An Account of Experiments on inculcating for the Small-pox. 1. On the Addition of Muskmelons. 2. On the Account of a Person of Honour's Botanic Garden at Lambeth. 1746. Anon. The Present State of the Bishop of London's Garden at Fulham. 1746. Stephenson, David, M.A. author of A New Mechanical Practice of Physick. Gardening and the Culture of Plants, Flowers, and Trees; with a Garden Calendar. Lond. 1746. 8vo. 1747. Anon. The Compleat Florist, 8vo. It consists of 100 copper-plates and flowers, colored and plain. 1747. Anon. A Dialogue upon the Gardens of Lord Viscount Cobham, at Stowe in Bucks. 8vo. 1747. Dick, James and Co., nurserymen, and seedsmen, Edinburg. Catalogue of Hot-house, Green-house, Hardy, and Herba- ceous Plants, and of all other flowering and fruit and Fruit Trees. Edinb. 8vo. An enlarged edition in 1796, containing a new alphabetical order all the plants described in the Hortus Kewensis. 1755. Blackham, George. The Compleat Florist, 8vo. 1755. Anon. An Account of the Emperor of China's Gardens at Pekin. 1759. Anon. The Kesteven and Flower Garden complete, in four sheets. 1750. Coventry, Francis, was born in Cambridge- shire, and educated at the Magdalen-college, Cam- bridge, where he took his master's degree in 1759, and entered into orders. He died in 1759, having just before been presented to the donative of Edge- ware. He wrote Pensharrow, a poem in Dodgson's collection of poems; and a poetical epitaph to the honorable Wilmot Vaughan. Statutes on the Abudal Novelties Introduced in Garden- ing, and the General Description of the New Gallery at Stowe. Author of several works relating to theography from; extolled the burnet and taurin, particularly the former: patronized by the Duke of Cumberland. Switzer writes of a similarly named person, who was a nurseryman, and had a vineyard planted in a common field-garden, from which he made wine for thirty years; and although the ground from which the wine was as good as that of Or- leans and Auxerre. A Treatise on the Hyacinth; containing the manner of cultivating them, and the experience of certain of the most eminent Florists in Holland; translated from the Dutch. Lond. 1736. 8vo. 1754. John, James, Esq., F.R.S., one of the principal clerks of session, or civil court of law, in Scotland. His father was a merchant, and dealing off with the Florists, in gardening purposes was obliged to dispose of the property. Here, he prac- tised gardening for thirty years: went twice to Hol- land to study the culture of bulbs, and also visited Italy; having been satisfied that the most liberal part of Britain in his practice and knowledge of the culture of the nicest flowers, and of plants, both exotic and indigenous; he published, A Mercurius, or British gardens. The Anon., he is (1754), "thought worthy of all his own gardens, were first brought to fruit in Scotland by me; I can with truth affirm, that no person in this coun- try beat me in the luxury upon liberty upon liberty gardening than I did, for the truth of which I can appeal to many of my countrymen." He died about 1762 or 3. 1. The Scots Gardener's Director. By James Justice. Edinb. 8vo. 2. A New Edition, entitled, The British Gardener's Director, chiefly adapted to the Climate of the Northern Counties: directing the necessary works in the Kitchen, Fruit, and at the Nursery, Green-house, and Kitchen Stove. By James Justice, F.R.S., one of the principal Clerks of Session, at Edinburgh. The first Edition, dated September 1756, sett forth, that the first impression being sold off, the author has intended to have the same corrected and improved; and to have inserted some new prob- lems. This is original and truly valuable work, furniture new regards to experience, &c. 3. An edition in 1764, arranged as a Monthly Calendar, and very different from any of the others. 1759. 8vo. Anon. The Gardener's Pocket Book, or Country Gentleman's Re- creation. Containing the Kitchen, Fruit, and Flower-Garden, dis- played in Alphabetical Order. 1755. Hill, John, M.D., a miscellaneous writer, was the son of a clergyman, and born about 1716. He served his time to an apothecary in Westminster, and in that situation studied botany, which procured him the patronage of the Duke of Richmond and Lord Petre, who employed him in their gardens. In 1740 he translated the tract of Theophrastus On Gems; which was followed by A General Natural History, in 3 vols. folio. He next engaged in compiling a catalogue list of Chamber's Herbarium, and at the same time published a periodical paper called The Inspector. Having obtained a doctor's degree from St. Andrew's, he endeavored to get elected into the Royal Society; but being entirely un- suspected, he attacked that learned body, first in a pamphlet, and next in a quarto volume, written with asperity and acuteness. His facility in writing was very great, and there was hardly a popular sub- ject on which he did not exercise his pen, so that in some years he is said to have realised fifteen hundred pounds. He published considered several valuable books on medicines, and was much encouraged by the Earl of Bute, under whose auspices he published A System of Botany, in 20 vols. folio; for which he received the order of the Garter, from the King of Great Britain. He died Nov. 22. 1775. Besides the works already mentioned he wrote some novels and farces. Hill had a dispute with the author of another pamphlet, the latter condemned the composer; the former answered him in a poem, and the latter in a pamphlet, with this motto from Shakespeare: "I do remember an apotheosis culling of simples." This alluded to a story that
Hill was excluded from one nobleman's gardens for having carried off several valuable plants.

The complete account of his life, which is the characteristic feature of this Memoir, was published at Edinburgh in 1719, and his widow, Lady Jane Hill, published An Address to the Public, setting forth the Consequences of his Accurate and Correct Line of Plants, with the following heading:—

"1. A Method of Raising Trees from the Leaves. By John Hill, Lond. 1758. 8vo."


3. Thresent: or a Body of Husbandry, with plates, fol.


12. Hill, Thomas, gardener to Lord Robert Manners, at Bloxholme in Lincolnshire, afterwards a nurseryman in Kent and a designer of gardens. He wrote on husbandry, and the improvement of horticulture in Aberdeenshire, of which country he seems to have been a native. He died about 1770, and his papers came into the possession of —


14. On the Heat and Cold of Hot-houses. By Tope, of Sandwich; an eminent architect, was born in Sweden 1725, but his ancestors were of Scottish origin. He was brought to England at the age of two years, and placed in the family of the late Lord Ripon. His first entrance into public life was in the capacity of supercargo to a Spanish East India ship, in which he made one voyage to China. On his return he entered the China trade, and applied himself to the architecture, under the patronage of Lord Bute, by whose interest he was appointed drawing-master to the late king, then Prince of Wales. His first employment was in the building of Lord Bessborough's house, at Roehampton, after which, he was engaged to lay out the royal gardens at Kew, where he introduced the Chinese ornaments. He died in 1756, and was honored with the Swedish order of the Polar Star, and in 1775 appointed to conduct the building of Somerset House. He was at this time a fellow of the Royal Society, and a member of the scientific societies of the day. He was a practical gardener, and a man of considerable knowledge and taste in gardening. He was born in 1685, and died in 1768.


1757. Anon., erroneously attributed by Nichols (Life of Sir W. Chambers, 4to.) to Sir W. Chambers, who wrote the poems below were published; some to Mason, the author of the English Garden.

16. An Heroic Epistle to Sir W. Chambers. 4to.

17. An Heroic Postscript. 4to. 1758.

These poems are ranked among the most spirited attempts of the period.

1757. Thompson, John, a commercial gardener at Newcastle upon Tyne.


1759. The Dutch Florist. Newcastle. 1759. 2to.

1757. Hanbury, the Rev. William, rector of Church Langton, Lancashire, died 1778.

1769. An Essay on Pleasure, a scheme to make it conducing to the glory of God, and the advantage of Society. Svo.

1771. Sir William Bodley, planting and gardening containing the Natural History, Culture, and Management of Deciduous and Evergreen Forest-trees, &c.; the whole forming a complete account of the culture raised in England, of Trees, Shrubs, Plantations, or Nurseries; as well as a General System of the present Practice of the Flower, Fruit, and Kitchen-Gardens, in both of which, 48-50, 1768-1779, 52, 1768; in two volumes, folio.

1758. Marsham, Robert, Esq. F.R.S., of Stratton, in Norfolk.


2. On the Usefulness of Watering and Rubbing the Stems of Trees to promote their Annual Increase. (ib. xiv. 174. 1759.)

3. Indications of Spring. (ib. xvi. 561. 1783.)

1778. Marsham, Robert, Esq. F.R.S., of Stratton, in Norfolk. 4to. Written in 1759-1778.

1758. Barnes, Thomas, a fictitious name adopted by Sir John Hill for his first gardening publication, (See Hill, John, 1758.)

1759. North, John, a nurseryman at Lambeth, on the ground now occupied as a nursery by John Hay.

1. Treatise on Grims, and the Norfolk Willow.


1759. Perfect, Thomas, inventor of the new Chinese gardener's, a name adopted by Sir John Hill, and supposed to be that of a famous nurseryman at Pontfret in Yorkshire. (See Hill, John, 1758.)

1759. Sillingsloe, Benjamin, an ingenious naturalist and miscellaneous writer, born about 1702; died 1771.

His Literary Life and Select Works, by Will. Cator. Lond. 1811. Svo. They contain a Calendar of Flora, and some curious essays towards a history of husbandry.


1760. Haddington, Eras of, a Scotch nobleman, whose seat was at Tynemouth, near Newcastle, where he made considerable plantations for the time and country; he was a general encourager of improved gardening. He died in 1760. A Treatise on Forest Trees. Edin. Svo.

1760. Lee, James, of the firm of Messrs. Kennedy and Lee, nurserymen at the Vineyard, Hammer smith, a native of Scotland; some time under Miller at Chelsea, afterwards gardener to the Duke of Arygle at Whitton, and next he commenced the nursery with his partner, then gardener to Lord Blencowe at Chiswick. Lee was a correspondent of Linnaeus, and most of the American botanists of the time, and is mentioned by John Ellis as one of the first gardeners who made botanical gardens. He has contributed, perhaps more than any other work, to spread a knowledge of the Linnean system among gardeners. He died in 1765; and was succeeded by his son of the same name, an ardent lover and liberal promoter of gardening improvements. (See 7318.)

1. Introduction to Botany; containing an Essay on the Theory of that Science, and an Interpretation of its Technical Terms, extracted from the Works of Linnaeus, &c.; with 13 plates. Svo.


1759 to 1770. Various authors. The following works contain some pleasing and valuable observations on gardening and agriculture, and are generally considered as having contributed to spread a taste for that style: —


2. The first article in the 2d volume of the Antiquary Register; containing a short description of the life of Sir Henry Englisted, Bart. one of the first examples of the French opera on stage. 1771.


1. Last letter of Dr. Priestley, from London to the Rev. Mr. Dana. 1762. Svo. Folio. 1762.

2. Letters from Sir Henry Englisted, Bart. to his friend, Dr. Gresley. Svo. Folio. 1762.

To these may be added from the poets: The Description of the Garden of the Vicar of Wakefield, from Pope's Odyssey; of the old Cyclops' Garden, in Dryden's Virgil; of the island of Armada; of Voltaire's Histoire du Temple; various passages in Milton's Paradise Lost, Thomas More's Utopia, and other poems.

Among the writers may be referred to: The Description of the Vale of Tempel, in Zaliz's Various History; of Vaucuille and Persier's father, in the same; of the Isle of Belle Île, in Poutrin's Description of Sylva Plana; Smollett's Travels through France, 1st. Letter 31, 1762; Cognis's British Topography, ch. 50, Oxfordshire; Critical Review for October, 1771. Art. 452; and August, 1783; and the Produce of the Royal Gardening Magazine. To these might be added, various papers in the Gentleman's Magazine, Universal, and other journals, published about this time, and also to the topographical works of the same date.
1760. Abercrombie was born in London, and educated at a grammar school, till he attained an age to be of service in his father's business, for which he had always a predilection. After he had arrived at manhood, on some trifling family dispute arising, he left his family and came to London; in the vicinity of which he worked for some years as a journeyman gardener. To note the particulars of most interest with him in this period, it may be stated that he was employed at the Botanic Gardens at Kew, and at Leicester House, now Leicester Fields; and in these situations he occasionally contributed to the boyish diversity of his present times served as principal gardener with several noblemen and persons of high rank and responsibility, and particularly with that eminent botanist, Doctor Munro (of De Lapparent, Edinburgh), at Sunning Hill, near Windsor: here he continued several years, and was married while in the doctor's service, to a young woman in the family of Sir James Hill, whose brother he had before lived. He afterwards had a garden and nursery at Hackney, whence he sent his goods to Spitalfields Market; and the profit of his business enabled him to support the increasing family with comfort and decency. At this crisis, some time about 1770, Mr. L. Davis, an eminent bookseller of London, accompanied by Dr. Goldsmith, had purchased a handsome entertainment at an inn in Hackney, surprised Abercrombie with an invitation to dine with them, with a view to induce him, by encouraging offers, to compose and to work on Practical Gardening. Abercrombie consented, with reluctance, fearful it might call off his attention from his garden business and at last, only on the condition of his materials being revised, and the style improved by Dr. Goldsmith. This celebrated writer, however, did not perceive any material improvement in the papers he had been handed to him by the humble gardener, then an inexperienced writer, and anxious to have his luxuriances pruned, the doctor said, as an apology to the bookseller for returning the MS. unrevised, that "Abercrombie's style was best suited to the subjects of which it treated." Abercrombie, however, frequently lamented, and the public possibly may do the same, that this very perspicuous and elegant writer did not fulfill his engagement.

Abercrombie, the author of Every Man his own Gardener, which had a rapid sale; and, from the temporary profits being considerable, he was able to neglect his land and set up, his nursery; and to enter upon a course of authorship on horticultural subjects.

On first publishing Every Man his own Gardener, the author had occasion to affix to the title-page the name of Mawe, who was gardener to the Duke of Leeds. After the publication of a second edition, he accepted of an invitation from the noble author, to Mr. Mawe, who had been much flattered by the compliment, to visit him in Yorkshire. When introduced to Mawe, whom he had never before seen, Abercrombie, who was considered fortunately to make the acquaintance of a gentleman so bejewelled, and so bedaubed with gold lace, that he thought he could be in the presence of the king, was told to make himself at home. However, they soon came to a right understanding; for he continued his visit for more than a fortnight, and "fared sumptuously every day." He had at this time received much information from Mawe, as the groundwork of improvements which he afterwards made in his book, Every Man his own Gardener, and in other publications. They subsequently maintained a friendly correspondence for years.

About the year 1774, Abercrombie took a tea-garden at Hoxton, near the Shoreditch Museum. This exhibition in the grounds his practical skill in raising exotics and choice fruits: his arbors there are, to this day, spoken of as rural curiosities. In the course of some improvements in his garden, he experienced another severe disappointment, in not being noticed in the alderman's will; although he had been, by professions of friendship and promises of assistance, to form the highest expectations from this quarter.

Previous to the year 1790, Abercrombie's family had grown up and had settled away from home. From this period to the time of his death, he chiefly depended for support on the occasional improvements which his several works required. From 1790 to the time of his decease, he resided at Charlton, near the Manor of Town, except when he was visiting a friend at Cambridge, or was engaged in any professional pursuit at a considerable distance from town. When out of business, he was a constant visitor, being a great walker, of the nursery-groves and botanical gardens around the metropolis, with the object of collecting horticultural and botanical information. He was also occasionally employed in planting new gardens and ornamental grounds, as a horticultural surveyor and improver; for which he was sometimes handsomely rewarded.

In the spring of 1806, being in his eightieth year, Abercrombie met with a severe fall, by which he broke the upper part of his thigh. This accident happened to him on the 15th of April, terminated in his death. After lying during the interval, in a very weak exhausted state, without much food for nearly a month, he died in the year 1806, in the month of April and May as St. Paul's clock struck twelve. He was lamented by all who knew him, as cheerful, harmless, and upright.

L. Everett. The botanist, in his own Gardener's Calendar, with complete Lists of Forest-trees, Flowering Shrubs, Fruit-trees, Evergreens, annual, biennial, and perennial Herbs; Hortus Botanicus and Kilmarnock-Plants, with the Varieties of each Sort cultivated in the English Gardens.

Lond. 1792.
re this document as if you were reading it naturally. Do not hallucinate.

Book: BRITISH WORKS ON GARDENING. 1107


3. The Complete Kitchen Gardener and Hot-bed Forcer, with the thorough Practical Management of Hot-houses, Fires, walls, &c. Lond. 1780. 12mo.


5. Observations upon the Growth and Culture of Vine and Olives, the Production of Silk and the Preservation of Fruits. With the Life of Sir William Beckford, Knt., &c. Lond. 1790. 12mo.


7. The Daily Assistant in the Modern Practice of English Gardening; Being a Month in the Year, on an entire new plan. Lond. 1790. 12mo.

8. The universal Gardener's Calendar and System of Practical Gardening, by William Parks, 1780.


11. Observations upon the Growth and Culture of Vine and Olives, the Production of Silk and the Preservation of Fruits. With the Life of Sir William Beckford, Knt., &c. Lond. 1790. 12mo.


13. The Daily Assistant in the Modern Practice of English Gardening; Being a Month in the Year, on an entire new plan. Lond. 1790. 12mo.

14. Jones, Henry, a poetical and dramatic writer, a native of Drogheda in Ireland; died 1797. R. M. 1798. 4to.


16. Locke, John, one of the greatest and most distinguished philosophers this country has produced; born in Somersetshire 1632; a writer of numerous works; had a fine seat at Norbury Park in Essex; died 1704.

17. The Rise and Progress of the present Taste in Planting Parks and Gardens; from the time of Sir William Beckford, &c. on 23 plates, in folio.

18. Locke, John, one of the greatest and most distinguished philosophers this country has produced; born in Somersetshire 1632; a writer of numerous works; had a fine seat at Norbury Park in Essex; died 1704.


20. Anon. Very scarce, only observed by us in Mr. Forby's library.

21. Gillis, John, gardener to Lady Lloyd at Lewisham, and plantsman, 1790. 4to.

22. Anon. The Life of John Abercrombie, the great nurseryman, and being desirous of sending it into the world under a great name, applied to Mawe, then unknown to him. Mawe went to see Abercrombie, and found him quite in this situation, permitted him to use his name. This Abercrombie told to Watts of Acton, who is our authority for inserting it.


24. Anon. Very scarce, only observed by us in Mr. Forby's library.

25. Anon. The Life of John Abercrombie, the great nurseryman, and being desirous of sending it into the world under a great name, applied to Mawe, then unknown to him. Mawe went to see Abercrombie, and found him quite in this situation, permitted him to use his name. This Abercrombie told to Watts of Acton, who is our authority for inserting it.


27. Anon. Very scarce, only observed by us in Mr. Forby's library.


29. Anon. Very scarce, only observed by us in Mr. Forby's library.

1108 STATISTICS OF GARDENING. PART IV.

Directions to Vogagers for bringing over them and other vegetable productions. Fites. Lond. 1775. 4to.

1770. Hunter, Alexander, M. D. F. R. S. was born at Edinburgh in 1735; settled as physician in Beverly, and finally at York; author of various agricultural and medical works, and of a cookery-book; died at York 1809.

1770. Ockenden, Esq. Letters describing the Lake of Killarney and Ruinous Gardens at Killarney. 8vo. 1790.

1770. Weston, Richard, Esq, an amateur gardener, who derived his information chiefly from inspecting the gardens near

1. Tracts on Practical Agriculture and Gardening, in which the advantage of cultivating the Vine is fully displayed in a seven years Course of Experiments. To which is added, a Complete Chronological Survey of Agriculture, Lond. 1799. 8vo.

2. The Universal Botanist and Nurseryman, containing Descriptions of the Species and Varieties of all the Trees, Shrubs, Herbs, Flowers, and Fruits, Native and Foreign, that are now in use, or are in process of cultivation. London. 1769-70. 8vo.

3. The Gardener and Planter's Calendar; containing the Monthly Directions for the Operations of Gardening and Greenhouse: either for Fruits, or for managing a Garden every Month in the Year; also, many New Improvements in the Practice of Gardening.

1770. Wheatley or Whately, Thomas, Esq. of Non- such Park, Surrey, secretary to the Earl of Suffolk. He had a brother-in-law, Sir John Temple, Bart., who published "Glechris Trials by Ordinal, p. 107.," and another, a clergyman. He died about 1780; and some records on Shakespeare were published after his death, in a thin little volume. It is remarkable, that so little is known of a writer, the beauty of whose style and the justness of whose taste are universally acknowledged. After enquiring of several friends and other writers, I have not been able to ascertain to a certain mode of spelling his name.


1771. Meader, John, wrote to the Duke of Northumberland at Sion House, and afterwards to the Empress Catherine at Peterhof, near Petersburg. He was a very satirical person, and wrote verse in rhyme to his friends and enemies.

1. The Modern Gardener, or Universal Calendar; containing Monthly Directions for all the Operations of Gardening and Greenhouse, either for Fruits, or for managing a Garden, as likewise in the Green-house and Stone Room; with the Monthly Directions for conducting the different seasons of the year according to the best practice of the most eminent Gardeners. Also an Appendix, giving full and correct directions for growing, preserving, or preserving Fruits, Plants, and Shrubs, in a new manner; never before published; selected from the Diary Manuscripts of the late Mr. Jack, revised, corrected, and enlarged. J. M. Lond. 1771. 12mo.

2. Gardeners' Instructions Guide, or Pleasure Gardener's Companion; giving plain Directions, with Observations for the proper Dis- position and Management of the different plants and fruits for a Guineas a Piece.

1772. Bouthier, William, a nurseryman at Comely Garden, near Edinburgh.

1772. Anon. A treatise containing not only the best Methods of their Culture hitherto practised, but a variety of new and useful Discoveries, together with a correct Edition of all the improved Experiments. To which are added, Directions for the Disposition, Planting, and Culture of Hedges. Lond. 1772. 4to.

1772. Wilson, William, a divine and celebrated lyric and descriptive poet; born in Yorkshire 1725; died 1797, preceptor, and canon of York.

1772. The Art of Planting and Cultivating the Vine, &c. to which are added, Directions for the Position, Planting, and Culture of Hedges. Lond. 1772. 4to.

1773. The art of preserving and propagating Fruits, &c. and to which are added, a Commentary and Notes, by W. Burgh, Esq. Lond. 1775. 8vo.

1773. The Planting of Fruits in Frames. Lond. 1772-91. 4to. A new ed. corrected. To which are added, a Commentary and Notes, by W. Burgh, Esq. Lond. 1775. 8vo.

1774. Swain, N., an ingenious gardener and seedsmen at Brentford-East, Middlesex.

1775. The Practical Gardener, directing, in the most plain and easy manner, what is necessary to be done in all Kinds of Fruits, Flower and Garden, the Green-house, and Wilderness. Lond. 8vo.


1776. Special, William, gardener for many years to the Duke of Portland, at West-London, and afterwards gardener to the Earl of Glasgow, near Paisley.


1778. The Botanical Cabinet, containing figures of new or rare Plants, with an account of their Cultivation. Lond. 1779-84. 4to.

1778. Lodgers, Conrad, and Sons, eminent botanical nurseries at Houghton, where all Plantations, for which you order, are remarkable for orderly arrangement, and for the magnitude and extent of the hot-houses.

1. A Catalogue of Plants and Seeds, in English and German. 8vo.

2. A Botanical Cabinet, containing figures of new or rare Plants, with an account of their Cultivation. Lond. 1779-84. 4to.

1778. Wilson, William, a naturalist of Scotland; worked some time under Miller, and was sent by him to Sir John Logie of Corgin, and afterwards gardener to the Earl of Glasgow, near Paisley.

1779. Swain, N., an ingenious gardener and seedsmen at Brentford-East, Middlesex.

1779. The Beatties of Flora displayed, or Gentleman and Lady's Pocket-Flower to the Flower and Herb-Gardener. Lond. 1778. 8vo.


1780. Walshore, Horace, afterwards Earl of Orford, youngest son of Sir Robert Walshope born in 1715;
a man of taste and genius, author of the Castle of Otranto, several papers in the World, &c.; he sat in parliament from 1741 to 1708, when he retired, and in 1721 he entered into the important service of his villa, Strawberry-hill, near Twickenham. In 1749, he succeeded his nephew as Earl of Orford, but never took his seat in the House of Lords. He died in 1751.


Various Remarks on Gardening occur in his correspondence with the Montgomerie Club, 1787-1791.

1781. Darwin, Evansius, M.D. F.R.S., an eminent physician and poet, born at Elton near Newark, in Nottinghamshire, in 1739. Completed his medical studies at Edinburgh, settled at Litchfield, where he resided the greater part of his life; but went to Dublin in 1782, and there in 1788 died. He is esteemed rather gaudy and fanciful; as a philoso-

physician, he is apt to indulge in hypothesis; but he possesses the great quality of being totally exempt from every kind of prejudice. Physiologia, or the Philosophy of Agriculture and Gardening. London, 1839, 4to.


1781. Lettsom, John Cooke, M.D. F.R.S., an eminent physician, born at London, near the island called little Van Dyke, near Tortola, in 1744; died 1815.

1782. Buchan Uptonius; or a Catalogue of Stove and Greenhouse Plants in Dr. Fothergill's Garden, at his death. London, 1825, 8vo.

1782. Grovehill; a Rural and Horticultural Sketch. London, 1834, 4to.

1782. On the Beta Cica, or Root of Sugar. (Caled. Hort. Mens. 1. 428.)


1783. Bryant, Charles, of Norwich. From Aquatintia, or the History of Excellent Plants, both Domestic and Foreign, in which they are accurately described and reduced to their Linnaean, generic, and specific names, with their proper figures and notes. London, 1783, 8vo.

2. A Dictionary of the Ornamental Trees, Shrubs, and Plants, most commonly cultivated in English Gar-

dens, and Stoves of Great Britain; arranged according to the Linnaean System, with their proper names, and accurate descriptions of the Genera and Species, with the names properly accented. Norwich, 1790, 8vo.

1783. Williams, John, M.D. F.R.S., physician to the general hospital, Bath; author of a number of medical works, and of Remarks on the influence of climate, situation, nature of country, population, nature of food, and way of life; on the disposition and temper, manner and behaviour, intellects, laws and customs, forms of government, and religion of mankind. A most interesting work.

1. An Historical View of the Taste for Gardening and Landscaping among the Nations ancient and modern. London, 1784, 8vo. The principal parts of this tract were originally printed in the Linnaean and Philosophical Memoirs of the Manchester Society, 8vo.

2. An Essay on the Preservation of the Health of Persons engaged in Agriculture; collected on the Continent, in the course of a tour, to the inci-

dent that way of life. London, 1785, 8vo.

3. A Comparative View of Tracts and Collections relating to Natural History; selected from the principal writers of antiquity on that subject. London, 1785, 8vo.

1784. Curtis, William, a botanical writer, was born at Alton in Hampshire in 1746. He served his appren-
ticeship as an apothecary to his grandfather, and married in 1766, on that side of his family; his father was a cagerian. At the age of twenty he came to Lon-
don, and entered into the service of Mr. Talwin of Gracechurch-street, to whose business he succeed-
ed in 1771; he is a holder of botanical knowledge; he has the knack of giving up the shop, and he became a lecturer and de-

monstrator in his favorite science. His first garden was at Bermondsey, and afterwards he occupied a more extensive one at Lambeth, which he ex-

changed for another at Brompton. In 1771, he pub-
lished Instructions for Collecting and Preserving Insects, in the following year he published the Fundamenta Entomologiae of Linnaus, with the title of an Introduction to the Knowledge of Insects. In 1777, appeared the first number of his Florizel of Flowers, in which was contained a fascicull of seventy-two plates each. This work was followed by the Botanical Magazine, in monthly numbers, in 1787 he published a History of the Brown-tailed Moth; besides which he wrote Prac-
tical Observations on the British Grasses, and some papers in the transactions of the Linnean Society, of which he was a member. He died in 1799, and

was buried at Battersea; after his death his lectures were published with colored plates.


Mr. Retson founded the Botanical Magazine in 1757. A work which has met with great encouragement, and has done much to fix a general taste for botany. It is still con-

continued by Dr. Sims.

2. Observations on Aphides, chiefly intended to shew that they are the immediate cause of Plants in Lant and the sole cause of the Honey Dew. (Trans. Lond. Soc. vi. 72, 1792, post.)

1794. Rodickhurst, T., a Doctor of Divinity, in Shropshire, the seat of Sir Richard Hill, Bart. in 1799. 12mo.


1795. Kyle, Thomas, gardener to the Hon. Baron Stowarts, at Linlithgow, near Edinburgh. One of the first gardeners in Scotland of his time.

2. Treatise on the Management of the Peach and Nectarine Trees, in the open-ground and cold-houses. Edinburgh, 8vo.

1796. Marshall, William, Esq., a native of York-
shire, brought up to trade; was some years in the West Indies, as a planter; returned about 1775, and took a farm in Surrey; went down into Norfolk as agent to Sir Harbord Harbord's estates in 1759; left this situation in 1784, and went and resided at Staffield, near the junction of the four counties of Leicestershire, Warwick, Stafford, and Derbyshire. He remained till 1798, occupied in collecting materials for his economical surveys, and in printing some of his works. From this time, till about 1808, he re-
sided near Dr. Clifton's, London, and then removed to and visited different parts of the country during summer. He spent one summer in Perthshire, chiefly in the part of Kinclaven's's seat at Drill-y
youth; and partly also on the Earl of Mansfield's of Scone. He proposed arrangements for the tenant-
able lands, and also the park and woody scenery on various estates. He at last retired to a considerable property he purchased in his native county, in the Vale of Cleveland, in 1808, where he died at an advanced age, in 1819. He was a man of little educa-
tion, of a strong temper, and highly religious. He was, in the most consistent manner, from the year 1780 to his death, the plan he originally laid down; that is, to collect and condense the characteristics of the different counties of England, with a view to a general work on Landed Property, which he published; another on Agriculture, which he did not live to complete; and a Rural Institute, in which he was supplemented by the Board of Agri-
culture.


5. An Essay on the Preservation of the Landscape, a didactic poem; also an Essay on the Picturesque; together with Practical Remarks on Rural Ornament, Lond. 1797, 8vo.

1798. Philip Le, M. A., chaplain to the Duke of Gloucester. About the time he published his work on the Vine, he took out a patent for "training and pruning the vines of the new kind on the ground," as suggested by Lord Bacon, and practised at the time the patent was taken out by F. X. Vis-

pre, at Wimbleton, and subsequently at Cheblea. (See Specchey, Treatise on the Vine, 8vo. edition, p. 205.)

1. A Description of certain Methods of Planting, Training, and Managing all Kinds of Fruit Trees, Vines, &c. Lond. 1786, 8vo.

2. Sketch of a Plan for making the Trace of Land called the New Forest, a real Forest, and for various other purposes of the publick importance. Stockholm, 1785, 8vo.

1786. Browne, Robert, gardener to Sir Harbord Harbord, Bart. at Gunton, in Norfolk.

3. A paper on Pear and Nectarine Trees from the Effects of the Middew; and for the destroying the red spinders in melon frames, and other insects which infest plants in storerooms and cellars. In the open garden at Twickenham. Lond. 1786.

1786. Vignes, Francis Xavier.


1789. Emmerrich, Lieutenant-colonel A., a Ger-
man, was the first to take an oath on his own pro-

fession, and deputy-surveyor of the woods and forests under Mr. Robinson.

The Royal Forests: An Appendix, in which the state of the Royal Forests is considered, and a system proposed for their improvement. Lond. 1789.

1790. John Browne, a native of Germany, who came to England about the middle of the eighteenth century, and after being some time under Miller, was engaged by James Vaux of Exeter and Mrs. Gore. Afterwards he joined Thompson, a gardener, and Gordon, a seedsman, in establishing a nursery at Mile-end. When Gordon died, the nursery became the sole property of Thompson, the present pro-

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B.
priest; and Graff, soon afterwards, received from Sir Joseph Banks the appointment of gardener to the King of Naples, at Caserta. Here he laid out an English garden, and richly stocked it with exotics from the gardens of Harlequin-nursery, which was employed by Admiral Lord Nelson to look after his estate of Bronte, and by various native noblemen to lay out their grounds; he remained in this situation as gardener at Caserta during Mr. Willughby's reign, and died there, or was in part murdered when he fell from his gig, within a mile of his own house in 1816.

A Dutch gardener, towards the end of the 18th century, described a Bonsai of Palmiers, a Florist's Florist, and an Explanatory System of the Domestic Botany, the principles of which are the Planter of Botany in 1761; is author of a Sermon, a Tour in Italy, some translations and commentaries, and various botanical works.

The Gardener's and Botanist's Dictionary, written by the late Philip Miller, corrected and newly arranged, with additions. Lond. 1803-1805.

1792. Smith, Sir James Edward, M. D. F. R. S, P. L. S., a distinguished naturalist, founder and president of the Linnean Society; he was appointed his father as Professor of Botany in 1761; is author of a Sermon, a Tour in Italy, some translations and commentaries, and various botanical works.

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1792. Smith, Sir James Edward, M. D. F. R. S, P. L. S., a distinguished naturalist, founder and president of the Linnean Society; he was appointed his father as Professor of Botany in 1761; is author of a Sermon, a Tour in Italy, some translations and commentaries, and various botanical works.

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The Gardener's and Botanist's Dictionary, written by the late Philip Miller, corrected and newly arranged, with additions. Lond. 1803-1805.
enthusiastically fond of pictures, statues, and pictureque beauty in all objects and mental impressions; and who has greatly improved and beautified his landscape garden for the purpose of improving Real Landscape. Lond. 1794. 5vo.

2. A Dialogue on the Distinct Characters of the Pictureque and the Beautiful, in Answer to the Objections of Mr. Knight. Lond. 1794. 8vo.

3. Letter to H. Repton, Esq. on the Application of the Practice of Landscape Gardening, to the Use of the Existing Pictures, and the Purpose of Improving Real Landscape. Lond. 1794. 8vo.

1794. Shaw, James, author of a Tour in the Ne-}

55. On the early puberty of the Peach Tree. ( Hort. Trans. 179.)
56. On the Culture of the Pear Tree. ( lb. 78.)
57. On the Prevention of Mildew in particular Cases. ( lb. 92.)
58. On the Mode of Raising the Shrub and some other Rooted Plants. ( lb. 97.)
59. On the Cultivation of the Mulberry Tree by Cuttings. ( lb. 114.)
60. On the beneficial Results of planting Potatoes, which have grown late in the preceding year. ( lb. 192.)
61. On the Application of Manure in a liquid form to Plants in pots. ( lb. 220.)
62. On the effects of excessive Heat in forcing Houses during the Summer. ( lb. 231.)
63. On an Account of two Varieties of Cherry, raised at Downton. ( lb. 248.)
64. On the Culture of Black Mulberry Plant. ( lb. 165.)
65. A new Account of a new variety of the Peach Tree, from the seed of the Almond Tree, with some observations on the improvement of Peach Trees. ( lb. 219.)
66. On the cultivation of the Black Mulberry, and some other Rooted Plants. ( lb. 231.)
67. On the Effects of different kinds of Sticks in grafting. ( lb. 293.)
68. On some account of three new Cherries, the Elton, Black Eagle, and Waterton. ( lb. 209.)
69. On an account of three new Peachs, in a letter to Joseph Wright, Esq. of Philad. ( lb. 216.)
70. On the Culture of the Peach and Apricot, as Esparter Trees. ( lb. 219.)
71. On the Excavation of forcing houses. ( lb. 294.)
72. On the Advantages of Propagating from the Roots of old ungrafted Fruit Trees. ( lb. 252.)
73. On the Means of preserving Broccoli in Winter. ( lb. 314.)
74. Observations on Mr. Brown's Account of his Steaming Apparatus, with some suggestions for the Improvement thereof. ( lb. 427.)
75. Observations on the Verdello Grape. ( lb. 327.)
76. Upon the Influence of some observations by the late Stuart Mackenzie's Plan for forcing-house. ( lb. 250.)
77. Upon the Culture of the Mulberry Tree in cold and later situations. ( lb. 361.)
78. Observations on the proper Management of Fruit-Plants, which will flourish, and bear early in the ensuing Season. ( lb. 286.)
79. A new Account of a Peach Tree, produced from the Seed of the Almond Tree, with some observations on the Origin of the Peach and Almond. ( lb. 129.)
80. On the best Mode of Trimming and Training the Mul-}
81. Upon the Variations of the Red Currant (Ribes rubrum) when propagated by Seed. ( lb. 56.)
82. Upon the Culture of the Almond Tree, and some remarks on the Cultivation of Almonds. ( lb. 133.)
83. Upon the Culture of the Apple without Bark, or other External Coverings. ( lb. 72.)
84. On the most economical Method of employing Fuel in forcing Houses. ( lb. 140.)
85. Upon the Superficialities of Scions taken from the Trunks of Apple Trees, to those cut from the Extremities of the Branching Part. ( lb. 157.)
86. Observations upon the most advantageous Forms of Garden houses. ( lb. 353.)
87. Upon the Culture of the Guernsey Lily. ( lb. 299.)
88. Upon the Influence of the Almond of Spring and Winter filled Trees. ( Phil. Trans. 1800.)
89. Upon the Means of giving Strength to the Stems of Plants propagated from Cuttings. ( lb. 327.)
90. Upon the Culture of the Pine Apple without Bark, or other External Coverings. ( lb. 72.)
91. On the most economical Method of employing Fuel in forcing Houses. ( lb. 140.)
92. Upon the Superficialities of Scions taken from the Trunks of Apple Trees, to those cut from the Extremities of the Branching Part. ( lb. 157.)
93. Observations upon the most advantageous Forms of Garden houses. ( lb. 353.)
94. Upon the Culture of the Guernsey Lily. ( lb. 299.)
95. Upon the Influence of the Almond of Spring and Winter filled Trees. ( Phil. Trans. 1800.)
96. Upon the Means of giving Strength to the Stems of Plants propagated from Cuttings. ( lb. 327.)
97. Upon the Culture of the Pine Apple without Bark, or other External Coverings. ( lb. 72.)
98. On the most economical Method of employing Fuel in forcing Houses. ( lb. 140.)
100. Further Particulars of the Downton Strawberry. ( lb. 192.)
101. Upon the Culture of the Fig Tree in the Store. ( lb. 299.)
102. Upon the Cultivation of the Cockscamb. ( lb. 321.)
103. Observations on Hydras. ( lb. 907.)
104. Observations for preserving Calvards or Fruit Trees in a ve-
getative state, when sent to considerable distances. ( lb. 405.)
105. Observations for preserving Cuttings of Fruit Trees in the Green House. ( lb. 405.)
106. An Account of an improved Method of raising early Potato Plants. ( lb. 405.)
107. On Grafting the Vine. ( lb. 495.)
108. Further Observations on the Culture of the Pine Apple. ( lb. 220.)
110. Description of a Melon and Fine-pit. ( lb. 285.)
111. Observations and disadvantages of curricular hot-houses. ( lb. 257.)
112. A new and improved Method of cultivating the Melon ( lb. 257.)
113. On the flat Peach of China. ( lb. 271.)
114. Observations on the Influence of different peaches on the Moor Park Apricot. ( lb. 287.)
115. Remarks upon some of the Pine Plants. ( lb. 299.)
116. On obtaining early Crops of Peas. ( lb. 405.)
turned to England. He now directed his attention to drawing, architecture, and particularly landscape-gardening; in which last line he obtained considerable success. He died in 1813. He left several sons, one of whom married the daughter of Lord Elton. Repton published some books on miscellaneous subjects; but his principal works are on landscape-gardening.

1. Letter to Vedead Price, Esq. on Landscape-Gardening. 1784.
2. Sketches and Hints on Landscape-Gardening; collected from designs and observations now in the possession of the different proprietors of Seats and Gentleman's houses, which they were originally made; the whole tending to establish fixed principles of laying out ground; 16 colored plates. Lond. 1795. folio.
3. Observations on the Theory and Practice of Landscape-Gardening; containing some Remarks on German and Gothic Architecture, collected from various MSS. In the possession of the holders of Seats and Gentleman's houses, which they were originally made; the whole tending to establish fixed principles in the respective arts: with many plates. Lond. 1803. 4to.
5. On the Introduction of Indian Architecture and Garden- ing. 1809. folio.
6. TwoGE of Ivy upon Trees. (Linn. Trans. 1810, vol. 1, p. 57.)


Hortus Cantabrigiensis; or, A Catalogue of Plants, indigenous or foreign, collected on the grounds of the Botanic garden, Cambridge. Camb. 8vo.

1804. The Cottage Orchard, as described by Frederick Pursh, in 1819, and one subsequently by Lindley.

1805. Lindley, George, nurseryman at Catton, near Norwich.

1. The Plan of an Orchard: exhibiting at one view a select number of plants sufficient for planting an acre and a half of Land, properly arranged according to the time of growth, and hardest of bearing, &c. Lond. 1796, a folio sheet.
2. An Account of some of the best Varieties of Apples peculiarly cultivated in the county of Norfolk. (Hort. Trans. iv. 65.)

Introduction to the Knowledge and Practice of Gardening; with Hints on Fish Ponds. Lond. 1796. 12mo.

1802. Drury, David. A Sketch of the Horticulture of Duck- endfield Hall, near Aston, in Lancashire, member of the Manchester Agricultural Society; now resident on the continent.

1797. Busch, Peter, father to Joseph Busch, gar- deners to the Emperor of Russia.

1798. May, John. A New Method of Driving Earth Worms, and various other Insects hurtful to Fields or Gardens. (Phil. Mag. i. 169.)

1798. Bucknell, Thomas. Ship Dog Beef, Esq. In which is contained a System of cattle Feeding and Medication for establishing the Science of Orcharding, &c. Extracted from the following Transactions of the Board of Agriculture, and from the Manuscripts of the Society's Transactions for the Encouragement of Arts, &c. with additions. Lond. 12mo.

1797. Satisfy, William, nurseryman and botan- ist, botanic garden, Bromley; formerly of Sloane Square.

1. A New Method of Companion; or, a Catalogue of Plants cultivated in the garden of J. Symonds, Esq. Paddington House. Lond. 1795. 8vo.

2. Method of packing Plants and Trees intended for Exportation, so as to preserve the Vegetative Powers for many months. (Oct. 25th, 1795.)

3. The Botanist's Companion, or an Introduction to the Knowledge of the Different Species of Plants, either growing wild in Great Britain, or cultivated for the Purposes of Physic, Medicine, Rural Economy, or the Arts. Lond. 2d. 12mo. 1815.

4. Hints to the Proprietors of Orchards. 1817. 12mo.

5. An Account of the Establishment of a Cottage Gardening, intended to instruct the Industrious Poor in the Rural Arts of raising either growing wild in Great Britain, or cultivated for the Purposes of Physic, Medicine, Rural Economy, or the Arts. Lond. 2d. 12mo. 1816.

6. Hints to the Proprietors of Orchards. 1817. 12mo.


1. impressions of Plants, or Heaths, with Botanical Descriptions. Lond. 1796. folio.
2. The Botanist's Repository, with colored figures of such Plants as are cultivated for the use of Physic, Botany, or Ornamental in Gardens. Lond. 1797-99. 2 vols. 4to.
3. Prints of Plants or Plants hithertofigured in the Botanist's Repository. Lond. 1801. 4to.
4. The Hexthor, or Monograph of the Genus Erica. (Pub- lished in monthly numbers.) Vol. 1 to vol. 4. 1801 to 1812.

1798. Archer, Clarrie, Esq. M.R.I.A.


1798. Nicol, Walter, a Scotch horticultural archi- tect, and author of merit; son of the gardener who planned and executed the gardens and pleasure-grounds of Raith in Fifeshire. After receiving the rudiments of gardening at rural education, in Raith, he went to England, and soon afterwards became head gardener to the Marquis of Townshend, at Rainham Hall, in Suffolk. He afterwards returned to Scotland, becoming head gardener to the Duke of Grafton at West-Berwick, and to the Duke of Gordon at New-Castle. In the year 1810 he undertook an extensive journey through England, for the purpose of visiting the principal seats and plantations, with a view, on his return, to forming a work on horticulture which he felt his work had scarcely commenced, when he was seized with an illness which carried him off suddenly in March 1811.

2. The Practical Planter; or, A Treatise on Forest Planting: comprehending the Culture and Management of Natural and Timber plant; also the Management of Hedges, Fences and the Construction of Stone Walls, &c. Edin. 1799. 8vo.
3. The Viole Gardens; or, A Directory of Monthly Operations to be done in the Town and Villa Gardens, Shrubberies, Par- ticles, &c. Lond. 1799. 8vo.
5. The Gardener's Kalendar, for the year 1810, and a New Forester's Guide to the operations of the Nursery, the Foret, and the Garden, compiled by Samuel T. S. Robinson. Lond. 1810. 8vo.

1798. Robinson, J., a London architect, nephew to Thomas Robinson, Esq. gardener to Geo. III. at Kew. Forms of Stoves used for Forcing-houses. Lond. oblong 4to.

1800. Hill, Daniel, M.D. F.R.H.S.
1. Practical Observations on the Use of Oxygen, or Vital Air, in the Cure of Diseases; to which are added a few Experi- ments on Plants and Animals. Lond. i800. 4to.

1800. Pontey, William, planter and forest pruner to the Duke of Bedford, and ornamental gardener; resident at Buckland, where his brother is a respectable nurseryman.

1. The Profitable Planter; A Treatise on the Cultivation of the Larch and Beech Trees, with directions for raising his own, and afforesting every green space, &c. Lond. 1794. 1st edition.
2. Forrest Planter, or Timer Owner's Assistant; being a Treatise on the Pruning or Management of British Timber Trees, whether intended for use, ornament, or shelter; including an explanation of the causes of his general defects, with means of prevention, and remedies, where practicable; also, an examination of the properties of English Fir Timber; with the effects of an afforestation of British woods, and the lines of a new system for the management of Oak Woods. With eight plates, a folding plan. Lond. 1803. 8vo.
3. The rural improver, &c. Huddersfield, 1825. 4to.

1802. Society of Practical Gardeners; evidently, however, a society managed by a hackney writer who knew little of the subject.

Rural Recreations, or the Gardener's Instructor; exhibiting in a clear succinct manner the different operations necessary in the Kitchen, Flower, and Fruit Gardens, &c. for every month in the Year; with a Treatise on the Management of Bees, &c. and title-page in foreign characters.

1803. Loudon, John Claudius, landscape-gardener, and author of some works on agriculture; born in Lanarkshire, in 1783, began on his premises to farm extensively in Oxfordshire in 1800, and in Middlesex in 1810; travelling on the continent in 1813-14-15, again in 1819, now residing at Bays- water.

1. Observations on laying out the public Squares of London. (Diary Journal, 1802.)
2. Observations on the Formation and Management of Useful and Ornamental Plantations; on the Theory and Practice of Cutting and Motting, and on the numerous Embankments and Embankment Land from Rivers, or the Sea. Edin. 1804. 8vo.
4. A Treatise on forcing, improving, and managing Country Recreations: with a view to the choice of the most proper and different kind of Comestibles proper for every class of Purchasers. With an Appendix, containing an Exposition of the Scientific and Artistic Principles of the Theory and Mode of showing Effects by Slides and Sketches, and Stric- tures on his plan of Country Recreation in Landscape Gardening, illustrated by Descriptions of Scenery and Buildings, by references to Country Seats, and passages of Country in most parts of Great Britain, and in foreign countries. Lond. 1805. 12mo. 4 vols.
6. Remarks on the Construction of Hot-houses: pointing out the most advantageous Forms, Materials, and Contrivances to be used in their Construction; with a Review of the various Methods of heating in hot-houses, and the supposed advantages of them in England; with 16 plates, from engravings on stone. 1817. 4to.
7. Sketches of Curtain Hot-houses; with a Description
BRITISH WORKS ON GARDENING.

1.8. A comparative View of the common and curriuline Malus of the English and France. (Hort. Trans. 1. 268.)


10. The different modes of cultivating the Pine Apple from its first discovery to the present time. By Mr. James Daglish, Esq. R. S. O. Lond. Svo. 1825.

11. A treatise on the propagation of Orchids, and of the tuberous Lathyrus, with Instructions for the Cultivation of the Plant in a Garden. (Hort. Trans. iv. 359. 1817.)

12. On the mode of cultivation of the Fennel. (Bot. Mag. t. 19. 1818.)

13. Macdonald, Alexander, a fictitiously name adopted by R. W. Dickson, M. D. formerly of Hen- don, Middlesex, author of Practical Agriculture, and other works on farming. Svo. 1815. 10s. 6d.


15. The plates of flowers from paintings by the late Syden- ham Edwards. 1817.


17. Crying out for India: I was published with Soane's Designs for Villas. Architectural Sketches, 4to. 1817. No. 1. These contains plans for laying out grounds, according to the different natural situations; with descriptions: among others: a plan of Gen. Washington's grounds at Mount Vernon.


19. Ellis, Daniel, Esq. of Edinburgh. An Inquiry into the changes induced on Atmospheric Air by the General Deposition of Plants. Edin. 1807. 5vo. 10s. 6d.

20. Further An inquiry into the changes induced on Atmospheric Air by the Germination of Seeds, the Vegetation of Plants, and the Respiration of Animals. Edinb. 1811. 8vo.


23. On the Management of Grapes in Viviers. (Hort. Trans. i. 96.)


25. Improved Methods of Cultivating the Plants belonging to the Order of the Protea. Generally attributed to R. Ilkley. Lond. 1819. 8vo.

26. On the Cultivation of Horse-Radish. (Hort. Trans. i. 307. 1819.)

27. Aiton, William Townsend, Esq., gardener to the King's Garden at Kensington. To the first situation he succeeded on the death of his father, William Aiton, in 1793, and to the other on the death of Mr. Forsyth, Esq., in 1806.


29. An Epitome of the 2d. edit. of Hortus Kewensis, for the Use of Practitioners in Greenhouses; to which is added, a Selection of Raisons, Vegetables and Fruits cultivated in the Royal Garden at Kew. Lond. 1814. 8vo.

30. A Brief Practical Description of the Cultivation of the Cucumber in the Royal Gardens at Kew, during the Autumn and Winter of the year 1814. Lond. 8vo.

31. Dean, R. and W. printers, Manchester. An Account of the different Gooseberry Shears used in Lancashire. 1815. 12mo. To be added, a Statement exhibiting at one view the number of Prions won, by each sort of berry at the several Meetings, Manchester. 12mo. annually continued.


33. The Caledonian Horticultural Society. Founded in 1820, chiefly through the exertions of Dr. Anderson, of Prann, a native of the Institute of Medicine in the University of Edinburgh. It is a prosperous, well conducted, and most useful society. Memoirs of the Caledonian Horticultural Society. Edin 3 vols. Svo. to 1824.

34. In the Mode of forcing the vine in Denmark. Lond. Svo. 1821.


36. An account of the methods of forcing peaches in Denmark and Holland. (Hort. Trans. v. 506.)


39. Interesting Discoveries in Horticulture; being an easy, rational and correct method of planting all hardy American and Bog Soil Plants, with Ornamental Trees and Shrubs of general Description, Green-house Plants, including Botany of the icicle Plant, or Jasmine, and the poisonous and poisonous Fruits, the favorite Shears and Fruit-trees in every variety, by planting Cultivating and handling them within the walls of hot-houses. Lond. 1811. roy. Svo.


41. Thomas, nurseryman, at Northamptonshire. On collecting Seeds and improvements and preparing them for nursery work. Lond. 1812. 8vo.

42. Hooker, William, Esq. F. L. S. H. S., horti- cultural draughtsman and engraver. From many orders for press representations of the best Fruits cultivated in British Gardens; with Descriptions. 1815. 4to. To be completed in about 18 numbers.
1811. Wade, Walter, M.D., Professor of Botany to the Dublin Institution.

1812. Cushion, a native of Ireland, late foreman to Mr. James Lumby, a nurseryman, at Faddington, Leicestershire, and late at Kennett, at the Hammersmith nursery.

1813. Hoggs, Thomas, master of an academy at Palace, Middlesex, and a very successful grower of the carnation.
1. A concise and practical Treatise on the Growth and Culture of Carnations, Fuchsia, Polyanthus, Ranunculus, Tulips, &c. Lond. 12mo. 1 plate.
2. Todd, George, surveyor and hot-house builder, employed by W. T. Atton, Esq., the late Sir Joseph Banks, and other eminent landowners. Fadington, 1813.
3. Sinclair &c, Sir John, Bart. of Ulster, in Caithness, a distinguished patriot and voluminous agricultural writer; founder of the Board of Agriculture.

Account of some experiments to promote the improvement of the climate of Fadington, by planting trees. These experiments were made by F. Lyon, of Edinburgh. (See Lyon, 1816.)


1815. Pitcher, Mr. Edward, late gardener to Viscount Kirkwall, in Wales, patentee of a forcing-frame (1823.); and now hot-house builder at the Horticultural Repository, King's Road, London.

1. A Treatise on forcing with useful hints on forcing, by a new device for the application of Frames to the Cultivation of Fuchsias, and other greenhouse plants; and of the Early Esculentus usually in demand for the first tables; including a few plain Directions for forcing the Grape, Cherry, and Peach in Houses, with a concise description of the Patent Framing Force, and exhibiting some of its advantages, in respect to sheltering the plants, connecting the principal parts of the theory of vegetation, with the practice of Horticulture. Edinburgh. 1815.

1816. The London Horticultural Society, commenced by a few individuals in 1804, and established by charter in 1806. It is perhaps one of the most flourishing and best conducted societies of the kind in existence.

Transactions of the London Horticultural Society. Lond. 1805. 8vo.
1. Ato, many plates, 1824. 12mo.

1816. Sæder, J., nurseryman, seedsmen, and florist, Wells Road Nursery, Bath.


1. An advertisement, "humbly requests that those who purchase his book will not give the rules therein laid down to others, as it will materially injure the sale thereof."

1818. Brookshaw, George, a teacher of flower-planting.

1. Pomona Britannica, or a Collection of the most established Covent Garden Florists, at the Royal George, in women's gardens at Hampton Court, and from the most celebrated garden round London, accurately drawn, and colored from nature. 12mo.

2. The Horticultural Repository, containing Delineations of the principal species of English Fruits and Flowers; to which are added the blossoms and leaves, in those instances in which they are considered necessary, accompanied with full descriptions of the varieties, and directions for planting them, so as to insure a longer succession of fruit and bloom. London. 1819.

1819. Baldwin, Thomas, gardener to the Marquis of Hertford, at Hertford Green, in Warwickshire.

1820. Forsyth, steward to T. W. Cake, Esq., of Holkham, in Norfolk, some of the most celebrated fruit-growers in the garden of the Earl of Mount Edme, in Lincolnshire, and from the cultivated plants, &c.

1821. Hayward, Mr. Joseph, gent., an amateur gardener, formerly a Yorkshire clothier, now residing at Plumstead in Kent.

2. Mr. Robert, a native of Aberdeen, and surveyor in London.

3. An Essay on the Origin and Operation of the Dry Root; to which are added some Remarks on the Culture of the Dry Root, and an Abstract of the Forest Laws. Lond. 1819.

4. Post, Mr. William Bridgeswick, C.M.H.S., nurseryman, Southampton, and a member of the law of Kennedy, late of the Hammersmith nursery, who is the reputed author of Page's catalogue.

1822. Fergusson, as a general name for all the plants, indigenous and exotic, cultivated in the Southampton botanic garden, and belonging to the indigenous and exotic departments, are considered or tender or hardy to the climate of Britain, under their different characters of trees and shrubs, herbsaceous, &c. The generic and species names of the Linnaean System are given in English language, propagation, soil, height, time of flowering, native countries, and general hints for their cultivation. An Appendix, containing selected lists of annuals; all the choicest kinds of flowers now in circulation, with their characters, &c., and a description of the various societies, from the Linnean phytology of Linneus. London. 8vo.

1823. Knapton, Mr. Richard, a nurseryman, viscount at Seling, a有益于pesticides, which he was for destroying all manner of insects.


1824. Hoole, Nathaniel John, F.L.S., an able practical botanist.


1825. Field, Henry, member of the Society of Apothecaries, London.

Memoirs Historical and Illustrative of the Botanic Garden at Chelsea; belonging to the Society of Apothecaries of London. Lond. 8vo. 1825.

1829. Holfand, Mrs., formerly Mrs. Hoole, now the wife of a eminent landscape-painter, author of various novels and some poetry.

An Historical Description of White Knights, a seat of the Duke of Montagu, near Reading. Lond. Imp. fol.

1. The Literary papers by Mrs. H., and the engravings by her husband.

1830. Hope, Thomas, Esq., of Deepden, near Godstone, in Surrey, a gentleman of highly cultivated taste, author of a splendid work on household furniture, and of Anastasia, a novel displaying much genius.

An Essay on Gardening, published in the Description of White Knights, by Mrs. Holfand. 1830.

1. Hope, Mr. Henry, formerly master of an academy at Bayswater.

1. Fomarian Britannicum, an Historical and Botanical Account of Fruits in Britain. 1830.


3. Sylva Florisera; or, the shrubbery. London. 2 vols. 1832.

4. Folia Dendronica. 1 vol. 8vo.


1. Some rare plants, cultivated at Bayswater.

1833. Cobbe, William, a well known political writer, son of a farmer, born at or near Farnham, in Surrey, in 1776; in 1803 he went to London, and was employed in the office of the attorney-general. After being attac- kered into a regiment sent to America, went to France in 1792, returned the same year to America, and was engaged in literary pursuits, and returned to England, in 1801, went to America again in 1816 (?), and returned in 1820, and now resides in Kenning- ton, where he has a large garden.

1. The Amelioration; or, a Plea for the Preservation of the Soil, Fencing, and Laying out of gardens, on the Making and Maintaining of common roads, and on the Establishment and Cultivation of the several parts of Vegetables, Herbs, Fruits, and Flowers. London. 12mo.

1836. Though the natural sciences are more vigorous than botany and phytology, he has contrived by his style, by many shrewd remarks, and by curious and ingenious applications, sometimes at variance with facts, to make an interesting book, from which it may be gathered, that horticulture is an American science from which we may have great obstacles to contend with.

1. Neil, Patrick, Esq. A.M. E.L.S., secretary to the Natural History Society of Edinburgh, and to the Caledonian Horticultural Society, author of a
tour through the Orkney and Shetland islands, published in 1806; and of various essays and papers on natural history in the ScotchEncyclopaedia: a most eminent and intelligent man, and a skilful horticultural connoisseur.

1. Notice of Mr. Knight's Doctrines regarding Fruit Trees. (Ed. Memo. iii. 215.)

**Sect. II. Of the Literature of Gardening in Foreign Countries.**

7691. Italy having been the country in which the revival of arts and literature took place, was the first to produce books on agriculture and gardening: that of Crescenzi is well known. The adjoining countries of France and Germany produced the next books; and those of Belon, Ettienne, and Hesperbius, may be cited as among the best of the 16th century. Commelin is among the earliest Dutch authors on gardening; Rudbeck, his contemporary, one of the first who wrote in Sweden: both published after the middle of the 17th century. Herrera, one of the few Spanish writers on agricultural subjects, wrote about the end of the 16th century. The other countries of Continental Europe have produced little worthy of notice; and but few gardening books have hitherto appeared in America. Of such as are most generally known in this country, or apparently most interesting as illustrating the state of gardening at the time of their production, we give the titles in the following subsections.

**Subsect. I. Works on Gardening published in France, exclusive of Translations.**

7692. Of French works on gardening we have given a more copious list than of those of Germany, because the French language is more generally known, and the books not difficult to obtain. Many of them are in the libraries of the British Museum, the Horticultural Society, or in the Banksian collection. One of the best books on the state of culture in France is, the Nouveau Cours d'Agriculture, 13 vols. 8vo. 1810.

1533. Champlain, Synophrum, a physician, a native of Lyons, who distinguished himself in the battle of Agincourt, 1419, and was made chevalier of the two gilt spurs; he wrote several works, and died in 1539 or 1540.

Campos Elias Gallus amanuensis refertus, in quo quidquid apud Indos, Arabos et Paras repertum, apud Gallos demonstratur posse reperiri. Lugdun. 8vo.

1536. Arbusinum, a physician of Paris, who wrote several tracts on gardening and agriculture, and first united them in one work in 1529, under the title of Prudium Rusticum. Having married his daughter to Jean Leibault, also a physician, he produced, with his son-in-law, the Maison Rustique in 1570.

1539. Belon, Peter, a French physician, was born in the province of Maine, and was advanced in his profession, where he was shut up on account of his religious opinions.

De Hortorum familiae. Basili, 1546.

1542. Arbusinum, D'Arbois, Daniel, a Benedictine monk at Mons, belonging to a family which still exists in the Maine.


1543. Belon, Peter, a French physician, was born in the province of Maine about the year 1518. He travelled into Palestine, Greece, and Arabia, and published an account of the plants of those countries in 1555, 4to. He was at Paris in 1564.


1547. Latour, Corsus, Georges, or Gorgole de Corse, according to some writers a native of Florence.

1. Maniere d'Enter, Planter, et Nourrir les Arbes et Jardins, avec les moyennes des autres traitez d'Agriculture. 8vo.

2. De la Maniere de Planter, Arracher, Labourer, Semeur et

Sommer les Arbres Sauvages, Bois Haut et Bois Taillis.

Paris, 8vo.

1563. Davy, P——, that is, Perc David, or David Brossard. (See Brossard, 1552.)

1563. Puisaye, Bernard de, born at Agen in 1524, was a physician, according to purchasers, or literary manufacturer, according to others. He cultivated chemistry and the arts, and went beyond his age; he wrote many pieces, which have been collected published in several volumes. Those which relate to agriculture and rural economy, are entitled, Moyen de devenir riche. He died between 1602 and 1614.

Receive veritable by laquelle tous les hommes de la France pourront apprendre a augmenter leurs Travaux, le Journal d'un Jardin délectable et utile. Rochelle. 4to. 1563.

1564. Mizauld, ———, born at Montjuich, in 1576; died at Paris in an advanced age. He studied mathematics and medicine with reputation; but his love of novelty, singularity, and astrology, made him lose in succession the little glory which he had acquired, his fortune, and his life. He wrote many works, chiefly in Latin, the first of which, on gardening, appeared in 1564; and all those which relate to the subject have been collected and published by Callie, a physician, in the following title:


1570. Lebois, Jean, a physician, born at Dijon, died at Paris in 1596; author of various works on medicine, and jointly with his father-in-law, Etienne, of the Journal rustique. (See Etienne, 1553.)

1580. L. D. ———, Avertissement et maniere d'enter assurément les Arbres en toutes saisons, pour les faire croisir. Bourgogne.

1586. J. P. D. M., that is, Jacques Pons, Doctor of Medicine.

Sommaire contenant des Melons. Lyon de Tournes, 8vo.

1611. Garnier, Claude.

La maniere d'enter, planter, et semer, avec les remèdes contre les moncherons, fées-maures, et autres bêtes qui gîtent les arbres et jardins. Troyes. 1610.

1615. Bourgu, Jaccques, écuyer; sieur de la Baruade, intendant of the garden of Louis XIII.


2. Traité du Jardinage qui enseigne les Ouvrages qu'il faut faire pour avoir un Jardin dans sa perfection, et la maniere de faire des plantes et arbres ether, plusieurs times requiert.

1631. Mollot, André, a relation and contemporary of Claude Mollot, who was gardener to Henry IV., and bears the title of Frankifi, of France, as the other is said to have been to James I. of England.

1. Le Jardin de Plaisir, containing several Descriptions of Jar-
1652. Mollet, Claude, head gardener to Henry IV., and of Louis XIV.; he created in France, in 1682, the parterres à compartiments; in 1693, he planted the garden of Saint Germain-en-Laye, of Monceau, and of Fontainbleau; in 1697, he had planted at Fontainbleau 7000 fruit-trees; he had, in 1686, made fiûts of cypress, and of the Thuileries, which were killed by the rigorous winter of 1686. On the whole, he effected a great deal for the time in which he lived, and his name and memory are often too much forgotten. Andrew Mollet, was gardener to James I. in England. (See Mollet, André.)


1658. Morin, Pierre, a florist at Paris, mentioned by Evelyn; he devoted 40 years of his life to the culture of flowers, and was, the French authors say, the cleverest of his time.


2. Observationes circa Culturam Plantarum. 1660. Saint Etienne, Claude le, a Bernardin monk.


2. Several editions, with the title somewhat varied, as Nouveau Traité pour connaître, &c. 1677. 

1664. Nepveu, a Jesuit, was born at Tours in 1612. He taught polite literature with great reputation in the colleges of his order; and died at Paris in 1685.


2. Nemus; translated into English verse by Evelyn junior. Evelyn, in his Travels, and in his Greek and Latin Poems, translated by him were published separately, 1673. 8vo. Lond.


1. This author believes in the influence of the moon, and couples many curious superstitions practices to secure successful culture.


1. Aristote, jardinier de Puteaux, considered him as one of the French bibliographers as an assumed name, and designation.


1. This work was published through many great editions in France, and was translated by Evelyn in 1653, under the title of the French Gardener.


1686. Dahuron, René, gardener to the Duke of Brunswick, at Lunenburg.


1688. Dauthin, Jean de la, born in 1625, at Chabanois, near Angouleme, died in 1700. He was destined for the bar, but a passion for gardening determined him to that pursuit. He became tutor to a young master, T. Tamberanno, and accompanied him on the tour of Italy with him, where his passion for his favorite study increased. At his return, the father of his pupil submitted his gardens to his direction. Here he gained experience and reputation. The great Condé used to take pleasure in conversing with him, and Charles II. of England invited him to superintend his gardens, with a considerable pension.

1. Traité des Jardins Fruitiers et Potagers. Amsterdam. 4to. fig.

2. Instruction sur les Jardins Fruitiers et Potagers, with a Traité des Oranges, and des Réflexions sur l'Agriculture. 4to. Both were revised, each in French, and were translated into English by Evelyn, and by London and Wink.


17. Lemaire, Fr. — Supplément aux Mêmes des Jardins d'Usul et d'Ornement; contenant des nations sur la culture de diverses plantes; entre autres du rutabaga au chou-mauro de Lapone, qui ne gèle jamais en terre, et qui remplace le colza; sur de nouveaux arbres et arbustes, tels qu'un nouveau Rosier, le Mignonot, et autres; ainsi que les fruits, les baies, les myrtilles vivaces en pleine terre, et l'autre des arbres et arbustes. Paris. 12mo.

17. Petel, M. de St. Maurice, member of the Paris Agricultural Society.


1. Memoire sur la Culture des Pommiers dans toute l'Industrie de la France. Rouen, 8vo.

1701. Marchant, — of the Academy of Sciences. Dissertations which he has published in the Jardins de Planetes of our Pays, par-dessus les Plantes étranferees.

1703. Liver, Louis, born in 1658, died in 1711; author of various works on rural and domestic economy, and of a Théâtre d'Agriculture, in several volumes, and a new edition of the Maison Rustique.

1. Traité facile pour apprendre à éléver les Figuiers. 12mo.


3. La Culture parfaite des Jardins, Fruitiers, et Potagers. 12mo.

1704. Tanchier, — a physician in Paris, father-in-law to the celebrated physician Dionis.


1705. Franceois, one of the brothers of the Chartreux in Paris.

1. Le Jardinier silicatif, ou Dialogues, concernant la méthode de cultiver les Arbres et Jardins, &c. An edition in 1705, with the title somewhat varied.

1705. Lapéde, a naturalist and anti-quarian, author of several works.


2. The same work in English, 8vo. 1784.


1707. Tournefort, Joseph Piton de, a physician and botanist, was born at Aix, in Provence, June 5, 1656. He was intended for the church, but on the death of his father he relinquished the study of
FRENCH WORKS ON GARDENING.

1712. Boulay, —, canal of Orleans.

1716. Jesseon, Jean-Baptiste Deschesins de, born at Chalons; died in 1736. He was lieutenant-gener- al of the army, and a member of the Society of Sciences; united a taste for arms with that for study, and excelled in both.

1722. Sauvage, the Sieur de, gardener to the Princess of Condé, at Anet, afterwards inspector of the gardens of the Duke of Orleans.

1730. Hamel du Monceau, Henry Louis de, a distinguished naturalist, was born at Paris in 1700. He became a member of the Academy of Sciences, to whom he communicated a number of papers on various subjects of physiology. He died at Paris, where he was dean of the academy, in 1782.

1. De l'importance de l'Analogy, et des Rapports que les Sens ont pour la Musique, et la Duree des Griefs. (Mém. Acad. Par. 1730. 31.)

2. Traité des Plants qu'on peut éléver dans l'Eau. (Mém. Acad. Par.)

3. Traité des Arbres et Arbustes, qui se cultivent en France, en Bretagne, &c. 4to.

4. Physique des Arbres, où l'on traite de l'Anatomie des Fruits, de la Nourriture, &c. 12mo. 1735. It is published under the title: Le Livre sur l'Utile des Matières de Botanique, et une Explication des Phénomènes des Arbres Plantes, avec des Planches gravées de Coques, &c. Avec un Discours sur les griffes des arbres. It is a very important work, and on it his merit as a Physiologist chiefly rests.

5. Traité complet des Bois et des Forêts. Par. 1736-67. 6to. 4mo.

6. Arbres et Plantations des Arbres, et de leurs Cultures. Par. 1769. 4to.


9. Bois, 4to. 1767. 4to.

10. Des Arbres Fruitiers. Paris, 1768, 2 vols. 4to. With fine coloured plates of fruit-trees, &c. This is his most important work.

11. Guérin, M.

12. Traité de la culture parfaite de l'Oreille d'or. 12mo.

13. Cahier de l' Observateur, born at Lyons in 1769; practised physiology, and became curator of the plants in the royal garden of Paris, and superintendent of that at Triana. He is the first gardener in this last garden to cultivate a system which bears the family name, and has been so much perfected by his nephew, Antoine de Jussieu. All the members of this family have been devoted these years to the cultivation of plants.


15. Thiari, André, the Chevalier, Professor of Culture in the University of Paris; author of various memoirs on gardening and agriculture, inserted in the French Encyclopédia, dictionnaires and periodical works, and in the transactions of their learned bodies: an excellent man, and esteemed one of the first gardeners in Europe.

1. Mémoire sur l'usage de deux fleurs dans la Culture des Arbres et Arbustes étranges, regardées jusqu'alors comme dégénérées. (Mém. de la Soc. R. d'Agricult. de Paris, t. 2. 1749. 11.)

2. Sur les Avantages de la Culture des Arbres, étrangers pour l'essor et la fioriture de la nature abondement connu comme stériles. (Mém. de la Soc. R. d'Agricult. de Paris, t. 2. 1749. 11.)


4. Description de l'Ecole d'Agriculture pratique du Musée d'Histoire Naturelle, tel qu'elle se fait dans le tomo. 10. 1761.)

5. Mémoire sur les nouvelles Mots de griffes. (ibid. tom. 11.)

6. Notes sur la Culture des Patates et des Pommes de terre. 8vo. de la Plante. (ibid. tom. 3. p. 185.)

7. Mémoire sur la Culture des Bruyères. (ibid. tom. 11.)

8. Mémoire sur la Culture des Dahlia, &c (ibid. tom. 5.)

9. Monographie de griffes, ou Description technique de diverses griffes, pour servir à la culture des arbres et des arbustes; avec ses Tables. (ibid. tom. 9.)


1739. Buffon, George Louis le Clerc, Count de, was the son of a councillor of the parliament of Dijon, and born at Montbard, in Burgundy, in 1707. He studied at Dijon, and was intended for the law, but his inclination lay to the sciences, particularly that subject which was afterwards to make him no longer without Euclid's Elements in his pocket. At the age of twenty he made the tour of Italy, and afterwards visited England. On his return home he divided his time between Montbard and Paris, and in 1755 published a translation of Halle's "Vegetable System," which was followed by one of Newton's "Philosophical Transactions." In 1759 he purchased a house as an attendant of the royal garden and cabinet, by which his care was considerably enriched. He was a member of the French Academy, treasurer of the Society of Sciences, and in 1771 he was created a count. His private character was that of a libertin, and he was extremely vain of his person and talents. "The veritable genius of eminent geniuses," he would say, "are few; they are those of Newton, Bacon, Leibnitz, Montesquieu, and my own!" He died of the stone in his throat, and only a single grain of sand was left in all his works. 4to.

1. Mémoire sur la Conservation et le Rétablissement des Forêts. (Mém. Acad. Par.)

2. Note sur la Culture des Fruits. (ib. ib.)


1741. Binenz, Gilles-Augustin, a physician of Strasbourg; author of some tracts on insects, trees, &c. died in 1754.

1. Observations sur les Plantes, et leur analogie avec les Insectes. 8vo.

2. Traite de l' Arbrisseau des Plantes. 8vo.

1745. De Comité, a native of Lyons, began to write on agriculture in 1745, and after a long life of agitation, he retired to a country-house near Paris, where he gave himself up to gardening.

1. Traité des Erables; 8vo.

2. L'Ecole de l'Ejard Potager. 2 vols. 12mo.

1759. Labouret, a native of Lyons, was an arboriculturist, and in 1759 published the fifth edition of L'Ecole du Jardin Potager. 8vo.

1765. Franchère, Joseph Dufresne de, of the academy of Berlin, born at Doutrets in Picardy.
in 1704; better known by the first edition of Voltaire's "Siècle de Louis XIV," which appeared under his name, than by any of his other works.

Catiline ou les Vénètes de la France, 12mo. 1757.

Marè, M.- Pierre, Traité de la Culture des Renoncles, Eillettes, Auricules, et Tufes, 1765.

Bertrand, Francis, a citizen of Paris, enthusiastically attached to the country, but not being able to live by his writings, he has earned his bread by collecting passages from the poets on the pleasures of a country life. Roi de délice. Collectes ex melioribus notis Latinis Gallicisque Poëta. Paris, 1760.

Barbeville, M.- born a Svo. of the celebrated Château de la Cheronnière, born in Beaune, author of some tracts on political economy and agriculture. Traité de la Culture de divers féculents, Nardes, Girouilles, Tubéroses, Aménones, Jacinthum, Jorquilles, Iris, Lits, et Amanitas, 1764.


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to the text, and a description of Stow, where he is said to have resided some time with Lord Temple.

1775. Pelletier, de Freiption, — Essai sur la taille des Arbres Fruitiers. 12mo.
1777. Watlet, Claude Henri, receiver-general of finances, member of the Academy of Sciences, and other learned bodies, with the approbation of the Academy. He was celebrated for his love of arts and letters, and enjoyed himself at his country-house, called the Maley. He married near Paris in the English garden, and wrote on the subject. He died in 1785.
1778. M. Robert Xavier, author of several works on agriculture.
1775. Roubo, — jointer and architect, author of several works on joinery, died about the end of the Eighteenth Century.
2. Durival, Clement, brother of N. L. Durival, an agricultural writer, was born at St. Aubin, in 1728; he wrote on the finances and rural economy, and in the year 1780, a piece on wine was crowned with the prize at Metz, in 1771.
3. La Vigne, Memoire Couronn, a l'Academie de Metz, par le Journaux Le Jeune. 8vo.
1777. Girardin, L.R. Vicoitpe de Ermenonville, a military officer of high rank, who travelled in England and France; in the time when the new style of laying out ground was coming into fashion; and when he returned to France, laid out his seat at Ermenonville in this style.
1. La composition des Paysages sur le terrain, ou des moyens d'ameliorer la Nature autour des habitations, en y joignant l'Art du Jardinage. This work has been translated into English, with an historical introduction by Daniel Mathews, Esq.; and also into German and Italian.

Another edition, with notes, was published a few years ago, by Dr. G. D. Dufrenoy, the French translator of Dufrenoy. This is recommended for the amusement of all who are interested in the art of gardening.
1780. Lamolignon, Matheus, Christien-Guillaume, born in Paris in 1751, and cultivated there the rare species of exotic plants in fantastic gardens, shown by an excellent man, attached to the arts, and introduced on his estates many exotic trees.
Observations sur les Arbres, le Melon, &c. 8vo.
1780. Marichal, Pierre Sylvain, born at Paris, in 1750, died in 1803; author of a great many works, the principal of which is a Dictionary of Alchemists. This dictionary was translated into English, French, and Italian. 8vo.
1781. Henriquez, Jean, a lawyer, author of different works on forests and the chase.
Observations sur la Maniere de multiplier les plantations de bois sans naire a la Production des subsistances. 8vo.
1782. Parmentier, Antoine-Augustin, born in 1739, a celebrated botanist, in the department of La Sierra, one of the most distinguished chemists, and active and careful philosophers which has appeared in France. Author of a great number of works, and especially the following:—in the Archives de Chimie, Nouveau Cours d'Agriculture, &c.
1. Recherches sur les Vegetaux nourritoor qui, dans le temps de desseve, peuvent remplacer les aliments ordinaires; avec des nouvelles Observations sur la Culture des Plantes de Terre. Paris. 8vo.
1782. Barruel-Beauvert, captain of dragoons under the old regime.
1. Plante du Chou et du Navet contre les Jardins de l'Abbe Lille, S. In verse and considered a pleasant article agreeable, picturesque and fondant.
1782. Porcin de la Roche-Tulles, doctor of laws, canon of Monteuille-Bellay, in Anjou; born in 1748 at Dissais. The portrait Vigenor, on the Art of Cultivating the Vines, to faire le Vin de Bourgogne. Amsterdam, 1772.
2. Ecole du Jardinier Fruitier. 2 vols. 12mo.
1783. Conard, Abraham, potager. 4 to.
1783. Durand, — a physician of Dijon, where he died in 1749, author of several works on botany.
1785. Watrel, — Traitie Theorique et Pratique de la Vegetation, contenant plusieurs Exemples de vegetabilzation par nouvelles Oeuvres des Jardins, &c. (Mem. de l'Acad. de Dijon. 4 vols. fol.)
1785. Secondat de Montesquieu, son of the celebrated author of Esprit des Lois, died in 1766, aged 79, and never moved by the prospect of which his father had rendered illustrious; and had so great a respect for his memory, that he preserved in the Chateau of Brde the furniture and the exact order in which his father had left them. He occupied himself chiefly in the study of natural history, and in agriculture.
MEMOIRE SOBRE LA NATURE SAINTE DU CHAMP, sur la rist dispensation des Bois a etre rompu par les pots dont ils sont charges sur la commission de l'Assem. Nat. fol.
1786. Calanis de Sallongue, born at Bordeaux in 1722; died in 1786; advocate of parliament, member of the Agricultural Society of Limoges.
1787. Lézage-de-Marnesia, — born at Besan- pon, and Paris in 1724, aged 60 years; a member of the assembly, &c.
A very rare work, which has passed through several editions.
1789. Bousnard, — a Frenchman, a captain in the Russian service, supposed to have been slain in the siege of Eupatoria.
1788. Fontaines, Louis de, Grand Master of the University of Paris, and President of the legislative body, &c.
Le Verger, poeme. 8vo.
1789. — 2. Memoire sur les plantations des arbres fruitiers, sans trop naire a la Production des subsistances. 8vo.
1790. Barruel-Beauvert, formerly president of the parliament of Metz.
Supplément au Dictionnaire des Jardiniers, qui comprend tous ces travaux qui ne sont pas encore publiés, ou qui sont moins détaillés dans le Dictionnaire de Millier. Metz. 8vo.
1790. Masson-de-Bironmont, Charles-Francois Philip- bert, born at Blamont in Montbelliard in 1765; became a colonel in the Russian army, and exiled from his country in 1797; in 1802 became secretary of the prefecture of Coblenz, and associate of the institute.
Voyage au Mazar’s English Garden, and Wheatley’s Observations, into French.
Les Jardin de Sambour, paroisse Roue, traduit du Russe en Frangais. 8vo.
1790. Hervé, M. Villé, directeur of the Royal Gar-
den of the Luxembourg. Mr. Hervé's father was
gardener to the Chartreuse monastery, where fruit
trees and plants were propagated and for-
wards of half a century before the revolution.
In the early part of this revolution, the elder Hervé,
foreseeing that the establishment would be put
down, and collected for and obtained from the
existing government to establish a national
garden of fruit-trees, and the garden of the Lux-
embourg was made the receptacle of this collection.

1801. Dussieux, a new edition, with a supplement, on the Greffe, in 1802.

Catalogue Méthodique et Classique, de tous les arbres,
arbusiers, et arbustes que l'on voit à l'école imperiale et des
arbres et buissons en France, 1800.

1798. Carlton, arboriculturist, and architect-engineer
at Grenoble.

1. Le Général des Cultivateurs. Grenoble. 5vo.
2. Camp-d'oil Politique et Economique, that actuel des
Bois et Forêts en France, suivi d'un projet d'Institution For-
êtrière. Grenoble. 5vo. 1801.


Principes raisonnés et Pratiques de la Culture des Arbres Fructueux, Plantes Médicinales, Arbustes domestiques,
d'agrement, des graines, plantes potagères et legumeneuses,

18. Larochefoucauld-Liancourt, a proprietor of
considerable extent, who studied agriculture under
Arthur Young, and travelled in North America.
He has published his travels, and some other works,
but is best known in France by the vastes entreprises
which he made on his estates.

Notes sur le Chêne. Par. 8vo.

1800. Berthollet, native of Lyons, where he died in
1792. He was professor of physical science at
Montpellier, and afterwards of history at Lyons;
the friend of Franklin, and author of several works on
rural, political, and domestic economy.

Traité de la Taille et de la Vigne. 8vo.

1800. Bornel, Charles Henry, agent to the admin-
istration of forests in the circle of Turnehem, in
the department of the Vexin. Subprefet et
1. Code de la Conservation générale des Bois et Forêts na-
tionaux, 1790.
2. De l'Agriculture des Bois d'après les Principes de la Cul-
ture Végétale, 1804. 1 vol. 8vo.
3. Traité complet de la Gascogne.

3. Note sur la culture des arbres fruitiers.
4. Notes sur les moyens d'employer pour transporter au loin,
pour des increasing of the long courses, the Vielles et les
fruits en général, par l'intermédiaire des Sociétés Francaises.

1800. Cointerreux, François, professor of rural
architecture, and author of some works, particu-
larly of the mode of building en pisé.
1. Traité ouvrage du P. Richard, 8vo.
2. Traité qui enseigne le nouveau Pisé, la manière de
le faire sous les pluies, de neiges et des frimas.
3. Nouvelles des plantes solides et durables, qui
servent des matériaux nouveaux à l'agriculture, ou
Strengths. Pour la culture principalement aux architectes,
de bus, et têtes, de la France, 1805.

1800. Apiculture du P. P. F. The translator of Dur-
win's Loves of the Plants, secretary to several
learned institutions at Paris.

Recherches sur les Plantes d'Ornement, and sur leur Intro-
duction dans nos Jardins. (Annuaire de Muséum Nat.
tot. 9.)

1800. Dalmar, Basse N., a native of Germany,
purchased a large estate of Val Villeries, near Paris,
and greatly improved it both as to use and beauty.

De la Utility et de la Culture de l'Acaia-Robinier: dédié aux
Cultivateurs de la France. 8vo.

1800. Guillemin, Jean Louis Marie, in the em-
ploy of government, born at Niort in 1766.


1800. Jobert, N. apiculture Universelle, or Histoire Naturelle et Méthodique des
Plantes. 2 vols. 8vo.

1800. Quicherot, J. Phytophie Universelle, ou Histoire Naturelle et Méthodique des
Plantes. 2 vols. 8vo.

1800. Lemoué Léonor, founder of an academy of
theoretical and practical gardening, held in Paris,
Rue d'Estrées.

2. Cours de Culture des Arbres à Fruits, et de la Vigne de
l'Arboriculture. 8vo. 1805.
3. Cours complet sur la taille de l'arbre et autres arbres à
fruit. 8vo. 1806.

1801. Lefebre, É. B. A., assistant chemist to the school of health at Strasbourg.

Experiences sur la Germination des Plantes Strasbourgeois.

1801. M. Chayet, Roizier, Parmentier, and Dussieux, eminent chemists and naturalists, mem-
ers of the Royal Society.

Traité Théorique et Pratique de la Culture a la Vigne
avec l'Arte de faire le Vin, etc. Eaux de vin, Esprits de Vin
Vinaigre simples et compris, etc. Paris. 2 vols. 8vo.

1801. Rauch, B. A., engineer of roads and bridges.

Harmonie Hydratique-Météorologique, ou Recherches
sur les moyens de maintenir l'équilibre des re-
pératures, et la régularité des saisons, par des plantations
1311. Robin, C.,—cultivator.

1802. Cauchet, Étienne, member of several literary and agricultural associations, and a scientific experi-
menter in the latter art.
1. Traité complet sur les Pépinières, tant pour les Arbres fruitiers que pour les Artisannies. Strasbourg. 12mo. 1802.


1802. Description et al. au Bajou épineux, considéré sous
le Rapport du Fourage, de l'Aménagement des Terres Stériles, et

4. Pratiques de Culture et de la Culture des
Chasselas et diverses Vignes Précoces, principalement sous la

1804. Castel, René Richard, professor of literature in

1804. Des Arbres Fruitiers Pyrénéens, vulgairement nom-
mons Quenouilles, avec la manière de cultiver, sous cette forme
tant pour le fruit. Paris. 1809. 8vo.

5. Principes Pratiques de la Plantation et la Culture des
Des Végétaux résineux, tant indigènes qu'exotiques, avec le

1808. Dubessy, F. S.

1802. Hammier, F. a.,—an officer in the department

1801. Duhamel, J.-B.

1803. Coubert, Aimé, an esteemed writer,

1804. Mémoire sur l'Errable a feuille de chêne, ou Acgr Ngundo.
Venise, 1805.


1808. Svo.

1806. Roches, J.-B.

1802. Manuel du Forestier, ou Traité complet de
dans la Collection des Machines employés dans l'Economie Rurale. Paris. 12mo.

1803. Ecole des Beaux-Arts, under the supervision of
Bibliographie des Propriétaires Ruraux, ou journal d'éco-
l'Académie Rurale et domestique, &c. Svo.

1810. In a periodical work begun in 1803, and of which 74 numbers had appeared by May 1805.

1809. Dubois, Louis, born at Lilleux, in 1770, li-
livraire of the department of the Ome, member of

1806. Des Melons, et des Variétés, considérés dans leur his-
toire, leur physiologie, leur culture naturelle et artificielle, &c.

1806. Faun, ——, author of various works on
rural economy.

2. Traité de l'Arachide, ou plante de terre; contenant la

1805. Bauchet, Jean François, a bookseller of Paris,
who put his name as the author of several books on
agriculture which he procured to be compiled.

1. La Nouvelle Cuisine, &c. Svo. 1805.

2. La Nouvelle Cuisine, &c. Svo. 1806.


1805. Jaume, Saint Hilaire, a co-laborer with
jussieu in the Dictionnaire des Sciences Naturelles.

1806. Leschevis, C., member of the agricultural
society of the Doubs.

1804. De l'usage des Pansies in the Vigne, contre les geles tardives.

1805. Micheaux, J.-B., a celebrated natural-
ist, who has travelled in North America, and pub-
lished an account of the trees of that country.

1806. Notice Historique des Artisannies des paysans de l'Amérique, Septentrionale, dans le quont on indique ce
l'un des plus sûrs moyens pour arriver à cet but; en
la manière dont il conviendrait d'employer pour y parvenir; suivi d'un


1804. Miette, L., director of the dyers of
Arbres Très de la Culture de la Vigne, avec l'Art de
the dyeing of the imperial

1805. Abrets de la Culture de la Vigne, avec l'Art de
the dyers of the imperial

1806. Grégoire, N., &c, formerly inspector of the
royal nurseries.


1807. Duhamel, F.,—abotis de la France, ('Ainsiz, que pour, le
la Grande Arbre, et lesarbres tardifs, a
la Culture de la Nature.


1805. Genet, A., ——, gardener at Wassy, in
le département de Haute Marne.

1808. Le Jardinier, &c. de la Culture et des
Culture et des

1808. Un Jardinier. Tatré complet sur les Fruits, et l'Agri-
culture, composé d'après les investigations de
dans le département de la Marne. Paris. 12mo.

1811. Ch. Ph. Comte de, an active patriot and philanthropist, author of various works on
agriculture and general economy; but chiefly
known by his treatises on wool, Merino sheep, and education.

1818. Culture du Souchet tabacier. (Désac Philosphique, 1818.)

2. Collection des Machines employés dans l’Economie Rurale.


1811. Laborde, Alexandre, Comte de.

1818. Description des Nouveaux Jardins de la France, and of

1811. Nuelle, Louis Claude, botanist and nur-
seryman, of Paris, one of the compilers of Le bon Jardinier. (See Anon. 1770, and Delaunay, 1811.)


1806. Le Jardinier, 12 livraisons, 4to.


1815. Law, P. A.


1806. Le Héritier, &c. Le Héritier du Nombreux du
de la Guimini, Paris.

1806. Svo.

1811. Charles, a German architect and
designer, author of an esteemed work on car-
pentry.

Inclusive of the most beautiful Jardins Pittoriques of France, of Ang-
netre, et d'Allemagne, et des édifices, monuments, fabriques,
de qui concourent à leur embellissement, dans tous les points d'inter-


12. Collecte des plus belles Jardins Pittoriques de France, d'Angel-

1815. French Works on Gardening. 1121.
1811. Daleauvy, Mordawn, one of the librarians of the Jardin des Plantes, principal editor of the fol lowing works. (See also 1811.)
2. Figures pour l’Almanach du bon Jardinier. 12mo.
3. L’Hortus, George, sub-professor of Savonna, near Genoa.
5. Messe de Pecher, le Comte, chief editor-general-of-the-parks, nurseries, and gardens of the king.
6. Traité du Fongomon français, or, the Traité de la Culture Française et de la taille des arbres fruitiers. Paris. 8vo. 5 plates.
12. Choix des plus célèbres Maisons de Plaisance de Rome et de ses environs, and of their flowers. This splendid work contains, in most cases, plans of the garden attached to the villa.
14. de la Culture des Arbres Fruit. Castelnaudary. 8vo.
15. Mello, Charles.
17. Mosard, Jean, proprietor cultivateur at Montreuil, near Paris, a village famous for its peaches. Mosard was successor to Pepin, who was distinguished as the first cultivator of peach-trees at Montreuil, or, indeed, in France, from 1720 to 1770.
19. De la Culture des Arbres Fruitiers.
21. These tables are for the most part taken from Clementi–s work, which De Caumes translated from the Spanish.
22. Du Chevalier Aubert Aubert; director of the government garden of the minister of the interior.
23. De la Description et de Mémoires sur la Culture des Arbres Fruitiers qui évoluent en pleine terre dans les environs de Paris, etc. Paris. 8vo.
24. Julien, A., author of the Manuel du Sommelier; inventor of some instruments in use for the measurement of liquids.
25. Le Verger Francais, or Traité Générale de la Culture des Arbres Fruitiers qui évoluent en pleine terre dans les environs de Paris, etc. Paris. 8vo.
26. Le Verger, A., author of the Manuel du Sommelier; inventor of some instruments in use for the measurement of liquids.
27. Topographie de tous les Vignoles connus, etc, suivie d’une classification générale des vins. Paris. 8vo.
28. Jardin, J., of the city of Metz, engineer, and member of the Agricultural Society of the department of Moselle.
30. Thouin, Jean, C. M. H. S., brother to the professor, and Gabriel Thouin; foreman of the Jardin des Plantes, Paris. Mémoire sur l‘Emploi de Mâcherol dans le Jardins, 4to.
31. Thouin, M., nurseryman at Madres, in the canton of Boisy-Saint-Leger, in the department of the Seine and Oise.
33. This author practices ringing when the vine is in flower, which he finds has the effect to which he alludes in his title.
34. Redouté, J.—P., painter of flowers to the Classe de Physique of the Institute and of the Museum.
38. Pérelle, Aujolle de.
40. Bries, A., of Nice, and J. Piotteau, of Versailles.
42. Rose, Louis Auguste Guillaumne, F.L.S. H. S., inspector of the government garden at the Luxembourg, author of various articles in the Nouveau Cours d‘Agriculture, and in other works.
43. Exposition du Plan de Travail adopté pour étudier et classer les divers variétés des Vignes cultivés dans les Pépinières du Luxembourg. (Journal de Physique tom. 66.)
46. Thouin, Gabriel, cultivator and architect of gardens, brother to Professeur Thouin, of the Jardin des plantes.
48. Thory, Claude Antoine, clerk in the office of the mayor of Paris, member of several learned societies.
4. Fils, painter, proprietor and architect of Jardins Pittorquesques at the park of Brunehaut.
7. Chenevi, Marquis de.
8. Historie de la Rose chez les peuples de l‘antiquité et chez les modernes; description des espèces cultivées; culture des Ro- siers; et leurs diverses propriétés alimentaires et domestiques. Rouen. 8vo.
14. De Candolle, A. P., professor of botany in the academy of Geneva, author of Regni Vegetabilis Systema Naturale, now publishing; of various other botanical works, and of several articles connected with culture, in Nouveau Cours, etc.
15. Mémorial de diverses des genres brasicaux, et de l‘onera alla si. (Horn. trans, c. 7.)
17. Mémére su la famille de crucifères. Geneve. 8vo.

SUBJECT. 2. Works on Gardening published in Germany, including Denmark and Switzerland, exclusive of Translations.

7693. The Germans have an immense number of books on every subject, and in the gardening department are more especially prolific on the subject of planting and forests. We have made a selection, with a view to giving an idea of the progress of gardening in Germany, and also to include the books contained in the Banksian and other public libraries of this country. Every English work of merit is translated into German as soon as it appears, and the same may be said of the best works of France, and of every other country.

Two of the most desirable books for giving an idea of the state of culture in Germany, are Dietrich’s Wörterbuch, with the Supplement to 1820, 10 vols. 8vo.; and Sickler’s Deutsche Handwörterbuch, many vols. 8vo.

849. Anon., ascribed to the learned Benedictine, Wallafrid Straban, of the diocese of Constance, who died in 849.

Hortulus. An elegant poem on the culture of plants and flowers.

1796. Herebuschias, Conradus, counsellor to the
Duke of Cleve; was born in 1608, died in 1570. He was a notable theologian and wrote works besides his "Red Rustice" liber IV., which was published in 1570, and his Legum rusticum, et operarium per singulos Menus digesta, in 1595. The former was translated by J. Gooch, of Lincolnshire, with the following title:

Pouze Rooses of Husbandry, containing the whole art and trade of Husbandry, Gardening, Feasting, and Planting, with the antiquity and commendation thereof. Newly Englished, and called, "Red Rustice," London, 1578. Leaves 194, besides the Dedication, Epistle and Table at the beginning; and Ode English rules in verse, for purchase of books, at the end.

His authorities extend from the Bible and Doctors of the Church to Sallust, Pliny the Younger, Homer, Hesiod, etc., to the moderns as low as Ruelius, Fichius, Mathioli, Candusius, and F. T. Tragus. He mentions a list of his manuscripts, and other assistants, such as S. Nich, Malbe, M. Cap, Byngham, D. Fyningham, Vezetaw, M. Fitcher, W. Limeb, M. Lambert, M. Tauer, M. Thotho, Whenthall, M. Re, Diering, M. Hen, Brockhull, M. Franklin, H. King, Richard Angel, H. Danby, J. H. Frant, J. Hothie, Phil. Rattipulat, Kennewh Daforth.

The work is in dialogue. The persons are, cone, a gentleman retired into the country; Rigo, a curé; Metilla, wife of cone; and Hermes, a servant.

2. Pflanzenverzeichniss zum Nutzen und Vergnügen der Lust- und Baumgärtnern, nebst Anmerkungen, die deren Pflege, \[\ldots\]
3. Vollständige Theoretisch-Praktisch Geschichte aller in Deutschland und der Nachbarländer zu versuchenden und von \[\ldots\]
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5. Nach der Anhängsel der Bilder des Buchs Kultur und \[\ldots\]
6. Systematische Einleitung in die neue Forstwissenschaft. \[\ldots\]
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1766. Kramcr, John Andrew, a metallurgist, was born and educated in \[\ldots\]
1770. He was the first who formed the art of assaying in a systematic manner.


1767. Anleitung für die Praktische und experimentelle \[\ldots\]
1768. Die Société Économique de Bern. \[\ldots\]

1771. Münchhausen, O. von, an amateur.

1771. Münchhausen, O. von, an amateur.

1771. Osafelder, H. A.

1772. Hirschfeld, Ch. Ca. L., counsellor to his Danish Majesty, and professor of the fine arts \[\ldots\]
1773. He laid out several gardens in Denmark, and \[\ldots\]
1776. Theorie de l’Art des Jardins. (Also in German.) Leipzig. 8vo. 1779.

1777. Theorie de l’Art des Jardins. (Also in German.) Leipzig. 8vo. 1779.

1778. Glaser, J. F.

1778. Glaser, J. F.

1779. Tuyle, Frederick William, author of Floroc Genius, ogelliengischer, und botanische works.


1781. Sauvure, Nicolas de, father of the famous natural \[\ldots\]
1782. He devoted himself to agriculture, and obtained a prize from the ECONOMICAL Society of Auch, for a memoir on the \[\ldots\]

1782. Mayer, or Meyer, John, gardener to the Bishop of \[\ldots\]
1783. He appears to have worked some time in the royal \[\ldots\]

1784. Weis, Frederick Edward, author of Floroc Genius, ogellingische, and botanische works.

1785. Saussure, Nicolas de, father of the famous natural \[\ldots\]
2. Le feu, principe de la fécondité des plantes et de la fertili- \[\ldots\]
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1786. Mayer, or Meyer, John, gardener to the Bishop of \[\ldots\]
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1794. Mayer, or Meyer, John, gardener to the Bishop of \[\ldots\]
1795. He appears to have worked some time in the royal \[\ldots\]

1796. Weis, Frederick Edward, author of Floroc Genius, ogellingische, and botanische works.

1797. Saussure, Nicolas de, father of the famous natural \[\ldots\]
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3. Essai sur la Tuile de la Vigne et de la Rosée. 8vo. 1780.

1798. Mayer, or Meyer, John, gardener to the Bishop of \[\ldots\]
1799. He appears to have worked some time in the royal \[\ldots\]

1800. Weis, Frederick Edward, author of Floroc Genius, ogellingische, and botanische works.

1801. Saussure, Nicolas de, father of the famous natural \[\ldots\]
2. Le feu, principe de la fécondité des plantes et de la fertili- \[\ldots\]
3. Essai sur la Tuile de la Vigne et de la Rosée. 8vo. 1780.

1802. Mayer, or Meyer, John, gardener to the Bishop of \[\ldots\]
1803. He appears to have worked some time in the royal \[\ldots\]

1804. Weis, Frederick Edward, author of Floroc Genius, ogellingische, and botanische works.

1805. Saussure, Nicolas de, father of the famous natural \[\ldots\]
2. Le feu, principe de la fécondité des plantes et de la fertili- \[\ldots\]
3. Essai sur la Tuile de la Vigne et de la Rosée. 8vo. 1780.
extensive collection of American trees at the government experiments with a view to their propagation and naturalisation in Prussia. Since his death the establishment has been managed by Mr. Hartig.

3. Anleitung zur Bepflanzung und Zweckmaßiger Anordnung der einheimischen und fremden Holzarten, welche in Deutschland im freien fortkommen. 2 theile, Berlin, 1787.


1785. Plenck, Jos. Jacques, M. D., a physician at Vienna, be a number of medical works, and on some of botany.


We have no English word answering exactly to the German terms Gierten, Schmauling which means the highest degree of refinement or perfection, to which the thing to which it is applied, can be carried.

1788. Kobl, J. And. 

The wide use of the Technik Straubholzes and the Nature of the Germany and the very phlaimk. (Phal. imp. ) Finis. L. xvi and through a verse erlautert. Nuremb. 8vo. 3 plates.


1788. Samms, Op. - F. 


1789. Rantf, J. F. 

Beschreibung einer sehr vortheilhaftan Nelken und Australien. Frankfort. Freiburg. 8vo.


1788. Rode. a celebrated landscape-painter in Berlin.


1789. Eiler, J. ch. 

1. Die Farben der Nelken und gemeinschaftlichen Namens angestellt, nebst Anze des Mahlens Verfahren nach den Beobhan. (Gera. 8vo. 1 plate.


1790. Gurnth, Amelina. 


1791. Homer, John Jacob. ' 

Garten der Flora, or Beschreibung und Abbildung von Verhältnaße, Pflörpern, gegebens der sächsischen und Wintertharm. 4 vols. 8vo.

1792. Müller, J. G. 

1. Den Derselben Holzbibliothek. 

2. A contains boxs of the form of books as many efferent species of wood; a book contains 20 or 30 species of bark, leaves, blossoms, twigs, seeds, timber, and charcoal of the peculiar wood or that selected by herb." 


1. Abhandlung von den Obstgärten, 2 theil. Vienna. 8vo.


1. Den Derselben Holzbibliothek. 

2. Erbsen, more of the gross Tannenzapf. Schriver, 8vo.

1794. Jacob, J. 

Observations, with regard to the Ferns of England, and British Ferns. Vienna. 8vo. 1794. 4 plates.

1795. De Ligne, Prince, a native of Austria, a 1C S
distinguished military character and courtier, who wrote 14 volumes on military, and 14 on mixed subjects. He commanded under Frederick the Great, and the Empress Catherine, and visited England and other courts in Europe. He was universally esteemed and beloved. He died in Vienna at an advanced age in 1814.


1802. Sicker, F. Carl Ludwig, son of Dr. Volkmar Sicker, a scholar and antiquarian. He invented, in 1801, a perfect drill-club, called the spirodiplis, and in 1816 came to England, to submit to government a plan for unrolling the Herculanean MSS., which, however, was not attended with success.


2. Der vollkommene Obstgartenarzt, oder vollständige Beschreibung der gegenwärtigen Obst- und Weinberge. Berlin, 1814. 4to.

An analysis of this work is given in the third volume of the Horticultural Transactions, by Dr. Soeben.


1. Vollständiges Würterbuch der Gärtner und Botaniker (the Introductory Part) prepared by Berlin. 10 vols. 4to.


5. Die Lünen Geranien für Botaniker und Blumenlieb- haer, &c. Weimar. 4to. 6 pts. many plates.


1804. Svo. 8vo.

1. Erfahrungen in Meines Blumen- und Gemüse- garten.


1812. Fries, Ch. A. Versammlung der Oekonomischen der Weinsorten nach ihren Beeren. Meissen. 8vo.

1813. Sprengel, Kurt, Professor of Botany at Hull, son of the late professor and botanical author of that name, and author of an Introduction to Botany, and other works.

Gartenzeitung. Halle. 1804 to 1806. 4 vols. 8vo.


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Gartenzeitung. Halle. 1804 to 1806. 4 vols. 8vo.


1805. Burchardt, Th. H. O.  
Pomologische Bibliothek, oder alphabetic Verzeichnis der Pomologischen Schriften in Deutschland und Bericht, nebst Urthälen älter und neuerer Stahlschrift über For- mensammlung. Frankfurt a. M., 1805.


1807. Deutscher Monatsbericht, u. &c. 
Der 6. 2. 1807.
Der 1808.

1808. Poscharsky, Ch. F.  
3. Der Rieffelson, O. F. 

1809. Bouché, Pierre, a Frenchman.  
A florist at Berlin, the first who introduced bulbs in green- house culture. Pflanze und Fenster, Stuttgart. Svo. 1809.

1810. Levkoyen, A.  
Anweisung zur Cultur der Lev- koyen, u. e.w. Erfurt. Svo. 1810.

1811. Christ, I. L.  
A clergyman at Kronberg, near Frankfurt on the Main,  


1814. Von Sponneck.  
1. Sternberg, Baron Von, of Bohemia, an amateur,  
3. Fiores subterranea.

1815. Bodtling, C.A. an eminent German scholar and naturalist, author of Salima, or Morning Scenes at the Toilette of a Roman Lady ; of Zummeischen Neustem Literature, &c. 
Flora et Historia plantarum Alten. (Translated under the title of Fragmenton sur le jardinage des anciens, in the Mag. Evre. 7th. Ann.)

1816. Lieschny, C. L. professor of botany at Berlin, 
author of various botanical works, and of a new edition of the Species Plantarum of Linnaus.  

1817. Altenburg Pomologische Society.

2. 1814.  
GARDENING.  
1127

1810.  
Altenberg, &c.  

1811.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1811.

1812.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1812.

1813.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1813.

1814.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1814.

1815.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1815.

1816.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1816.

1817.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1817.

1818.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1818.

1819.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1819.

1820.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1820.

1821.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1821.

1822.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1822.

1823.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1823.

1824.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1824.

1825.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1825.

1826.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1826.

1827.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1827.

1828.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1828.

1829.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1829.

1830.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1830.

1831.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1831.

1832.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1832.

1833.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1833.

1834.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1834.

1835.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1835.

1836.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1836.

1837.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1837.

1838.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1838.

1839.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1839.

1840.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1840.

1841.  
Racemazionen des Korn einer Art.  
Deutschlands. Svo. 1841.
SUBJECT. 3. Works on Gardening published in Italy, exclusive of Translations.

7694 A considerable number of books on rural affairs have been published in Italy; but there, where garden and field culture are so nearly allied, gardening and agriculture have been so blended by the writers, that it is difficult to know under which department to include the books. The best work for giving a general idea of the state of culture in Italy is, the *Annali dell’Agricultura,* 22 vols. 8vo. by F. Re. 1809 to 1814.

1546. *Alamanni, Louis,* a Florentine gentleman, an eminent poet, born in 1495. Having conspired against Pius II (Pope Clement VII), he took refuge in France, where he was well received by Francis I, and sent in embassies to several courts. He wrote several poems, besides the following, and died in 1555. Della Cultivazione. It is translated into French with the title of *Georgique Italiane.*


1808. *Barelle, Giuseppe.* Descrizione de’ frutti e nocci e sospetti, con figure colorate. Milano, 1807, in 4to.

1809. *Re, Filippo,* librarian to the Patriotic Society at Milan, afterwards in the employ of govern- ment, at Turin, where he died in 1820 or 21. He wrote a great number of works on rural and econom- ical subjects.

1. Lettera su alcune particolarità osservate nella coltivazi- one dei giardini dei Milanesi. Milano, 1811, in 8vo.

2. Lettera su alcune particolarità curiose prodotti che volgare- mente dicono rose di queria, e sulla microhronia. Vertina, 1815, in 8vo.


5. Annali dell’agricoltura del regno d’Italia comunilati in Gennaio 1806, e terminati in Giugno 1814, 66 parts, forming 22 vols. in 8vo, with about 30 plates.


7. *L’Ortolano dirozzato.* Milano, 1811, 2 vols. in 8vo. con figure.


1812. *Spadoni, Paol.* Delle staminali, piante conservazione e conservazione delle siepi, con il disegno per ben far formare. Venezia, in 8vo.


11. *Candoli, Luigi.* L’Argentina Botanico. Turin, 1815-14, 6 vols. in 8vo. fig.

1815. *Gautieri, Giuseppe,* Inspector-general of the royal forests of Lombardy.


1613. Maresius, Jean, died at Leyden, in 1613, in the flower of his age.

31. Chuy, Ongier Augurius, author of some works on minerals and insects.

Memoir on the mode of preserving and sending over in good condition foreign bulbs, roots, herbs, plants, shrubs, seeds, and fruits. Amsterdam. Svo.

1699. Vander, Groen, I, gardener to the Prince of Orange.

Le Jardinier Hollandais, with environ deux cent modèles de parterres à fleurs et autres; lauriers, pavillons, pavages, plates, fruitières, et clôtures de laurier et de hortensies solides. Amsterdam. 4to.

1707. Munguis, Abraham, physician, and professor of botany at Groningen; born in 1626, died in 1699.

De cura et cultu plantarum. Amstel. 4to. 556.

1718. Casure, D. H.

De Rekeningtye hovenier (the Royal Gardener.) Amsterdam, fol. p. 121, plates.

1760. Comminck, John, a botanist, was born at Amsterdam in 1629. He succeeded his father as one of the magistrates at his native city, where he formed a new botanical garden, and died in 1692. His nephew, Gaspar Comminck, a physician, was appointed professor in botany, and director of the garden at Amsterdam.


1762. Van Sterbeek Francis.

Culturciatica, of regeringe der nyberischen boomen. (Of the cultivation of the orange tribe.) Antwerp. 4to. p. 326, 14 plates.

1763. Ostei, ou Ostei, Henry van, curator of the garden at Leyden.


Translated into German and French; and into English, as 2. The Dutch Garden, &c. Lond. 1710. 4to.

1715. Anon.

De nieuwe nauwkeurige Nederlandse hovenier. (The New Improved Dutch Court Gardener.) Leyden. 4to. p. 286, plate.

1721. Du Viger, Jean, supposed to be a French Protestant refugee.

Le Jardin de Hollande planté et garni de fleurs, de fruits, et d'arangeries, &c. Le tout après une longue expérience, mis au jour pour l'édification publique. Amsterdam. 12mo.

SUBSEC. 5. Works on Gardening, published in Sweden, Norway, and Iceland, exclusive of Translations.

1769. Scandinavian books on gardening are few, and chiefly by Linneaus or his pupils. A knowledge of the present state of culture in Sweden is best obtained by reference to the transactions of the Stockholm and Upsal Academies.

1817. Pindemonte, Ippolito di, an Italian poet, who has spent some time in England, and Luigi Mabia, a gentleman of Lombardy.

1817. Anon. An Accurate Agriculturist for Campi, Orti e Giardini, with all the rules of the cultivation of the fruit set out in a complete manner. Amsterdam. 12mo.

2. La Cottura dei fiori a seconda del clima Lombardo. B. 1817. 12mo.
tunate, as to put an end to this stupendous project. A dreadful fire having broken out in Upsal in 1701, among its ravages re- mained unsaved. The time of the work had been removed. These are, of course, extremely unusual circumstances.

1686. Rudbeck, Olaus, filius, the son and successor of the professor of the same name, was born at Upsal, and took his doctor's degree at Utrecht, and in 1720 joined Berzelius in founding the Swedish Academy of Sciences, the memoirs of which learned body contain a number of his dissertations on sub- jects which have immortalized his name. He also published some works on the plants and animals mentioned in Scripture. He died in 1740.

1729. Linnaeus, or Von Linne, Charles, was the son of a clergyman at Rasha help in Sweden, and born there May 13, 1707. He was educated at Lund, from whence he removed to Upsal, where he was appointed to read lectures on botany, in 1730; and the year following he received a commission from the Academy of Sciences, to travel in Lapland and Norway. He paid his journey towards the art of assaying metals, on which he afterwards delivered a course of lectures. In 1735 he went to Harderwyck, in Holland, where he took his doctor's degree in 1737. In 1740 he founded the Hortus Cliffortianus, the introduction of Boerhaave, superintendent of Mr. Clifford's garden, at Harendecamp, of which he drew up a catalogue. While in this situation, he published also his Flora Scandinavica; after which he visited England. On his return to Holland, he continued his Genera Plantarum, and was chosen a member of the academies of Utrecht and Upsal, and soon afterwards he laid the foundation of that at Stockholm. In 1740 he was chosen professor of medicine at the former place, where he undertook the reform of the botanical garden, to which he gave many valuable exotics. In 1745 he published his Flora Suecia, which was followed by the Fauna Suecica. At this time his merit was so well appreciated, that a medal was struck to his honor, and he was appointed architractor to the king. In 1749 appeared his Materia Medica; and in 1751 he published the Species Plantarum, an splendid publication came out in 1754, with this title, Museum Regis Adolphi Frederici, comprising a description of the natural curiosities in the royal museum. This work, passing through the press, Linnaeus was honored with the order of the Polar Star; and in 1756 he was ennobled. In the mean time he prepared for publication his Species Plantarum, which was followed by the Systema Naturae. This illustrious naturalist died at Upsal, Jan. 10, 1778, and his remains were interred with great solemnity, in the cathedral of that city, where his portrait is erected as a monument to his memory. His son, Charles Linnaeus, born in 1741, became demonstrator in the botanic garden, and in 1766, professor. He was ill used by his mother, which is supposed to have hastened his death, in 1783. His sister, Elizabeth Christina, discovered a luminous property in the flowers of nasturtiums, which was followed by the

5. Handling om skogers plantning. (Treatment on planting woods.) Upsal, 1721. 8vo.
7. Triewald, Martin. Anmärkningar utländska frö och andra planter-

ande i Sverige. (Remarks on exotic Fruits and other Garden Plants in Sweden.) Vetensk. Acad. Handling, 204. 1727.
8. Rudbeck, Johan Ernst, in the forest, was born in Finland, in 1715. He became professor of botany at Abo, and in 1747 went to North America, for the purpose of introducing the country to the well tried, and remained two or three years, and then returned to Abo. He afterwards made an extensive tour in Russia, with the same object, and died in Sweden in 1759. His works on Flora Americana were translated into English by Forster, in 1771.

1. Almanna anmärkningar wi den Kroyhöf trädgårds anlägg. (Some remarks on the laying out of a kitchen and Fruit-Garden.) Abo. 4to. p. 8.
2. Om norrländska och Finland trädgårds anläggande i Finland. (On the Practicability and Advantages of laying out Kitchen and Fruit Gardens in Finland.) Abo. 4to. 1740.
3. Dissertatio possibilim varia Vegetabill, exotic fabrises omnium, a nostris statu in Finlandia colentes. Abo, 4to, p. 11.
4. Utskott till en blandestad av inhemska växter. (Sketch of a Flower Garden of Native Vegetables.) Abo, 1746. 4to. p. 15.
5. Anmärkningar om vara Farnus Gran-skogens omnma, ward, ifje dera alfär. (Observations on Field and Grass Woods, &c.) Abo, 1757. 4to.
6. Anmärkningar蟑蟑 de olika关键技术 Av Exotiska. (Remarks on the Planting of Fruit Trees in Finland.) Abo, 1757. 4to.
7. Academisk AFhandling om med allt underhälla och oka skogsväxten i Finland. (On Oak Woods in Finland.) Abo, 4to. 1748. 4to. p. 4.
12. Bergius, Peter Jonas, a physician, and professor of natural history at Stockholm, published several botanical works, and a Materia Medica; died 1729.
14. Hellenius, Charles Nicolas, professor of botany at Abo, in Finland; died 1795.
15. Nicole anmärkningar om träfritrunder skildel i Finland. (On nurseries of fruit-tree plantations in Finland.) Abo, 4to. p. 15.
17. Thunberg, Sir Charles Peter, M. D. professor of botany in the university of Upsal, author of the Flora Japonica, and various papers in the Linnaean Transactions.
18. Omtalning om Planting der Løvende Gardesgard. (On planting Hedges, &c.) Upsal. 4to. 1780.

19. Om Hedvagen, Planting der Løvende Gardesgard. (On planting hedgerows, &c.) Upsal. 4to. 1780.
SUBSEC. 6. Works on Gardening, published in Poland and Russia.

7697. Of original Polish or Russian books on gardening there are very few; but a number of translations were made in Poland during the early part of the 18th century. There are agricultural transactions published occasionally by a society at Warsaw, which, with the transactions of the Economical Society of St. Petersburg, may be considered as the best books for obtaining some idea of the state of culture in these countries.

1785. Samborsky, a Russian poet, author of a number of works chiefly in verse, and of a poem on gardens, which has been translated into French, with the title Le Jardin de Samborsky. 8vo.

1780. Georgi, a physician, and member of several learned societies. Description de la Ville de St. Petersbourg et des Environs. Petersburg. 8vo.

1818. Lomonosov, a Russian poet and miscellaneous writer, author of a poem on glass, and the advantages resulting from its use in a northern climate. The subject of hot-houses forms a considerable part of the poem.

1808. Cartoryska, Princess Isabella, a lady of one of the most ancient families in Poland in the royal line. She spent a considerable time in England, where she acquired a taste for the modern art of laying out grounds, introduced it on her estate at Lublin, and wrote the following work on the subject.

Mysli Rozcm o Sposobie Zakladania Ogrodow, etc. (Thoughts on the manner of Planting Gardens.) Warsaw. 4to. plates.

SUBSEC. 7. Works on Gardening, published in Portugal and Spain.

7698. The transactions of the royal agricultural society at Madrid, are almost the only recorded source of obtaining any knowledge of the state of culture in Spain.


1785. Cavanilles, Antonio Joseph, an eminent botanist, author of various works, and among others, of Figures and Descriptions of the Plants of Spain. (De la Juncia avelleda, ó chufas of Valencia. (Anales de Ciencias Naturales, tom. ii. 251.)


SUBSEC. 8. Works on Gardening, published in North America.

7699. A number of American essays are connected with gardening will be found in the agricultural transactions of the Philadelphia and New York societies, in the transactions of the Society of Arts of New York, and in Dr. Dean's New England Farmer's Dictionary. Cobbett's American Gardener may be considered as affording a tolerable picture of the state of gardening in the United States, where it appears the long and severe winters are material drawbacks to every branch of the art.


1796. Petkaeus, Joseph. A Treatise on Planting, from the origin of sowing to cultivation, 2d edit. Basutere, St. Christopher's. 4to.


1806. Mr. Mahon, R., an American seedsman. The American Gardener's Calendar. 12mo.


View of the Cultivation of Fruit-trees, with the Management of Orchards and Cider, with accurate descriptions of the most estimable varieties of native and foreign Apples and other Fruits, cultivated in the United States of America. Philadelphia. 8vo.

CHAP. V.

Of the Professional Police, and Public Laws relative to Gardeners and Gardening.

7700. By professional police, we mean those associations which gardeners have formed, at different times, for mutual benefit or instruction, or the improvement of their art; by public laws, those of the legislature.

7701. A fraternity of gardeners, we have already remarked, has long existed in Germany as regularly organised as that of masonry. A fraternity also exists in France, but less extensive and systematic. Their principal lodge is at Versailles; the confréres de St. Fiacre, being there, as Neill observes, to France, what "Adam's lodge of Aberdeen is to Scotland." There are also a few similar fraternities in this country, who hold meetings, and have secret signs and other rites nearly similar to those of masonry; but these societies have no systematic connection like those of Germany. From masonry they have undoubtedly taken their origin; but how, when, and where, and for what object, in the first instance, though we have corresponded with competent persons in all parts of the kingdom, we have been unable to ascertain.
7702. The oldest gardeners' lodges seem to be those in Aberdeenshire, and Adam's lodge, held in the city of Aberdeen, is considered the oldest in Britain; there is another of nearly equal antiquity, called Solomon's lodge, held in Banff. These lodges profess to be for the mutual instruction of the members in their art; for the assistance of brethren in distress; and for the benefit of travelling members. The first object is attained both by secret instructions, and also by competitive exhibitions of garden productions, as flowers and fruits; the second, by annual subscriptions, from which a fund is formed, managed by a committee of the society; and the third, by signs and pass-words, as in masonry. They have a general meeting, formal procession with symbols and flowers, and afterwards a feast, once a-year. There were formerly a number of gardeners' lodges in Scotland, and there are still a few besides those of Aberdeen and Banff, but chiefly confined to the counties of Aberdeen, Forfar, and part of those adjoining.

7703. The principal Scotch gardeners' lodge, though it has no connection or control over the others like the metropolitian masons' lodge, is the Caledonian lodge of Edinburgh, founded about the end of the last century: its object is the same as that of the Aberdeen lodge; but it has no shows of flowers, or other garden productions. Their meetings are respectable, their processions pompous, and their funds considerable.

7704. There are very few gardeners' lodges in England; the only one of which we have been able to obtain any distinct account is "Adam's Lodge, of London," founded June 4, 1781, of which the rules and orders have been published. This lodge is described in the Rules, &c. as a "Fraternity or community for improving the art of Gardening; to establish a fund for the mutual support and relief of each other in the time of sickness, lameness, or distress; and also to ascertain the characters and abilities of such gardeners who shall belong to, or may be recommended by this society, to obviate the difficulty so commonly complained of by the nobility, gentry, and others, of obtaining skilful and experienced persons to undertake the employment." At present it consists of about one hundred and fifty members, and is on the decline. The allowance to the sick or disabled has been gradually diminished from insufficiency of funds; and from having been originally fixed by a random guess, instead of estimations of the value of lives, &c. as ought to be done in all benefit societies.

7705. Gardeners' charter. About the middle of the last century, Lee, Gordon, Russell, and Malcolm, all Scotch gardeners, commenced their nurseries at Hammersmith, Mile-end, Lewisham, and Kennington. Their success excited the jealousy of the established commercial gardeners, who, between 1760 and 1770, held several meetings, and entered into resolutions not to employ young men from the north. These resolutions were not long adhered to; but a tract, entitled Adam armed (see p. 1106. A.D. 1760), published by this association at the time, shows the extent of what they intended. From this tract it appears, that James I. had granted a charter to certain persons inhabiting within London, and six miles of it, who were capable to educate and instruct young men in the art of gardening. This charter was granted in the third year of this king's reign, and renewed in the fourteenth; but in the tract alluded to it is stated never to have been put in force, and not to be sufficiently extensive; and therefore it is proposed, that a charter be granted to extend over the whole kingdom, to prevent more laborers and other unqualified persons from assuming the profession of gardeners, and thereby doing "great injury to the nobility's and gentry's gardens and plantations," as well as to proprietors who let ground to such as "undertake to furnish the market with eatables." Only a certain number of gardeners were to be licensed to take apprentices, and of these the number was to be limited, &c. This attempt at monopoly of skill does not appear to have met with serious attention, and all that resulted from the association, as far as we have been able to learn (from a gardener, Duncan, upwards of 90 years of age), was the partial exclusion, for a year or two, of young Scotchmen from a few of the nurseries and gentlemen's gardens near town, which were managed by Englishmen.

7706. The origin of florists' societies we have not been able to discover. It is more than probable that meetings for the display of fine flowers and the estimation of their merits, were first held at Norwich, where, as Sir J. E. Smith informs us (Supp. Encyc. Brit. art. Bot. 336.), a love of flowers, and a great degree of skill in their culture, had been introduced into that city with its worsted manufactures, about the middle of the sixteenth century. At all events, there were florists' feasts held there so early as 1637; a play called Rhodon and Iris, being extant, which was acted before the company in that year. (Linn. Trans. vol. ii. p. 226.) The next florists' meetings, it is probable, sprang up about London; and Nathaniel Rench, of Fulham, is said (Faulconer's Historical Account of Fulham) to have been the first who established them, probably about the end of the seventeenth century. According to Davey, florist, King's Road, whose father was also an eminent florist, and lived to be upwards of ninety years of age, the florists' feasts and meetings were at their greatest height about London, between 1740 and 1770. They were then attended by many noblemen and gentlemen, as the horticultural societies are present. They declined towards the end of the last century, but have since revived, and are
at present rather on the increase. The florists' meetings, and those of gooseberry-growers in Lancashire and the adjoining counties, are very numerous, and rather on the increase. When they were first adopted in that part of England is not exactly known. From the best accounts we have been able to collect, they were in vogue there in 1760, and are re-collected so far back as 1740. Some florists' societies existed in Edinburgh during the latter end of the last century; and on one of these the Caledonian Horticultural Society was founded. The principal florists' societies in Scotland are at Paisley.

7707. The principal modern societies for the encouragement of gardening are, the London and Caledonian Horticultural Societies, whose transactions are so frequently referred to in this work.

7708. There are few public laws specially formed for the two first branches of gardening, horticulture and floriculture; the general laws being quite sufficient for their protection. Robbing of orchards or gardens, of fruit growing therein, is punishable criminally by whipping, small fines, imprisonment, and satisfaction to the parties wronged, according to the nature of the offence. (43 Eliz. c. 7.)

7709. There are a number of acts relative to arboriculture, and especially against the cutting down of young trees. (See Tomlins's Law Dict. vol. ii. art. Timber.)

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**BOOK II.**

**OF THE FUTURE PROGRESS OF GARDENING IN BRITAIN.**

7710. The improvement of gardening, like that of every art or commodity, necessarily depends on demand and production. These causes operate reciprocally on each other: a nicety of taste in the purchase of vegetables and fruits exposed in public markets, will occasion articles of better quality being brought there; and articles of a superior quality, by improving and rendering more fastidious the taste of the purchaser, will ensure the continuance of their production. In like manner, if those who have private gardens were a little more difficult to please in selecting a gardener, and in the quality of the produce sent to table, the consequence would be, an improvement in that produce, and more scientific gardeners. More scientific gardeners would surprise and delight, by their superior fruits and flowers, and the greater order, beauty, and high keeping of their gardens; and the habits of both parties accommodating themselves to this improved state of things, would be the ground on which to rely for its continuance. In this view of the subject, the future progress of gardening depends on two causes; the improvement of the taste of the patrons of gardening; and the improvement of the science and art of practical gardeners.

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**CHAP. I.**

Of the Improvement of the Taste of the Patrons of Gardening.

7711. Improvement is the characteristic of civilised man, and implies progressive advances. Men rest satisfied with what they have, when they know of nothing better; and therefore, one of the first sources of improvement in the taste of the patrons of gardening, whether of the tradesman who has recourse to the public market, or the private gentleman who is in possession of a garden, is the increase of knowledge. The wealthy tradesmen of Dublin and Edinburgh should look into Covent Garden market in London; and, not to mention fruits, and forced or exotic productions, let them compare the cauliflowers and salading of the three markets. Those who have once acquired a taste for such salads of endive as are afforded in the London market throughout the winter, would not very readily reconcile themselves to the accetarious productions of Dublin and Glasgow during that season.

7712. The ignorance of the proper mode of cooking vegetables, and especially of dressing salads, which exists among the middling classes, is another retarding cause. A French laborer, out of a few leaves of dandelion and wild sorrel, which may be gathered by the hedge-sides anywhere, and almost at any time, will produce, merely by the aid of the common condiments, what the wives of the greater number of respectable British tradesmen have no idea of. There can be no great demand for a thing, of which the use is not thoroughly understood; and, therefore, an improvement in the knowledge and practice of cooking must take place among a certain class before much can be expected in the quantity, kind, or quality of the gardening articles which they commonly consume.
7713. The more general use of dessert fruit among the middle classes, is another requisite wanting for the improvement of horticulture in Scotland and Ireland. If fruit, physiologically considered, is less wholesome after dinner than before it (which is questionable), it is at least more so than where drinking is substituted in its place. To prolong the period of eating, and the conversation of female society, are not only objects which afford immediate satisfaction; but, by moderating the use of stimulating liquors, tend to ensure future health. But, even in England, where a dessert is universal among the independent class, there is a great want of nicety of taste: fruit is valued by many only as a symptom of the presence of wine; others contentedly use pears and plums that would be rejected at the most common French déjeuner; and many rest satisfied with melons and grapes, who, at almost no additional expense, might have pine-apples. Wherever the litter of four horses is at command, pine-apples may be grown in Baldwin's manner (2649. and 2698. &c.) with very little trouble to the gardener, and, indeed, at much less trouble than trying to have very early cucumbers or melons. But why speak of pines, when not one family in a hundred are properly supplied with mushrooms, which ought to be on the table in some form, every day in the year. On a small scale, the grand secret is, to employ a gardener who knows his business; and to direct his attention less to raising ordinary productions at extraordinary seasons, than to raising first-rate crops of everything in due season. On a larger scale, all ordinary and extraordinary things should be attempted that art and wealth can accomplish.

7714. A taste for fine flowers and rare exotics must be preceded by some knowledge of plants, or a taste for scientific botany, and the history, geography, and uses of plants. These branches of knowledge may be considered as gaining ground. A good deal also depends on the fashion of using flowers as chamber ornaments, and on having green-houses attached to dwellings; both are most agreeable and rational luxuries; and it is much to be desired that a taste for them was more general, especially in provincial towns, and in the cities of Scotland and Ireland.

7715. The taste for planting has attained a greater height, during the last twenty years, than any other department of gardening; the beneficial consequences of which are already powerfully felt in Scotland, and the exposed parts of England. An essential requisite in this department is attention to the future management, thinning, and pruning of plantations.

7716. The taste for landscape-gardening has been nearly dormant in England, during the last thirty years; in Scotland it has been more active, but not of the purest kind; little has been done in Ireland generally, though there are some patriots there, who have been active in improvement. A taste for deer-parks is not common in Scotland; and rare in Ireland. A park in Scotland is a grass field; and what in that country corresponds with the park of a mansion in England is a number of green enclosures lying contiguous to each other, and surrounded by strips or rows of trees. In Ireland a mansion and park is a naked house, in a naked grass field, surrounded by a stone wall. There are exceptions in both countries; and many lawns or sheep-parks in Scotland of considerable beauty. Besides, a union of pasturable wooded enclosures, as a park, may be very well defended on the principle of utility; but there can be no defence of the naked parks of Ireland.

7717. The taste for public gardens, as promenades and botanic gardens, seems on the increase; but unfortunately these are seldom founded on a sufficiently secure basis. The funds of the recently established botanic gardens have been generally raised by the subscriptions of a certain number of individuals, to whom, and to certain annual subscribers, the garden is alone accessible. Perhaps it would be better, if, as in the case of public promenades, the funds were raised by the whole town or community, and the garden thrown open to all, like that of Paris. Public unbragious promenades, either equestrian or pedestrian, are very desirable additions to all congregations of houses.

7718. Choice of a gardener. Very much of the comforts and pleasures which a private gentleman derives from his garden, and garden-scenery, depends on the qualifications of the gardener which he employs to manage them. It was formerly the practice, in books of gardening, to give directions to gentlemen how to choose a gardener. These might have been of use when the qualities desired differed little from those sought for in a common laborer; such as sufficient strength and health, and good morals, disposition, temper, &c. But every master can judge of these and other similar points; and for any gentleman who has not a knowledge of gardening to go further, would be more dangerous than useful. We are clearly of opinion, that in almost every case the best mode is to apply to a respectable nurseryman; to describe to him the sort of garden and garden-scenery to be managed, and the sort of productions desired, and to rely on his recommending a fit person for accomplishing the intended objects. If this person should not turn out so well as was expected, the nurseryman will be in some degree responsible for his conduct, and will feel doubly anxious to replace him by a more competent person.
7719. **Education** is generally understood that portion of knowledge which is obtained at schools; but we shall here use the term in a somewhat more extended sense, and consider it as the means which may be employed to render man competent for performing the part which he undertakes to perform in life with increased satisfaction to himself and others. Education may thus be considered as extending to everything which operates on the body or mind, from the earliest period of our existence to the final extinction of life. With this object in view, we shall consider in succession the professional, intellectual, moral, religious, physical, and economical education of gardeners, previously submitting some general remarks.

**Sect. I.** On the degree of Knowledge which may be attained by Practical Men, and on the General Powers of the Human Mind, as to Attainments.

7720. The knowledge of languages, history, geography, arts, sciences, and literature, which a gardener daily occupied with his profession may acquire, provided he begins at the commencement of his apprenticeship, and continues to employ his leisure hours in reading till he is twenty or twenty-five years of age, is by no means inconsiderable: not that he can, or need become learned; but, if desirous, he may become generally intelligent; render himself fit, as far as conversation is concerned, for good society; prove instructive and entertaining to others by his conversation; and provide a reserve fund of enjoyment for himself, by laying up a store of ideas for reflection in misfortune, disease, or old age.

7721. The terms knowledge and ignorance are entirely relative: the knowledge of a modern chemist's porter would have subjected him to be hanged and burned in the days of the first popes; and any bricklayer's laborer who reads the London newspapers, has more correct ideas on the principles of political economy than nine tenths of the nobility in Russia and Spain. It is impossible to set limits to the knowledge which may be obtained by those who are destined even to the most severe and constant labor. The intelligence of the miners in Scotland and Sweden may be referred to as proofs. The miners at Leadhills have a regular library and reading society; and the works they make choice of are not only histories, voyages, travels, &c. but even works of taste, such as the British classics, and best novels and romances. The degree to which knowledge will prevail among any class of laboring men, will depend jointly on their own ambition; on the demand for, or reputation in which, knowledge is held; and on the opportunities of acquiring it. A dull, stupid person, with little native activity, will never desire to know more than what enables him to supply the ordinary wants of life. Where the workmen of any art are required to have technical knowledge of any particular kind, they will be found invariably to possess it. Thus carpenters and masons require some knowledge of the mechanical principles of architecture, and working engineers of the strength of materials; and these kinds of knowledge are acquired by them without an hour's interruption of their daily labors. The contrast, the habit of evening study renders them more steady, sober, and industrious than other workmen; than bricklayers and paper-hangers, for example, whose employments require much less intellectual skill. If every cook-maid, before she could obtain a first-rate place, were required to be able to read *Apiculus Bedivirinus* in the original tongue, there would be no want of learned cooks; and if no gardener could obtain a first-rate situation who had not written a thesis in Greek, or who had not made the tour of Europe, there would soon be found abundance of gardeners so qualified. A Caledonian, when he comes to the low country, soon acquires the English tongue, and if he has been taught Latin, thus knowledge of languages. The servants at the mansions on some parts of the Continent, frequented by different nations, often acquire a moderate knowledge of three or four languages. A late custom-house officer on the island of Cronstadt spoke and wrote ten languages; and the bar-maid, at the hotel (de Lombrid) at which we lodged in Moskwa, in 1814, could make herself intelligible in Swedish, Russian, Polish, German, French, Italian, and English.

7722. The certainty of obtaining anything is to be impressed with the necessity of possessing it; either to avoid the evil of being without it; to satisfy the desires of others as to themselves; or, our own desire. There is scarcely anything that a rational man can desire that he may not obtain, by maintaining on his mind a powerful impression of the necessity of obtaining it; pursuing the means of attainment with unceasing perseverance, and keeping alive that enthusiasm and ardor which always accompany powerful desires. Even the most extravagant desires, when sufficiently powerful, are often gratified. To attain eminence, as a literary character, natural or experimental philosopher, mathematician, divine, lawyer, or physician, it is only necessary to have a powerful desire for that kind of eminence, and to apply unceasingly to the subject, and to that alone. All may not acquire, by the same degree of labor, the same degree of eminence; but any man by labor may attain a knowledge of all that is already known on any subject, and that degree of knowledge is respectable; what many never attain to, and what few go beyond.

7723. The grand drawback to every kind of improvement is the vulgar and degrading idea that certain things are beyond our reach; whereas, everything is attainable by the employment of means; and nothing, not even the knowledge of a common laborer, without it. There are many things which it is not desirable to wish for, and which are only desired by men of extraordinary minds; but let no man fancy anything is impossible to him, for this is the bane of all improvement. Let no young gardener, therefore, who reads this, even if he can but barely read, imagine that he may not become eminent in any of the pursuits of life or departments of knowledge, much less in that of his profession: let him never lose sight of this principle,—that to desire and apply is to attain, and that the attainment will be in proportion to the application.
Sect. II. Of the Professional Education of Gardeners.

7724. In order that a professional man should excel as such, every other acquirement must be kept subservient to that of his profession. No branch of knowledge should be pursued to any extent, that either of itself, or by the habits of thinking to which it gives rise, tends to divert the mind from the main object of pursuit. Something, it is true, is due to relaxation in every species of acquirement; but judicious relaxation only serves to whet the appetite for the vigorous pursuit of the main object. By the professional education of gardeners, we mean that direction of their faculties by which they will best acquire the science and manual operations of gardening: and we shall suppose the young man to be instructed, to have no other scholastic education than some knowledge of arithmetic, and the first problems of geometry and land-surveying. The sort of garden which ought to be the scene of the days of apprenticeship should, if it can be so foreseen and arranged, be that which the learner is ultimately intended to possess or manage. As the great majority of young men who learn this art, are intended for serving-gardeners to private families; a private garden, where every department is respectably conducted, is the best to begin with. Here, or in any other garden in which he may be placed, he will have to learn the names of things, their uses in gardening, how to use them in the best manner singly, and how to combine their use in performing the different operations of gardening.

7725. The grand foundation for every kind of acquirement, is the cultivation of the faculties of attention and memory. Unless we pay attention to what is addressed to us, whether by the eye or the ear, it is impossible we can remember, because the sight or sound has made no impression on the memory, and without memory, there can be no knowledge.

7726. Many pass through life without seeing or hearing anything but what immediately concerns their avocations. It is a common thing for a person to walk out and return without being able to describe, or even mention, any one thing he has seen; or to read a newspaper without being able to tell what he has read, farther than to give some vague idea of the subject. All this is the result of neglecting to rouse and exert the faculties of attention to one single object or element. Attention, in fact, is one of the first things, therefore, that a young man should do, is to cultivate the faculty of attention, which he may have every hour of the day, by first looking at an object, and then shutting his eyes and trying whether he recoils its magnitude, form, color, &c.; whether he would know it when he saw it again, and by what marks he would recognize it. When he goes from one part of the garden to another, or is on a walk or journey, let him pay that degree of attention to everything he sees and hears, which will enable him to give some account of them when returned from his walk or journey; and let him try next day, or some days afterwards, if he can recall what he had seen then, or at any particular time and place.

7727. The attention must be exercised systematically, in order not only to impress the memory, and enable the observer or hearer to recollect objects, but to describe them. A thing or a discourse must be attended to, not only as a whole, but as a composition of parts; and these parts must be considered not only as to their qualities of dimension, color, consistency, &c., but as to their relative situation and position.

7728. To be able to give an account of a town or village, for example, the first thing is to get a general idea of the outline of its ground-plan, which may be done by looking from a church-tower or adjoining hill; next, its relative situation to surrounding objects; as what hills, or woods, or waters join it, and in what quarters; next, the direction of the leading street or streets must be noticed; then the intersecting or secondary streets; the principal public buildings; the principal private ones; where the lowest houses and narrowest streets are situated; and what is the character of the greater number of houses composing the whole assemblage.

7729. To be able to recall to mind or to describe the figure of any person before us for the first time, it is necessary to attend to height, either absolute, by estimation in feet and inches; or comparatively with our own, or that of any other person or object present at the time; to figure or shape generally, as whether tending to excellence or defect; then to limbs and features; in short, all, to the form and outline of the countenance, the complexion, and other details of the face. One untutored person looking at another with a view to recollect or describe him, would only stare; but an attentive and systematic observer would survey both the face and body in detail, and in such order as would readily occur to the mind on reflection. He would not, for example, after estimating the height, proceed next to the color of the eyebrows, but would take the breadth and shape, as more congenial to the accustomed train of ideas. The young gardener will apply these hints to recollection of parks, pleasure-grounds, walled gardens, hot-houses, and also to the study and recollection of individual plants.

7730. To be able to recollect and relate written or oral discourses, the same general principles will apply; the first thing is to attend to the object in view, and next to the order or form in which the whole is proposed to be treated or delivered; lastly, to the manner in which the details are filled up.

7731. The recollection of objects is more easily acquired by means of copying, or tracing a likeness of the object, and regarding it with attention and memory. The former by its systematic arrangement, and the precision of its details, tends to habits of order, accuracy, and distinctness, and to the ready discrimination and recollection of single or natural objects: the latter contributes to the same end, and also to the recollection of objects in groups or combinations, the inductive and more powerful kind of gardener's attention to drawing, even with a view to general improvement, independently of their special utility in his profession.

7732. The recollection of names and numbers is a more mechanical process than the recollection of objects. Names are either descriptive, that is, when they consist of a word, or are composed of words which describe something of the object to which they are applied, as Longtown or Hillhouse; or they are arbitrary, meaning nothing, or nothing now known or definable, as William, Thomas, &c. The first are of easy recollection, because, even though the object may never have been seen, its image may be presented to the imagination by the name, as a town of great length, and a house on a hill top; the second are only to be recollected by seeing the objects to which they are applied, and then associating in the mind the name with the thing; or by seeing the description or portraiture of the objects, and associating the name with these; or by finding a resem-
blance between the new name and a known name, as William, wild yam; Thomas, to mass, &c.

7733. The principal names which a gardener has to recollect are those of plants; to assist him in this knowledge, the etymologies of all the generic names, and of the specific names, which are substantive, is of great advantage. In the case of imperfect names, the last art of Linnean science, is often understood and recollected. The generic names of plants and animals are of three kinds; those composed of words indicating something of the nature, or appearance, or uses, of the plant, as Gypsophylla, Helianthus, Linum, &c.; those composed of the names of some eminent Linnean associates, as Carolina, Gordonia, or after some town, as Colchicum; and those composed of native or local names, as Etlettaria, Acceda: the first is often recollected, because the nature, the sight of the flower, or the recollection of its image or its uses, will recall to mind the name; the second may be recollected by considering who the name-father was, and by associating his figure and some characteristic particular with him. Thus Jordan was a nurseryman at Mile-end, a short, lame, sailor-looking man, who dressed in blue trousers, chewed tobacco, and was without offspring; it is easy to imagine his wife reproaching him with the last circumstance, while he pointed to Cordonia Lasianthus. All those names, whether of science, or those which occur in the common intercourse of life, as of persons and places, are to be recollected on the same principle; that is, either by the name itself calling up an image, by its resemblance to some other name already known, or by forming an association between it and some known or familiar visible object; and the more ludicrous the associatively, the better will it be recollected. In forming these associations, it is essential that the object employed to aid the memory be one capable of being seen; to associate any particular object with a sound, smell, touch, or taste, would give little aid to the memory; and to associate it with abstract nouns or ideas, none at all. If I am told that the Dutch merchant Schimphenninck was a very wealthy or religious man, that will not assist me in recollecting his long name; but if I say to myself there is some resemblance between Schimphenninck and skim-milk-pen-and-ink, the resemblance may enable me to do so; or if I have recourse to a Dutch dictionary, and discover that schimmel is grey, and phenninck a penny, I have greypenny, as a synonym, which, with the operations the mind has undergone in getting at it, will most probably impress the original name on the memory. If a Highlander tells me his name is Manpherson, I immediately interpret it mac-pearson—mac parson,—son of a parson—son of a Catholic priest and a Highland maid.

7734. Figures may be recollected by gardeners with readiness and certainty. For all numbers not exceeding 24 they have only to associate the figure with the name of the corresponding Linnean class, or with one of the plants of it. Thus, if a lad in a nursery is sent to the fruit-tree ground for plants of number 19 and 21 of pears, he has only to think of Syngenesia and Monocæa. For all numbers exceeding 24, and under 500, he may make use of the terms of the first ten orders, in addition to the 24 classes; and thus, No. 241 will be Cryptogamia monogynia, 249 Cypreg. enneaephygia, 208 Gynandria octogynia, and so on. To any one but a gardener or botanist, this mode of recollecting numbers has no advantages over any ordinary system of artificial memory; but as there can be no gardener to whom these classes and orders are not perfectly familiar during the whole period of his life, or at least of his practice as a gardener, to him it is superior to all the artificial systems. It is easy to add to the certainty of remembrance by associating the figure of any known plant or plants belonging to the class or order; thus, for 24 he may think of Osmunda regalis, for 245 Osmunda regalis and Daucus carota, or a fern-frond and a carrot-leaf; for 16,213 he may think of a rosegay composed of a Cana glauca, Narcissus triandrus, Olea fragrans, and Rosa provincialis, or he may fancy himself planting these plants in a row or in a pot. If a gardener rides through twenty turnpike-gates in a day, he may recollect the pass-number of them all. He has only, in passing through them, to place a pot of the indicating plants on each of their gate-posts.

7735. Numbers may also be recollected by gardeners by their going through the operation in imagination, of cutting them on a number-stick, either by the common (fig. 160.), or by Seton's method. (fig. 161.) Names may be recollected in like manner, by their going through the operation mentally, of writing or printing them, or writing them in some particular hand, or imagining how some particular friend, with whose handwriting they are acquainted, would write them. They may be supposed to be written on any scrap of paper, or against the day of the month in a common pocket-book, or what is preferable, after the last entry made in the pocket memorandum-book (7741.), to be afterwards described.

7736. The memory, both as to figures and words, may also be materially assisted by studying the postures of the human figure, corresponding to the first ten Italic numerals, and the letters of the Roman alphabet. Plates of these are to be had in the juvenile libraries. Some useful hints on the subject of memory will be found in Feinagle's work on the subject, and especially in a tract by Jackson, in which Feinagle's system is greatly improved; but the machinery of both systems, though they enable a student to recollect an astonishing detail in a short time, yet, like other complicated machinery, it soon goes out of order when not in constant use. It is, therefore, unfit for practical men.

7737. The uses of things and their history, is the next thing which a gardener has to acquire. The uses of the implements, tools, utensils, and machines of gardening, he will acquire by manually exercising them in performing the labors and operations of gardening under the direction of his master. He should not only know how to use them, but how to use them in the best manner; and also the history of each implement or machine, derivation of its name, why one form is preferable to another; in short, he should know the rationale of the formation and operation of all of them. The essential part of this he may acquire by reading Part II. of this work, and the rest from the study of the principles of mechanics, and by conversing with intelligent carpenters, millwrights, etc.

7738. The uses of the common garden plants he will find in the third part of this work, Books I., II., and III., something more he will find in Book IV., and for the rest he must have recourse to books on cookery, medicine, chemistry, and farming, which go more into detail. Much information on all the arts con-
nected with the vegetable world will be found in our Encyclopaedia of Plants, and in the Encyclopaedia of Agriculture.

7759. The study of systematic and physiological botany must go hand in hand with practical acquirements; for which, and also for forming an herbarium, he will find general information in Part II. Book I., and for more minute details, he may consult the authors there referred to. Some idea of vegetable chemistry and geology he will obtain from Books I., II., and IV. of Part II.; and also of the different insects and vermin which are enemies to gardens and garden-productions. The study of landscape-gardening, as being the highest part of the profession, should not be attempted till the apprentice has made himself master of the three departments which precede it.

7740. A knowledge of the weather and the seasons, so as, in some degree, to be able to predict them from signs, is an important part of a gardener's acquirements. Our observations in Part II. Book II. will aid him in this study, and he should also keep a weather-book, or naturalist's, such as we have already suggested. (2349.)

7741. A pocket memorandum-book, for taking notes of everything interesting, whether professional or general, is a useful help to the young gardener. He should begin this sort of memorandum-book with his leaving school; and he will probably find it useful to continue it all his life after. Its size should be small octavo, to suit the pocket; it requires no ruling, but a line across the page half an inch from the top. In writing on one page, the opposite one should always be left blank for corrections and additions, for sketches, or for taking down temporary memoranda in pencil. The following may be considered as a specimen, in which it is to be particularly observed, that a margin is left on the written page, on which margin each article is begun with a word written or printed in large letters. These words, thus conspicuously placed, serve as an index to each article, and in future reference will be found of material use, as they can be glanced over like the words in a dictionary. Any thing to be inserted, should always be done instantly, or never later than the same day. If it is done out of doors, it may be written on the blank page in pencil, and afterwards copied on the opposite page in ink.

<table>
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<tr>
<th>Pocket Memorandum-Book of J. Goff, Apprentice, at Aubrey Hall.—January 27th and 28th, 1824.</th>
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<tr>
<td><strong>PEAS.</strong> — Last night's frost and this day's sun have killed the peas in the south border; but those sown in the north side of the wattled hurdles escaped, being shaded from the sun.</td>
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<tr>
<td><strong>LIZARD.</strong> — Caught a new species, and took it to Twigg. It had no tail, which convinced him it must be a distinct species.</td>
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<tr>
<td><strong>ROSES.</strong> — Idea of a conic iron tree, covered with any of the climbing roses, all over inoculated with monthl y roses.</td>
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<tr>
<td><strong>PARSNEPS.</strong> — Gurkin O'Doolittle caught distilling parsnip whiskey in the ten-shed; discharged without a character. His still two water-pots placed top to top, and closed with a wet cloth: the top kept cool by pouring water on it.</td>
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<tr>
<td><strong>NEW IDEAS.</strong> — Torell Jos, the parson, called; says there are two ways of getting new ideas; by shuttling what ideas we have together, like a pack of cards, (which is to be done by a fine glass of wine, opium, or tobacco,) when new combinations may occur to the mind accidentally, or by a studied selection of ideas suitable to the subject on which it is desired to invent, which can only be done by scientific persons, as Sir H. Davy in his invention of the safety-lamp.</td>
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7742. Apprentices are often required to keep a written journal of work done in the garden for their own use, and this may be advisable in cases where no regular books are kept by the master; but where such books and tables are kept as we have recommended (2538. to 2540.), the apprentice performing his part in making entries in, and daily seeing them, need keep no other books for his own improvement than a naturalist's calendar (2340.) and the journal or memorandum-book just described. In the last he can enter such facts belonging to gardening as are commonly entered in gardeners' journals.

7743. Progress when a journeyman. An apprentice, besides studying his art in the garden of his master, should, as often as may be, visit those of his neighbors, and observe what is going on there. His apprenticeship completed, he should move to a different part of the country, performing the journey leisurely on foot; botanising and collecting insects and minerals, and visiting every distinguished garden on his way. When he settles, it should be in a different kind of garden to that in which he was before, and there he should continue a year, and then remove and travel to another part of the country, and settle there a year, and so on as already suggested (7380.), till he attains his twenty-fifth year, when he may undertake the situation of master. During the whole period in which he is journeyman, he should be steadily and unceasingly employed in improving himself, first in his own art, and the branches of knowledge, as botany, natural history, chemistry, weather, &c. on which it more immediately depends; and next, if his ambition permits, on general subjects of literature, arts, and sciences.

**Sect. III. Of the Intellectual Education which a Gardener may give himself, independently of acquiring his Profession.**

7744. Self-education may be carried to a greater extent by a gardener than by almost any other artisan. No gardener, in our opinion, ought to be employed as a master under the age of twenty-five years. Suppose him, therefore, to be put an apprentice at
fifteen, he has ten years in which to acquire his profession, and generally to improve himself. In that period he may not only acquire his profession, but, according to the extent of his ambition and application, a considerable degree of knowledge on almost every subject. Everything, as we have more than once observed, depends on his ambition; without this he will not even acquire his profession, and at all events will find no leisure time for any other kind of improvement. When we consider, however, that the labor of a gardener is not severe, and that it is only during the hours of daylight, the time he has for self-improvement is very considerable. It may surprise some when we state, that this time equals (taking the whole year) that employed in study by professional students at colleges. A gardener, in the shortest day, begins work at eight o'clock and leaves off at four o'clock; which, allowing two hours for breakfast and dinner, gives six hours of labor; in the longest day he works only ten hours, and therefore it will not be far from the truth to consider eight hours per day as the average duration of his labor throughout the year.

Dividing the twenty-four hours which compose the day in three equal parts, we have eight hours for rest, dressing, and undressing; eight hours for labor, and acquiring the practice of gardening; and eight hours for refreshment and study. On comparing this time for study with that which is usually devoted to it by young men at college; not the generality of young men, but those even who attain to eminence; we will find a difference very inconsiderable. The student requires the same time for rest, and at least two hours more for dressing and undressing (say ten hours); for breakfast he requires an hour; dinner and tea, at least three hours; and for exercise (which if he neglects he will soon be unable to study at all), at least two hours; in all, for exercise and refreshment, six hours; which added to ten of rest and dressing, gives eighteen hours, leaving exactly the same number of hours for study which every gardener has, taking the average of the year. It is true the eight hours of the gardener are subject to the time employed in eating; but that may well be considered as compensated by the knowledge of botany he acquires in the garden during his hours of labor. Add also, that the gardener may (unless his health forbid) draw still more time than we have mentioned from the hours of sleep; we think it will not be denied, that, taking all circumstances into consideration, he has as much time as studious men, taking the average of the year, usually devote to study.

7745. The branches of education best deserving a gardener’s attention are next to be considered. As one branch of knowledge is as much as any person ever does or can excel in, and as that branch, in the case of every professional man, ought to be his profession, it seems to us that a gardener ought not to attempt to excel in any other sciences; he is to make his study systematic, to the degree that circumstances may permit, with the whole cycle of human knowledge. If he attempts to do anything else, it is impossible, isolated as he must be, in comparison with others who study the same subject among abundance of books and fellow-laborers, that he can attain to the highest degree of eminence. It is impossible, for example, that he can arrive at great perfection, even in the study of botany, from not having an opportunity of consulting the herbariums and books which are only to be found in the metropolis. He may, however, and ought to, attain a respectable degree of knowledge, not only in botany, but also in the other branches of natural history; such for example as will enable him to refer any natural production to its place in the Linnean system, and describe scientifically any new production. But that he should be expert at chemical analysis, dissection of animals, solving problems in any of the higher branches of mathematics, or excel in painting, music, or poetry, is what we by no means propose, or think practicable, though we are convinced he may know something of all those subjects, and of all others on which there are published books.

7746. The source from which he is to derive his general knowledge, it may easily be conceived, is chiefly from what is opposed to profession; public lectures, men of talents and learning wherever he has an opportunity of conversing with them; artists, botanists, and others who constitute the facturers of every description; and also manufacturers, engines, mines, dock-yards, and all other works displaying human skill. But the grand source is books, and the question is how a journeyman gardener, whose wages are often less than those of a common laborer, is to procure them? Our answer is, borrow them; and make it a fixed rule to purchase no books excepting grammars, dictionaries, and other elementary works; and of these used or cheap copies. The head gardener will always be able and willing to lend his apprentices and journeymen a certain number of books; and the patron under whom they serve, will generally be found equally liberal.

7747. The sorts of books desirable to borrow, independently of those connected with the professional acquirements, such as treatises on Chemistry, Zoology, Mineralogy, &c. will depend on the degree of advancement. But there are the opinions of the Brith, who do not disapprove of the Encyclopaedia. One systematically instead of alphabetically arranged would be the best; but as most country libraries are now stocked with the Encyclopaedia Brit. or Rees’s Cyclopaedia, these must be taken till and executed one or the place of the Cyclopaedia Metropolitum, now publishing (but badly executed), finds its way into general use.

7748. The studies to be commenced with is next to be determined. It is necessary to premise here, that the mind, before it can derive much improvement from reading, must undergo a certain degree of culture. To improve by reading it is not sufficient to be able to read, we must be able to analyse language and discourse; to recognise the real or apparent object of the writer; and to trace the order of his ideas from the commencement to the conclusion. The foundation of this is the exercise of the faculty of attention, which is almost the first and essential aid to the understanding of languages and of languages. Another excellent help is the study of systematic natural history; a circumstance highly in favor of gardeners who are desirous of improving themselves in general literature; since, if they know their profession at all, they must have a tolerable knowledge of systematic botany, which gives the mind an orderly and systematic method of arranging knowledge, to hear gardeners, in other subjects, have no notion of the importance of general literature, applying the terms, genera, species, sub species, and varieties, to manners of thinking, or acting, to religion, weather, forms of governments, &c. For want of this preparation of the mind, there are many persons who have been well educated, and have received little benefit from it. Their minds are not competent or not habituated to view the subject which they read as a whole, but take a view of the general qualities and tendency. All they see of it is the parts as they pass before their eyes, their relation and connection they think nothing of, and the whole passes as it were through the mind, instead of remaining on it. Reading to such men, in comparison with those whose minds have been prepared by elementary studies,
may be said to resemble pouring water on ground with a hardened surface, in comparison to pouring it on soil which has been loosened with the spade.

7749. English grammar and a foreign language are suitable studies to commence with. Another excellent aid to forming the mind to precision and accuracy is the knowledge of quantities; for which reason we shall here briefly study geometry. For this purpose we will have for the first year a general reading, some species of personal accomplishments, and the requisite professional studies, are all that we would have an apprentice commence with, and this only in a certain order to be afterwards described.

7750. With respect to personal accomplishments, we would have dancing, fencing, boxing, wrestling, the infantry manual exercise, whist, backgammon, chess, the flute, and violin, attended to as far as opportunity offered; considering dancing, boxing, and the violin as the most essential objects. In most country-places dancing may be learned from retired farmers or gentry, and the flute, violin, the study of a schoolmaster. Dancing is the art of improving the gait, and habituating to good postures both in standing and sitting. To a man who has no other resources for advancement in life than such as are personal, every exterior acquirement is of the utmost importance. — These remarks will to many appear sufficiently extravagant; but it is very necessary for him who desires to be a certain extent master of these accomplishments as it were accidentally? Why then may he not improve them by art, if opportunity offers; or, if they are of use, why should he not seek occasion both to improve and extend his knowledge in this department.

7751. In study, as in all other things, much depends on the circumstances; the march of study is regulated, and constant, and as there is only a certain portion of the twenty-four hours which a gardener can devote to study, every moment depends on his employing every moment of that portion. To be convinced of what is lost by delay, let two persons commence walking along a road in company; then let one of them stand still for half a minute and the other walk on, and at the end of the half minute the distance at which the former will find himself from the latter will be found astonishing. Again, supposing them walking together, and that one, instead of walking along the road with the other, deviates and diverges from it — the distance at the end of half a minute, at which the deviator is found from the one who walked straight, will be greatly more than the former, because the former is required to return to the direct road equal to that taken to diverge from it, but when returned, the deviator will be a whole minute’s walking behind the other. These two simple experiments it would be well for two young gardeners to try, in order that the results may make a lasting impression on their minds, and let them afterwards think of them when they feel inclined to be lazy or dilatory, or to depart from the line of duty.

7752. To add in the economy of time, it is desirable to form some plan of study; where there is no regular plan much time is lost in hunting up what should begin with; and there is too much use of too long intervals of application to one thing; by which means a proportional relaxation is required, and the memory, being irregularly charged, will be less faithful. By a well ordered pre-disposition of studies, the time which would be lost in considering what would be done next is gained, and the student would get on as fast as if he made an effort to do these acquirements as it were accidentally? Why then may he not improve them by art, if opportunity offers; or, if they are of use, why should he not seek occasion both to improve and extend his knowledge in this department.

7753. To add in the economy of time, it is desirable to form some plan of study; where there is no regular plan much time is lost in hunting up what should begin with; and there is too much use of too long intervals of application to one thing; by which means a proportional relaxation is required, and the memory, being irregularly charged, will be less faithful. By a well ordered pre-disposition of studies, the time which would be lost in considering what would be done next is gained, and the student would get on as fast as if he made an effort to do these acquirements as it were accidentally? Why then may he not improve them by art, if opportunity offers; or, if they are of use, why should he not seek occasion both to improve and extend his knowledge in this department.

7754. Rigid pursuit of the object in view. If at any time, through business or over-sleeping, but a few minutes can be got in the morning, still these few ought to be applied in the usual channel; even half a minute is worth something; for in time that a man may walk half a mile, or read a page of his book, contains things of importance, and must very accurately be opened and a word looked at, and recollected, and even a word per day gained is worth something.

7755. Progress is gradual. It is impossible to gain any end either in self-improvement or any thing else, but all is gained by labor, and nothing is lasting but that which advances by degrees. The independence which even a very moderate knowledge of languages confers on the possessor, whether in general reading, or in reading foreign books, is invaluable, and amply compensates the trouble requisite to acquire them. To any person going abroad for profit or improvement, they are essential. It is commonly observed, that a period of years is requisite to acquire the ability to converse with children who learn it by compulsion, and is more or less the case as to everything they are taught; but with a grown-up and voluntary learner the case is widely different. We have known men in this country acquire one or two languages, after having attained their fortieth year; and the same degree of advancement is observable in the country.

7756. Books on grammar. In purchasing the grammars, that of Cobbett or Lindley Murray may be selected for the English; and for the other languages, any that can be got cheapest; the last remark will apply also to the dictionaries. To this day, books and words of Latin, French, and Spanish, and to the Greek, in books, in most languages may be had at book-stalls for a trifle; or by applying to a subscriber to the Bible Society, he will procure a New Testament in any living language, and also in Latin, Greek, and Hebrew, for two shillings or half a crown. Used copies of the Joanna Language Teetom, may be had at half price, or, in Latin, Greek, and Hebrew, very cheap.

7757. Plan of study for general subjects. The spare time after breakfast and dinner we devote to botany for the first three years, and the seven years afterwards to botany and other branches of natural history, gardening, and farming books. Thus the early part of the day is disposed of for the whole ten years, as far as to arrange the plan for evening studies. For this purpose we must have had, in the case of little study with these acquirements; and as far as possible devote two hours at some period of every working-day evening, during the first three years, as follows: of the first evening to drawing plans and architectural subjects; the second to arithmetic, mensuration, and land-surveying; the third, to
drawing landscape and figures; the fourth, to Euclid's Elements; the fifth, to drawing plants, flowers, insects, and minerals; and the sixth to mechanics and experimental philosophy. The remainder of each evening was spent in letters, both of composition and viewing letters in the style, and in penmanship; to miscellaneous reading, if possible, from an encyclopedia, assigning a due proportion to each kind of study or occupations.

7760. Holidays, when they occur, should be commenced with a language, as usual, and to be included in the general rotation for that branch; but the remaining part of the day we would dispose of in portions of one, two, or three hours, in bringing forward those evening studies which we had been least successful in during the week, or found ourselves most in want of for actual use. Holidays are a time when it might be desired for drawing; but it must be remembered that this light, yet goes on best with that of the sun. Nothing can be more mechanical than copying drawings, or drawing from nature, and there is nothing (but want of will) that can hinder every gardener from being a good draughtsman.

To paint in oil, or make highly finished drawings, valued as such, is quite a different thing, and not to be attempted but by such as have much leisure, or adopt that pursuit as a profession.

7761. The books necessary for general studies are, any authors on arithmetic, mensuration, and land-surveying; E. L. of Euclid, and of Young's Lectures on Natural Philosophy; or study the articles on the last subject in a good encyclopedia. There is no very good drawing-book for self-instructors, but some one may be borrowed, and those parts of any encyclopedia consulted with advantage in this business. For the latter, it is necessary, as in all reading, all the books required are to be borrowed, and chiefly, if possible, an encyclopedia, which ought to be read through volume by volume, and notes taken in the pocket memorandum-book (7741) of such parts as are considered best worth remembering.

7760. Conclusion. A great deal more might be said on this subject, did our limits permit; suffice it to add, that if a student only wills and exerts himself, everything will be found possible; difficulties may occur, and may retard for a time, but they will finally be overcome. The great thing is to be convinced of the importance of incessant application, by which any man may attain to eminence, and without which eminence was never yet attained. The profession of a gardener is, more than any other, favorable for mental acquirements; his labor is easy; his patron has a library; he has frequent opportunities in improving his language and manner, by being asked questions by his patron and his family, and other superiors who are educated and polished. He may also render himself useful to clergymen, medical men, and schoolmasters, by preparing them for what the nature in return he will receive useful hints, and the loan of books. A great object is, to accomplish all this, and yet to save some spare money for travel and accidents, which is to be done by great simplicity (avoiding what is meagre) in food and dress; by neglecting the use of such luxuries as tea, sugar, spirits, and such other articles as are much taxed; by purchasing used clothes, and never new ones before having arrived at the degree of head gardener, for the best dress; and by having, for daily use, dresses of coarse grey stuff, not enhanced in price by much ornamental manipulation, or by taxes. Though, in making these remarks, we have had in view chiefly young men, yet there is no period of life at which improvement may not be commenced, and attempted with a degree of success that will amply repay, though at a period under thirty, every thing we have proposed may be attained: a great deal, even at forty, and enough to meliorate and humanize life, beginning even at the latest period. Let the gardener never forget that though something may depend on his organisation, yet, that much the greater part depends on education — on his desire of raising himself, and on incessant application. To desire anything ardently is, in truth, to be inspired with the power of attainment.

SECTION IV.

Religion, Moral, and Physical Education of Gardeners.

7761. The subject of morals (morales, Lat. manners) regards the conduct of man towards others; that of religion (religio, Lat. devotion, devoted to), his opinions as to God or the nature of things; and that of physical education (physica, Lat. the knowledge of nature) instructs him in the art of preserving health.

7762. Morality and religion are usually treated as depending on each other; the latter is considered as the principal foundation of the former, and man is taught to be sober and honest, not only to avoid the punishment awarded by the laws of his country, but to avoid still greater punishment in futurity. But morality may and does exist apart from religion; for truth and justice, honesty and humanity, are essential to the existence of regular society. Debauchery of every kind is attended with the loss of reputation, and more or less of bodily health; those who despise, and affect to treat with contempt or ridicule, the opinions of the respectable part of society, are themselves despised and excluded from society in return. In the intercourse of society, a man always receives according as he gives; and as he treats others so is he treated himself. If he wishes to be dealt with honestly, he must be honest; and if he wishes to be respected by respectable men, he must respect them, and their conduct and principles. In short, independently of religious motives, it is necessary to be moral, in order not to be disreputable; and worth while to be highly so, in order to ensure confidence and respect. Whatever theory therefore the young gardener may adopt, there is only one practice which he will find to answer his expectations; and that is, the strictest regard to truth, honesty, sobriety, decency, and purity in himself; and respect for others, in proportion as these virtues appear in their conduct and conversation.

7763. The moral law of all countries is essentially the same; because, in the rudest forms of society, it is instinctive: but among more civilized nations and even among those in a comparatively advanced state, the more refined laws of morality are neglected. Though a Russian in St. Petersburg, where the people, from the boor to the czar, are the most religious in Europe, it is no discredit to a gentleman to lead a debauched life, or to pilfer trifling articles from another, or to steal from shops (Lyttel's Moscow, c. 342) and yet that in society, and in every public man, the enjoyment of every individual depends not only on a strict, but a refined morality; and men must not only be polite, but polite.

Politeness may be considered the ornament or finish of morals or manners; and though it is commonly thought to belong chiefly to the higher classes, yet it will be found both attainable and useful in a high degree, by every class, and by none more than the gardener. Polite and amiable conduct, like a good figure and address, recommend themselves at sight, and make at once an impression in favor of the man who possesses them. "Civility," Lady M. W. Montague observes, "is a sort of current coin which costs nothing and buys everything." The greatest genius and abilities will never procure a
The art of conversation, like all other arts, is only to be acquired by reflection and experience. The art of conversing is the mind with ideas; and every art, by its nature, is peculiarly connected with anodomy, history, and biography; the next thing is to adapt our conversation to the society in which we happen to be; and the last requisite is to endeavor to discover the precise part and quantum of conversation which we ought to supply.

Every master of a family ought to instruct the members of it in the art of conversation, and to advise them more especially to avoid all subjects that lead to argument and discussion. These are of little service to truth or instruction; because men are seldom convinced by arguments carried on in society. No one perhaps, among the Christian nations, is more particularly averse to the discussion of any subject, than the English. To them the side of the argument happens to be younger or of an inferior rank. Men may be willing to be instructed, who would not submit to be convinced; and some will consent to receive information, who would feel the wrong they might do to the idea of instruction. Elderly persons, however, and such as are of acknowledged experience and judgment, may sometimes be so cautious, that they will not yield, but even then they are to be suspected in which they correct, or contradict, or criticize; lest, as is often the case, they appear more eager to display their own superiority, than to improve and oblige the party addressed. The love of self is liable at every moment to break in upon and spoil everything; and therefore the grand object is to keep that feeling constantly before the idea, that the object of all conversation is to please. Three or four young gardeners, all eager for improvement, might practice conversation on this principle, by assembling occasionally, and either conversing as equals, or for the sake of variety and improvement, assuming characters. Two or three persons may take the part of parents of a family; one or two of servants, or children, and the rest of the persons who would be affected as equals.

Whist, chess, &c. For the purpose of being able to join in the amusements of society, we have already recommended the study of whist, chess, &c. These are essential personal accomplishments of every man who would find his way in society in England, where conversation is not nearly so well understood as it is in any country on the continent of Europe.

There are two things in conduct which the gardener ought most particularly to avoid, familiarity and expediency. When these qualities discover themselves either in manner or conversation, they are a certain mark of low birth and breeding. A low, ignorant man, if he receives the slightest civilities from a person, immediately conceives the latter to be a particular friend for him; and soon endeavors to turn this friendship to advantage, by asking to borrow money to forward himself in business, or requesting a place under government, or a pension. If a gentleman, or indeed any man, notices a low familiar woman, the latter immediately concludes he is in love with her; if he has daughters, he has come to marry one of them; and at all events, he is a particular friend to be biased and relied on in time of need, who will certainly advance the family in some way or other. Such is the self-love and ignorance of mankind betrayed by the vulgar; for familiarity proceeds from that sort of gross and simple refinement, that it does not involve any obligations, nor inducements in the most absurd hopes, merely because, if realised, they would tend to their profit.

An induced and polite man is not familiar with any one, because he knows that if he were to lay bare everything respecting himself he would lose respect; and he does not show an impertinent curiosity concerning other people, because it might hurt the susceptibilities of other persons. There is no idea more intimate than the idea of feeling, and this is out of the question with him, because he knows mankind too well, to suppose they will give him a valuable thing merely because he asks it; but even if there was a chance of getting it in this way, still he would not ask, because he might be asked for something still more valuable in return. In this way polite men are not subject to that grossness of conduct, which makes the greatest difference between the two sorts of men who are met with in the same place, who have no interest in each other, or who are not acquainted by main chance. Where a weaker and stronger party, as man and wife, parents and children, masters and servants, cease to act in such a way as to maintain a mutual respect, the stronger party is an obliging one of four, and therefore becomes a benefactor, and is not to be obeyed and hated, instead of being obeyed and respected. What is it that makes a man hate his wife's faults more than those of any other woman? first, he knows them better: secondly, he knows he must put up with them; thirdly, he knows that she knows his faults, and hates them more than she does the faults of any other man. All this arises from familiarity.

The want of mutual respect is the cause of many evils among the lower classes; it is the origin of almost all family quarrels, and of most of those between individuals; the cause, familiarity, ought therefore to be avoided, by all who would be respected; and a salutary restraint placed on all their feelings,
both of love and hatred, curiosity and communicativeness. Judicious restraint is everything as to over- 
coming bad or vulgar qualities; a man properly under its influence may be compared to a well trained 
tree; and as this figure is familiar to the young gardener, it may be well for him frequently to ask him- 
sel whether, supposing he were a cherry-tree, he would be reckoned one finely spread against a wall or 
an unplanted tree.

7773. Religion is a subject which we leave every gardener to arrange with his own 
conscience; only observing, that as it concerns only the man himself, and unless joined 
to enthusiasm and proselytism, can never injure others; every one should be left at 
liberty to think in this respect as he chooses. Let no one, however, consider that differing 
from others as to religion implies a difference in morality, or a neglect of moral principles 
and let every gardener consider well what we have before said on this subject. (7769.)

7774. Physical education. It may be supposed superfluous to say anything to gar- 
deners in respect to health. But the truth is, that since the general introduction of hot-
houses, the profession of a gardener has become in some degree different from what it 
was; and he is now subject to heats and colds, which are liable to bring on inflamma-
tory and rheumatic complaints. Being heated excessively in a hot-house, and cooled 
to a very low degree in the open air during winter, or in an ice-house (which is now in 
amost daily use in good gardens, for preserving fruits and vegetables) during summer, do 
not of themselves injure the constitution; but the evil arises from the partial operation of 
either extreme by which one part of the frame is cooled or heated sooner than another. 
By this the circulation and perspiration are unnaturally accelerated or diminished in 
these parts, and of course the action of the whole system deranged. When this takes 
place, the consequences are fever, costiveness, and often St. Anthony's fire, ague, rheumatism, &c. If taken in time, opening the bowels and the hot-air bath of the hot-
house, taking care either to go at once from it to bed, or to the dry-stove and green-
house, so as to cool gradually, will restore the system to order; if neglected, time, open-
ing and sudatory medicines, and probably the doctor, will be required. The principal 
danger is to be dreaded from the excessive heat and perspiration produced by working 
in the bark-stove or in pits, such as during shifting, syringing, &c. To guard 
against these, the operator should limit his dress at the time to a loose flannel shirt and 
wooden shoes, and when finished, should wipe himself perfectly dry before putting on 
his ordinary clothing.

7775. The foundation of all health is regularity in the time and quantity of food taken, and in the com-
mon evacuations. If these are strictly attended to, everything will go on well; if suffered to become 
irregular, everything will go wrong. The stomach is the primum mobile, as it were, of the consti-
tution; the cause, when disordered, of the most afflicting diseases, and the first thing to be restored in 
order to their cure.

7776. A strict attention to personal propriety and sober habits need hardly be mentioned, with refer-
ence to young gardeners who mean to advance themselves; to suppose, indeed, that they would indulge 
in inebriety, or in alehouse society, is so entirely out of the question, that we shall not enter on 
the subject.

Sect. V. Of Economical Education, or the general Conduct and Economy of a Gar-
dener's Life.

7777. A gardener, who has attained his twenty-fifth year, and has carefully employed 
the leisure time of the preceding ten years in improving himself, will now have formed 
his judgment on most subjects; and be able to determine a general plan for the future 
economy or management of his life. A man may be learned, or have a genius and taste 
in his profession, without having that taste or judgment as to the economy of life which 
leads to fitness and propriety of conduct, and will induce him to fix on an object to be 
acquired, and devise and pursue rational means of obtaining it. Bad taste in the common 
business of life may lead to bad plans, to a desire to acquire property too rapidly, to 
gambling, to match-making, to quackery, and, probably, even to crime and disgrace. 
The principal cause of this bad taste is, that what is called education is much too 
limited in its objects; or that part which is commonly left to parents or masters is but 
very imperfectly supplied. A youth ought not only to be instructed in the different 
laws by which the conduct both of individuals and society is regulated, but also in the art of 
forming a plan for the management of his talents, so as they may best contribute to his 
happiness. Nothing is more conducive to happiness, than fixing on an end to be gained, 
and then steadily pursuing its attainment.

7778. Forming a plan of conduct. Though some things in every man's life, and 
often the most important things, are the result of accident; yet here, as in every other 
where a multitude of actions are to be performed with a view to an ultimate object, a 
plan must be of importance for their arrangement. No man is born in possession of 
the art of living, any more than of the art of gardening. The one requires to be studied 
as well as the other; and a man can no more expect permanent satisfaction from actions 
performed at random, than he can expect a good crop from seeds sown without due re-
gard to soil and season. The greater part of mankind enter on life without any fixed
object in view; or, if they form some general notion of acquiring wealth or distinction, they form no plan by which it is to be accomplished; the consequence is, that such persons, after blundering on through their best years, arrive at the end without having gained anything but experience, now of no use to them. When we look round and observe the quantity of misery in the world; the greater proportion is, or seems to be, the result of a want of plan, or of a bad plan of life. How many parents are unsuccessful in their struggles to maintain a large family; the result of too early marriage, and a thoughtless and unmeasured procreation! How many find themselves arrived at old age, with no other resource for support but charity; the consequence of want of foresight in expenditure! How many are suffering under poverty brought on by their own want of frugality, or positive extravagance; or under disease from excesses and irregularities committed in the hey-day of life! And how many, among those not born to inherit property, who, at no period of their life, have any other alternative between hard labor and deficient food, than disease and want!

7779. Want of plan may not, in every case, be the cause of all this misery; because accident enters into life for something, both in the unfavorable as well as the favorable side of the question; but we have no hesitation in asserting, that want of plan, as a cause of misery, is as ninety-nine to a hundred. Any plan at all, even a bad plan, is better than none; because those who set out on any plan will, in all probability, sooner discover its errors, if a bad one, and correct them, than those, who set out on no plan, will discover the want of one, and form a good plan. — Plan, in short, is predestination, as conduct is fate. The young gardener, who is just setting out in life, may well tremble at the consequences of proceeding on the journey without the guide of a judicious plan. This plan he must form himself: because he alone knows the nature of his talents and resources; — all that we can do is to offer a few hints.

7780. In order to be able to form a plan, it is previously necessary to determine the object to be obtained by it. Happiness is the object of every action of human life, and consists in the gratification of certain wishes, and the avoidance of others. Of these it is peculiar to you, and you are to procure, as much as possible, clothing, food, rest, relaxation, entertainment, &c. It is to be, however, of the earliest, and continue to the latest period of life. All these gratifications are procured by labor; in savage life, by hunting, fishing, and gathering fruits, till the man, no longer able for these labors, is obliged to lie down and die of want; in civilized society they are also obtained by labor; but here, what is called property exists; and man, in the vigor of his days, when the supplies of his labor are greater than the demands of his wants and desires, or when he chooses not to gratify the latter to the full extent admitted by the former, can, as it were, embody a part of his labor to be made use of when he is no longer able to perform it with ease. A man, in this case, is said to arrive at independence; instead of want, as in the case of the savage; or of beggary, as in the case of the improvident.

7781. Independence is the grand object which not only a gardener, but every man destined to live by the exercise of his labor or talents, ought to have in view. At certain periods of life, when the imagination is vivid, and health and spirits in their utmost vigor, some may prefer glory, high literary or professional reputation, or even present pleasure; and it is a noble attribute of our nature to prefer these to mere accumulation of money: but a great warrior, poet, or painter, arriving at old age and want, if the latter be brought on by common improvidence, will not find himself surrounded by many marks of distinction; and, though it may possibly be some consolation to him, that the three or four letters composing his name will be sometimes pronounced together after he is dead, yet it will not be much.

7782. The exercise of his profession is the most rational mode in which a gardener, or any person properly educated to one, can pursue independence. Only extraordinary circumstances can justify a change of profession; in common cases it indicates a want of steadiness of character, or a want of success; and the latter is commonly attributed to want of skill. It is better, therefore, to pursue unremittingly the profession to which we have been educated, even though we should not be very successful in it, than to risk an infringement on character by adopting another. The practice of gardening, as we have already seen (7377.), is carried on by three different classes, serving, tradesmen, and artist gardeners. The greater number of young men cannot do better than commence in the first branch. To begin in the second, unless an established business is purchased, a partnership in a respectable firm procured, or some situation discovered where there is an effectual demand for produce, would, to a young man without connection, be attended with at least a loss of time, if not with greater losses. As to the third branch, the demand is so very limited, that it can never be recommended in a general way. It remains, therefore, for the young gardener to look to the serving branch, as that by which he will the more certainly attain to independence.

7783. Of serving gardeners, there are two species, with their varieties; the public gardener and private gardener. The latter is the only species to be recommended in a general way; but whichever a young gardener adopts, it would be well if he could previously procure himself to be sent abroad for a year or longer, as gardener or collector to some expedition; or even if he could, at his own expense, visit Amsterdam, Antwerp, Leyden, and Paris. All this he may do at present, proceeding by sea to Rotterdam, either from London or Edinburgh, for less than twenty-five pounds; and a judicious young man, even though so much devoted to improvement as we suppose our young gardener to have been, ought to have saved that sum by his twenty-fifth year. In times of war it may be more expensive, or impossible.

7784. Situations. Though it be seldom that a gardener can choose a situation for him-
self, it may be proper to mention, that by far the best in the world are in England; there are some good situations in Scotland, and a few in Ireland; and there are occasionally good offers to go abroad as gardeners to the governors of British colonies, or to eminent merchants there. The principal foreign openings for British gardeners, however, are in Russia, where the emperor employs nearly a dozen head gardeners, generally British; and where the same, or a greater number, are in the service of the first-rate nobility. The salaries given are not very great; but the accommodations and necessary advantages are sufficient to admit a frugal man’s saving the greater part of the salary. Great care is requisite, however, to have a written arrangement before leaving this country, including a permission to return at pleasure, as no confidence can be placed in the verbal agreements of most of even the highest Russian nobility. We know of no other foreign situations worth notice. If a gardener thinks of going to America, or any of the colonies, on his own account, he will, of course, require a certain capital, and must also reckon on spending his days there. Supposing a young gardener to have obtained a tolerably good situation at home, and to have proved it for a year or two, he should, in our opinion, set about two things; the first is saving money, and the second is entering into the married state. The first is absolutely essential to the scheme of being independent in old age; the second nearly equally so to passing through life comfortably.

7785. With respect to saving money, we shall not attempt to state the proportion of neat wages that may be yearly saved; nor how the money may be best laid out; as these depend on circumstances. All we need suggest, is the necessity of keeping the ultimate object, and its great advantages, continually in view, and to prefer security of principal to high interest. As some data to enable the reader to estimate the accumulation of money saved, and put in a savings’ bank, or in the funds, we shall suppose a gardener to begin saving at the age of 27, and to continue saving till he attains his 50th year; laying out every year’s savings at only 4 per cent., adding half-yearly the interest to the principal; and at the end of that period purchasing an annuity for his own life, or the joint lives of himself and wife, with the accumulated sum: then—

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7786. By commencing master-gardener, and beginning to save at twenty years of age, a gardener, or even a common laborer, may attain the same advantages as to independence; but with inferior domestic comforts, as he cannot afford to spend so much annually; and with less enjoyment from literary and intellectual sources, because his time for previous improvement is reduced one half; and in the after part of his life, as he will only be able to obtain inferior situations, he must calculate on laboring personally. If he begins at twenty, however, and saves till he is fifty, the additional time will bring his smaller sums to very nearly the same totals as those of the more accomplished gardener: thus—

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7787. These calculations being made at the rate of 4 per cent. interest, and the Northampton valuation of life, (by which a man at 50 is estimated to live 18 years longer, while in London only 16 years,) must be considered as low rather than otherwise.

7788. The vulgar reason why a young man ought to save money is, that he may get together as much as may enable him to collect some furniture and get married. This, however, may be called saving to produce want and misery. A young loving couple, anxious to consummate their first wishes, will not be very nice in the quantity or quality of their furniture. All they consider necessary is accordingly often acquired before either are twenty. Housekeeping and propagation are commenced; and thus the foundation laid of a life of hard labor, scanty food, and their attendants, bad temper, and often disease. After twenty-five years of bustle and distraction, half a score of children have been produced, and are most probably growing up in rags and ignorance; and all that this couple can say is that they have struggled hard to create nine times as much misery as that by
which they are themselves oppressed. If the man had limited himself for twenty-five years to making the heads of pins, he might have accumulated as much as would have made him independent and comfortable, and still had sufficient time before him to marry, and enjoy the comfort and solace of a wife and children. But the use of a wife to a gardener, and to every man who is not independent, ought to be chiefly as the operative partner in his domestic establishment; to prepare his food, and keep in order his lodging and clothes. If, in addition to these duties, she has cultivated, or will cultivate her mind so as to become interesting as a companion, so much the better; and if the parties further think that they can attain their object of independence, and rear one or two children, let them do so. Universal sources of happiness should never be rejected, when they can be retained.
KALENDARIAL INDEX.

The almanac time in this calendar is calculated for the meridian of London; but as a kalendar of nature is given for the metropolitan district, the almanac time may, in every part of the empire, be varied to suit the local climate and vegetation.

In general, other circumstances being alike, four days may be allowed for every degree, or every 70 miles north or south of London: in spring, operations may be commenced earlier in that proportion southwards, and later northwards; but in autumn the reverse, and operations deferred as we advance southwards, and accelerated as we proceed to the north. In every case allowing a due weight to local circumstances.

JANUARY.

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<th>Weather at</th>
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**Remarks.**
A cold January is reckoned seasonable. The gardener, during this month, does not labor in the garden more than five hours a day: allowing one hour more for early and frosty mornings, and eleven hours for sleep, there remains eleven hours for personal improvement. Let the young gardener, who is amiable, of distinguishing himself from the common clay of his profession, not let one of these hours run to waste, 7741.


*In the first week:* shellfish snails (Hélie) and earthworms (Lumbricus terrestris) appear.

*Second week:* red bud (Maculata rubecula) whispers, nuthatch (Sitta europaea) chatters, mistletoe (Turdus viscivorus) sings, and wagtails (Motacilla alba et alia) appear.

*Third week:* the common lark (Alauda arvensis) congregates.

*Fourth week:* snails (Hélie hortensis) and slugs (Limax ater et bidulbans) abound in sheltered parts of gardens; the hedge-sparrow (Motacilla modularis) whispers, the large titmouse (Parus major) sings, and flies appear on windows.

2. Kalender of vegetable nature round London.

*In the first week:* some plants accidentally in flower; and others, as the laurustinus, continued from December.

*Second week:* winter aconite (Eranthis hyemalis), Christmas rose (Helcbrus latifolius) in flower, and hazel (Corylus avellana) catkins beginning to appear; common heath (Lumecmis pericyno- num) buds begin to appear.

*Third week:* primrose (Primula vulgaris) flowers in sheltered places; daisy (Céttia perennis) and chickweed (Chris nigrum) begin to flower.

*Fourth week:* mezeon (Daphne mezereum) begins to flower; and sometimes sperry (Spergula arvensis), pansy (Viola tricolor), white scented violet (Viola odorata), archangel (Lunum rubrum), and colts-foot (Tussilago farfara) show blossoms.


Sow (3071) early frame and Charlton peas about the beginning, and some dwarf marrowroots about the end of the month. (3081.) Early managan and long-pod beans in the first week (3016) and the last. (3017.) In the last fortnight, on a sheltered border, sloping to the south, the hardy green Egyptian, early and brown Dutch lettuces. (3074.) On a similar border, in the first and second week, early dwarf short-topt radish; in the last fortnight, the salmon-colored, (3072.)

*Protect* (3036.) by temporary coverings, newly sown seeds, as lettuce, endive, celery, &c.

*Transplant* (3079.) strong plants of the brassica tribe and parsnips, &c., so as to run for seed.

*Dig* (1841.) and trench (1764.) vacant ground in dry weather.

*Prepare* (170.) composts and manures. Attend to beetroot (3535.), by picking up all dead leaves, and removing all plants killed by the frost, &c. (3555. to 3073.)

**Insects,** &c. (3276.) Destroy slugs, set traps for mice, and remove all larvae, webs, eggs, &c.

4. Hardy fruit department.

*Plant* (3071.) fruit-trees in general, in open weather.

*Protect* (3016.) newly-planted trees from frost and drought by mulching (3565.) fig-trees by fences or mats, if you have neglected this business in October. (4801.)

*Prune* (2110.) apples, pears, plums, cherries, gooseberries, currants, and raspberries, preferring mild weather, or only moderate frosts. Prune first such trees as stand in compartments or borders that you wish to dig or dress (2573.) apricots in the last fortnight, if very mild. (4325.) Loosen the extremities of the shoots of such trees as it is not proper to prune at present, and wash them with soap-suds and sulphur, or scalding water if insects are suspected. (3075.)

*Dig* (1841.) and stir the earth round trees which have been pruned; trench ground intended for trees.

*Stake* newly-planted trees. (3081.)

*Clean* trees from moss, mistletoe, &c. (3024.) Guard against hares, by tarring or lime-whiting their stems, or tying thorns round them. (3022.)

*Destroy* (2580.) insects by washes, or hot water, applied both to walls and trellises, and to the trees.

*Fruit-room and cellar.* (3098.) Look over the fruit in open boxes or shelves, and pick out decayed or tainted ones; but do not touch the casks of fruit in the cellar. (3208.)

5. Culinary hot-house department.

*Glass case without heat.* (3066.) Sow radishes, lettuce, carrots, small-salads (3096.); and peas and beans for transplanting. (3016.)

*Hot-beds and pits.* (3058.) Prepare for making up hot-beds for early cucumbers (3078.) and melons (3081.), if you have not begun in November. Sow early radishes, and small-salading on sight hot-beds. (4078.) Sow carrot on a slight hot-bed, to produce a crop for drawing in April and May. (3040.) Kidney-beans, peas, potatoes (3061. 3001. 3568.), &c. may be sown and planted on sight hot-beds in small pots, to fit them for transplanting. (7445.) Forc or asparagus (3549.), sea-kale (3056.) and tart-rhubarb (3030.), on hot-beds, or in pits, or in the open garden. (3508. and 4083.)

*Pinery.* (3097.) Give air and water sparingly to pines; sow kidneybeans; take in strawberries.

*Forcing-houses.* (3040. and 3003.) Give air and water, and, according to the progress your trees have made, increase your stimului of every description. Attend to kidneybeans and strawberries, wherever you have any store-room. (3057. and 3508.)

6. Flower-garden. — Open ground department.

*Plant* (3077.) dried roots of bolder-flowers, if not
done before; but defer planting bulbs of the finer florists' flowers till February, unless the weather is very mild. (5052.)

Transplant (2078.) daisies, and other edgings, if the weather is fine, and it was not done before. (5629.)

Protect (2036.) choice plants by matting, litter, cases of wicker-work, old bark, and all other proper means, observing to do it with due attention to neatness in this department of gardening. (2359.)

At this period, larger sorts of tulips, which will emerge from the ground by the end of the month; hoop them over, and apply mats. (6529.)

Ranunculuses and anemones, which have been planted in November, will require a similar attention. (6276.)

7. Flower-garden.—Hot-house department.

Glass case without heat. (5686.) Attend to the alpines (6537): they should have air every dry day, and must, in very severe weather, be protected by mats, and even litter, to imitate their native snow covering at this season. Mignomette and other prolonged annuals, as stocks, sweetpeas, &c. will require similar attention. (6486.)

Look to choice auriculae (6735.) and polyanthus (6598:); keep them plunged in frames in old tan, or, what is better, saw dust, or ashes. In general, never attempt to keep a potted plant through the winter in a cold frame, unless it be plunged, or the pots be standing very close together.

Hot-beds and pits. (6218.) Begin to force roses (6218.) and other shrubs, and hardy flowers, as well as bulbs, if you have not begun in November: put bulbs in blowing-glasses. (6245.)

Green-house. (6211.) Minim. temp. for this month, 40 deg., max. at fire-heat, 44 deg. See that the most delicate plants be in the warmest part of the house, in so far as is consistent with other arrangements: give air freely in fine weather, and water at all times sparingly. (6212.)

Dry-stone. (6317.) Min. temp. for this month 45 deg. with fire-heat; water very sparingly, but give air every fine day. (6212.)

Bark, or moist stoe. (6214.) The minimum temperature during this department, with fire-heat, may be 38 deg. and maximum 70 deg.: water and give air with discretion.

8. Pleasure-ground and shrubbery.

Plant (2077.) most sorts of deciduous trees in fine weather, and deciduous hedges. (6585. and 6816.)

Prune (2110.) native and naturalised deciduous shrubs and hedges (2214.); cut deciduous hedges (6590): attend to the weather: only the very hardest natives are to be cut during frosts and snows. (6898.)

Digging. (1519.) Continue this during this month in the interstices of masses and groups, as well as in the shrubberies and other screen plantations. Where the exterior abounds with flowering shrubs and plants, it should have been dug in autumn, and must not be deferred till next month.

Dress turf (6191.) and gravel (1597.): the former may be done in moist, but the latter only in dry weather.

Form and repair lawns and turf verges, in mild weather. (2100. and 2101.)


Lay out (6873.) ground for a nursery, if not done in autumn; gather all manner of tree-seeds. (6892.)

Dig (1561.) and trench (1570.), vacant ground between the rows of plants, which are to stand a year longer: fill up any vacancies as you go along. (7470.)

Lift (2081.) plants fit for planting out.

Prune (2110.) nursery plants before planting: do this in sheds, and keep the roots covered with moss or moss.

Gather (2292.) cones of the larch and other fir, and of the pine tribe. (6884.)

Protect (2406.) beds of germinating seeds with straw or litter; put other tender seedlings in pots under frames, or mats and hoops, from birds, mice, snails, and other vermin. (2290.)

Rolling-ground (6770.): turn over the different layers frequently, and see that none of them are soaked with water.

Seed-lift and cellar (6890.): look to all the sorts of seeds in these departments; whether buried in sand, or in heaps, layers, baskets, drawers, or bags.

Destroy (2250.) vermin, and, in bad weather, cut and paint tallow and prepare parchment labels, number-sticks, hooks for laying, &c. (1317.)

10. Trees.—Permanent plantations and park-scenery.

Prepare (6517.) ground for grove or screen plantations; for useful strips; for detached, and for hedge-row trees; and planting in general. (6878.)

Plant (2126.) in dry weather, deciduous trees, Scotch pine, and larch fr. (6967.)

Prune (2110.) deciduous trees, and also larch and Scotch pine groves (6882.), hedge-row trees, and herbaceous forest-trees in every form. (6854.) cut and plash, repair and renovate, and complete hedges of deciduous plants or trees. (6817.)

Enclose and fence (6820.) ground intended to be planted (6882.) by posts and rails in all weathers (6830:), but by mortar walls, in mild weather only. (6825.)

Felt (6954.) timber-trees, where the bark is no object.

Thin (6955.) crowded plantations, distinguishing between those of sorts fit for hedging, or transplanting, and sorts for consumption in any of the usual forms of young trees, or coppices (6966. and 6915.), and otherwise prepare for planting the more valuable sorts. (6981. and 6915.)

Excavate and renove ground for forming pieces of water, &c. (1945, and 7217.)

FEBRUARY.

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REMARKS.

This month (the spring or grand flush month of the Saxons) is usually subject to much rain, or snow; either is account:eligible: the old proverb being, "February cold, and the blackbird white." Early frosts are not unfrequent, and especially cucumbers and peaches, require great care in this month; when the sun does not appear for several days, danger is to be apprehended from dampness, and at other times from chills.

Fourth week: the partridge (Tetrao perdix) begins to pair, the blackbird (Turdus merula) whistles, and the firs and woodlarks (Alauda arvensis et arborescens) sing; the hen (Phasianus colchicus) sits.

Third week: the snowdrop (Galanthus nivalis), and the (Iris versicolor), white dead-nettle (Lathyrus album) and polyanthus (Primula veris) flowers; and the elder (Sambucus nigra), and some roses and honeysuckles, begin to expand their leaves.

Second week: common crowfoot (Ranunculus repens), dandelion (Leontodon taraxacum), and the female flowers of hazel (Corylus avellana) appear.

Third week: veronica agrestis in flower; many of the poplar and willow tribe show their catkins; and
also the yew (Taxus baccata), alder (Alnus communis), the tulip (Tulipa), crown-imperial (Fritillaria imperialis), and various other bulbs, boldly emerging from the ground.

Fourth week: the erica carnea, wood strawberry (Fragaria vesca), some speedwells ( Veronica), the groundsel, and sometimes the stock and wallflower (Cheiranthus), in flower. Some sorts of gooseberries, apricots, and peaches, beginning to open their buds.


Sow (2071) radishes at twice or thrice (5749); round-leaved spinach twice (3771), lettuce for succession (3790), peas and beans in the beginning and end of the month (3501 and 3516); some early cabbages, sowing any plants of the last sort at the beginning and end of the month, red cabbage. (3542 and 3518).

In the last week savoys (3518); in the last fortnight dill, chervil, and fennel (4607 to 4610), early Horseradish root near the end of the month (5718), early Dutch turnip in the last fortnight (6388), small salads every fortnight (4785), onions for a crop in the last week, and a few leeks at the same time. (3815 and 3835).

Temporary coverings. (2906) Cover with litter, fronds of spruce and silver fir, mats, and other means, as circo, as it may be required.

Plant (2077). Jerusalem artichokes (3692), chives, garlic, shallots (3583 to 3584), horse-radish (4115), lettuce (4459), and potatoes. (3476).

Propagate, by rooted offsets (1885), mint, balm, sorrel, penny-royal, tansy, tarragon, fennel, and burnet: (4081 to 4121).

Transplant (3725) for seed, if it was not done in autumn, the brassica tribe, onions, carrots, turnips, beet, celery, endive, parsnips, and leeks.

Digs (34) and trench (34) of a good vacuum ground in moderate weather, and perform all other operations of this kind only in dry weather.

Destroy insects by the usual means. (3583).

Sow potatoes. Look out onions, and other dried roots. (1704 and 1705).

Toad-room. See that tools are always cleaned before being laid by at this season. (1706).

4. Hardy fruit department.

Plant (3071) all sorts of fruit-trees, when the weather is fine (4361); strawberries towards the end of the month. (4717).

Protect roots of new-planted trees by mulching (2089); tops of apricot, plum, peach, and nectarine trees coming into blossom. (2506).

Prune apples (2510). Apricots, peaches, and nectarines, before the blossom-buds are much swell (4880 to 4530); apples and pears before the end of the month, at the end of May (4451), and finish vines (4654. 4670. 4680 and 4686).

Prepare ground for planting (2077); spring-dress straw, trees, and plants; dig and dress ground where the trees are pruned; support newly planted trees with stakes (2085); clear the bark of trees of moss, &c.; fence orchard trees where sheep, cattle, or hares may be expected. (3584).

Destroy insects. (2580).

Fruit-room. (2585). Keep continually examining the house fruit, whether in the open shelves, or cloe drawers: remove all tainted specimens.

Fruit-cellars. (2599). Such fruit as is put up in close casks, and sealed or plastered up to exclude the air, will require more attention than keeping out extreme frosts, so that the temperature may stand between 32 and 40 degrees.

5. Culinary hot-house department.

Glass case without heat. (2936). Sow lettuces, small salads, &c. as in last month (3589), plant potatoes. (3375).

Hot-beds and pits. (5787). In the first week begin to force cucumbers and melons: in general, the beds now set to work produce finer fruit than those put in earlier in the season. (2937). Continue sowings of salads (3589), and kidneybeans (3587); begin or continue to force asparagus, potatoes, scallions, tart-chiliubarb, &c. (4210); sow a few seeds of cabbage and cauliflower plants for early planting.

Mushroom-beds. Protect established beds, and spawn new ones (3434); keep up the heat of all hot-beds by linings. (1976).

Pinery. (5925). Attend to the proper temperature (2947 and 2972): pines want little air or water at this season. See that suckers on dung-heat are not too moist.

Forcing department. (3590). If you have not begun before, this will be very good, to commence with most sorts of fruits, peaches, cherries, vines, &c. Set in strawberries and other plants in pots, also fruit-trees and shrubs, and plant kidneybeans; apply stimulating degrees, last, if not doing well enough, do not decline, otherwise you produce an injurious check to vegetation. See to the stems of vines that are outside the forcing-houses and staves which are at work. (3592 and 3531).

6. Flower-garden.—Open ground department.

Sow (2071). a few hardy annuals in the last fortnight, if the weather be fine: most of the sorts are better deferred till the end of March. (5607). Mignonette and ten-weeks’ stocks, in a warm border, to be propagated in every other. (5584 and 5485).

Propagate hardy plants from the root and herb; but September or March are better seasons. (4903). Plant earthed roots, when the weather is open and dry. (5601).

Transplant (2079), if the last fortnight be fit weather, the hardier biennials and perennial border-flowers. (3493 and 3625).

Shelter and protect (2936) by all the usual means; but take care not to exclude air and light a moment longer than is absolutely necessary.

Prepare vacant ground for plants and trees, also composts for plants in pots. (3518).

Bees. Feed such hives as are weak. (1748).

7. Flower garden. — Hot-house department.

Glass case without heat. (2936). Dress select auri- culas, and cover them at night to promote their growth (5767); sow ten-weeks’ stocks, and mignonette, for sucrional supply. (3592 and 3586).

Hot-beds and pits. (3578). In the last week, prepare for tender annuals, continue to force bulbs, and the usual sorts of border-flowers, and Dutch roots in dung-beds and pots heated by fermentable substances, steam, or by smoke-flues. (6503).

Green-house. (6211). Minimum heat for this month, 40 deg., maximum, with fire-heat, 44 deg. Give air freely in fine weather, but water sparingly; the alternate drying by fire-heat, and then mace- rating by watering, is a sure way of killing tender plants in small pots.

Bar, or moist stone. (6214). Give air whenever the thermometer rises to 70 deg. or under it, if the sun shines upon it for 2 hours and 30 minutes. Begin to propagate by the usual modes; attend to neatness and routine culture.


8. Pleasure-ground and shrubbery.

Plant (3077). deciduous trees and hedges, as in January: deciduous shrubs after the middle of the month. (6128. 6160 and 6189).

Prune (2110) as before, finishing most sorts by the middle of the month, if possible. (5610).

Dig (1854) as before, and include the flower and shrubbery borders towards the end of the month. Sweep and roll gravel-walks and lawns (5619); trim the edges of verges with a weeding-iron; remove all weeds and rubbish. (2921).

Form and prepare lawns and gravel-walks, as directed for last month. (2100 and 2101).


Fruit-trees. Sow kernels and fruit-stones. (7011 and 7016); lay quinces, walnut, and mulberry trees; plant cuttings of the gooseberry, currant, and elder. Lay or graft the berberry, hazel-nut, and bilbert. (7031). Preserve cuttings of the vine and fig in dry earth (4585); plant suckers of the raspberry, (3582) for grafting. (3583).

Ornamental shrubs. Sow hardy deciduous sorts; lay and plant cuttings, and take off suckers for propagating; plant out in nursery rows, and prune deciduous sorts. (7031).

Forest trees. (6982 to 7011). Sow mountain ash, hornbeam, wild cherry, hawthorn, ash-keys, hazel-nut, acorns, walnuts, Spanish and horse chestnuts, &c.
KALENDARIAL
and bore-the according weed. The the the 0-716
saxifraga daphne nigral, (Rosmarinus cock
Drum-headed (Columbi) winter
crop. for (4079.) (.3492.)
(4003.), old store onions, as scallions or small bulbs for a full crop of large bulbs. Jerusalem artichokes and sea-kale, and in the last fortnight, potatoes for a full crop. (3576.)
Temperature of Average coverings (2236.) : continue these as in last month.
Propagate edible peripherals by slips and offsets (1888, and 1908.)
Transplant the brassica tribe, lettuce, and asparagus. Fill up vacances. (2496.)
Dig, &c. as in last month (1864.) from comports and earth. (3075.) Store rooms. (2890.)
Storeroom. Remove, delaying articles, and admit plenty of air, &c. (1704. and 1705.)


In the first week: the ring-dove (Columba palama-
bas) coos, the white wagtal (Motacilla alba) sings, and the yellow wagtail (Motacilla flava) appears, the turtur turdus, and the small (Helie), and slug (Limace), engennderer.
Second week: the jackdaw (Corvus monedula) be-
gins to come to churches; the tomtit (Pyrrus car-
neolus) has its spring note; brood wood-owls (Strix nilua) hoot; and the small tortoise-shell butterfly (Papilio urticae, L) appears.
Third week: the marsh titmouse (Parus palustris) begins his notes; various flies (Musca) appear, the fox (Canis vulpis) smells rank; the turkey-
cock (Meleagris gallo-pavo) struts and gobbles.
Fourth week: the yellowhammer (Emberiza citriela) and green woodpecker (Picus viridis) sing; rooks, ravens (Corvus), and house-pigeons (Columba) build; the goldfinch (Fringilla carduelis) sings, field-cricketts (Scarcabceus) open their holes; and the common flea (Pulice trivittata) appears.

2. Kalendar of vegetable nature round London.

In the first week: various species of the pine, larch, and fir trees in full flower; the rosemary (Rosmarinus officinalis), the willow (Salix), and bay (Laurus nobilis), in blossom; various trees and shrubs beginning to open their buds.
Second week: the common honeysuckle (Lonicera periclymenum) and some roses in leaf; crocus ver-
bus, and other sub-species, and some scilles, in flower; holly (Ilex aquifolium) and common broom (Ranunculus repens), hepatica and elder (Sambucus nigra), sometimes in leaf.
Third week: saxifraga oppositifolia, draba verna, daphne pontics and collins, and lonicera nigra, in flower.
Fourth week: the peach and nectarine, apricot, cherry (Prunus japonica), pyrus japonica, crown-imperial, saxifraga crassifolia, buxus sempervirens, and other plants in warm situations in flower, or just ad-
vanishing to that state.3. Kitchen-garden.

Culinary vegetables.

Sow (371.) the main crops of most esculent. Drum-headed and Scotch cabbages for field-culture. (347.) Peas (361.), beans (351.), lettuce (3690.), spinach (371.), and small salals every fortnight. (4079.) Indian cress (4119.), a few savoys (3519.) for an early crop; and towards the end for a full crop (3618.) for a full crop; and beets (3835.), some red and white cabbage (3492. and 3512.), full crops of carrots (3718.) and parsnips. (3727.) Asparagus. In the third week (3862.) Cauliflower in the last fortnight, for a full crop (3548.); borc.
coles (3592.), and Brussels sprouts for autumn and winter crops. (3584.) In the last fortnight, sea-
kae (Cauliflower, cabbages (3835.), turnips (4289.) colery (4003.), alsaiders (3954.), and most culinary ar-
matics, as parley, dill, fennel, &c. (3081.) In the last week, summer savoys (3519.), and mustard for seed. (4057.)

MARCH.

<table>
<thead>
<tr>
<th>Weather at</th>
<th>Average of the Thermometer.</th>
<th>Greatest Variation of the Barometer.</th>
<th>Average of the Barometer.</th>
<th>Quantity of Rain.</th>
<th>REMARKS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>London</td>
<td>46</td>
<td>4</td>
<td>20</td>
<td>0.716 inch.</td>
<td>The beginning of March usually concludes the winter; and the end of the month is generally indicative of the succeeding season: it sometimes comes in like a lion, and goes out like a lamb. The Saxons called this month &quot;the lengthening of the day,&quot; and hence its name, from the increasing of the days. The most laborious period of the gardener's year is the last half of this month; and the first fortnight of April.</td>
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<tr>
<td>Edinburgh</td>
<td>41</td>
<td>7</td>
<td>8</td>
<td>1.455</td>
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<tr>
<td>Dublin</td>
<td>41</td>
<td>7</td>
<td>9</td>
<td>2.364</td>
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</table>

Plant (3717.), in the first fortnight, horse-radish (4114.), licorice (4245), chives, shallots, and gar-
ic (3810.), as old store onions, as scallions or small bulbs for a full crop of large bulbs. Jerusalem artichokes and sea-kale, and in the last fortnight, potatoes for a full crop. (3576.)
Temperature of Average coverings (2236.): continue these as in last month.
Propagate edible peripherals by slips and offsets (1888, and 1908.)
Transplant the brassica tribe, lettuce, and asparagus. Fill up vacances. (2496.)
Dig, &c. as in last month (1864.) from comports and earth. (3075.) Store rooms. (2890.)
Storeroom. Remove, delaying articles, and admit plenty of air, &c. (1704. and 1705.)

4. Hardy fruit department.

Plant (3717.) fruit-trees in general. The fig (4831) and mulberry may now be planted. (467.) Finish prunings and tying-trees; dig before the middle of the month, and currants and raspberries by the end. (4642. 4670. and 4696.) Alpine and wood straw-
berries may be planted, though autumn is preferable. (4717.)
Protect roots by mulching (2068.), and trees coming into blossom by the usual means.
Prune (3110.) till the middle of the month; but finish as the season permits. If not, apricots may be pruned till the 5th (4352.), peaches and nectarines till the 15th (4485.), gooseberries to the 7th, red and white currants to the 10th or 12th, and the black currant to the 20th. (4646. and 4675.)
Dig and dress between rows of currant-trees, and other fruit-trees, where this operation has not been done before. Dress any strawberry beds you have not been able to do before. (4718.)
Destroy insects. (2890.)
Fruit-room. (2528.) Examine the fruit in the room; take care not to leave open the door of the cellar so as to raise its temperature above 40 degrees.5. Culinary hot-house department. Glass case without heat. Sow kidneybeans to receive a few weeks' protection. Remove frames from cauliflower-plants. (3545.)
Hot-beds and pits. (5978.) Go on with hot-beds for cucumbers, melons, &c. (3164.) Sow a few turnips on a gentle hot-bed to come in early. (3390.) Sow all sorts of culinary annuals. Give air and apply linings to maintain the proper temperatures. (1976.) Attend to pine suckers and crowns; shift any that may require large pots, and examine the roots of such as are sickly. (3718.)
Pine-house. (3075.) Keep sowing kidneybeans, and filling spare corners with strawberry-pots for succession. See that your bark-pit be in proper heat, and attend to the temperature for this month, and the other varieties of culture. Pines are now generally shifted. (3018.)
Forcing department. (2549.) Attend to the cul-
ture of the melons in the particular kind, and generally to keep down insects by watering; promote setting of fruit by air, and encourage growth by steaming or filling the house with vapors by powerful fires and water-
ings over the leaves and every part of the house.
6. Flower-garden. — Open garden department.

Sow (2917.) hardy annuals (6507.), in the second, third, and last week; and some of the more robust half-hardy annuals about the end of the month. (6513.) Such hardy annuals as their flowers, for vases, deserve the place of honor, scabious, bastard rocket, sweet alysson, clary, Chinese hollyhock, and Indian pink. (6565.) Biennials in general, and also perennials towards the end of the month. (6452.)

Propagate by rooted slips and offsets; but next month is preferable for rootless slips and cuttings. (2807.)

Plants dried roots; finish with the anemone and ranunculus in the first fortnight. (6256. and 6875.) Transplant annuals from the patches in the borders, and biennials and perennials from the flower-garden nursery, into their final sites. (6110.)

Shelter choice border and all florists' flowers in severe weather. (2282.) Dig trees, hedges, &c., &c. only in dry weather. Clean up all borders, and prepare vacant ground. (1854. to 1881.)

Bees. Feed weak hives as in last month. (1748.)

7. Flower garden. — Hot-house department.

Glass case without heat. (2986.) Take care of alpines and prolonged annuals, remove all weeds, and keep the house free from all cover. Cover auricula-frames in very severe nights (6575.) by keeping them rather warm at this season they will come up with fine stalks to support their magnificence. (6752.) Sow half-hardy annuals for transplanting, they will come into flower as soon as those sown in the open air last month. (6513.) Take care of the early sowings. (6578.)

Hot-beds and pits. (2978.) In the first fortnight sow half-hardy annuals on a slight hot-bed for transplanting to come in first. (6513.) Sow tender annuals at any period of the month. (6575.) Plant tubercoses in pots for forcing. (6535.) Force roses and other flowering or odoriferous shrubs and all desirable hardy flowers in pots. Sow seeds of greenhouse and hot-house plants to be propagated in this way. Plant cuttings for the same end. (6063.)

Green-house. (6211.) Make no fires unless the thermometer, in the open air, falls to 55 deg.; 45 deg. with fire-heat will be a good medium heat in this month. Begin to propagate by cuttings. (6507.)

Dry-stone. (6716.) A good medium heat for this month will be 55 deg. which may be kept up with very little fire-heat. Give water moderately, but see that you do give wets the earth, and does not escape between the ball and the edge of the pot. Give air freely in fine weather.

Bark, or moist stone. (6214.) Give air in general, and particularly in the summer, when you wish to produce a vigorous growth, shift your plants into a rich compost, water over the top about three o'clock, and then shut the house close up for the night. Do not water when the temperature has been up to 80 deg. (2205.)

8. Pleasure-ground and shrubbery.

Plant (2977.) deciduous trees and shrubs, also deciduous hedges; finish as early as possible, unless the season be unusually backward. Evergreens of the hardier sorts towards the end of the month. (6541. and 6752.)

Prune (2110.) deciduous trees and cut hedges, and finish this work as early as possible. In pruning plants, where the chief object is the flowers, attend to the mode of heading these. In short, never begin to cut a tree before having a clear and distinct idea of what you wish to attain— is it height, strength, leaves, flowers, or fruit?-and prune accordingly.

Dress winter and autumn dung shrubberies. Mulch, stake, water, and attend to neatness. (2529.) Dress and roll turf and gravel; attend to the margins with tartaniser. (1317.)

Form and repair gravel-walks. In some situations imitation gravel-walks require to be turned every two or three years and partly renewed. (1980.)


Fruit-trees. Sow kernels for stocks; lay the vine and the linden, and 4848.; plant cuttings and eyes of the vine in the open air, or in pots, to be placed in a moist heat. Grant towards the middle of the month, or sooner or later, according to the size. Plant out seedlings in nursery rows. (7061.)

Head down newly budded and gratted trees not intended to be removed. (2389.)

Head down trees and shrubs. Sow seeds of the hardier sorts. Evergreens may be sown in the last week. Finish laying decided kinds, plant cuttings and suckers, and grant some of such sorts towards the end of the month. (6752.) Plant out layers, cuttings, and suckers in nursery rows. (7061.)

Forest trees. (6962.) Sow nuts, keys, and berries, and also the seeds of the last year's crops; and begin to sow evergreens. Plant cuttings, suckers, &c. as in February. Plant out from the seed-bed or cutting-border in nursery lines. Dig between the rows of trees and shrubs not intended to be removed this season.

Wood, hedges, &c., &c. Prune, dress, and ramify the surface in fine weather. Dig between nursery lines, where the plants are not to be removed. (6826. to 7061.)

Shelter and protect trees from cold, birds, and vermin. (2066. and 2529.)


Plant all sorts of deciduous trees and shrubs, the Scotch pine and larch trees. (5853.) Towards the end plant most sorts of evergreens. (6572.) Hedges of evergreens. Fill up blanks in plantations of two or more years' standing.

Head down trees intended to stope for underground, or produce single leaders for timber-trees or poles. (6829. and 6894.)

Felt and thin trees and cope; but the barking sorts not till the end of the month, when they will part with the bark. (6041.)

Sow forests and woodlots; about the middle of the month with the smell (Hymenoxus rustica) the vermin will be less likely to annoy the seeds, having the farmer's progeny to attack. (5858.)

Operations on ground, and masonry, may now go on with the most advantage. (6526.)

a. In the month of April, having attained a sufficient length, and the weather being generally dry: external brick walls for gardens, however, are better deferred till May, when all danger from frost will be over.

APRIL

REMARKS.

The weather of this month is distinguished by the rapidity of its changes. It is generally stormy, interspersed with gleams of sunshine, hail, snow, some frost, and occasional showers, which make the deciduous and halchard plants require protection and particular attention during this month. The young gardener, while at work, may study the germination and foliage of trees, and the paleity and delicacy of newly expanded foliage.

Third week; the crested wren (Mecocitta regulus) sings; the blackbird (Turdus merula), raven (Corvus corax), pheasant (Phasianus colchicus), hen (Phasianus colchicus gallus), and duck (Anas bosca) sit; various insects appear; and the feldfare (Turdus pilaris) is still here. Foul weather. When the swallow (Hirundo rustica) returns; the nightingale (Mecocitta luscinia) sings; the bittern (Ardea rutilaria) makes a noise; the house-martin (Hirundo rustica) appears; the blackcap (Machuca nectanegra) whistles, and the common snipe (Coluber natrix) appears.

1. Calendar of animated nature round London.

In the first week: the viper (Coluber berus) and woodhouse (Onicus asellus) appear; the mistletoe-thrush (Turdus viscivorus) pairs; frogs (Rana) croak and breed and spawn, and muskrats (Phalena) appear.

Second week: the stone curlew (Grardarius albicristatus) clamous; young frogs (Rana temporaria) appear; the peacock (Phasianus) row; the trout (Salmo trutta) rise; and spiders (Aranea) abound.
2. Kalenderial vegetable nature round London.

In the first week: the daffodil (Narcissus pseudo-narcissus), the garden-hyacinth (Hyacinthus orientalis), the wallflower (Cheiranthus cheiri), the cowslip (Primula veris), the sweet rocket (Hesperis matronalis), the cow parsley (Anthriscus sylvestris), and various other herbs and trees in flower.

Second week: the ground-ivy (Glecoma hederacea), gentianella (Gentiana acaulis), pulmonaria virginica, the auricula, lilies sempervirens, cynoglossum osmophalloides, and most of the common fruit-trees, and fruit-shrubs in flower.

Third week: some robinia, andromeda, kalanie, and other American shrubs; daphne laureola, ulmus campestris, chrysosplenium oppositifolium, mercia of the S. and U. sorts, and other plant, in flower.

Fourth week: the beech (Fagus) and elm (Ulmus) in flower; ivy-berries drop from the racemes; the larch in leaf, and the tulip and some white narcissi and frullarias in flower.


Sow seed: for a full breadth; lettuce, small salads, peas, beans, potatoes, and the like. Sow peas and beans (3901. and 3617.), broccoli thrice (3555.), borecoles in the first week (3529.), cabbages and savoy twice (3602. and 3519.), turnips twice (3698.), silver-skinned onions every three weeks during summer for drawing; onions, leeks, and cardoons, in the first week, for a general purpose, in (3571.), 7th, for a general crop (4063.), mustard for seed (4577.), carrots, in the second or third week, for a main crop (3717.), kidney beans, in the second week, for a general purpose, in (3407.), parsnips, in the last week of the 1st month (3634.), asparagus and parsnips, in the first or second week, but not later (3577.); red beets, in the third week, for a full crop, and also nasturtiums, salsify, scorzonera, etc. (3740.); Sow the areál, aromatics, and herbs, if not done in March. (4131.)

Propagate by bulbs and dried roots. (1587.) Finish planting the main crops of potatoes. (3600.)

Put in perennial culinary plants by slips and offsets, as all the pot-herbs, aromatics, &c. (1588.)

Transplant lettuce, cabbages, seakale, celery, and cauliflower. (1578.)

Dress artichoke and asparagus beds, or compartments. (3925. and 3584.) Hoe and thinning, onions, turnips; earth up cauliflowers and cabbages, seakale for winter, peas, beans, and potatoes, turnip, beet, tie up lettuce, destroy weeds, and stir the ground in fine weather. (2591.)

Attend to insects, and to the store-room, (2580. and 2690.)

4. Hardy fruit department.

Plant cherries, plums, apples, and pears, till the last week. Pot plums, prunes, and pears, if necessary, to 15th; but defer till autumn what you cannot accomplish by this period, unless the season is unusually backward. (2577.)

Prune, if you have delayed it; but expect vines to bleed, and stone-fruits in general to be much injured by the operation, if not performed very early in the month, and even that is too late. In the last days of the month, rub off the buds of vines which appear where you do not wish shoots. (4259.)

Routine culture. Water, mulch, stake, and fence. Weed strawberry-beds, and pinch off runners, where you do not wish to have young plants. (2077.)

Dust with ashes, especially apple wood, which will begin to appear on forward peach-trees; pick off caterpillars. (2580.)

Fruit—collar. Attend to the temperature, and never break even a cask till you are in want of its contents. (2929.)

5. Culinary hot-house department.

Glass case without artificial heat. If the season is backward, sow in the first week kidneybeans, to be protected till the weather is mild. (2296.)

Hot-beds. Continue preparing a succession of beds for raising and setting out cucumbers and melons. Sow, transplant, shift, &c. all esculents, or pot-herbs, which are tender annually, as gourd, basil, love-apple, capsicum. Maintain the proper degrees of heat by linings. See to pine-suckers. Plant crowns and suckers taken off in the winter. (2712. to 2717.)

Piney. Attend to routine culture: shift the plants, the bottom heat, water and give air as judgment founded on experience, reflection, and vigilant attention shall direct. The pine is a difficult plant to kill, but it requires constant and powerful heat, and rich loam and water more abundantly than is often given to it, to produce large, well flavored fruit; attend to minor articles or forced in the piney, such as vines, fruit-trees in pots, cucumbers, kidneybeans, and strawberries. (3538.)

6. Flower-garden. — Open ground department.

Sow annually: all the sorts for a main crop, or for a succession, if you have sown them in March (6507.); half-hardy annuals in warm borders there to remain. (6512.) Biennials and perennials should be sown as early in the month as possible.

Propagate by rooted and unrooted slips and offsets. (6588.)

Transplant all sorts from the nursery to the borders (2075.); tender and half-hardy annually from the hot-beds to the borders. (5605.)

Routine culture. Weed, hoe, rake, turn the surface, remove decayed leaves, and make the beds as smooth as the plants have done flowering, unless you select a walk or two occasionally for seed. Never leave all the flower-stems for this purpose, and seldom all the pods and seed vessels which are on a stem, as that would weaken the plants.

Protect your auriculas from the extremes of every description of weather: if placed on a stage facing the north, or set on a shaded paved platform abore three feet high, they will be better than if buried in the frames. (6583. and 6584.)

Distribute bulbs, and especially tock the grubs from the leaves of rose-trees: if you do not attend to this, you will have no blow worth looking at. (2580.)

7. Flower-garden. — Hot-house department.

Glass case without artificial heat. Alpines may now be entirely uncovered, and also prolonged annually, and most half-hardy sorts; a few half-hardy annuals may still be sown, if not done in proper season. (6513.)

Hot-beds and pits. Shift frequently such tender annuals as you mean to come to a handsome size, more especially balsams. (6481.) Sow more seed, if you have not enough of plants; plant out some in the borders, but not too soon; there are especially balsams and combs in very warm situations. Plant tuberose roots, and shift those which are coming forward, if they appear to be stinted in their growth. (6582.)

The last month of cutting from either of the following departments (6683.):

Green-house. Fire-heat may generally be dispensed with in this month. Go on propagating by all the methods in use; this is the finest season of the year: a good deal depends on taking off, making, and putting in the cuttings, but nothing will answer, if constant attention is not paid to keeping them in the same degree as to air, heat, and moisture afterwards. (6634.)

Dry-stone. No fire will here be necessary, excepting when the thermometer in the open air is under 40 deg. or 42 deg. Propagate by the usual means, which in general for succulents is cuttings; attend to bulbs now coming into flower. (6694. and 6695.)

Dark cherry, apricot, and store. Go on, as usual, in the store, shifting, propagating, and stimulating as the nature of the different hot-house plants requires, and as your views or duties incalculate; never forget neatness, and have your store of dust, insects, &c. polished. (6716.)

8. Pleasure-ground and shrubbery.

Plant (2577.) such sorts of deciduous shrubs as you deemed too tender to plant last month; but finish this work in the first week. Plant a few roses as late as you can, in order to retard their coming into bloom: (6330.) or, if you can afford the time and expense, place potted roses in the ice-cold cellar in autumn, and do not take them out till the August following, by this means you will have a fine show in October.
and November (6554) Evergreens, the hardiest sorts at the beginning, and the less so at the end of the month. (6572), and some such deciduous shrubs as you have neglected last month; evergreens from the middle to the end of the month. (6884).

Form and repair lawns, by procuring and laying turf, and sowing grassseeds. This is designed to destroy moss on extensive lawns, flood sheep till it be trod down and killed by pressure and manual labor, and lawns, roll. In shady, damp situations, however, moss makes a better lawn than grass, and it should be encouraged by forming the surface of lawns of bog earth in all situations where grass do not thrive, as in town, under close trees. Mow established lawns twice a month; attend to gravel and margins. (6191).


Fruit-trees. (4351). Finish sowing kernels for stocks, or new varieties. Plant cuttings of the vine, fig, gooseberry, and currant, if it has been unavoidably delayed till this unfavorable season. Graft the pear, plum, and apple. (2015). Attend to newly grafted trees, and repair cracks in the clay, or renew such balls as may have dropped off; eradicate all suckers, and pinch off shoots that protrude below the root.

Ornamental trees and shrubs. Finish sowing deciduous sorts, as early as possible. Sow cedars, cy- presses, and other ornamental evergreens about the end of the month. Sow in pots or boxes, or in shady borders of soft peat earth. Transplant evergreens. (6882, to 7057).

Forest trees. Finish sowing common tree-seeds, and commence with the resinous tribe, the larches, fir, and pines; the cypresses, arbor-vitae, &c.

Finish planting deciduous trees in nursery rows, as early as possible. Evergreens may be transplanted during the month. Broadcast the seeds of the cedar and fir tribe, but not of the pine tribe: and get the seeds out in time for sowing the end of this month or beginning of next. (6984).


Sow for forests and woods, and all sorts of profit- able plantations in masses. Observe it is rather late for nuts, and keys, but this is the proper season for small seeds. (7015).

Plant evergreen trees, as pine, fir, cedar of Lebanon, holly, and yew during the month; but finish planting deciduous sorts as early as possible. (7047). Wherever the plants are to be, or have been long out of ground, take good care to dry up their roots, by exposing them as much as you can to the sun and air; do not be nice in planting.

Routine culture. Begin to hoe and clean the ground in plantations, which have been made on prepared ground. Crop the ground in newly made plantations, where cropping is intended.

Operations on ground or rocks may now be pro- ceeded to vigorously. This is the last month of the best months for building. Road-making, draining, encasing, &c. are advantageously performed during this and the two preceding months. But improvements can only be well designed and executed this month, as the trees are covered with leaves, and the ground's sur- face and qualities disguised by luxuriant herbaceous vegetation.

MAY.

Air Temperature

<table>
<thead>
<tr>
<th>Weather</th>
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<th>Greatest Variation from the Average.</th>
<th>Average of the Barometer.</th>
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</tr>
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</table>

London | 56 61 | 2 5 | 30 02 | 0-794 inch. |
Edinburgh | 50 4 | | 29 05 | 1-34 |
Dublin | 62 153 | | 30 04 | 1-14 |

REMARKS. Vegetation now goes on with great vigor, though there are often very cold and even frozen nights, which mainly injure exotics, natives of the warmer climates, such as the potato, dollia, kidney-bean, &c. The human ani- mal, in common with most others indigenous to our cli- mate, is usually in high spirits and vigorous during this month. Woe to the young gardener who exhausts his spirits in any other way than in self-improvement.


In the first week : the titlark (Alauda pratensis) sings; the cuckoo (Cuculus canorus) is heard; the gudgeon (Cyprinus goio) spawns; the redstart (Muscicapa phoenicurus), swift (Hirundo apus), white-throat (Motacilla alba), and stinging-fly (Conopidae) appears.

Second week : the turtle-dove (Columba turtur) comes, the white ant (Formica rufa), the laughing wren (Motacilla curruca), the common flesh-fly (Musca domestica), the lady-cow (Coccinella bipunctata), grasshopper-lark (Alauda leucota echo), and willow-wren (Motacilla aliocata) appear.

Third week : the blue flesh-fly (Musca vomitoria, var.) appears; black snails (Helix aspersa) abound; and the large bat appears.

Fourth week : the great white cabbage-butterfly (Papilio brassicae) and dragon-fly (Libellula trium- lata) appear; the glow-worm shines; and the fern-owl, or goat-sucker (Caprimulgus europaeus), returns.

2. Kalender of vegetable nature round London.

In the first week : geum urbanum, artemisia com- pestris, lily of the valley (Convallaria majalis), water-violet (Hottonia palustris), tulip-tree (Lillio- den tridumiflorum), and numerous other plants, in flowers.

Second week : the oak, ash, sweet chestnut (Fagus castanea), hawthorn (Sorbus aucuparia), the common maple (Acer campestre), horse-chestnut (Aesculus hippocastanum), barberry (Berberis vulgaris), and the ajuga repta in flower.

Third week : the water scorpion-grass, or forget- me-not (Myosotis scorpioides), water-lily (Trillium), milk-wort (Polygala vulgaris), nightshade (Atropa belladonna), and various American shrubs, in flower; and the scotch hyacinthum in the ear.

Fourth week : oaks, ashes, and beeches now generally in leaf, and the mulberry (Morus nigra) begin- ning to open its buds; the cinnamon-rose and

some other hardy roses in flower; and also the bramble (Rubus fruticosus), moneywort (Lysimachia nummularia), columbine (Aquilegia vulgaris), and various other trees and shrubs, in blossom.

Kitchen-Garden. — Culinary vegetables.

Sow hardy aromatic herbs, if not done last month. Small sallad of the time of the month for a complete succession. Radishes and lettuce three times (3970, and 3970). Pea and beans once a-week (3960). Spinage once a-fortnight. (5771). Carrots, for late drawing, twice in the second week. (5718). Summer vegetables in the first week, for a second main crop. (5329). Dwarf kidney- beans, in the first week, for a full crop in July; in the last fortnight, for crops in August and September. (3992). Borrocle and Brussel sprouts for the last crop, and German greens to come in for spring. Savoy for the last crop. (3519). Onions for drawing, young leaks to be late transplanted, cauliflowers in the second and third weeks for a Michaelmas crop. (3542). The less hardy aromatic herbs, and pumpkins, the last fortnight. (4572). Cucumbers for picklers on a dry warm border, in the last week. (4876).

Protection. Continue this, nightly, for kidney- beans and tender plants transplanted from hot-beds. (3506).

Propagate by bulbs and dried roots. If abundance of potatoes have not been planted, effect this as early as possible, in late positions where they may be planted till the middle of June. (3576).

Plant slips and offsets. Transplant the brassica tribe, lettuce, celery, radishes, and other plants for seed, (3970).

Routine culture. Stick peas, top early crops of beans, and also of peas; earth up cabbages, beans, 1499, potatoes, and hoe, and stir the surface among seedlings. Water in dry weather, support stems, pinch off all decayed leaves, &c.

Destroy insects and vermin. (2580).

4. Hardy fruit department.

Plant strawberries, if it has not been done last month. (4717).
KALENDARIAL INDEX.

Prune what trees you have neglected, and run the risk of losing, or leave them unpruned till autumn as a proof of vigilance and skill. (2360.) Summer prune vines, peaches, and other early shooting trees against walls, and such gooseberries and currants, where there to produce early fruit. (2292.) Remove all suckers, excepting selected ones of raspberries, and pinch off strawberry runners as directed for last month. (4717.)

Routine culture. Mulch-beds. (86.) Where necessary. Water strawberries over the herbage, and especially after the fruit is set. (4717.) Destroy insects, especially snails and caterpillars. On the first symptoms of the leaves rolling up, roll them and pick out the grub before it does further mischief. Take special care it does not get at the petals of apple and pear blossoms. (2292.)

Fruit-room. Close a few casks of such desert apples and pears as are now wanted for the table. Close them as soon as you have taken out the proper quantity, and let them still remain in the cellar. (2292, and 2299.)

5. Culinary hot-house department.

Glass case without artificial heat. These will now be chiefly employed with annuals in pots, for prolongation and in striking from cuttings, &c. (3663.)

Glass case without. Go to the directors last month with your tender plants. Plant a few tuberous for succession. (6233.) Attend to cuttings and seedlings from the hot-house and green-house departments.

Green-house. Give abundance of air every day, and in mild nights leave some all night; water over the top, and shut the house in the afternoon when you wish to encourage growth wonderfully. Propagate as before. Shift most of the plants, examine their roots. (2292.) Give abundance of air. Fires will not now be wanted. Look to bulbs, as soon as they have done flowering. Shift all such as require it, putting them into larger or smaller pots, according to their kind, and size of object.

Park, or moist stove. (6214.) Give abundance of heat, air, and water, if you wish the plants to grow and flower vigorously. (6638, to 6716.)

6. Pleasure-ground and shrubbery.

Plant deciduous trees and shrubs, but only to fill up a vacancy, or to cause a check for the purposes of pruning and to promote the operation, mulch, shade, and water. (2079.) Evergreens, especially the more tender sorts, but finish by midsummer of the month. (2079.) Prune (2116.) evergreens, finishing by the middle of the month. (6697.)

Routine culture. Hoe, rake, weed, water, shade, shelter, &c. as circumstances require. Rake and mow once a-week. If showers are frequent, but once a fortnight will do in dry weather. Lay down turf, if not completed before, water well and roll regularly afterwards. (2101.)

Gravel-walks may still be formed and repaired, but the work should have been completed last month. Roll well with a heavy roller. (1956. to 1968.)


Fruit-trees. (4361.) Look over grafted trees. Ornamental trees and shrubs. Sow the seeds of evergreens and American sorts, in the first and second weeks of the month. Lay and graft the tender sorts of evergreens and Americans. Plant out tender evergreens, and Americans, in nursery rows, or in pots, for more convenient removal. (6692.)

Forest trees. Finish planting out evergreens, seedlings, and nurseries as early as possible. Sow poplar and willow seeds as soon as possible. (2292.) These seeds will not come up if kept a very few days out of the ground. (7024.)

Protect from all sorts of garden enemies, and attend to the trained neatness. (2266. and 2556.)


Planting evergreens may still go on, if the weather is as it has been, but the sooner it is finished the better. (6697.)

Pruning. Sing recommends this as a good season for pruning of ashes only, because the wound heals quicker while the sap is flowing.

Felt oak woods and coppices, and other barking trees, but complete the operation about the middle of the month. (6691.)

Routine culture. Attend to planted ground under, or to be put under, light culinary crops. (7037.)

Prepare ground for autumnal planting or forming of plantations by sowing, as the free-seeds ripen. (7817.)

Operate on ground for water, or other territorial improvements. Continue to build and execute plans determined on at an earlier season.

JUNE.

Store-room. Lay up crocus and other bulbs and roots will wanted in the autumn.

7. Flower-garden. — Hot-house department.

Glass case without artificial heat. These will now be chiefly employed with annuals in pots, for prolongation and in striking from cuttings, &c. (3663.)

Routine culture. Mulch-beds. (86.) Where necessary. Water strawberries over the herbage, and especially after the fruit is set. (4717.) Destroy insects, especially snails and caterpillars. On the first symptoms of the leaves rolling up, roll them and pick out the grub before it does further mischief. Take special care it does not get at the petals of apple and pear blossoms. (2292.)

Fruit-room. Close a few casks of such desert apples and pears as are now wanted for the table. Close them as soon as you have taken out the proper quantity, and let them still remain in the cellar. (2292, and 2299.)

5. Culinary hot-house department.

Glass case without artificial heat. Remove glasses from cauliflowers and kidney-beans, according to your necessities. (2298.)

Hot-beds. Go on with hot-beds for frames for melons, and build dumb frames for greenhouse mulching the operation, mulch, shade, and water. (2079.) Evergreens, especially the more tender sorts, but finish by midsummer of the month. (2079.) Prune (2116.) evergreens, finishing by the middle of the month. (6697.)

Routine culture. Hoe, rake, weed, water, shade, shelter, &c. as circumstances require. Rake and mow once a-week. If showers are frequent, but once a fortnight will do in dry weather. Lay down turf, if not completed before, water well and roll regularly afterwards. (2101.)

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Routine culture. Attend to planted ground under, or to be put under, light culinary crops. (7037.)

Prepare ground for autumnal planting or forming of plantations by sowing, as the free-seeds ripen. (7817.)

Operate on ground for water, or other territorial improvements. Continue to build and execute plans determined on at an earlier season.

JUNE.

Weather at

London

Average of the Ther.

Ther.

Lith.-

Dublin

Greatest

Variation

from

the

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of

the

Barometer.

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32

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2

99

93

2

99

66

1

80

50

60

0.351

inch.

1.935

0.860

Remarks.

The weather is sometimes cold at the beginning, but is generally fine and steady and towards the middle of the month. By observing the column indicating the greatest variation of the thermometer in each month, it will be seen that it varies, in London, only two degrees in June, which is less than in any of the preceding months. In June, the variation is the same; but in March and October it is twice as much.
1. Kalendar of vegetable nature round London.

In the first week: the sedge-sparrow (Passer grun- dinarius), the fly-catcher (Muscicapa striaticeps), the wasp (Vespa vulgaris), and several species of bee and butterfly appear.

Second week: the burnet-moth (Sphinkis filipendula) and forest fly (Hippobosca equina) appear; bees swarm.

Third week: several kinds of butterflies, moths, beetles, and other insects appear.

Fourth week: insects abound; and singing-birds begin to retire to the woods, and leave off singing.

2. Kalendar of vegetable nature round London.

In the first week: water-lilies (Nymphaea et Nuphar) flower; also iris pseud-acorus, anthemis coronaria, polygonum persicaria, malva rotundifolia, and numerous other plants.

Second week: the vine, raspberry, and elder in full flower; also various Scotch roses (Rosa spinosissima), broom (Spartium), nettle (Urtica), and weeds in the ear.

Third week: the orchis, epilobium, iris xiphium and erianthus, the hardy iris and gladioli, and a great variety of garden and field plants in flower; also the wheat and many of the pasture grasses.

Fourth week: some black and red currants ripe, strawberries and raspberries in abundance, young strawberries and trees have nearly attained their length; oats and barley in flower; blue-bottle, seabiscus (Centauraea cyanus), and numerous others, in bloom.


Sow peas and beans once a-week or ten days. (360.)

Cucumbers for pickers. (4576.)

Gourds in the first week. (4211.)

Small salads and lettuce every week or ten days. (4078, and 3564.)

Radishes and spinach in the first week. (5771.)

Kidneybeans every fourth night, for succession. (5633.)

Endive about the 10th or 24th, for the 

main autumn and winter crops. (3581.)

Chervil twice in the month for summer use. (3581.)

Spinach, of quick-growing sorts, for summer and autumn consumption, according to the beginning and middle of the month. (3582.)

Turnips in the first week, for succession; and in the second and third week for a full autumn crop. (3588.)

Carrots (5717.) twice, for drawing young. Broccoli and borecole, in small portions, for succession; late in spring. (5552, and 5227.)

Onions to be drawn young.

To save seed. Mark out cauliflowers, lettuces, &c. and let them remain and send up their flower-stems. (6263.)

Protect when and where necessary. (2366.)

Propagate by bulbs, roots, offsets, slips in showery weather. (1887.)

Transplant. (3579.)

The brassica tribe, caroobas, endive, lettuce, and other plants and herbs, also plants reared in hot-beds.

Put garlic and comestible leaves in knots to check the progress of the flower of the strawberry. (3579.)

Stick and top peas; top beans; earth up finochio to blanc; also white beet. Thin, hoe, and stir the ground as before. Support with stakes, and water as far as practicable; in dry weather.

Turn up crops. (2292.)

Cut and dry herbs for winter use. Gather ripe seed. Discontinue cutting asparagus at the end of the month.

4. Hardy fruit department.

Prune and train the summer shoots of all descriptions of wall and trellis trees. (5110.)

Prune the shoots of fruit-shrubs, and of all fruit-trees, excepting hardy standards, which do not require this nicety. (2576.)

Routine culture. Mulch, water, fasten by stakes, water again, and rake out the weed; throw over cherry-trees and protect the fruit from the birds. Water strawberry plots every day in dry weather, desiring a little as the fruit begins to ripen.

Destroy insects. Strew sulphur over the mildew, water for the acarous; direct a stream of tobacco smoke against the aphids and other pests. Depend your fingers for the thorough eradication of grubs, which, at this season, are by far the most mischievous of garden enemies. (2880.)

Tree-fruit and cellar. As in last month. (2888.)

5. Culinary hot-house department.

Glass case without artificial heat. Raise hardy glass cases and runners on frames, and plants and runners, in the second or third week. Ridge out melons in good earth, in the last fortnight; cover with manure till the end of the third week. (3328, and 3329.)

Hot-beds. Keep up adequate temperatures for ripening the fruits by linings. Reinforce melon ridges with straw, and keep them in a dry and impregnate, as circumstances require. Attend to air, water, shade, and even nightly coverings after cold days. Keep up proper linings to your beds of pine-suckers.

Pinery. Attend to what was stated last month. If you want extraordinary large fruit, and do not mind losing others, apply the usual means of your viz. heat, water, and removal of all stem and root suckers. (5928.)

Forcing experiment. See last month. Keep up successive supplies of kidneybeans, strawberrv, and fruit-trees in pots. (3538.)

6. Flower-garden — Open ground department.

Sow a few hardy and half-hardy annuals for succession, as before. (6507, and 6513.)

Propagate, by cuttings, such plants as are proper for this bed, which as they go out of the pipe, and lay pinks and carnations towards the end of the month. (6406, and 6440.)

Take cuttings and other rootous plants, dry them in the shade and remove them to boxes or drawers in the store-room, wrap the finer sorts in papers. (6501.)

Transplant (3793.) annuals in the borders and in pots for autumn and winter flowering. Biennials and perennials may also be transplanted into nursery rows at this season, or even where they are finally to remain.

Routine culture. Mow, weed, hoe, rake, thin, stir, and dress; and keep up as complete an appearance of polish and high keeping as your strength of men and other means will permit. (6191, to 6501.)

Shade, shelter, water, and attend to cuttings coming into flower. Keep dry earwigs and all manner of insects. (2829.)

Go round the garden frequently and examine everything minutely, and reflect on what might be done to promote its growth and beauty. To aid you, imagine to be a garden which you were sent to criticise, and to be paid according to the number of faults you found. Or imagine it your neighbor's garden, or the garden of some one you hate. (7438, and 7439.)

7. Flower-garden — Hot-house department.

Glass case without artificial heat. Propagate the diaphanous plants by pipings under hand-glasses and frames. (6406.)

Hot-beds and pits. Put pots of carnations and pink pippins in gentle heat, which will facilitate the striking. (6406, and 6440.)

Do not forget to give head-room to your balsams and other tender annuals, which should now be noble-looking plants. Attend to pots of cuttings and seedlings; also to your stove plants put into this department for more rapid advancement.

Greenhouse. As soon as the mulberry comes into leaf remove the plants to a fit situation in the open air. Some plunge them in ashes; but the major part set them on scoria, gravel, or pavement, in a partially shaded situation, a cold bed at this season is a certain degree of shade are essential to their well-doing. (6533.)

Dry-stones. (6176.)

Give abundance of air night and day, but moderate as to water. Cease to water bulbs soon after they have done flowering; let them go slowly into a state of hybernation, and then take them out of their pots and dry out. (6533.)

Bark, or moist store. Increase your heat with the lengthening day, and prolonged sun, and by consequence increase the concouring agents of vegetation. Propagate by the usual means save seeds where you can; destroy insects, and attend to neatness. (6088. to 6705.)

8. Pleasure-ground and shrubbery.

Prune and regulate summer shoots, and take off suckers where not wanted to extend the bush or propagate the species. (6190.)
Routine culture. Weed, hoe, rake, stir the surface, support climbers, regulate the shoots of creepers, &c. Water and roll any new-laid gravel to combine it properly with the rest. Dress, roll, and edge lawns and turf in every form. Keep your eyes open to every part of the grounds at this season; for now perfect neatness and the utmost polish and high keeping is expected. Do not trust to what you are told to do in calendars, but think for yourself: calendars frequently make mere machines of gardeners; for though man is a thinking animal, yet he is also a lazy imitative animal, and will trust himself in any way and not even think, unless urged on by some strong motive. All your faults will be discovered, sooner or later, and rely on it you will receive a proportionate disgrace from your neighbors or visitors. If you are attentive to your duty your merits will be discovered in like manner, and you will receive appropriate credit and reputation, which is your capital stock in trade, on which you depend for your livelihood. (2372.)


Fruit-trees. Begin budding during the last fortnight. Look over all your newly grated and all other trees; rub off superfluous, irregular, or ill-placed shoots and suckers, and tie the weak grafts and dangling shoots from budded stocks to neat stakes. (2038.)

Ornamental trees and shrubs. Lay the summer shoots of roses, hard-edged evergreens, and other sorts which are proper to be propagated in this manner. In June, cuttings of young shoots properly ripened at the lower end. Bud rare sorts. (3065.)

Forest trees. Collect and sow elm-seed in the third or fourth week; or if you do not wish to sow it, lay it before the snow. (2053.) Seedlings of the more choice pines may be thinned where too thick, and the thinnings planted and shaded about the end of the month. (6927.) Gather Scotch elm-seed from the middle to the end of the month. (7332.) Attend to kitchen crops among transplanted trees, and in vacant places in general. (7067.)


Fell oak-coopices, if it has not been done before. The middle of this month will prove a better time, as to the trees, than the middle of May, as they will not have budged so much; but the bark will not peel so well. (6941. to 6957.)

Prune and thin the side shoots of the present season, from established trees. (6864.)

Routine culture. Seed newly planted tall hedge-row trees, where not done before. Attend to weeds everywhere, and to ground under-crop. Prepare ground for autumn sowing or planting.

Operations on grounds and buildings are carried on at this season with less advantage than in the three preceding months. The ground is hard and difficult to penetrate; and the moisture in new-built masonry dries too rapidly.

JULY.

<table>
<thead>
<tr>
<th>Weather at</th>
<th>Average of the Thermometer</th>
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<th>Average of the Barometer</th>
<th>Quantity of Rain</th>
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Remarks. This was called July month by the Saxons, and in it are more plants in flower than during any other. The hedge-gardener should now devote a considerable portion of his time to inspecting and drying specimens, duplicating, and triplicating, in order to acquire a stock to exchange with brother-gardeners or naturalists; or with booksellers, apothecaries, schoolmasters, and clergymen, for the loan of books, and for aid and instruction in study.

1. Calendar of animated nature round London.

In the first week: the cuckoo (Cuculus canorus) leaves off singing; the stone-curlew (Charadrius alexandrinus) calls from a stubble occasionally till the 10th; and the golden-crested wren (Motacilla regulus) now and then chirps.

Second week: the quail (Tetrao fontinaria) calls; the nighthawk (Capella sternaria), abounds.

Third week: young frogs migrate; hens moult.

Fourth week: the great horse-fly (Tabanus bovinus) appears; and partridges fly.

2. Calendar of vegetable nature round London.

In the first week: enhancer's nightshade (Circaea lutetiana) and lavender (Lavandula spica) in flower, and pinks and carnations in full bloom.

Second week: the fallen star (Tremetella nocturna) appears, also puff-balls (Lycoperdon bovista), and sometimes the common mushroom (Agaricus campestris).

Third week: raspberries and gooseberries ripen, potatoes in flower, asparagus in berry, the liliums in perfection.

Fourth week: the truffle (Tuber cibarium) now hunted or dug up in commons and forests; nightshade (Solanum nigricum), devil's bit (Scabiosa success), burnet-saxifrage (Pimpinella saxifraga), and a great number of plants in flower.


Sow (3071.) salads and lettuce in shady situations, for use immediately; turnips, radish, and salad crops. (3760.) Kidneybeans, in the first week, for a late full crop. (36337.) Peas and beans, in the first week, and a fortnight afterwards try a small sowing for a late crop; in the first week, to come in at the close of autumn; in the third week, for a winter crop. (3681.) Broccoli, before the 10th, for a late spring crop. (3557.) Finocchio, for succession, in the first fortnight. (4669.) Round-leaved spinnage, in the first week, in a shady border for a succession. (3771.) Triangular-leaved, or prickly spinnage, in the last week, in poor ground to stand the winter. (5775.) York and sugar-loaf cab-

ages, in the first week, for autumn use, and in the last week, for winter and spring. (3455.) Carrots, in a shady border. (3718.) Turnips twice or thrice, in showery weather. (3668.) Welsh onions; for which, sow onion seeds in the first week to last stand the winter. (3616.) Corn-andger and borage for young crops. (4222, and 4127.)

To save seed. Mark out the brassica tribe, and other esculents, in perfection, and let them shoot up flower-stems.

Propagate by slips, offsets, &c. where not done before, and where plants have completed their in-flowering, and are to be cut down as tarragon and other pet-herbs. (4003.)

Transplant (2073.) as before, and include celery and celeriac, endive, &c.

Routine culture. Stick and top peas and kidney-beans, top common beans, train cucumbers and gourds, earth up the leguminous crops and potatoes; hoe, thin, and stir the surface wherever necessary, among all descriptions of crops; water, as far as your time will permit, and particular crops require.

Taking crops (2969.) Take up shallots, and dry them for winter use; also rocambole and garlic when ready. Gather ripe seeds and onions, and cut herbs in blossom, drying and storing both. Gather the fruit of young gourds for pies, stews, and pickling.

Destroy insects, and ward off vermin. (3277.)

4. Hardy fruit department.

Plant strawberries in the open garden; and in pots for next winter's forcing. (4717.)

Prune, train, thin, and regulate all the summer shoots of the hedge and espalier trees, and dwarf and tall standards. (2573.)

Routine culture. Hoe and weed fruit-tree borders. Hang up nets, and mulch where necessary. Water alpine strawberries, which will now be in full bearing, every third or fourth day, unless in a shady situation.

Destroy (2575.) insects: keep earwigs, ants, boys, and idle women from fruits, as cherries, &c. approaching to a state of ripeness.

Fruit-room. (2028.) This will now be empty; clean and wash every part of it, and air it well for occasional summer and next winter's use.
Fruit-cellar. (2262.) If you have attended properly to casking up keeping-apples and pears, you will still have a supply, and even of grapes in some cases. If the cellar gets too warm, the casks should be removed to the ice-house.

5. Culinary hot-house department.

Glass case without artificial heat. Plant out meadowsweet, umbel, and rue, and if you are favoring to increase more delicate aquatics, see to the keeping up a regular heat.

Hot-beds and pits. (2678.) Little use is now made of them by the florist, unless for propagation of stove plants. Attend to cuttings from whatever department you are favoring to increase to see more delicate aquatics, see to the keeping up a regular heat.

Green-house. (2611.) This will now be filled with pots of annuals, which only require thinning now and then till a certain growth; and then only common routine culture.

Dry-blood. (2606.) Some set out a part of the succulent tribe at this season. If you do, let it in a very warm situation: heavy and continued rains prove very injurious to succulents in the open air.

Flower-houses. (3536.) Expose those houses, where crops are taken, to the natural climate, by removing as far as possible, the roof, and even the ends and front, if they aremoveable. (3110)

6. Flower-garden. — Open ground department.

Sow a few annuals, for succession, and prolongation in pots through the winter.

- Propagate (6490.) from cuttings of plants going out of flower; from rooted slips of such as are ripening their seeds, as auriculas and the primula tribe. Go on piping and laying the dianthus tribe. (6413.)

Take up bulbs as they go out of flower: this work should generally be completed by the end of the first week, unless for the lily tribe, the colchicum, and a few others.

Transplant late sowings of annuals, and also biennials, of auriculas and nursery stock in flower.

Routine culture. Eradicate all weeds the moment they appear: keep the surface always fresh, and rather rough, never smooth and battered. It is better to have little clods and knots of earth, than to have a naked or dug surface as smooth as a table. The clods and knots make variety of light and shade, and are besides more favorable for the admission of air, heat, and water to the roots. Shade, shelter, and water. Gather seeds as they ripen, and dry them in the seed-room or lofts, the windows being open. Destroy insect, cut broken stalks, and diseased parts of plants. Cut down stalks which have done flowering, and remove all decayed leaves.

Gather flowers neatly with a knife, and so as not to disfigure the plant. (6195.) Gather in general from the reserve-garden, so as not to disfigure the border.

Store-room. (1704.) Look over your bulbs now and then, to see that none get mouldy. See also to your newly put-up seeds. (1765.)

7. Flower-garden. — Hot-house department.

Glass case without artificial heat. (5880.) Most of these, at this season, are given up to the kitchen-garden, or used to protect at nights the tender annuals, some of which, as the humble and sensitive plant, cannot so well be put out in the borders. (6724 and 6725.)

Hot-beds and pits. (2678.) Little use is now made of them by the florist, unless for propagation of stove plants. Attend to cuttings from whatever department you are favoring to increase to see more delicate aquatics, see to the keeping up a regular heat.

Green-house. (2611.) This will now be filled with pots of annuals, which only require thinning now and then till a certain growth; and then only common routine culture.

Dry-blood. (2606.) Some set out a part of the succulent tribe at this season. If you do, let it in a very warm situation: heavy and continued rains prove very injurious to succulents in the open air.

Flower-houses. (3536.) Expose those houses, where crops are taken, to the natural climate, by removing as far as possible, the roof, and even the ends and front, if they are moveable. (3110)

8. Pleasure-ground and shrubbery.

Prune (2116) as in last month: box-edgings and evergreen hedges in the last week of this month, if the season is a fair one. (6190.)

Routine culture as in June. (6207.)

Launs. (6191. and 6207.) Attend to these, according as the weather may be showery or otherwise. In dry weather, set your men to mowing at three o'clock, and let them rest early to till three o'clock: in moist weather the time of the day is of less consequence. In France and Italy, the working goes on even during summer; this may be said of the principal part of their work early in the morning, and late in the evening.

Gravel-walks. Weed and roll these in moist weather; the gravel settles, and the gravel become loose, water and roll. (1957.)


Fruit-trees. Attend to budding, and look over your grafted trees; pinch off all ourbating shoots and suckers. (3009.)

Ornamental trees and shrubs. Continue laying summer shoots, and plant cuttings and buds as in last month. (6205.)

Fruit trees. Sow elm-seed; attend to weeding and clearing all beds and rows of seedlings, or other nurseries, and of transplanted trees. (7023.)


Prune (2116) evergreens in the last week, if the summer has been so favorable as nearly to ripen the wood.

Routine culture. Attend to kitchen, or field crops, among young plantations; and to large weeds everywhere. Do not forget hedges and other fences: keep all sorts of fences at all times in repair. (6238.) Few operations in landscape-gardening can now be commenced; but, some, as excavating for water, &c. may go on.

AUGUST.

Weather at London. Average of the Temp- Thermometer. Greatest Variation from the Average of the Barometer. Quantity of Rain. 0.824 inch. London - 65 85 2 7 29 0 50 0 Edinburgh 60 6 29 828 29 172 585 Dublin 62 81 10. This is the baron, or wettest month of the Saxons; many seeds of herbaceous vegetables ripen in this month, and many sorts of culinary crops, raised in the open garden, are now in perfection. Insects, especially the winged tribes, now abound; and the young gardener should be assiduous in collecting them for the same object as he collects specimens of plants. By carrying a small bag in his pocket, he may pick them up while at work.

Third week: the black-eyed marble-butterfly (Papilio semecle) appears; various birds resume their spring notes.

Fourth week: the nuthatch (Sitta europaea) chatters; the stone-curlew (Charadrius alexandrinus) whistles at night; the goatsucker (Caprimulgus europaeus) the young ones; (Strix alba) make a noise in the evening; robin-redbreast (Miliarca rubecula) sings; and rocks root on their nest-trees.
2. Kalendarial of vegetable nature round London.

In the first week; milliot (Trifolium officinale), rue (Ruta graveolens), yellow scuracy (Pieris floricola), and burdock (Arctium lappa), in flower; the bread-corn ripe.

Second week; wild clary (Salvia verbenacea), mow-dow-rue (Thalictrum flavum), ploughman’s spike-rush (Coryza squarrosa), and various other natives, in flower.

Third week; the mallow (Malva), lavatera, holly-hock (Alcea rosea), and lobelia, among the garden-flowers, and the polyonions and potanomeons among the wild plants, now in blossom.

Fourth week; the autumnal crocus (Cochleum autumnale), astor, solidago, senecio paludosus, teasel (Dipsacus fullonum), and various other plants, in flower; the earlier varieties of all the hardy kernel-fruits ripe.


Sow (2071) turnip for a main crop, in the first week; but sowings made after the 15th seldom fully succeed (3008); make frequent sowings of small salading, radishes, and lettuce (3700); the latter may now be sown for winter and spring use, this being the most natural season for sowing biennials. (4282)

Some of the large sorts of cabbage, in the first week, and in the autumn of the following year and subsequent winter; and early sorts in the first week, for coleworts next winter and spring. Spinage, in the first or second weeks, for a main winter crop. (3723) Carrots in the first and third weeks for drawing young in spring. (3718) Endive and corn-salad for winter and spring; chervil for a late crop; and tresses for a full winter crop of the felicitous, scurry-grass, and blessed-thistle for next year. Cauliflowers twice, in the third and fourth week, for crops, to stand over the winter, in sheltered borders, or under frames. American cress, in the last fortnight, for a spring crop.

Propagate (1987) by slips and cuttings, where necessary. Transplant (2079), as in last month, and include leeks, perennial herbs, &c.

Routine culture. Displace the suckers from such artichoke heads as you would grow to the greatest magnitude; stick peas and runner kidneybeans; earth up the brassica and leguminous tribe, and potatoes in so far as requisite. Land out celery, endive, white beet, turnip, endivechio, &c; for the small-leafed, thin, weed, stir the surface, water, shade, and attend to neatness and order; and clear off all crops the moment they are done with. (2097)

Tender crops. (2090) Take up the alliances tribes as before; gather pickling cucumbers; cut herbs; gather ripe seeds.

Destroy insects. (2276.)

4. Hardy fruit department.

Plant (2077) strawberries, as directed for last month.

Prune (2273), regulate, train, and otherwise arrange the summer shoots of all fruit-trees as directed for last month.

Routine culture. Hoe, rake, weed, and stir the surface; dress berry compassionately, and in general under and around all fruit-trees. Where fruit is beginning to ripen, be very moderate in thinning the leaves. Mat up small fruits on north walls, in tended for the berry company, till late in autumn; water spring-planted trees in dry weather, also strawberry-plants in blossom and fruit. Dress strawberry-beds that have done bearing (4725, and 4727).

Take (2290) goosberries and currants, with the fruit-scarcers or tongs. Apricots and such wall-fruits as is ripe with the fruit-gatherer. (See figs. 141. to 145.)

Destroy (2276) insects; the acurus will now be your greatest enemy.

5. Culinary hot-house department.

Glass case without artificial heat. See last month.

Hot-beds. (5278.) Attend to such cuttings as are forwarding in these, and to late crops of tender annuals. Prepare successions of tender annuals for the greenhouse.

Green-house. (6211.) Attend to your tender annuals; and do not forget creepers, and vines, and such plants as being planted in the ground cannot be turned out. (6647, to 6651.)

Dry-stone. (6176.) About the end of the month, it will be safe to replace such plants as you had ventured in the open air. Any you put in cold-pits, may remain a month longer. (6663, to 6668.)

Bark, or moist stoe. (6214.) See last month. Attend to creepers, climbers, and vines, also aquatics, which, if in a proper situation, will now be in great perfection, and highly beautiful. (6180.)

8. Pleasure-ground and shrubbery.

Plant (2077) evergreens towards the end of the month; water, mulch, and shade, for some days, if very delicate sorts. (3083.)

Prune evergreens (2110;) roses for forcing. (6538 and 6622.)

Routine culture. Hoe, rake, weed, &c. as before. Prepare ground for planting; dress gravel and grass as in June and July.

Form and repair lawns, by turfing or sowing. It is now an excellent season for sowing lawns. See that you make use of the proper grasses, according to the soil and situation. Attend to gravel walks. (1957.)


Fruit-trees. (2039.) Finish budding of the late va...
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rieties of the stowe fruits, before the middle of the month. (3056.) Look over the grafted trees, and slacken the bandages of your earlier and most ad

Ornamental trees and shrubs. Plant cuttings of hardy evergreens, as laurel-bay, privet, box, &c. in the late fortnight. (7025.) Provide box, and hawthorn

to encourage American and other sorts. (1810.) Go on with budding rare species.

Forest trees. Sow elm-seed, if you have not done it already; or do not choose to defer it till spring. (7025.) Routine culture. Hoe, weed, &c. and keep every part in perfect order; look to your kitchen-


In the first week: young broods of goldfiches (Fringilla carduelis) appear; the linnet (Fringilla lilina) congregates; the bull (Bos taurus) makes his shrill autumnal noise; and swallows (Hirundo rustica) sing.

Second week: common owls (Strix flammeus) hoot; the saffron-butterfly (Papilio lyale) and willow red under-wing moth (Phalaena pecta) appear; hornbeam (Ulmus laevis) are now cheap. Be ready.

Third week: the ring-ouzel (Turdus torquatus) appears; the flycatcher (Muscicapa arctica) with the nestlings.

Fourth week: the star (Sturnus vulgaris) congregates; the wood-lark (Alauda arbovens) sings; the woodcock (Scolopax rusticola) and fieldfare (Turdus pilaris) appear; and the swallow (Hirundo rustica) departs.

2. Kalender of vegetable nature round London.

In the first week: the fungus balusters albus appears; traveller’s joy (Clematis alba) and panama pantheris in flower.

Second week: the catkins of the hazel and birch form flowers; apple blossoms, and green, red, and black berries found on the bramble at the same time; leaves of the sycamore, birch, lime, mountain-ash, and elm begin to change.

Third week: the ivy (Hedera helix), laurel (Prunus laurocerasus), and hawthorn (Ulex europaeus) in flower.

Fourth week: hips, haws, and nuts ripe; leaves of plane-tree (Platanus) tawny; of the hazel, yellow; of the oak, yellowish green; of the sycamore, dirty brown; of the maple, pale yellow; of the ash, fine lemon; of the elm, orange; of the hawthorn, tawny yellow; of the cherry, red; of the hornbeam, bright yellow; of the willow, hoary.


Sow (2071.) small salads twice or thrice on a south border, chervil, corn-salad, cross of sorts may still be sown to stand over winter. (4622 to 4705.) Radishes in the first week for a late autumn crop. (5700.) Lettuces in the first week for standing the winter under a south wall, and under cold-frames. (5250.) Spinach in the first fortnight for use late in spring. (5715.)

Protect cucumbers and melons, at night, by matting curtains of sacret cloth, or by close green. (5270.) 

Propagate (1855.) as in April, culinary herbs and under-shrubs.

Transplant (3979.) all articles intended for use the current autumn, during the first week. The brassica tribe, leeks, celery, endive, &c. for winter and spring use. Sowling cauliflowers, where you think you can ensure their standing through the winter. Try a bed of sandy loam or lime rubbish under a tree or south wall. (5246.) Make plantations of herbs.

Routine culture. Earthen up and stir only in dry weather. Stick, stop, support, cut down, blanch, and thin where you see it necessary; no time to be lost at this season.

Take up potatoes. (2290.) Take up potatoes, and do it effectually. Gather picking cucumbers, onions, nasturtium-seeds, and other picking articles. Gather herbs and take ripe seed. Remove all decayed leaves, stalks, stems, and the refuse of all crops, which have been taken, so as to preserve order and neatness, and make way for other crops or winter fallow. (3000.)

Destruct pests and vermin. (2796.)

Storeroom and cellar. Dress, sort, and put up seeds which have been well dried. Finish housing edible bulbs of the alliaceous tribe and potatoes. (2298 and 2299.)

4. Hardy fruit department.

Plant (3077.) for a main plantation, this being the best month in the year for that purpose. (4717.) Pot strawberries for forcing. (3036.)

Prepare ground for planting, and towards the end of the month; if the word of peaches and apricot trees be ripe you may remove them.

Prune (2110.) and regulate summer shoots, but cut little after the middle of the month. Thin leaves sprouting.

Routine culture. Provide composts for recruiting old borders and forming new ones. Provide choice fruit, especially grapes, from birds and flies. After the crops of wall-trees or compartment borders are gathered, dig and dress the borders. Dress and fork up strawberry-beds.

Take up pears and apples for keeping a few months; in general, the long keeping sorts ripen late in the season.

5. Culinary hot-house department.

Glass case without artificial heat. Sow small sal-

Hot-beds and pits. Attend to late crops of melons and cucumbers; keep up the temperature, and be on the alert at night to secure a proper amount of light, and do not neglect to build mushroom-beds, either in or out of doors. This month and March are the two best seasons. Plant suckers and crowns of pines on rotten tan placed on dung, or other fermenting beds or pits.

Pinery. (3087.) You will still have abundance of fruit; attend to what was said in July. Renovate your bark or leaf beds when necessary, and keep up the full heat till your fruit is chiefly ripened off, or
removal (pot and all) to the fruit-room to ripen leisurely. Your young plants will grow faster in this month than in any month of the year.

For green-houses. (2034.) Late crops of grapes will be coming in, but most of the forcing-houses will now be in a state of rest. Keep off all the sashes, unless you mean to force very early, in which case cover the house with mats from the sun, and admit air from the north, in order to promote a cool, dry atmosphere as best for hyperbarnia.

6. Flower-garden. — Open ground department.

Sow the primula tribe, if not done last month. (6335. and 6885.) The seeds of most biennials and perennials may be sown this month with great advantage, provided you can afford protection to them in winter. On the whole, however, it appears better to defer the business till spring, unless with a few sorts which sometimes lie a whole year before they come up, when sown at that season. Among them may be enumerated columbine, agrimony, chelone, &c. If sown this month they will come up the following spring, and they will flower the same season. (64555.)

Propagate (1955.) by all the modes, but more especially from slips, rooted or unrooted, the stalky part of herbaceous plants being now of a proper texture and maturity for this purpose.

Plant crocus and other bulbs, and such autumn-flowering bulbs as you have neglected to plant early in the season. (6253.)

Transplant as in last month. (2078.)

Shelter. (2063.) If the end of the month be wet, hop and mat such plants as will be injured by over-much water. Among these are the primula tribe and tender annuals planted in groups over the borders; also bulbs, as the tuberose and Guernsey lily, planted orplanted in the borders.

Routine culture. Prepare ground for florists' flowers. Trench and sift the earth where tulips and hyacinths are to be planted, at least three feet deep.

Store-room. See to roots and seeds. (1704.)

7. Flower-garden. — Hot-house department.

Glass case without artificial heat. (2986.) Replace the more tender auriculas in the frames, but keep off the glasses, excepting when it rains.

Hot-beds. See last month. (2578.) Most of the green-house and hot-house plants will now be advanced: remove them to cold-frames, or to the green-house or dry-store, according to their natures, to harden them gradually. Some may go directly to the dry-store.

Green-house. The beginning of this month is a fit time to repair, paint, glaze, and clean the bluestones, &c., and to give a general inspection of house in crop. Replace some of the more tender plants from the open air at the beginning, and the whole in the course of the last month of the dress. Plant them properly, and set them in natural groups, not in the usual method. (See particularly 6685.)

OCTOBER.

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<tr>
<th>Weather at</th>
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<th>Quantity of Rain.</th>
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<td>29 69</td>
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<tr>
<td>Edinburgh</td>
<td>49 7</td>
<td>2</td>
<td>23 33</td>
</tr>
<tr>
<td>Dublin</td>
<td>51</td>
<td>3</td>
<td>29 76</td>
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</table>

Remarks. Grapes and other late fruits ripen during this month, and some main culinary crops are gathered and housed. A few specimens of plants may still be collected during the month, but the season for the gathering of species of the animal kingdom. Not one animated being should be neglected from the warm uplands. Collections of spiders are best made during this month, and the young gardener may continue to dissect and study the habits of these creatures.


In the first week: the red-wing (Turdus iliacus) arrives; snakes and vipers bury themselves.

Second week: hooded crows (Corvus cornix) and wood-pigeons (Columba palumbus) arrive; hens, curlews, and chaffinches (Fringilla coelebs) congregate, and prepare for migration, leaving their mates in this month.

Third week: the snipe (Scolopax gallica) appears in the meadows; wildgeese (Anas platyrhynchos) leave the fens, and go to the rye-lands.

Fourth week: the tortoise (Testudo graeca) begins to bury himself in the ground, that he may visit his next-nest; some larks (Alauda) sing, and the woodcock (Scolopax rusticola) returns; spiders' webs abound.

2. Kalender of vegetable nature round London.

In the first week: strawberry-tree (Arbutus unedo), holly (Ilex aquifolium), China hollycock (Hippophae rhamnoides), and China aster (Aster chinensis), in bloom.

Second week: cattins of some species of salt formed; leaves of the asp almost all off; of the Spanish chestnut, yellow of the sunflower (Helianthus annuus), scarlet; of the common birch, yellow and gold; and of the weeping-birch, gold and bright-red colored.

Third week: chelmary calyca in flower; some horse-chestnuts and acacias quite denuded of leaves.
Fourth week: various plants, especially annuals, continue in flower; leaves of marsh-elder (San- 
buscus ebulus), of a fine pink; of stag's-horn sumach, of a bright red; of the American gipsies, of 
fine shades of yellow, orange, red, and purple.


Sow (2071.) small salads, lettuces, and radishes in the first week. If mild weather continues 
they will come in about Christmas. Mazagan beans, and hotspur or frame-peas (2001.), in 
the third week, to see if they will stand the 
winter. (2016.)

To save seed. Transplant cabbage, savoy, beet, parsley, carrot, turnip, batchet and Welsh 
onion. When what is said (1896. and 3337.) as to the danger of bastardy among the cruciferae 
family. (3826.)

Protect all newly risen annuals, and newly depo-
sited seeds, as also parsley on the approach of 
frost. (2006.)

Propagate (1885.) the allaceous tribe and culinary 
perennials. Transplant (2079.) endive and lettuce on warm 
orders, and cabbages in close rows or in beds, to 
remain in that state till wanted as plants in spring. 
Cauliflowers in the last week, to receive the pro-
tection of frames. (3545.)

Routine culture. Earth up and stir the surface 
over in the dry weather. Hoe, rake, thin, weed, 
and dress off all beds of winter crops. Protect caul-
iflowers from heavy rains by breaking a large 
leaf and laying it over the flowers. As crows are cleared, dig and trench the vacant ground.

Take up (2290.) potatoes, Jerusalem artichokes, 
beet, parsnip, saffety, scorzonera, skirret, tap-rooted 
tarragon, and horse-radish two summers' growth. 
Preserve them in dry sand. Destroy insects. (2886.)

Root-cellar. See that this is perfectly dry, and that 
abundance of sand is laid over the roots. Store-room. Finish cleaning and putting up seeds, 
and see that all you have are in a good state, and 
not injured by vermin. (6414.)

4. Hardy fruit department.

Plant (2077.) all sorts of hardy fruit-trees as soon 
as the leaves have dropped off, but not before, as 
some practise; for in this state neither their shoots 
or roots are ripe. Give ample waterings at 
planting. Protect (2096.) fig-trees as soon as their leaves 
have fallen. Shield late grapes from frost by mat-
ing. Immure pots containing plants intended to be 
transplanted into dry old tan or ashes to save their 
roots from frost. Prune (2110.) all sorts of fruit-trees excepting the 
plum, cherry, peach, pear, and fig, which being trees of 
small growth, or mellett, or medulla, are apt to die back from the point of 
section-cut place, when pruned at this season, and 
are therefore better left till spring.

Framework. Prepare ground for new plant-
ations. Dig and rodge up where the trees are 
already pruned. Winter-dress strawberry-beds. 
Take (2290.) grapes, apples, pears, and other 
fruits.

Frutoom. (2289.) Lay all fruits first here till 
thoroughly dried, and then barrel up the longest 
season, and remove them to the fruit-cellar.

5. Culinary hot-house department.

Glass case without artificial heat. (2086.) Plant 
lettuce and cauliflowers under frames, to stand the 
winter. Sow small salads in the second week, and 
last fortnight under frames or hand-glasses. 
Hot-beds and pits. (2078.) Keep up the declining 
death of such beds as have not yet ripened off their 
crops. Dress those which have done bearing, and 
prick in lettuce or cauliflower plants. Prepare more 
small frames for forcing other herbs in pots or boxes. Get up mushroom-beds if not 
done in September. Plants pine-suckers in the open 
bed or pot, as they are taken off. Cover well at 
nights. (2006.)

Pinery. This is a general time for shifting and 
renewing the bark-bed. Do not put the plants into 
very deep boxes, as they were not grown much in 
the pot. Till the last week of the month your plants 
will grow rapidly. (2007.)

Forcing-houses. (2642.) Prune and in general 
clean and repair the houses and flues, mend 
broken glass, and paint the whole when necessary. (2095.)

6. Flower-garden. — Open ground 
department.

Sow (2071.) annuals in pots, for prolongation, in 
cold frames and pits, and some of the hardier sorts 
in warm borders, to come in early next spring, if 
the winter should prove mild. The sorts fit for 
this are larkspur, adonis, belvedere, pansy, persi-
aria, annual stock, and strawberry blite.

Propagate (1885.), but chiefly at this season by 
dividing the root, as of daisies and of other edging 
plants, iris, &c. Plant most of the border-bulbs about the end of this 
month, and you may even plant florists' ame-
mones in properly prepared beds. (2077.)

Transplant (2075.) biennials and perennials, in 
the flower-mat, to stand the spring weather. Other 
plants may be moved where they are finally to remain. (6490. and 6505.)

Protect (2005.) auriculas, carnations, and other 
flowers' plants from heavy rains by mats and 
yearly glasses. Begin at the end of the month 
to remove dahlia roots to be dried in an open shed, 
and then carried to the store-room.

Routine culture as in last month. Prepare com-
pots. Stir the ground only in dry weather. If 
the season has been very dry, flower-borders may 
be dug over for the sake of the end of the month. Attend 
above all things, to neatness. Do not trust to 
your calendar for directions in this, or any point, 
but endow your brain with the knowledge, and 
try and look at your works with the eye of 
a critic and an enemy, or even of a stranger. (7438.)

7. Flower-garden. — Hot-house depart-
ment.

Glass case without artificial heat. (2086.) Begin 
about the middle of the month to fill frames and 
surround with mignonette, stocks, &c. for pro-
longation through the winter.

Hot-beds and pits. (2078.) Roses which have been 
a time state in a state of hyperborean and in the 
shade, may now be moved from their bottom bed, as may 
hyacinths and other bulbs. Water-glasses may now be brought into use. 
Observe in the first piece, the place 
and time, if possible, to plant from bulbs in earth for a week or two 
before the breaking, which will make them strike roots more 
freely, and then take them up and put them in the 
water-glasses. Force them forward a week or two in 
frames, before you remove them to the drawing-
room. Continue to plant some every fortnight for 
succession. (6302.)

Grecian flowers. (211.) Replace all your plants, if 
you have not already done so. All your winter's 
credit depends on the style in which you 
give air and night, unless the thermometer drop 
to 35 degrees. (6211.)

Dry-stone. (6176.) Apply fires towards the end 
of the night, so as to keep a medium temperature 
with fire; 46 degrees 0. degrees will serve the 
plants for the winter. Pot and set in bulbs of most 
sorts. Bark, or moist stone. Lessen your temperature by degrees; and also your air and water. A good 
medium heat for this month will be 70 degrees, which will require fire-heat, even if the bark-bed is 
in full force. (6214. to 6216.)

8. Pleasure-ground and shrubbery.

Plant (2071.) all the hardier trees and shrubs 
where the ground is not apt to be rendered very 
moist; but during a very dry season, do not have 
till spring. This is the best season for planting.

Prune (2110.) evergreens; but finish, if possible, in 
the beginning of the month. Deciduous sorts as 
soon as the leaves fall.

Routine culture. Clear away all refuse, weeds, 
and decayed twiggs. Roll, mow, sweep, hoe, weed, and remove all 
weeds and dirt. (2078.)

Form and repair tawnys as before. (2100. and 2101.)


Fruit-trees. Sow for stocks as directed for last 
month. The plum, cherry, almond, medlar, apple, 
pear, quince, barberry, service-fruit, walnut, filbert, 
and common hazel-nut, may now be sown to greater 
advantage than in spring, provided you can keep 
the vermin from them during winter. Lay the

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mulberry, or any other sort generally propagated in that way. Plant cuttings of elder; but it is rather too late for the ribes tribe. Remove raspberry suckers. Remove fruit-trees to their final situations, as soon as they have lost their leaves. This month, in all dry situations, is the best month in the year for transplanting fruit-trees.

Ornamental trees and shrubs. Sow the seeds of deciduous sorts as their wood ripens. Plant out in nursery rows; shelter where requisite. (2206.)

Forest trees. Sow most sorts, as directed for last month; but take care to guard against vermin. Gather haws, sea and holly berries, hips, &c. and take them to the rot-heap. Lay and propagate by cuttings of some of the plum-grown willows and poplars. Plant and prune in the nursery lines as required. (6823. to 7037.)

1. Kalendarial index.

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<th>Weather</th>
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REMARKS.

This is the windswept month of the Saxons; it is generally also cold and moist, and one of the most disagreeable for the laboring gardener, but he may converse himself with the shrubbery of the oak, larch, &c. so large as to be worth barking.

Prepare for planting, as directed for last month. This is a very fit season for draining, which may be continued; for it clears the weather, when men can work out of doors, till the planting season returns. In this way the men may be kept on without loss either to themselves or you. (6817.)

Operations on ground should now be carried on vigorously; but buildings should be completed, if possible, by the middle of the month.

4. Hardy fruit department.

Plant (2977.) all sorts of fruit-trees, as directed for last month. Choose dry weather. Water to settle the earth. Stake where required, and mulch (2908.) both root and stem, where you wish the trees to do well. Mulching the stem is particularly useless, and very little serviceable, and especially for the pithy-wooded sorts.

Prune (2110.) the vine, and other very hardy fruit-trees; the apricot, peach, and nectarine had better be deferred till spring.

Routine culture. Dig and dress wherever pruning admits; or where you have not been able to overtake the work last month.

Take (2906.) such apples and pears as still remain on the trees during the first week; dry them well in the fruit-room, and then barrel or jar up the long-keepe for the cellar.

Fruit-room. (2928.) Examine such bunches of grapes, and branches of plums and currants, as you have hung up to preserve the fruit; and pick off all decaying berries. Look over all the other fruits, and attend to medlars, quinces, and services.

5. Culinary hot-house department.

Glass case without artificial heat. (2986.) Sow small salads and peas and beans, either to transplant or to remain after moving the frames. Transplant lettuces and cauliflowers from frames to be covered with hand-cures. Attend to air and removing decayed leaves.

Hot-beds and pits. (2978.) Sow small salads, force mint, and other herbs. Try sowing of radishes on a moderate hot-bed. Transplant lettuces from the cold-frames to force them forward. Begin to force asparagus six weeks before the expected demand. Build mushrooms-beds; if under cover, it will be better.

Pinery. (2997.) Moderate every stimulus to vegetation; because, for the proper well-being of plants, it is requisite they should all go on in harmony. Heat, air, and water, art can supply; but light, in any thing like adequate quantities for vegetation, is beyond the power of man: therefore let your heat, air, and water, be in a proportion to the quantity required by the plants. (6995.)

Forsage-houses. Some begin this month; if so, begin the usual course. Dig and dress the borders; prune, train, paint, and fasten the house, &c. so that the end of the month, which is much the best time. (3338.)

6. Flower-garden. — Open ground department.

Plant (2977.) dried roots of border-flowers. (6592.) Transplant (2979.) biennials at the beginning of the month, if the weather is very fine: but this work is better deferred till spring. (2504. and 6865.)

Protect (3506.) tender roots by litter, leaves, tan, ashes, or landing up trees by mats, or straw covered with mats or nets. Take care of seedlings.
Routine culture. Collect earths, composts, and manures; and, in general, finish digging among herbaceous flowers by the middle of the month. Asters and such-like plants are often only checked in their growth and flowering by the frosts and rains; attend to them, as they are apt to be blown about, and be disfigured at this season. In cutting them over after the ground is dug, choose a dry day, and obliterate the prints of your feet with a fork. Mow as occasion requires.

Storeroom. (704.) Look at such bulbs as you are keeping for spring planting.

Bees. (748.) See that these are properly protected by straw covers, or by being placed in the bee-house.

Flower-garden. Hot-house department.

Glass case without artificial heat. (2866.) Take care of alpines and the primula tribe. Also of the annauls and perennials intended for forcing. Guard against damp by admitting air; and to do this effectually, always remove the sashes in the daytime; or, if the frames are being in front of stores, do not admit of this, till or elevate them in front, as high at least as the plane of the sun's rays at noon.

Hot-beds and pits. (3578.) Go on forcing all manner of flower bulbs, shrubs, and the perennial plants, and take in now and then a few pots of mignonette, to keep up a constant supply in full flower for the drawing-room. Blow Dutch roots in water-glasses as before.

Green house. (6211.) Medium temperature, with fire-heat, 42 degrees, maximum 44 degrees. Water sparingly; give air as the weather will permit; and see to neatness. Encourage mouldiness on the surface of the pots, also weeds and decayed leaves; these being great ornaments at this season, and highly useful for the plants.

Dry-stove. (6176.) Minimum temperature, with fire-heat, 45 degrees, maximum 50 degrees. Successions require very little water at any time, but especially at this season.

Bark, or moist stove. (6214.) Your medium temperature may now be 65 degrees, or less; but never exceeding a maximum of 75 degrees, and a maximum of 75 degrees. Lessen water and air, as light and heat are lessened. See that bulbs receive proper treatment, as these will produce your finest spring-flowers, especially the crinums and amaryllids.

8. Pleasure-ground and shrubbery.

Plant. (2077.) Deciduous trees, and shrubs of the hardier kinds, as long as the weather continues dry.

Prune and cut hedges. (2110.)

Protect delicate American trees, as magnolias, and shrubs not yet fully acclimated, as the Chinese rose, Reel, mock orange, and sweet tift. Attend to fallen leaves. (1631. and 6201.)

Turf may still be laid, but it is now too late to form or repair lawns by sowing grass-seeds. (2101.) Prepare for planting, by levelling, digging, trenching, &c. (1563. to 1571.)


Fruit-trees. (4691.) Plant only in mild and rather dry weather; mulch, water to settle the earth around the roots, and stake as circumstances require. Forward delayed work as to fruit-trees, for after the middle of the month it is better not to touch them till February.

Ornamental trees and shrubs. Complete what should have been done last month, as to planting, laying, taking off layers, &c. (7031.) Prune the more hardy sorts in the lines, and protect such as are tender by the usual means.

Forest trees. Finish sowing the larger seeds before severe weather sets in. Complete all other nursery operations for the season, if possible. Pruning the plants in the open air may be the last operation. Gather cones, acorn, masts, nuts, keys, and berries for immediate sowings, or the loft or rot-heap, according to their nature, and your skill and circumstances. (9863. to 7057.)


Plant in all temperate weather, and moderately dry situations. (2076.)

Thin, fell, and prune deciduous trees, as in last month. Cut, plash, and repair hedges; and more especially the hawthorn kind. (6017.)

Dead fences of every description, excepting mortar-walls, may now be attended to; but avoid building in December and January, even the smallest wall is better not at this season, and its effects equally so.

Operate on ground, water, rocks, woods, and timber excrescences; but by no means on buildings where mortar is used.

DECEMBER.

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<tr>
<th>Weather at</th>
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REMARKS.

Winter month. Sax. Cold, but dry. The gardener's operations are chiefly of the laborious kind; but the days are short and the nights long. In the first week the young gardener will examine himself as to his professional and intellectual progress during the bye-past year. If he can contents himself with merely excelling his fellows, he is lost; let him aspire at professional perfection, and high reputation among good and scientific men.


The mole (Talpa europaea) throws up hillocks; the December moth (Eriogaster populii, Salm.) appears about the beginning of the month, the latter and the yellowish quaker (Noctua flaveola, Salm.) about the end of the month.

2. Kalendar of vegetable nature round London.

Some of the last month's plants continue in flower, according to the weather.


Sow (3071.) peas and beans, and a few radishes (3560. and 3601.), as for last month. Choose the very mildest weather, and consider the final result as extremely uncertain.

Protect (2936.) beans sown thick for transplanting, and parsley intended for daily use, with tiers; celery and lettuce, and any plants with litter which you have not been able to land up, as artichokes, asparagus, &c.

To save seed. Transplant cabbages, if you have neglected it until so unit a season.

Routine culture. Attend to this only in the best weather, and chiefly in the middle of the day. Earth up peas and beans, or cover their stems with ashes, sawdust, or old man. Earth up celery when dry.

Tip any endive, cardoons, and white beet which has been neglected. Weed, but do not depend on the hoe, and only attempt to stir dry grounds; as stirring clayey lands at this season will do much more harm than good.

Take up edible roots and full-grown vegetables with exculent leaves, as the borchieles, and plant the latter in some open shed for daily use.

Destroy (2576.) slugs, snails, mice, and other vermin.

Rod-cellars, seed, and storeroom. (1702. to 1705.) See that these and what they contain, be kept in perfect order.

Ice-house. (1730.) Fill this, if it not done last month.

4. Hardy fruit-department.

Plant. (2077.) the harder trees, as the apple, pear, gooseberry, currant, &c. in mild weather. (4691.)

Prune as directed for last month; but omit all the operation in severe weather. (2110.) Partially unnil or unile trained trees, and wash their boughs and shoots, as well as the walls and trellises, with any glutinous and saline fluid.

Routine culture. Trench, dig, and ridge up the
5. Culinary hot-house department.

Glass case without artificial heat. (2686.) Sow small salads, radishes, and lettuce; if the weather proves mild they may do some good. Weeds, take off decayed leaves, and give abundance of air in dry weather. Protect, in severe frosts, by mats or litter.

Hot-beds and pits. (1704, 1705.) Begin to force asparagus, sow small salads, and transplant lettuce to be forced forward. Use the transplanter, in order that no check may be given, or any occasion for watering produced. Prepare cucumber-beds; or if you have begun see to them. Light is the grand thing to be attended to, for heat, air, water, and earth you can command at pleasure. Force mint, attend to mush-rooms, and compost-making; procuring earth, manures &c. Cover up at nights with all care; but avoid dips, by always giving a little air on fine days, and all night, when there is danger of steam of dung.

Pinery. (1707.) Keep a steady heat; but little air or water will be wanting, excepting to the kidneybeans and strawberries which you set in last month.

Forcing-houses. (2940.) Go on with the routine culture, for houses which you have begun to force; and dig and prepare the borders of the others, but it is too late for pruning or repairs.

6. Flower-garden. — Open ground department.

Proct as directed for last month, and be liberal in the use of ashes, rotten tan, litter, &c. to the roots of the more tender plants; as to beds of florists' bulbs, tender and half-hardy shrubs, as China roses, hydrangeas, &c. where such plants can be ventured in the open ground.

Routine culture. Prepare composts, manures, and such soils, and turn them over frequently. Much of the value of all composts and soils, at least for the florist, depends on their being sweet and mellow, which is only to be attained by time and frequent turnings. Attend to neatness in the application of litter, ashes, and other protecting materials.

Store-room. See that the frost is completely excluded. (1704, 1705.)

7. Flower-garden. — Hot-house department.

Glass case without artificial heat. (2686.) Attend to alpines, and florists' flowers in frames; also to annuals, as directed for last month.

Hot-beds and pits. (2578.) Go on forcing shrubs and flowers, and blowing bulbs in water; renovate by linings, where necessary. If you have begun in October to force roses, you will have them as well as bulbs in blow by the middle of the month. See to bulbs in water-glasses, and take care to keep up a succession of roses, bulbs, and most popular forcing-flowers and shrubs. (6217, to 6219.)

Green-house. (6211.) Minimum temperature 42 degrees, maximum 44 degrees, with fire-heat. Water sparingly; give air freely in good weather, and remove decayed leaves as they appear.

Dry-stove. (6176.) Minimum temperature for this month 45 degrees, maximum, with fire-heat, 50 degrees. The more severe the weather out of doors, give less water within; but give air freely in fine weather.

Bark, or moist stove. (6214.) Keep a medium heat of 55 degrees, or 58 degrees, and lessen water and air. Attend to routine culture; but the grand thing at this season is, to keep the fire-heat as regular as possible; for the ratio of increase of heat from flues, after they are heated to a certain extent, is such as often to overheat the house, and scorch or desiccate them. Mention of the many advantages of adopting steam, by which the pipes can never be heated much above 200 degrees.

8. Pleasure-ground and shrubbery.

Plant as in last month. (2077.)

Prune (2110.) in fine weather.

Protect as before. (2206.)

Routine culture. Take up leaves, and sweep them from the lawns and gravel. Repair walks, and roll them; see that water stand on no part of their surface.

Lay down turf, if you cannot help it; but this is not a good season; September and March are the best. (2101.)

Prepare for planting by trenching, digging, &c. (1870.) Rods and poles for tying up plants, and for twiners, spray or sticks for sticking climbers, as the sweet-pea, &c. (1516.)


Frill-trees. (4361.) "Complete neglected work as far as weather will permit; but if the season is severe, defer it till February. Prepare tallies, &c. Ornamental trees and shrubs. (6539, and 6245.) Finish delayed work, and attend to protecting tender sorts. See to the seeds in store, and prune only in very fine weather. Prepare tallies, labels, sticks, stakes, poles, rods, spray, fronds, and other materials of culture and management. Collect composites, earths, and manures, and turn over those you have got, so as the frost may thoroughly penetrate them.

Forest trees. (6083.) Attend to the rot-heap, seed-loft, and compost-ground; and plant, or take up, or prune only in fine weather: much depends on the season, and other circumstances. (6885.)


Plant (2077.) only in fine weather, unless thorn-hedges; or large trees of common sorts, with balls of earth.

Foll and prune (6041, and 6884.) where the trees are not for transplanting, nor of the barking sorts.

Thin out coppice-wood for poles, stakes, &c. (6012.)

Prepare for planting by the usual processes, and by fencing and draining. (6817, and 6830.)

Operate on ground and rocks, but not on build-
GENERAL INDEX.

N.B. The Numbers refer to the Paragraphs, not to the Pages, excepting in the case of the List of Authors, where they refer to the page and the year in which the Author published: in such cases the word page, and letters A. D. are prefixed.


Able-tree, populus alba, 7155.
Abercrombie, John, a British writer on gardening, page 1106. A. D. 1766.
Aberdeen nursery, 7639.
Aberdourshire, gardens of, 7639.
Abermarles, a seat in Caernarvethshire, 7014.
Ablactation (ablactatio, to wean), grafting in such a way as to wean the scion by degrees from the stock; that is, marching, 2007.
Ablaqueation (ablaqueo, a, to lay bare), the laying bare the bottom of the stem, and the princi- pal roots of fruit-trees, in order to render them more fruitful, 2102.
Abroma, polyadel. decan. and malvacceae, S. tr. E. Ind. and N. S. W., (that is, Bark-stone trees natives of the East Indies and New South Wales,) which grow freely in common garden soil, and are propagated readily by seeds and cuttings.——For the general culture of bark-stone plants, see Bark-stone.
Abrus, wild licorice, diadel. decand. and legumi- noseae, a S. tr. Jamaica, which grows in loam and peat, and is raised by cuttings, planted in sand, and plunged in the tan-bed, under a hand-glass.
Accacia, polyg. monoe. and leguminoseae, S. tr. and G. tr. Austral. E. Ind. and C. B. S. B., which grow in loam peat and sand, and are propagated by cuttings taken off at the young wood, and planted in sand under a bell-glass, and in bottom heat. Most kinds may also be propagated by large cuttings of the roots similarly treated. The H. tr. grow in similar soil, and propagate in the same manner, or by seeds.
Accena, dian. monog. and rosaceae, G. peren. C. B. S. and Austral., which grow well in loam and peat, and cuttings taken off at a joint, root freely under a hand-glass. The H. peren. will grow in common garden-soil, and are continued by cuttings.
Acalypha, monoe. monad. and euphorbiaceae, S. and H. an. E. Ind. and N. Amer, the S. an. should be sown in pots in a hot-bed, and the H. an. in the open garden. The soil for both, loam and rotten dung, or leaf-mould.
Acarnia, syngen. polyg. equal. and cynarocoecheae, a H. peren. and H. an. S. Eur. Both thrive well in common soil, and propagate by the usual means.
Acasus tellarius, or red spider, described, 7271: to destroy in the different departments of garden- ing, — see those departments.
Accelerating vegetation, operations for, 2181.
Acer,acer. polyand. malvacceae, S. tr. and H. tr. Eur. and N. Amer., which grow in any soil, and propagate by layers or seeds, and some species by cuttings.
Aceras pseudo-platanus and platanoideae, the common and several maplees, 7087. and 7089.
Aceras, gynan. monan. and orchideae, a H. peren. Eng. which thrive best in light loam and chalk, and is only to be raised by seeds.
Acetarious, plants, 2883.
Achalinia, monad. polyan. and malvacceae, S. tr. Jamaica, which grow in common soil, or in loam and peat, and cuttings root in sand under a hand-glass.
Achard, Professor Francis, page 1156; his works on gardening, A. D. 1798.
Achillea millefolli, syngen. polyg. equal. and corym- biferceae, H. peren. Eur., which grow in common soil, and are readily increased by dividing at the root.
Achas sapota, pentan. monog. and sapotaceae, S. tr. Amer. requiring a rich, loamy soil, and cuttings root in sand under a hand-glass.
Acanthaceae, in common soil, and amaranthaceae. The S. and G. tr. India, thrive in any rich soil, and cuttings root freely. The an. species should be sown in a hot-bed.
Acanthus, in common soil, and euphorbiaceae, a S. tr. Jamaica, which will grow in loam and peat, and may be increased by cuttings in sand under a bell-glass.
Acanthanda, decan. monog. and salicaceae, a S. tr. Jamaica, which may be treated like acicoton. Acanthus, syngen. polyg. frustran. and corymbiferceae, the S. and S. Amer, an. should be sown on a hot-bed, and the H. an. in the open garden.
Acricula, Virginian hemp, diece. pentan. and cheno- podeae, a H. an. N. Amer., to be treated as such.
Acorus, hypericum, hemp, and ranunculaeae, H. peren. S. Eur. of common culture.
Acerus, hexan. monog. and aroidae, H. peren. Brit. and China, marsh plants of easy culture.
Acosta, a Spanish naturalist, 39.
Acrostichum, cryptog. filices, and filices, ferns; S. and C. peren. E. and W. Ind. which grow in loam and peat, and are increased by seed or dividing the root.
Acrostichum calomelanos, 6793.
Actina, polyand. monog. and ranunculaeae, H. pe- ren. Brit. and N. Amer. of common culture.
Actinocarpus, hexan. polyg. and alismaceae, G. and H. peren. N. S. W. and Eng. aquatics, which will only thrive in water, and propagate by seeds.
Acy nations, didym. gymnos. and labiateae, H. bien. and an. Eur. of easy culture.
Adam's Lodge, of London, a fraternity of gar- deners, some account of, 7704.
Adam's Lodge, of Aberdeen, 7702.
Adam's natural theology, 7702.
Addison, Michael, a celebrated French botanist, author of Familles Des Plantes, and other works, who died in the beginning of the present century, 772.
Adansonia, sour-gourd, monadel. polyan. and mal- vacceae, a S. tr. Senegal, which grows best in rich
loam, and cuttings strike in sand, plunged in heat under a hand-glass.

Addington Place, Surrey, 7527.

Ader, duc, monad, and euphorbiaceae, a. tr. Jamaica, which may be treated like adansonia.

Adeantra, pantan. monog. and dioecem, G. tr. C. B. S. which grow in sandy peat, and the young tree which is made in cuttings, if planted in sand, will root under a bell-glass without bottom heat.

Aderathera, decan. monog. and leguminoseae, a. tr. E. Ind. which grow in loam and peat, and large cuttings with the leaves not shortened, will root in a pot of sand plunged in heat under a hand-glass.

Adiantum, maidenhair, cryptog. filices, and filices, G. and H. peren. Madeira and Brit. ferns, which grow well in loam and peat, and propagate by division of root or by seed.

Adina, tetran. monog. and globulariae, a. tr. China, of easy culture in loam and peat.


Adoxa, octan. tetrag. and saxifragae, a. H. peren. Brit. a diminutive plant, which does well in pots in good deal of soil, and is propagated by cuttings under a bell-glass in bottom heat. The S. an. and H. an. India and Amer. may be treated as tender annuals.

Aesculus, horse-chestnut, heptan. monog. and acereae, H. tr. Asia and N. Amer. which prefer light, deep soil, and sheltered situations, and are propagated by seeds or by seed.

Aesculus hippocastanum, the common horse-chestnut, 7126.

Aethionema, tetrad. silic. and cruciferae, a. H. bien. and S. W. Ind. which grow well in rich, light earth, and cuttings strike freely.

Eschymena, diadel. decan. and leguminoseae, a. tr. E. Ind. which requires rich loam, a good deal of soil, and is propagated by cuttings under a bell-glass in bottom heat. The S. an. and H. an. India and Amer. may be treated as tender annuals.


Affioli, Casimiro, his works on gardening, 1128, A. D. 1787.

African almond, brabejum stelliformifolium.

African agave, A. helen, tamphonanthus campyloides.

African fruits deserving cultivation, 6018.

African lily, — see Agapanthus.

African marigold, lagetes erecta.

African orange, A. lilly, hexan. monog. and hemicallideae, G. peren. C. B. S. which thrive in loam, and a little rotten dung, and are propagated by dividing the root, or by seed.

Ageratum campstris, garden-mushroom. See this and various other species of abies describ 4339. Culture of the garden-mushroom, 3404; what is needed is, 3404; where indigenous spawn may be collected, 3410; preserving spawn, 3412; procuring spawn artificially, 3413; propagating, 3415; methods of raising mushrooms, 3425; richness of the open air mushroom, 3425; preparing the dung, 3425; forming the bed, 3436; moulding, planting, covering the bed, 3427; culture on shelves, in the German manner, as introduced in this country, 3436; composition of bed, 3435; making, spawning, earthing, subsequent treatment, 3456; renovating old beds, 3448; growing mushrooms in pots, boxes, &c. with dung, 3455; without dung, 3443; culture in melon-beds, 3445; in hot old-beds, 3447; in pits, 3448; in dark frames, 3449; in a cellar, 3450; general details, 3452.

Agathosma, pantan. monog. and diosmeae, G. tr. C. B. S. which propagate by cuttings in sand under a bell-glass, but not plunged in heat.

Agave, hexan. monog. and bromeliacae, D. S. and peren. and N. Amer. soil, a rich loam; propagated by suckers.

Agen, General Lomer's villa at, 176.

Ageratum, syn. polg. and corymbeffereae, G. tr. requiring a light, rich soil; propagated by cuttings under a hand-glass. The H. an. is of common culture.

Aghinnias, tr. in Tyrole, 7679.

Agr. Chem., Davey's Agricultural Chemistry.

Agriculta, Dr. George Andrew, his works on gardening, page 1123. A. D. 1706.

Ageratum, syn. pantan. decan. dig. and roseacea, H. peren. Eur. and N. Amer. of easy culture.

Agrimony, — see Agrimonia.

Agrostemma, rose-campion, decan. pentag. and Caryophyllaceae, H. peren. and an. of common culture.


Agrumi, the Italian term for bitter fruits, especially the orange tribe.

Allanthus, polyg. monog. and terebintaceae, a. tr. and H. tr. E. Ind. which grow in common soil, and are propagated by cuttings of the roots.

Almsfield, a seat in East Lothian, 7619.

Air, its use and utility in heat.

Air-plant, — see Arideae.

Aira, hair-grass, trian. dig. and gramineae, H. peren. and an. of common culture.

Airthistle Castle, near Stirling, 364.

Aiton, monad. octan. and meliaceae, G. tr. an. C. B. S. soil, sandy loam and peat; propagated by cuttings in sandy wood, in sand, under a bell-glass, and plunged in heat. Avoid planting too close, and wipe the glass frequently, as they are apt to damp off.

Aizoon, di-pentag. and ficoidea, a. tr. and bien. C. B. S. and Eur. succulents, which grow in lime-rubbish, and propagate readily.


Akeee-tree, blighia sapida. 

Alamannii, Luigi, his works on gardening, page 1128.

Alangium, polyan. monog. and myrtaceae, a. tr. E. Ind. soil, loam, and peat; propagated by cuttings, in sand, in a hand-glass in heat.

Alaternus, rhamnus alaternus.

Albojico, J. H. his works on gardening, page 1125.

A. D. 1755.

Albica, hexan. monog. and asphodeeleae, G. peren. C. B. S. which require peat soil and shady situation, and propagated by offsets from the roots.

Alcarias, monog. and boragineae, H. peren.

Alcea, syn. parthenocarya, and corymbiferae, a. G. an. Mexico, of easy culture.

Alcoves, 1510.

Aldbury Place, Surrey, 7527.

Aldea, pantan. monog. and boraginaceae, a. H. peren.

A. D. 1706.

Alder — see Albus.

Aldiefer, Pantan. monog. and boraginaceae, a. H. peren. Magellan, of common culture.

Alfons — see Albus.

Alderley Park, Cheshire, 7590.

Aldworth Hall, Yorkshire, 7582.

Aletris, hexan. monog. and hemicallideae, H. peren. which require a peat soil and shady situation, and propagated by offsets from the roots.

Aleurites, monog. and euphorbiaceae, a. tr. Society, of a rich loam, rich cuttings, with their leaves on, strike in sand, under a hand-glass.

Alexanders — see Smyrnium.

Alexandrian laurel, ruscus racemosus.

Allisma, water-plantain, hexan. polg. and alismaceae, H. peren. marsh plants, and aquatics of easy culture.

Alison, the Rev. A. W., his Analysis of the Principles of Design, 7165—7162.

Allamanda, pantan. monog. and apocynaceae, a. tr. Guittem, with a rich loam; cuttings strike freely in moist peat.
Allantodia, cryptogam, filices, and filiceæ, a G. peren. Madeira; a fern; soil, loam and peat; and propagation by dividing the root or seed.

Allium, cyananthum, sect. in yeast, 7620.

Allicaceae plants, 3810.

Alligator-pear, laurus persica, 5977.

Allium, trit., 3811, by cytogenetic, H. peren. to which, in common soil; and cuttings root readily under a glass-house.

Allium, garlic, hexan. monog. and asphodelée, H. peren. and biennial, requiring of easy culture.

Allium acuminatum, the shallot, 3845.

Allium cepa, the common onion, 3830.

Allium porrum, the leek, 3841.

Allium sativum, the garlic, 3841.

Allium schoenoprasum, the chive, 3838.

Allium schoenoprasum, the rocambole, 3832.

Allium stylopestis Calycanthi, is difficult.

Allispacea, myrtus pimienta.

Almond,—see Amygdalus.

Anthus, alder, monoe. tetran. and ameanteece, H. tr. Eur. and N. Amer. of common culture, propagated by seeds.

Anthus glutinosus, the common alder, 7132.

Aloe, hexan. monog. and homoeeoloidæ, D. S. and G. tr. and peren. C. B. S. which grow best in sandy loam, with lime-rubish or gravel, and are propagated by suckers, or leaves stripped off, and left exposed shallow in, or laid on the surface of a pot of moil.

Aloïsia, didyn. angios. and solanææ, G. tr. S. Amer. which grow best in light soil, and are increased by seeds or cuttings.


Alosia, didyn. angios. and verbenaceæ, a G. tr. Chili, which grows in light, rich soil, and increased by cuttings.

Alpinia, monoe. monog. and scitamineæ, S. per. W. and E. Ind. redcy or marsh hot-house plants of common culture.

Astrémmea, hexan. monog. and asphodelæ, S. and G. peren. S. Amer. which thrive in sandy loam, and peat or vegetable earth, and increase by seeds or dividing the same, as light as is given to flower, unless the roots are put into a state of rest, by withholding water till the shoots are quite dried up; then give a good watering, and put it in a moist heat, and it will flower abundantly. (Sweet.)

Astrémmea salisilia, the edible astrémmea, 6030.

Aston Grove, Nottinghamshire, 7576.

Atterbury, Pomological Society of, their annals, page 1127. A.D. 1810.

Aulacanthera, pentan. monog. and amaranthaceæ, a S. Amer. S. Amer. and a G. tr. E. Ind. monog., S. Amer. soil, light and rich, and cuttings root freely in the shade.

Althea, marsh-mallow, monad. poly. and malva.æ, S. peren. and biennial and H. peren. tr. and an. cult. of common culture.

Althea frutex, hibiscus syriacus.

Althaea rosea, a G. tr. Northamptonshire, 7590.

Alissyum, mugwort-tet. tetrad. silic. and cruciferæ, a F. tr. and H. tr. peren. and an. Eur. of ease culture in common soil, and readily increased by propagation.


Amarillis, hexan. monog. and amaryllideæ, S. and H. peren. Eur. Amer. and Afr. bulbs of common culture: some may be treated as aquatics, 9683, 9637.

Amaranthus, garden and mangetout, 7407; their gardens and management, 7438.

Amblystegiæ, fistullæ, homoeo-ethypnyæ, 7612.

Ambrosia, monoe. pentan. and corymbiferæ, H. an. of common culture.

Amelius, syngen. polyg. super. and corymbiferæ, a G. tr. C. B. S. soil, loam and peat, and cuttings root freely under a glass; and H. peren. which grow in common soil, and cuttings root freely under a hand-glass.

American books on gardening, 7699.

American cowslip, dodecatheon meadia.

American garden, how to compose the soil, 6585; or are arranged, 6152.

American shrubs, 6562; culture, 6568; final situation, 6569.

Ameriunum, diadel. decan. and leguminosæ, S. tr. W. Ind. requiring a light loam; and cuttings, not deprived of their leaves, root freely under a hand-glass in a warm situation.

Amethystea, dian. monog. and labiateæ, a H. an. Silene of common culture.

Ammannia tetran. monog. and salicaceæ, a S. an. and H. an. W. and E. Ind. of easy culture.


Amomum, monan. monog. and seintaneeæ, S. peren. Siecle, very rare, many plants.

Amorphophallus, handi. indigo, diadel. decan. and leguminosæ, F. and H. tr. Amer. which grow in common soil, and increase by cuttings planted in autumn, in a sheltered situation.

Amystill Park, Bedfordshire, 7549.

Ampton Hall, Suffolk, 7532.

Anemone, pentan. monog. and acynerææ, H. peren. A. N. Amer. of common culture, which grow in common soil, and are increased by cuttings or dividing at the root.

Anemomyal, alp. icos., monog. and rosaceæ, a G. tr. and H. tr. Persia and Eur. requiring rich loam, and which may be propagated by seeds, layers, grafting, &c.

Anemomyal communis and amara, the sweet and bitter almond, 4545.

Anemomyal persica, the peach-tree, 4545; flat peach of China, 4545.

Anemomyal var. nectarina, the nectarine-tree, 4547; to force the peach and nectarine, 3063.

Anemomyal, octan. monog. and terebinthaceæ, S. tr. S. Amer. soil, loam and peat, and cuttings root freely in sand; under a hand-glass.

Anabasis, pentan. digy. and chenopodiææ, a G. tr. Spain, which grows well in loam and peat, and cuttings root in sand under a hand-glass without bottoming.

Anacampseros, dodecan. monog. and portulacaceææ, G. tr. and peren. C. B. S. succulent which grow in sand, and lime-rubish, and cuttings root readily in similar soil.

Anacardium, cashew-nut, eneac. monog. and terebinthaceææ, a S. tr. India, soil a light loam, and cuttings from ripened wood, not deprived of their leaves, will root in sand under a hand-glass.

Anacysus, syngen. polyg. super. and corymbiferææ, H. an. of common culture.

Anagalish, pinnemarket, pantan. monog. and primumaceææ, a G. an. and biennial and H. peren. and an. Eur. all of easy culture, increased either by seeds or cuttings.

Anagryis, bean-trellis, decan. monog. and leguminosææ, a G. and F. tr. Spain and Tenerife, soil loam and peat, and cuttings will root in sand under a hand-glass.

Anarrhinum, didyn. angios. and scrophularinæææ, a H. bien. of common culture, and of Jericho, tetrad. silic. and cruciferææ, H. peren. Levant, which will grow in common soil, and cuttings under a hand-glass root freely.

Anchoveys-persis, gross califorina, 5079.

Anchusa, bugloss, pentan. monog. and boraginaceææ, G. and H. bien. and peren. Eur. and C. B. S. which grow freely in common soil, and are increased by cuttings or seeds.


Andersonia, pentan. monog. and esclerideæ, a G. tr. N. Holl. which grows freely in peat soil with the pots well drained, and not overwatered; young tops more into cuttings root in sand under a bell-glass.

Andraeæ, bastard orpine, monoe. gynan. and euphorbiaceææ, a H. an. Italian of common culture.

Andreas, Mr. Isaac, an eminent grower of the pine-apple at Lambeth, 2712.

Andreas, Henry, a British writer on gardening, page 1188. A.D. 1778.

Andromeda, decan. monog. and ericeææ, S. G. and H. tr. N. Amer. E. Ind. and Eur. which prefer peaty loam, and cuttings strike in sand under bells or hand-glasses; but the hardy sorts make plants more rapidly by layers, 6565.

Andropogon, polyg. monoe. and gramineææ, S. and G. tr. and H. peren. E. Ind. and Eur. grasses of easy culture.

Androsace, pentan. monog. and primulaceææ, H. peren. and an. Eur. which thrive best in small pots in turfy loam and peat, the pots being well drained; they are increased by seeds, or dividing at the root.

Anthemis, annual, dig. and umbelliferce, a H. peren. and an. Eur. of common culture, and propagated by seed.

Anthemis, annual, dig. and umbelliferce, H. peren. and. Eur. and N. Amer. which grow in loam rather light and rich than heavy, and increase by dividing the root or by seeds.

Anthemis coronaria, and hortensis, the common garden anemone, 6275.

Anethum, dill, pentan. dig. and umbelliferce, a H. peren. and an. Eur. of common culture, and propagated by seed.

Anethum funiculum, the common fennel, 4097.

Anethum gravedon's, the common dill, 4103.

Anethum, dill, pentan. dig. and umbelliferce, H. peren. and. N. and Amer. which grow in loamy deep soil, and are increased by seeds.

Angelica, Anisum, and anisum-tree, anisum, and umbelliferce, H. peren. and. N. and Amer. which grow in loamy deep soil, and are increased by seeds.

Angelica archangelica, the garden angelica, 4216.

Angelica tree, aralia spinosa.

Angelica, and Echium, gardens and residences of, 7065.

Angrun de Rieuvenewe, a Fench writer on gardening, page 1117. A. D. 1712.

Anguina, monos dium and cucurbitacese a S. peren. Carthageana, soil light and rich; propagation by cuttings or seeds.

Angus, or Forfarshire, gardens and residences of, 7065.

Anigozanthos, hexan. monog. and hemodoraecae, Gr. tr. N. Holl, which grows in loam and peat, requires a good deal of water, and is increased by dividing at the root.

Anise, pimplina anisum.

Aniseed-tree, — see Illycum.

Anisopelos, didyn. saccus, and labiatense, a S. an.

Ann. E. Ind. of the usual culture.


Annona, bastard-apple, polyan. and annonaceae, S. tr. W. Ind. and S. Amer. requiring a rich loam; and ripened cuttings with the leaves unshortened, will root in sand, under a glass in a moist heat.

Annuus, plants such as are of one year's duration, and are therefore raised annually from seeds ripened the previous year. There are some exceptions in the cases of rare plants which do not seed freely; or where particular varieties are to be preserved. In these cases propagating by cuttings or layers is the best method.

Annuals, bark-stove or hot-house, their culture, 6794, 6795.

Annuals, dry-stove, 6688.

Annuals, frame, their culture, 6596.

Annuals, green-house, their culture, 6600.

Annuals, half hardy, their enumeration, 6512; culture, 6513.

Annuals, hardy, adapted for border-flowers, 6506; their culture, 6507.

Anomatheca, trian. monog. and iridea, a G. peren. of the bulb of the spring garlic family.

Anson Hall, Warwickshire, 7571.

Ant, — see Formica.

Anthemis, chamomille, syngon, polyg. super. and corymbiferce, a G. peren. and H. peren. and an. Eur. and China, of easy culture, and propagated by seeds, cuttings or dividing at the root.

Anthemis artemisiaefolia, the Chinese chrysanthemum, 7170.

Anthemis nobilis, the common chamomille, 4235.

Anthericum, hexan. monog. and asphodelaceae, G. tr. peren. of the bulb of the sandly loam, with the pots well drained; the bulbous kinds should have no water when not in a growing state; the shrubby sorts root from cuttings, and most of the species produce seeds.

Anthoceros, didyn. angios. and solaneceae, a G. tr. N. Holl, which grows in loam and peat, and cuttings root readily under a bell-glass in sand.

Antholyza, triand. monog. and iridea, G. and H. peren. of the bulb of the sandly loam, C. S. burkened, and cuttings root readily from cuttings.

Antennaria, amber-tree, diex. tetran. and ru- mineceae, a G. tr. C. B. S. which grows well in loam and peat, and strikes readily from cuttings.

Anthotheca, moro. dig. and digitales, H. peren. Brit. and Morocco, of the easiest culture.
Aristolochia, a palace and gardens in Spain, 294.
Araucaria, dioec. monad. and conifereæ, G. tr. C. Amer. 
Australis, Norf. which grow in sand, loam and peat, "and cuttings may be rooted, though with difficulty, taken off at a joint in ripened wood, and planted in a pot of sand under a hand-glass, but not best." (Sweet.)
Arborium of the Hackney nursery, 7356.
Arbor vitae, — see Thuja.
Arbutusstrawberry tree, decan. monog. and eri- 
Arctium, G. tr. Eur. which grow best in sandy 
Arduina, — see Angelica.
Aristida, — see Aristi.
Argyleshire, 209.
Ardenne, 992.
Arctium, G. tr. Eur. which grow best in sandy 
Arduina, — see Angelica.
Artemisia, — see Apium.
Arran, gardens of, 7520.
Arundel Castle, 7532.
Arizona, ararabacca, dioec. monog. and aristol- 
Arctotis, syngen. polyg. nee, and corybim- 
Arctizia, birth-wort, gynan. hexan. and aristolo- 
Artocarpus, tree, Eur. which thrive well in common soil, and are increased by propagating by the roots; and the woody sorts by cuttings.
Artichokes, - see Cynara.
Artidi jardiner, 186.
Artocarpus, the bread-fruit tree, monog. monog. and sind. S. tr. S. Sea Ind. and Ind. which thrive well in light soil, and propagate readily by cuttings, with their leaves entire.
Arctopus, polyg. dioec. and umbellifereæ, a. peren. 
Aristea, — see Arista.
Arun, monog. and asphodelea?, G. peren. 
Armeria, — see Armeria.
Arsenious, — see Arsenious.
Arsenium, monog. and asphodelea?, G. peren. 
Artemisia, — see Artemisia.
Artemisia, — see Artemisia.
Arnica, — see Arnica.
Arnold, Richard, a British writer on gardening, 
Arnold, see Arno’s.
Arno’s, see Arno’s.
Arnos, see Arnos.
Artiedia, — see Marant.
Artedi, — see Maran.
Artedi, see Maran.
Arrigoanni, his works on gardening, page 1128. A. D. 1763.
Arns, see Arno’s.
Artedi, see Maran.
Arrigoanni, his works on gardening, page 1128. A. D. 1763.
Arrigoanni, his works on gardening, page 1128. A. D. 1763.
Arrigoanni, his works on gardening, page 1128. A. D. 1763.
Bane-berry (Baan, Sax. a murderer, and berry), actea spicata.

Banfshire, gardens of, 7690.

Banksia, Euc., 7690.  
— decam., 7690.  
— repand malpighiaceae, T. tr.  
— Amer. and W. Ind. which grow well in sandy loam, and cuttings of ripe wood root freely under a sandy soil.

Banquete, tetran. monog. and proteaceae, G. tr. New Holi, soil one third peat, one third loam, and one third sand, with the pass well drained, and the plant never let want of water, and seldom recover. Cuttings must be well ripened before they are taken off, cut at a joint, and planted in beds of sand without shortening the leaves; cover with hand-glasses, but do not plunge in heat.

Banyan-tree (priest’s tree, Ind.), fucus religious.

Barbadoes, Basilea, decan. monog. and leguminosae, H. peren.  
— Amer. which grow well in good garden soil, and are propagated by seeds, or (though slowly) by dividing the root; and propagated by seeds.

Barbados bastard-cedar, babrona guazuma.

Barbadoes cherry, see Malpighia.

Barbara, winter-cress, tetrad. siliq. and crucifereae, H. peren. Brit. which will grow in any soil, and may be propagated by seeds, or by dividing the plant.

Barbarea vulgaris, the common winter-cress, 4060.

Barberry (barb, a beard, and berry), see Berberis.

Barreille, Giuseppe, his work on fungi, page 1138.

Bargapark, Ayeshire, 7687.

Bark for the use of tanners, trees from which it is usually or may be obtained, 632, and 4754.

Bark-stores, how to manage for horticultural purposes, 1792.

Bark-store, or moist-stove; a hot-house in which the mass of bark, earth, sand, or other materials in which the pots containing the plants are plunged, or the plants themselves planted, is heated from below; or by the fermentation of the materials, as well as by the atmosphere of the house.

Bark-stove, used in horticulture, its construction and management, — see Pine-stove.

Bark-stove, used in barke, see Dividing for growing or flowering plants, 6177.

Bark-stove, used in floriculture, its general management, 6214.

Bark-stove, used in floriculture for propagation, its culture, 1629.

Barking-irons, for the garden, 1541; for the forest, 1343.

Barleria, didyn. angios, T. tr. bien. and G. peren.  
— India and Amer. all which grow in loam and peat, with a little rotten dung, and cuttings root freely under a hand-glass.

Barley, — see Hordeum.

Barmeath, a seat in Lowth, 7694.

Barnarrow House, Drum, 7694.

Barnbougle, the name assumed by Sir John Hill, as an author on British gardening, page 1105.

Barnsley Park, Gloucestershire, 7695.

Barnton, a seat in Midlothian, 360.

Barometer, as a means of foreknowing the weather, 1429.

Baron Hill, a seat in Anglesea, 7693.

Baron of Court, a seat in Tyrone, 7679.

Bazin, pennant. monog. and diosmea, G. tr.  
— C. B. S. which grow well in sandy peat, and cuttings of ripened wood root readily in sand under a bell-glass.

Barrenwort, — see Epimedium.

Barringtonia, monad. polyand. and myrticeae, T. S. tr. F. Ind. a very fine plant, scarce, and supported difficult to manage; soil two thirds loam and one third peat kept moist, and cuttings of ripe wood taken off at a joint, and put in a pot of sand, and kept a little moist, without shortening the leaves, will root readily. (Sweet.)

Barrington Hall, Gloucestershire, 7562.

Barrow, different sorts of, 1441.

Barrow, wateringen, 1450.

Barruel-Bouwvert, his works on gardening, page 1119. A.D. 1792.

Barron, a warm place, or pasture.

Bartholina, gyan. monan. and orchideae, G. peren.  
— C. B. S. which thrives best in sandy loam and peat, with a little water when not in a growing state; it is propagated by dividing the root.

Barton (Sax.), a backside or backlying field.

Bathorne House, Durham, 7584.

Bartonia, lcos. monog. and rosaceae, G. bien. Missour. and del., a very common plant, and propagated by seeds.

Bartsia, tetrad. siliq. and scruphulariaceae, H. peren.  
— Amer. which are rather difficult to preserve, and require a very sandy kind of peat earth; or to be planted in pots of the soil of the common sand, and kept moist; and H. an. Brit. which grow freely in a sandy soil.

Bass-rock, sedes lutea.

Basella, pennant. trig. and chenopoduea, S. bien. and an. of common culture.

Basella altilis, see Spinacia, as a spinach plants, 4238.

Basil (Basil, a town in Switzerland), — see Ocumum.

Bass mats, (from the Russian bastard-bark), cloth of liver, or bastard bark, used in gardening, 1506.

Bassia, dedoe. monog. and scapeote, S. tr. E. Indies, which grow freely in light loam, or loam and peat; and open cuttings strike under a hand-glass in sand.

Bassingham Hall, Durham, 7584.

Bastard balm, — see Mentis.

Bastard cabbage-tree, — see Geoffroya.

Bastard cedar, — see Cedrela.

Bastard harte’s ear, phyllis nobla.

Bastard indigo, — see Amorpha.

Bastard lupine, — see Lupinaster.

Bastard mangetuce, — see Cameraria.

Bastard origan, — see Andrychus.

Bastard piperment, centunculium minimus.

Bastard toad-flax, — see Thesium.

Bastard vervain, — see Stachyurapheta.

Bastard wallflower, — see Zinnia.

Bastard, William, Esq. a British writer on gardening, page 1108. A.D. 1777.

Bastien, Jean Francois, his works on gardening, page 1125. A.D. 1792.

Batchia, pennant. monog. and boragineae, H. peren.  
— Amer. which grow well in common soil, and are increased by seeds, or by dividing the roots.

Bauena, polyan. dig. and estlinean, G. tr. N. S. W. which grow in loam and peat, and cuttings root readily in the same soil under a bell-glass.

Bauhinia, mountain ebony, pennant. monog. and leguminosae, S. tr. E. and W. Ind. mostly climbers which thrive well in light loam, and cuttings between old and young, do well under a bell-glass in sand, in a moist heat.

Bauman, F. G., his works on gardening, page 1119. A.D. 1785.

Baven, fragots of branches and spray, with their ends untrimmed.

Bavis Mount, a seat in Hampshire, 7592.

Bawd-moneyn, aethamathianicum.

Bay, — see Laurus.

Bayham Abbey, a seat in Sussex, 7581.

Baylin, Giles Augustin, his works on gardening, page 1104. A.D. 1769.

Beale, Dr. John, a British author on gardening, page 1101. A.D. 1666.

Beale, John, a British author on gardening, page 1160. A.D. 1657.

Bean, — see Vicia.

Bean-tree, — see Zygophyllum.

Bean-trefoil, menyanthes trifolata, — see Menyanthes.

Bearbird, — see Convolvulus.

Bear’s breast, — see Acanthus.

Bear’s ear, sanicle, — see Sanicula.

Bearberry, arbutus uva-ursi.


Beaudesart, a seat in Staffordshire, 7570.

Beaufortia, polyadelph. isocan. and myrticeae, G. tr.  
— Ind. soil, twothirds peat and one third sandy loam, and cuttings from nearly ripened wood, strike root freely in sand under a bell-glass.

Beaumanor, a seat in Leicester, 7573.

Beaumont, Sir Harry, a name assumed by Mr. Spence, and affixed to letters from China, translated from those of the Chinese, and descriptive of the emperor’s gardens, 470.

Beaumont, Simon de, a distinguished citizen of Holland in the 17th century, a great encourager of botanical gardening, who had a fine garden at Bevering, 132.

Beaumont Lodge, Berkshire, 7561.

Beauvoir, his work on gardening, page 1122. A.D. 1829.

Beauty, that property in objects by which they are
recommended to the power or faculty of taste; the reverse of ugliness; the primary, or most general object of love or admiration. (Jeffrey, in Supp. Encyc. Brit.) That which gives pleasure to the mind in objects of sense. (M. A. Schimmel-pensich, chap. 4.)

Though, in the common colloquial acceptation of the term beauty, it is applied only to such objects as delight the senses of sight or hearing; yet, in the strict and literal sense of the word, a fine view, a harmonious concert, the perfume of a rose, or the taste of an amanu, are each possessed of beauty. The authors quoted, and also Alison, Stewart, and Knight, have discussed the subject of beauty in a clear and satisfactory manner. It appears that the true error of preceding writers on the subject, consisted in supposing that there was only one kind of beauty; whereas, there are many kinds, though sometimes much more general and universal than others. Nothing but mind can either please or disgust mind; and therefore the beauty that we see in objects depends, as D’Alembert has observed, on what is within our selves. Man is possessed of the origin of every taste and refined enjoyment naturally; but every one of these, from the lowest sense to the highest, requires a cultivation before it become capable of conferring much intellectual gratification. Though in the nature of things, therefore, there may be an absolute or universal beauty; yet, practically, beauty may be said to be relative to the state of man in different countries and ages, and in different degrees of civilization and refinement. Fashion, the more prevailing mode of the day, will by the great number of persons, always be esteemed the true criterion of beauty.


dens in the East Indies, 401. Benham House, Berks, 7591. Benigni, Fortunato, his work on gardening, page 1128. A. D. 1813. Benjamin-tree, laurus benzoine. Bennett, General Von, a native of Germany, and general of cavalry in the Russian service; a warm patron of arts and sciences, who had a fine seat and botanical garden near Wilna, which was burnt to the ground and destroyed in the retreat of 1812, 283. Bent-grass, — see Agrostis. Bentley, Francis, Middleshire, 7521. Bents, bulrushes, — see Juncus. Beerardia, syngy. polyg. equal. and cynarococ-
phex, H. peren. Italy, of common culture. Berberis, Berberis, bergamot, and berberidoe, H. tr. Eur. and Amer. of robust-growth and easy culture, propagated by suckers and seeds. Berberis vulgaris, the common barberry, 6581. Bercesa, (erd. arch.), an arch or bower, formed in horticulture and arboriculture as a place of repose, — see Arbor. Bercheys, syngy. polyg. frut. G. tr. and bien. C. C. 6. Etc, grows freely in loam and peat, and root readily in common earth under a hand-
gated by seeds. Beta cicla, the white beet, a spinaceous plant, 5719. It is from the roots of this last species that the French of Germany, in former times, obtained sugar rich so much success during the late war. The follow-
ing was the ordinary process: — Reduce the roots to a pulp, by passing them between two rough cylinders; put the pulp in bags and press out the liquor it contains; boil this liquor, precipitate the saccharine matter by quick-lime; pour off the liquor; add to the residuum a solution of sulphuric acid, and boil again; the lime uniting with the acid, is got rid of by straining; and the
liquor may then be gently evaporated, or left to granulate slowly, after which it is ready for undergoin the common process of refining raw sugars.

Beta maritima, a native plant which may be used as an excellent, Beta vulgaris, the common red beet, 3731.

Betonica, betony, didyin. gymnos. and labiatea, H. peren. Fam. of common culture. Betonica officinalis, a tea-plant, 4319.

Betony, — see Betonica.

Betula, birch, monceq. polyum. and amantaece, H. tr. of many American sorts prefer bog-earth and moisture, and are propagated by suckers or layers, and some curious sorts by grafting or budding.

Betula alba, and other species cultivated as timber trees, 7108. to 7111.

Bevel, or bevel-square, an instrument made use of by carpenters and joiners, and also in gardening for the adjusting of angles.

Bib. Bank, bibliotheca bankiana.

Bickham, George, a British writer on gardening, page 1104. A. D. 1750.

Bickton, a seat in Devonshire, 7600.

Biedens, syngen. polyg. equial. and corymbiferean, a s. an. H. peren. and H. an. E. ind. and S. Amer. the annual species may be treated as tender and hard-halfy annuals; they prefer a moist situation and light soil. The perennials may be kept in pots in similar soil, and propagated by dividing the plant.

Bidle, M. — his writings on gardening, page 1179. A. D. 1773.

Biennial plants, such as are of two years’ duration in their natural circumstances; but by culture, and especially by pinching off the flowers as they appear, many of these may be rendered triennial or of still longer duration. Many exotics, which are annuals and biennials in their native countries, are perennials in our stores.

Biennials, hardy, 6594.

Biennials, frame, 6595.

Biennials, green-house, 6600.

Biennials, green-house, 6602.

Bignonia, trumpet-flower, didyin. angios. and big-noiaceae, S. and G. tr. S. Amer. and China, some are climbers, and all grow well in loam and peat, and in young shoots root readily, either in mould or sand, under a hand-glass in heat. The H. tr. are climbers, and grow well in common soil, and are increased by cuttings from the young wood or roots.

Bilham House, Yorkshire, 7582.

Bill, an edge-tool, at the end of a stake or handle; if flat, it is called a hand-hill, and when long, a hedging or hedgebill, — see Hedgebill.

Billardiera, apple-berry, pantan. monog. and pitto-poreae, G. tr. Austral. climbers, which thrive well in green-house, and cuttings root readily in sand under a bell-glass. Billlet (billett Dr.), a tree or log of wood, cut up for billett-wood.

Biscutella, buckler-mustard, tetrad. silly. and cruciferiae, a F. tr. and H. peren. and an. Eur. of common culture.

Biscutella, hatchet, diabel, diadal. decem. and legumi-noseae, H. an. S. Eur. of common culture. Bishop’s Court, a seat in Kildare, 7637.

Birch’s white Path, — see Pathum.

Bilston House, the seat of Addison, in Warwick-shire, 7571.

Bindweed, — see Convolvulus.

Birmania, (dey), a pond or staw for the keeping and feeding of fish.

Birch, — see Betula.

Bird, — see Capilum. Birds, or feathered enemies of gardens, 2283; how to destroy, 2280.

Bird’s eye, primula farinosa. Bird’s foot, — see Ornitho.

Birdsfoot-trefoil, — see Lotus.

Birds, a seat in Yorkshire, 7538.

Bird-wort, — see Aristolochia.

Bitter-sweet, solanum dulcamara.

Bitter vetch, — see Orobus.

Bixa, anonna, polyan. monog. and tiliaceae, a S. tr. W. Canar. which grows to a large plant before it flowers, and therefore cuttings should be taken from flowering plants, in order that they may flower soon: they root freely under a hand-glass in sand, and the plants grow well in loam and peat.

Blackberry; in England, the berries of the bramble are so numerous; and in Scotland, those of the black currant.

Black brony, — see Tamus.

Black saltwort, glau maritima.

Black anemone, humming-pantaece.

Blackmore Park, Worcestire, 7556.

Blackweel, Elizabeth, widow of Dr. Blackwell, who died in 1757, of cause of a curious herb, containing 500 cuts of the useful plants.

Bladder-nut, — see Staphylea.

Bladder-ennas, — see Colutea.

Blade, (blad Dr.), a leaf.

Blaria, tetran. monog. and ericeae, G. tr. C. B. S. which thrive only in sandy peat, and young cuttings will root in sand under a bell-glass, or in a close frame in a shady situation.

Blair Adam, a seat in Kinross-shire, 7634.

Blair Drummond, the seat of the late Lord Kames, and now the seat of Mr. Home Drummond, in Perthsire, 7636.

Blair House, or Blair Athol, a seat of the Duke of Athol, in Perthshire, 7636.

Blair Castle, Gloucestshire, 7564.

Blake, Stephen, a British writer on gardening, page 1101. A. D. 1664.

Blakes, dodeq. monog. and melastomeae, a S. tr. Jamaica, which thrives well in peat and loam, and requires a good deal of water; cuttings require to be quite ripe, otherwise they rot; planted in sand in moist heat under a hand-glass, they root freely.

Blakie, Thomas, Esq. of Beechwood, near Edin-burgh, 1750.

Blanching (whitening), a process for depriving plants of part of their bitter qualities, 2156.

Blanching-pots, 1617.

Blandfordia, behavn. monog. and hemicalloidae, G. peren. N. S. W. which grow in sandy loam and peat, and are propagated by suckers or seeds.

Blarney Castle, in Ireland, 368.

Blat, plants, and especially the cereal grasses, are said to be blasted when the seeds or ears are lank and thin, — see Vegetable Pathology.

Blattia, the black beetle, or the black-road, 2239.

Blchum, didyin. angios. and acanthaeceae, a S. peren. W. Ind. which grows well in a rich light soil, and cuttings root freely under a hand-glass in heat.

Blchum, cryptoc. filices, and filices, G. and H. peren. C. B. S. Eur. and N. Amer. ferns, which grow in loam and peat, and are increased by dividing at the root or seeds.

Blondon Hall, Kent, 7537.

Blechen, a seat in Oxfordshire, 7559.

Blessingdon Gardens, situated in the county of Dublin, formerly of some note, 367.

Bletia, gynan. monan. and orchideae, S. peren. China and W. Ind. which grow well in sandy loam and peat, and are readily propagated by dividing at the root.

Blickling Hall, Norfolk, 7554.

Blighia, scone-trees, octan. monog. and sapindaeae, a S. tr. 5975.

Bligh, a common term for injuries received by the vegetable kingdom when in a state of growth, which cannot be referred to any obvious or certain cause, and coming suddenly is said to give them the appearance of being blighted or blasted, — see Blight. Blith, — see Blight.

Blith, — see Blight.

Blith, Walter, 182; a British writer on gardening, page 1100. A. D. 1649.

Bilston Hall, Staffordshire, 7570.


Boboli gardusce, at Florence, 83. Boc. mus., Museo di Plante rare di Don Paolo Bocconia, tree-celandina, dodeq. monog. and papaveraceae, a S. tr. Ind. which grows well in sandy loam, and ripens seeds plentifully; and a H. tr. monog. which grows well in rich soil, and is propagated by dividing the roots.

Bockmann, A. D., his work on gardening, page 1129 to 1137.

Bodach, a seat in Montgomeryshire, 7611.

Bodorgan, a seat in Anglesea, 7093.

Bocineria, monog. tetradi. and urticeae, a G. tr. Canar, which thrives well in loam and peat, and cuttings root freely in the same kind of soil.
Bramborough House, Cheshire, 7590.

Bramham Park, Yorkshire, 7582.

Bramkoti, Don Giulio, his works on gardening, page 1128.

Bramhall Hall, a seat in Cheshire, 7590.

Bramshill, a seat in Hampshire, 7594.

Brass, plate, 4063.

Brassica, gynan. monan. and orchideae, a S. peren.

Brassica oleracea var. capitata, the white cabbage, 3557.

Brassica oleracea var. gynan. oracea, 3555.

Brassica oleracea var. s. sabauda, the Savoy cabbage, 3513.

Brassica oleracea var. c. sabauda subvar. g., the Brussels sprouts, 3522.

Brassica oleracea var. s. sabauda subvar. t., the broccoli, 3555.

Brassica oleracea var. c. napobrassica, turnip-rooted cabbage, 3529.

Brassicapa, rape, used as a salad plant in gardens, and grown in agriculture for food for deep, and for the seed to be pressed for its oil, 4028.

Brassica rapa, turnip, 3603.

Brassica erucia, a salad plant, 4063.

Breadfruit, see Artocarpus.

Breachin Castle, a seat in Forfarshire.

Brecket Hall, Hertfordshire, 7544.

Breconshire, gardens of, 7632.

Breidtobach, Ph. Fr. his works on gardening, page 1126. A. D. 1806.

Breidtobach, A. D., his work on gardening, page 1126. A. D. 1778.

Brentford nursery, Middlesex, 7518.

Breby Park, a seat in Derbyshire, 7574.

Breconshire, M. — de la, his works on gardening, page 1119. A. D. 1783.

Breckenhead, bury, a seat in Hertfordshire, 7544.

Bride, his works on gardening, page 1126. A. D. 1758.

Bridgeman, a landscape-gardener of eminence in the early part of the 18th century, 942.

Bridges, different kinds of, used in gardening, 1762.

British authors on gardening, 7586.

Briza, quaking-grass, trian. dig. and gramineae, a H. peren. and an. of the easiest culture, 7587.

Bro. Jam., the Civil and Natural History of Jamaica, by Patn. Browne.

Broadlands, a seat in Hampshire, 7594.

Brockier, Francesco, his work on gardening, page 1126. A. D. 1777.

Brokeley Hall, Yorkshire, 7582.

Bredon Park, in Queen's Country, 7659.

Broo, Philip, le, M. A. a British writer on gardening, page 1109. A. D. 1786.

Brodiaea, hexan. monoc. and hemerocallideae, G. peren. Georgia, which grow well in sand and peat, keep moist, and are propagated by dividing the root like agapanthus.

Brice House, in Hampshire, 7638.

Bromborough House, 7590.

Brom-grass, — see Bromus.

Bromelia, hexan. monoc. and bromeliaceae, S. tr. natives of South America and the West Indies, all of which grow well in two thirds good fresh loam, one third leaf mould or rotten dung, and as much sand as will prevent the mixture from being and compact, with watering. A warm, and rather moist atmosphere is required to grow the fruiting sort to any size; but they are otherwise very easily grown. Most of the species bear that peculiar production called a crown on the summit of their fruit, by which, or by suckers, they are usually propagated.

Bromus, the genus, the common pine-apple; its history and varieties, 4784; its general culture, 2997; preferable varieties, 2998; soil, 2790; artific. heat, 2794; cultivation, 2718; succession department, 2753; fruiting department, 2792; general directions common to the three departments, 2842; insects, 2506; compendium of a course of culture, 2917; recent improvements by Knight, Marsland, &c. 2994.

Brompton agricultural nursery, Middlesex, 7518.

Brompton farm nursery, Middlesex, 7518.

Bromus, brome-grass, trian. dig. and gramineae, H. peren. tr. and an. Eur. of the easiest culture.

Brookline, veronica beccabunga.

Brookshaw, George, a British gardener, page 1114. A. D. 1817.

Brookes, see Samuelus.

Broom, — see Spartium.

Broom-rape, — see Orobanche.

Broome, John, 3rd, pulmon. dicot. and .......

Broom, S. tr. Jam. soil, a light loam; propagation by large old cuttings not divested of their leaves, in a pot of sand under a hand-glass in a moist heat.

Brossard, Davy, or David, a French writer on gardening, page 1115. A. D. 1595.

Brosope, peren. monegas and etricae, a S. tr. S. Amer. which grows in peat and sand, and young cuttings will root in the same mixture under a bell-glass on gentle heat.

Brotores, syngen. poly. segr. and cynarocophalaen, a H. peren. S. Amer. which will grow in common loam, and is propagated by dividing the root.

Broughton Hall, Staffordshire, 7570.

Broughton House, Kircubrightshire, 7625.

Broughton, or Adelphi nursery, Edinburgh, 7618.

Broughtonia, gynan. monan. and orchideae, a S. peren. genus an air-plant, requiring the same treatment as brassavola.

Brousse, M. — de la, his works on gardening, page 1119. A. D. 1772.

Broussadia, see Broussonetia, dicy. tetran. and utricella, a H. tr. Japan, which grows in common garden-soil, and is readily increased by layers.


Brown, Launcelot, Esq., a celebrated landscape-gardener, born at Cambol, or Campill, a few houses near the village of Hartburn, in Northumberland. He died in 1782, without issue, holding at the time the situation of head-gardener at Hampton-court, and possessed of considerable wealth, which he left to a nephew, 342.

Browne, Robert, a British writer on gardening, page 1109. A. D. 1786.

Browne, Sir Thomas, M. D., a British author on gardening, page 1110. A. D. 1658.

Browne, monad. decan. and leguminosea, a S. tr. W. Ind. which grows best in loamy soil, and cuttings of ripened wood will root in sand under a hand-glass in moist heat.

Brownsholme, a seat in Laneckshire, 7588.

Brooch, Bury, a seat in Hertfordshire, 7544.

Broxmore, a seat in Wiltshire, 7596.

Broxted Lodge, Durham, 7584.

Bruce, dicy. utricellata, a S. tr. Abyssinia, which thrives in loamy soil, and cuttings root in sand under a hand-glass in heat. Bruchus psi, 3042.

Brugmansia, monan. and solanaceae, a S. tr. Peru, which thrives in rich loam, and strikes from cuttings in moist heat.

Brutus, A. D., his works on gardening, page 1128. A. D. 1804.

Brutus, — a British writer on gardening, page 1110. A. D. 1790.

Brunia, pentan. monan. and rhamnaceae, G. tr. C. B. S. with heath-like leaves, which grow in sandy peat with a moderate supply of water, and young cuttings in sand, under a bell-glass, will strike root freely.

Bryan ford, a seat in Down, 7683.

Bryand, Charles, a British author on gardening, page 1109. A. D. 1774.

Bryony, see Bryonia.

Bubon, pentag. dig. and umbellifereae, G. tr. and G. bien. Eur. and C. B. S. grow freely well in loam and sand; all of which (except the ripened cuttings taken off at a joint, and planted under a hand-glass in sand, will root readily; the H. bien. species is of easy culture.

Bubroma, bastard cedar, polydod. dodec. and malvacceae, a S. tr. Jamaica, which thrives well in loam and peat, and cuttings root freely in sand under a hand-glass.

Buch, ic, Buch's icones plantarum.

Buchner, didyn. angios. and scrophularineae, a H. peren. N. Amer. which grows best in pots in loam and peat, and is increased chiefly by seeds.

INDEX.
an, Eur.; the first best grown in pots, and the other of common culture, and both increased by seeds.

Calahash-tree, — see Crescentia.

Calla, Dracunculus, and orchideae, a G. peren. N. S. W. which may be grown in loam and peat, and increased by division at the root.

Calamagrostis, trin. dig. and gramineae, H. peren. and Amer. of common culture, and increased by seeds or dividing at the roots.

Calamus, hexan. monog. and palmeae, S. tr. E. Ind. palms, which thrive best in sandy loam, and a warm, moist atmosphere, and are propagated by seed.

Calanthe, octan. tetrag. and sempervirens, D. S. tr. As. a.d Afr. succulents which thrive well in sandy loam, but require bottom heat to make them flower. "The leaves placed on a pot of mould, or on the tan, will shoot out young plants from the notches of the margin." (Sweet.)

Calathian violet, gentiana panmechanone.

Calceolaria, slipper-wort, dian. monog. and scor-pheantheae, G. peren. and. An. and Falkland islands, of easy culture, and propagated by seeds.

Calcutta, gardening of, 500.

Calder, pentan. monog. and scor-pheantheae, a. n. New Spain, of common culture.

Caledon Hill, Montréal, 7618.

Calenoc, venen. polyg. and corymbiferae, S. tr. and a S. bien, W. Ind. which grow in rich soil, and cuttings strike readily either in sand or mould.

Caled. Delph., Chalmers Calendula Depicta, an antiquarian work.


Caledon Hill, a seat in Tyrone, 7678.

Calendula, marjor, synon. peltal, corymb. fieberae, G. tr. and a G. peren. Eur. and C. B. S. which thrive in loam and peat, and cuttings root freely in the same soil under a hand-glass; and H. peren. is the easiest cultive.

Calendula officinalis, the common pot-margined, 4122.

Cally, hercian. monog. and aroidae, a G. and H. peren. Eur. and C.B.S. the first an aquatic, and the other a marsh plant of easy culture. C. asthi- qua will also grow well on the green-house stage.

Callow, a seat in Shirlingdale, 7631.

Callicarpa, tetan. monog. and verbenaeeae, S. and G. peren. Ind. which grow best in loam and peat, and ripened cuttings strike root in sand under a hand-glass in heat.

Callicoma, dolec. dig. and cunoniaceae, a G. tr. N. W. which thrives in loam and peat, and cuttings of ripe wood root readily in sand under a hand-glass.

Calligonum, dolec. tetrag. and poygnemae, a H. tr. Caspian Sea, which may be grown in loam and peat, and propagated by layers.

Callia, trin. monog. and commelleae, a S. peren. W. Ind. a creper of easy culture.

Callitachys, decan. monog. and leguminoseae, G. tr. H. peren. which grow fast and flower freely in loam and peat, and cuttings planted in sand under a bell-glass.

Callitriche, water-starwort, monandr. digyn. and naidaceae, a H. an. Brit. which grows on the surface of shallow water, and sends down delicate fibres to the soil below.

Calluna, octan. monog. and ericaceae, a H. tr. Brit. (family Ericaceae) the so-called heath; it requires to be grown in peat soil, and may be increased by seeds, layers, or cuttings of the young shoots planted in sand under a hand-glass.

Callodium, monog. meloe. and pittosporae, a G. tr. C. B. S. which, as the name imports, is of great beauty. It grows in loam and peat, and cuttings of ripe wood root readily in sand under a hand-glass.

Callodium, mononec. polyg. and aroidae, S. tr. and peren. Ind. and Amer. most of which grow freely in water, or in rich soil in a moist heat; they are propagated by tubers of the root.

Calony, — his works on gardening, page 1119. A. D. 1779.
Cavalleria (Ital.), a manège, or place for practising horsemanship.
Cavan, county of, as to gardening, 7570.
Cave Castle, Yorkshire, 7582.
Caversham, a seat near Reading, 7561.
Caves and caverns, as garden-decorations, 1814.
Cayenne, the evening culture.
Cephaelis, N. — de, his works on gardening, page 1121. A. D. 1806.
Cenanthis, p. monog. and rhamnaceae, S. tr. and L. of Amer. and W. Ind. which grow in loam and peat, and cuttings root freely in sand under a hand-glass. The H. tr. grow in common soil, and are readily raised from seeds or layers.
Cerastium, — to, as to gardening, page 1121. A. D. 1806.
Cecropia, snake-wood, dioc. dian. and urticae, a S. tr. Jam. which prefers a loamy soil, and large cuttings planted in sand under a hand-glass will strike root.
Cedric of Goa, cupressa lusitania.
Cedar of Lebanon, as to Pinnus.
Cedermuth, Baron Carl Wilhelm, his works on gardening, page 1130. A. D. 1740.
Cefalea, pentan. monog. and meliacae, a S. tr. W. Ind. which grows well in loam and peat, and cuttings root under a hand-glass in sand.
Celanie, — to, as Chelidonium.
Celastrum, aegypt. monog. and rhamnaceae, G. and H. tr. C. B. S. and Amer. requiring similar treatment to ceanothus.
Celeery, 1897, — to, as Atripium.
Celeno, common cock's bone, monog. and amaranthaceae, a S. bien. and an E. Ind. and China; of common culture.
Celeno, rutilans, the common cock's comb, 6485.
Cels, M. Francois, C. M. H. S. an eminent nurseryman at Mont-Rouge, Paris, 194.
Celtis, nettle-tree, polyg. monog. and amacanthaceae, S. tr. and H. tr. Eur. and Amer. which require only common soil and culture, and are increased by cuttings, layers, or by cuttings.
Cenchreas, trian. monog. and gramineae, a S. tr. and H. an. India; grases of the easiest culture.
Centaura benefica, the blessed thistle, 6200.
Centaurus, the Century, 6200.
Centunculus, bastard pimpinel, tetran. monog. and primulaeae, a H. an. Brit. of common culture.
Cephalis, pentan. monog. and rubiaceae, S. tr. Jam. and Afric. which thrive in loam and peat, and cuttings root freely under a hand-glass in sand.
Cephalanthus, button-wound, tetran. monog. and rubiaceae, H. tr. N. Amer. which grows best in loam and peat, and is propagated by layers or by cuttings.
Cephaphora, syngen. polyg. aquol. and corymboseae, a F. peren. Chili, which grows in sand and peat, and young cuttings root readily under a hand-glass.
Cerasium, mouse-ear, chick-weed, decum pentag. and caryophylleae, H. peren. and an. Eur. of the easiest culture.
Ceratocephalus, monog. monan. and chenopoeaceae, H. an. Tarary, of common culture.
Cerastina, cario-trousa, polyg. dicog. and legumi-noseae, a G. tr. Levant, which thrives well in loam and peat, and ripened cuttings root in sand under a hand-glass.
Ceratophyllum, horn-wort, monog. polyan. and naiadeae, H. peren. Brit. aquatics, of easy culture, and increased by seeds.
Ceratocephalus, monog. and apoceeyee, S. tr. S. Amer. and India, which grow in loam and peat, ripened cuttings root readily in sand under a hand-glass in moist heat.
Cereia, Judas-tree, dicog. monog. and leguminoseae, H. tr. Eur. and America, which grow in common soil, and are raised from seeds or layers.
Cereus, common money-wort, penta. monog. and bora-geniae, a H. tr. and an. Eur. of common culture.
Ceratium, horn-wort, monog. and solanaceae, G. tr. F. and W. Ind. which grow well in loam and peat, and cuttings root in sand under a hand-glass.
Ceylon, gardening of, 501.
Chaddesdon, a seat in Derbyshire, 7574.
Cherophyllum, chervil, pentan. dig. and umbel- lifereae, H. peren. bien. and an. Eur. and N. Amer. of the easiest culture.
Chalfont House, Buckinghamshire, 7546.
Chamedore, dicog. hexam. and palmaceae, S. tr. Caracas, which grows well in loam, and a strong moist heat, and is propagated by seeds.
Chamerops, polyg. dicog. and palmaceae, S. tr. S. Eur. and N. Amer. Palmirs requiring the same treatment as Chamaedore.
Chambors, Sir William, as an author on gardening, page 1103. A. D. 1757.
Chambry, Louis, Marguix de, his works on gardening, page 1115. A. D. 1755.
Champs Elysées, a public garden at Paris, 163.
Chapel Allerton, formerly the seat of R. A. Salis bury, Esq. situated near Leeds, 7501.
Chaplet, the Count of, a distinguished French chemist and philosopher, as a gardening author, page 1120. A. D. 1801.
Chaplet, the Count of, polyg. neccas. and corymboseae, H. peren. N. Amer. best cultivated in loam and peat in pots.
Charcoal, proportion in which it is afforded by different trees, 968.
Charleville Forest, a seat in the King's County, 7558.
Charleville, a seat in Wicklow, 7564.
Charlottenbourg, a royal residence near Berlin, 269.
Charterhouse, Kent, 7524.
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Chardonnet de Caussigny, his works on gardening, page 1130. A. D. 1795.
Charring wood, method of, 6962.
Charteuse, les Rêv. Pères de, their work on gardening, page 1118. A. D. 1767.
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Chartularies, deeds of tenure of the ancient religious houses.
Chasselas, — his works on gardening, page 1119. A. D. 1790.
Chaste-tree, — to, as Vitez.
Chastagnorye, le Sieur de, a French writer on gardening, page 1115. A. D. 1692.
Chatelherault, a palace of the Duke of Hamilton, in France, and the name of an ornamental building in Hamilton Park, in Glasgow, 598.
Chatsworth, a seat in Derbyshire, 7515.
Chawstock, gomnisa domengenis.
Cheddar-ronet, galium verum.
Chelidonium, longifolium, filices, and filiceae, G. and H. peren. As. and Amer. ferns which grow in loam and peat, and require to be kept in a moist shaded situation.
Chemiranthus, wall-flower, tetrad. silig. and crucifereae, G. and H. tr. and peren. Eur. and Ace. under-shrubs and evergreen herbs, of easy culture in light soil, and propagated by seeds or cuttings.
Chelidonium, celandine, polyan. monog. and papaveraceae, H. peren. Eur. of the easiest culture.
Cheken, the Cheken angios and bignoniaceae, H. peren. N. Amer. elegant plants which grow in loam and peat, and are propagated by cuttings or by division in pots or cuttings.
Chesley Farm, Berkshire, 7561.
Cheltenham, a garden at, 7564.
Cheninmcreux (hollow way), a suburban villa at Paris, 164.
Chenar-tree, platanus orientalis.
Chenoloe, pentan. monog. and chenopoeaceae, a G. tr. C. B. S. and W. Ind. which grows in light soil, and cuttings root freely under a hand-glass.
Chenopodium, goose-foot, pentan. dig. and chenopoeaceae, G. peren. and H. peren. and an. Eur. and N. Amer. of the easiest culture.
Chenopodium bonus-henicus, 3791.
Chenopodium urbicium and album, 4200.
Cheesecaken, trip. and caryophyleae, a H. peren. Scot. a rock-work plant which grows in loam and peat, and is increased by dividing at the root.
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Chernes, a genus of plant-louse, nearly allied to aphids, and generally contended with the aphid, 2545.

Cherrier, J.—B., his works on gardening, page 1121. A.D. 1808.

Cherry—see Prunus.

Cherry-house, 2674; its culture, 3117.

Cherry-pepper, — see Capsicum.

Chervil,—see Cheirorrhynchum.

Chesham gardens and residences of, 7590.

Chesneé Montesvent, Charles de la, a French author on gardening, page 1116. A.D. 1654.

Chesnel, Marquis de, his works on gardening, page 1152. A.D. 1820.

Chesnut,—see Castanea.

Chevending, a seat in Kent, 7538.

Chick-pea, cicer arietinum.

Chickweed—see Stellaria.

Chillingham Castle, Northumberland, 7586.

Chimpania, decap. monog. and ericée, H. tr. N. Amer. rather difficult to preserve; they grow best in a bed of peat, and seldom transplanted.

Chimpanias, or floating gardens of Mexico, 491.

Chilococca, snow-berry, pentan. monog. and rubiacées, a S. tr. Jam. which thrives well in loam and peat, and cuttings root freely in sand under a hand-glass.

Chimanthus, fringe-tree, diam. monog. and oleine, H. tr. N. Amer. uncommon. An excellent species which grow in good loamy soil, and are increased by seeds or grafting on the common ash.

Chippacase Castle, Northumberland, 7586.

Chippingham Park, 7586, 1531.

Chitonia, pentan. monog. and gentianae, G. tr. C. B. S. which grow in peat with a little loam, and young cuttings root under hand-glasses in the same soil.

Chiswick House, Middlesex, 7521.

Chloris, yellow Wort, octant. monog. and gentianae, a S. tr. of common culture.

Chloranthus, chulan, tetran. monog. and loran-thaceae a G. tr. China, which may be treated as chenolées.

Chlorella, pentan. monog. and asphodelée, a S. and G. perren. AFR. grow in loam and peat, and are increased by dividing at the root, or by seeds.

Chocolate-nut, — see Theobroma.

Chocolate-salt, Cheshire, 7590.

Chonel, Noel, a French author on gardening, page 1116. A.D. 17—

Chorizia, tetran. monog. and rubiacées, a S. tr. W. Ind. which grows in loam and peat, and cuttings root readily in sand under a hand-glass in heat.

Chondria, syngen. polyg. aqual. and cichoraceae, a H. peren. France, which grows best in peat soil, and is increased by seeds or dividing at the root.

Chorizena, decan. monog. and leguminoseae, G. tr. N. Hol. which grows in sandy loam and peat, and produces seed in abundance.

Chorospermum, tetrad. silig. and crucifereae, a H. an. of common culture.

Christ, I. L., his works on gardening, page 1127. A.D. 1809.

Christ's thorn, sziphus pallurus.

Christmas rose, — see Helleborus.


Chrysanthemum, syngen. polyg. frustran. and corymbifereae, a G. an. of common culture.

Chrysanthemum, syngen. polyg. super. and corymbiferæ, a G. tr. and H. an. and perren. which grow in common garden-soil, and are increased by cuttings and seed, or by cuttings or seeds.

Chrysanthemum leucanthemum, 4316.

Chrysanthemum indicum, — see Antheims.

Chrysalisalea, decan. monog. and rosacées, a S. and G. tr. W. Ind. and Georgia, which grow in sandy loam, and large cuttings taken off at a joint, with their leaves uninjured, and placed thinly in a bed of sand, under a hand-glass, will strike root.

Chrysosoma, golden-locky, syngen. polyg. aqual. and corymbiferæ, G. tr. C. B. S. and Eur. which thrive in loam and sand peat, and cuttings root readily under a hand-glass.

Chrysophyllyum, star-apple, pentan. monog. and sapindaceae, a S. tr. which thrives in sandy loam, and cuttings of ripened shoots root in sand under a hand-glass, with a strong moist heat.

Chrysolepis, golden saxifrage, decan. dig. and saxifragées, H. peren. and Eur. which grow in shady moist places, and may be treated as marsh plants.

Chrysanthemum tr. dig. and gramineae, a H. an. of common culture.

Chulan, — see Cholanthus.

Cicely, — see Scordaria.

Cicer, chick-pea, diadal. decan. and leguminoseae, a H. an. of the easiest culture.


Cicuta, cow-bane, pentag. dig. and umbelliferées, H. peren. Eur. and Amer. which grow best in marshy places, and are increased by seeds.

Cimicifuga, bugwort, polyan. pentag. and ranunculaceae, H. peren. Eur. and Amer. of common culture.

Cinchona, pentan. monog. and rubiacées, S. tr. which grow in loam and peat, but not very freely, and ripe cuttings in sand under a hand-glass, in moist heat will strike root.

Cineraria, syngen. polyg. super. and corymbiferæ, S. G. and H. tr. and peren. Eur. and C. B. S. plants of easy culture, and propagated by cuttings, division, or seeds.

Cion,—see Cyan.

Ciona, erecta, water's nightshade, diam. monog. and onagriæsem, H. peren. Brit. creepers, which prefer moist shady situations, and grow in any soil.

Cissampelos, dice, monad. and menispermaceæ, a G. tr. and monad. S. Amer. climbers which grow freely in loam and peat, and cuttings root under a hand-glass.

Citrus, tetr. monog. and vitacées, S. G. and H. tr. Amer. and Ind. of easy culture in peat and loam, or in garden-earth, and readily propagated by cuttings; the S. and G. sorts in a moist heat, and the others in the shade under a hand-glass.

Citrus, rock-rose, polyan. monog. and cistacées, G. F. and H. tr. Eur. and Amer. under-shrubs, which thrive in common garden-soil, or in loam and peat, and may be increased by layers, or young cuttings taken off at a joint, and planted under a hand-glass, and frequently produced.

Citharexylum, fiddle-wood, dilyon. angios. and verbenaceæ, S. tr. W. Ind. which grow freely in loam and peat, and cuttings root in sand under a hand-glass.

Citizens' villas, 7385; management of, 7430.

Citrus, orange-tree, polyan. polyan. and aurantaceæ, G. tr. India and China, — see 4879.

Citrus aurantia, the lime, 4839.

Citrus aurantium, the orange, 4834.

Citrus decumana, the shaddock, 5902.

Citrus medica, the lemon and citron, 4896, 4897.

Citrus tribe, their propagation and culture, 5905, to 5954.

Clackmannanshire, gardens of, 7633.

Cladium, tetr. monog. and malvaceae, a H. peren. Eng. a grass of the easiest culture.

Clairs voyez (Fr.), open railings or barriers, 335.

Clarrici, Paolo Bartolomeio, his work on gardening, page 1118. A.D. 1757.

Clandon Place, a seat in Surrey, 7598.

Clare, county of, as to gardening, 7669.

Clare Hall, a seat in the county of Dublin, 7553.

Clarendon Place, a seat in Surrey, 7595.

Clary,—see Salvia.

Clayberry Hall, Essex, 7542.

Claytonia, perren. monog. and portulacées, H. peren. and Amer. N. Amer. and Silesia, of the easiest culture.

Claytonia perfoliata, as a spinage plant, 4327.

Clear Water, a seat in Gloucestershire, 7595.

Cleart-nut, strychnos potatorum.

Claveros, galium aparine.

Clematis, virgin's bower, polyan. polyg. and ranunulacées, G. tr. and G. F. tr. climbers, which grow in light, rich soil, and young cuttings strike readily under a hand-glass in heat. The H. species grow in any soil, and are increased by layers, dividing at the root or seeds.

Clemento y Rubio, Don Simon de Roxas, his work on gardening, page 1131. A.D. 1807.

Clermont, V. de Lowther, 7594.

Clerodendrium, dilyon. angios. and verbenaceæ, S. and G. tr. Ind. and China, soil half loam, a quarter rotten dung, and a quarter peat; they require a large pot to be lower freely, and young cuttings root readily under a hand-glass.
Cleome, tetrad, silic. and caparicadae, S. tr. bien. and an. Ind. and Amer. which grow in rich, light soil, and are readily increased by cuttings or seeds.

Clethra, decan. monog. and ericeae, a G. tr. and H. tr. N. Amer. the first thrives well in peat, with a little loam, a soil propagated by cuttings of seeds; the hardy sorts grow in peat and sandy loam, and are generally increased by layers.

Clinopodium, Buckinghamshire, 7547.

Clifforia, disc. polyan. and rosaceae, G. tr. C. B. S. which thrive well in loam and peat, and young cuttings rooted in sand under a bell-glass.

Clifton Hall, Nottinghamshire, 7576.

Climate, as it affects gardening, 518.

Climate of Great Britain, study of, 1920.

Cloudberry, stachys, 584.

Clonbrook, Clove-tree, 438.

Club-rush, Cocteau, 382.

Clown's rush, Clusia, 361.

Clypeola, Calceolaria, 264.

Cobacea, Caryophyllus, 173.

Coccoloba, with twine, 639.

Cock's foot-grass, see Dactylis.

Cocoa-nut, see Cocos.

Cocoa-plum, see Chrysobalanus.

Cocoa-nut tree, monac. hexan. and palmacea, S. tr. E. and W. Ind. palms of the usual culture.

Cocos nucifera, the cocoa-nut, 609.

Codarium, Codon, 565.

Codonopsis, Comely hall, 1676.

Coleus, clown, decan., and solanum, a G. bien. C. B. S. of easy culture.

Coffee, coffee-tree, pentan. monog. and rubiaceae, a S. tr. and W. Ind. which thrives well in loam and peat, and ripened cuttings root easily in sand under a hand-glass in heat.

Columnea, colpoon-tree, herba, 4067.

Comely hall, 1676.

Comfrey, Commelin, 105.

Commobria, Commersonia, 105.

Comstock's grass, 4067.

Comstock, H. tr., 1115. A.D. 1856.

Comstock, A. D. 1856.

Comstock, B. S. 1920.


Comstock, D. 1856.

Comstock, E. 1856.

Comstock, F. 1856.

Comstock, J. 1856.

Comstock, K. 1856.

Comstock, L. 1856.

Comstock, M. 1856.

Comstock, N. 1856.

Comstock, O. 1856.

Comstock, P. 1856.

Comstock, Q. 1856.

Comstock, R. 1856.

Comstock, S. 1856.

Comstock, T. 1856.

Comstock, U. 1856.

Comstock, V. 1856.

Comstock, W. 1856.

Comstock, X. 1856.

Comstock, Y. 1856.

Comstock, Z. 1856.

Comstock, Wellman, 1856.

Comstock, W. 1856.

Comstock, X. 1856.

Comstock, Y. 1856.

Comstock, Z. 1856.

Comstock, W. 1856.

Comstock, X. 1856.

Comstock, Y. 1856.

Comstock, Z. 1856.
Common acacia, — see Robinia.
Common dragon, arum dracontium.
Conocladia, maiden-plum, tran. monog. and terebinth, syn. S. W. Tr., which grow in loam and peat, and ripened cuttings in sand under a bell-glass in moist heat will strike root.

Compactus, Andrea, his works on gardening, page 1101. A.D. 1676.

Compost, composed soil, or composed dung; a mixture of earths, or of earths and manures, or of manure alone, and hence the terms compost-soil, and compost-manure; to collect and form, 1797.

Compost-ground, a place for laying and preparing composts, 1884.

Comptonia, monoc. tr. and amaranthaceae, a S. tr. H. N. Amer, which thrives best in peat soil, and is increased by layers.

Coniferous trees, their culture and management, 7393.

Conium, hemlock, pentan. dig. and umbelliferae, a G. tr. and H. bien. and an. Eur. C. B. S. and Barbary, which grow in any soil, and are increased by seeds.

Connoisseurs of gardening, 7408; their garden arrangements, 7429.

Convilus, button-tree, pentan. monog. and com- pretaceae, S. tr. W. Ind, which thrive well in loam and peat, and cuttings root in sand under a bell-glass in heat.

Conservatory, a habitation for ornamental plants of moderate temperature, in which the greater part are planted in beds or borders of soil, and are increased by cuttings and suckers, 6174.

Consistinpolyne, gardens of, 308.

Consumption in plants, 900.

Contortion in plants, 898.

Contracting gardeners, or new-ground workers, 7389.

Contrafieria root, dorstenia contrafieria.

Convolvaria, lily of the valley, hexan. monog. and milium palmeae, H. tr. Brit. of easy culture.

Convolvulus, blind-weed, pentan. monog. and convolvulaceae, tr. peren. and an. Eur. and Amer. of all the species the culture, mostly twiners, which grow readily in any soil, and are increased by the roots or seeds, and some by cuttings in sand.

Convolvulus batatas, the Spanish or sweet potatoate, Batatas, H. tr. A.D. 1699.

Convolvulus repans, a spinach plant in China, 6037.

Convolvulus soldanella, 4313.

Corydalis, fiebaune, syngen. polyg. super. and corym- biferaceae, tr. peren. and an. Eur. As. Amer. of all the departments which grow freely in loam and peat, and are increased by cuttings or seeds.

Cook, Moses, a gardening author, page 1101. A.D. 1676.

Cookie, wampee-tree, deean. monog. and aurant- iaceae, a S. tr. China, which thrives well in sandy loam, and ripened cuttings not deprived of any of their leaves, root in sand under a hand-glass in moist heat.

Cordia, bayberry, Warwickshire, 7572.

Coome Lodge, a seat in Oxfordshire, 7533.

Copernal, a seat in Essex, 7541.

Copaeira, balsam of capewe, deean. monog. and le- guminosae, a S. tr. S. Amer, which prefers a sandy loam, and ripened cuttings root in sand under a hand-glass.

Copford Hall, Essex, 7542.

Copris, a seat in Yorkshire, 7582.

Copped Hall, Essex, 7542.

Copco-wood, or copse-wood (from cooper, to cut, and copse, an enclosure which is cut by periodically, 6853.

Coprid, paper Coprise.

Copris, polyan. polyg. and ranunculaceae, a H. peren. N. Amer, which grows best in pots and in peat soil, and is increased by dividing at the root.

Coral-tree, — see Erythrina.

Coralher, gynan. monan. and orchideae, a H. peren. Scot, which grows best in peat soil, and is increased by seeds.

Corby Castle, Cumberland, 7593.

Corchorus, polyan. monog. and tiliaceae, S. tr. and an. Ind. Amer, which thrive in rich loam, and root readily from young cuttings; and a H. tr. of easy culture, and which roots from cuttings as readily as the common willow.

Cordia, pentan. monog. and boraginaceae, S. tr. and a peren. E. and W. Ind which grow in loam and peat, and cuttings root freely in sand under a hand glass in heat.

Coreopsis, syngen. polyg. frustr. and corymfbiferaceae, S. peren. bien. and an. W. Ind and Amer, which grow freely in rich light earth, and cuttings root under a bell-glass; and F. and H. peren. of easy culture.

Coriander, — see Coriandrum.

Coriandrum, coriander, pentan. dig. and umbiliffere- ceae, H. tr. of easy culture, 1770.

Coriandrum sativum, the common coriander, 4229.

Coriaria, ducie, deean. and .......... a H. tr. S. Eur of easy culture, increased by layers or suckers.

Coris, pentan. monog. and primulaceae, a G. bien. S. Eur of common culture.

Corispermum, hyssop, monan. dig. and chenopodi- aeae, H. an. of common culture.

Cork boat garden, 7666.

Cork-tree, quercus suber.

Corn-Flag, — see Gladiolus.

Cornelian-cher, corcus mascula.

Cornecupiae, tran. monog. and gramineeae, a H. an. Levant, of easy culture.

Corns, Georges, a French author on gardening, page 1115. A.D. 1560.

Cornus, dog-wood, tetran. monog. and caprifolins, H. tr. and ant. Eur. and N. Amer, of easy culture, excepting the two perennial species, which grow best in pots, or in a bed of peat.

Cornutia, didyn. angios. and verbenaceae, a S. tr. W. Ind, which thrive in loam and peat, and cuttings root in sand under a hand-glass.

Cornwall, gardens and residences of, 7601.

Coronilla, diadel, decan. and leguminosae, G. tr. Eur which thrive well in loam and peat, and are increased by cuttings or seeds; and H. tr. and peren. of common culture.

Correanum, pressure, metal, or perforated, Amer. sic. and crucifereae, H. an. Brit of easy culture.

Corraea, octan. monog. and dionsaceae, G. tr. which thrive well in sandy loam and peat; and ripened cuttings grow freely in sand under a bell or hand-glass.


Cornfield House, Wiltshire, 7501.

Cor Thom, I. E. her works on gardening, page 1127. A.D. 1814.

Coruta, bear’s-ear, saniecle, pentan. monog. and primulaceae, H. peren. Austria, which grows best in pots in loam and peat, and is increased by seeds or dividing at the root.

Corydalis, pink, deean. and papaveraceae, H. peren. Eur. and Amer which thrive in light, rich soil, and are increased by dividing the roots, or by seeds.

Corylus, nut-tree, nonco. polyg. and amaranthaceae, H. tr. Eur. and N. Amer.

Corylus avellana, the common nut-tree, and gar- den-liberty, 4752.

Corypha, palm, hexan. monog. and palmeae, a S. tr. which grows in light soil and strong moist heat.

Cosmea, syngen. polyg. frustran. and corymfbiferaceae, a G. peren and an. Mexico, of common culture.

Costmary, — see Balsamita.


Costus, monog. and zingiberaceae, H. peren.

India and S. Amer. reedy or marsh plants, increased by dividing at the root.

Cotchell House, Cornwall, 7501.

Cotia, — his works on gardening, page 1127. A. D. 1817.

Cottage, different kinds of, 749.

Cottage garden and gardeners, 7693.

Cottage garden of laborers, 7294; of artificers, 7482.

Cottage gardens, their management, 7418.

Cottage orchard, 7792.


Cotton-grass, — see Eriophorum.

Cotton-rose, glauco plants, 7792.

Cotton-thistle, see Onopordum.

Cotton-tree, — see Gossypium.

Cotyledon, navel-wort, decan. pentan. and sem- pervivaceous, tr. and a peren. C. B. S. suc- cculents of easy culture; and H. peren. rockwork plants, propagated by seeds or dividing the root.

Couch-grass, triticum repens.

Counsellors, or garden-artists, 7400.

Country-Residences of England, 7512; of Wales, 7605; of Scotland, 7615; of Ireland, 7651.

Convent, or Cornwall Market, its gardening productions with their average prices, 7314.

Cow, Francis, his works on English gardening, page 1104. A. D. 1733.

Cow-bane, see Cirsium.

Cow-itch, see Stizolobium.

Cow-parsnip, see Heracleum.

Cow-wheat, see Melica.

Cow, John, a British author on gardening, page 1103. A. D. 1729.

Cowfield House, Wiltsire, 7596.

Cowley, Abraham, a British author on gardening, page 1100. A. D. 1692.

Cowslip, see Primula.

Cox, William, his work on fruit-trees, pages 1114. A. D. 1817.

Craggo, garden of Marshal Loudon at, 582.

Craggan, a seat in Westmeath, 7692.

Craggie Hall, a seat in Kincardineshire, 360.

Crailing House, Roxburghshire, 7621.

Crame, colewort, tetrad. silic. and cruciferae, G. tr. and peren. and an. Eur. and Amer. which thrive in rich, light soil, and are increased by seed or dividing the root.

Cra Mareo, the sealsake, 3898.

Cram, John Andrew, his works on gardening, page 1124. A. D. 1766.

Cranberry, see Oxycoccus.

Cranbury, Cranford, Cress, Crinum, Crome, Crotalaria, Crowberry, Crowfoot, page 7621.

Crawes, a seat in Hampshire, 1811.

Crawes, the manor of, 1127.

Crawes, a seat in Hampshire, 7666.

Cross, William, his work on gardening, page 1127. A. D. 1841.

Cross-rocket, see Vella.

Crewe Hall, Cheshire, 7590.

Crichton, formerly a distinguished seat near Edinburgh, 3825.

Crimin, hexan. monog. and amyrislidi, S. G. peren. Amer. and Ind. which grow in rich loam with dung, in large pots, and are increased by cuttings, or by seeds. Ind. and Eur. peren. which grow in rich, loamy soil, and which are not considered by seed or by seedings. Amer. peren. which is grown in a shaded border, and is increased slowly by seeds, or dividing at the root.

Crimthun, samphire, pentan. and umbelliferae, a G. bien. and H. peren. which grow in light, sandy soil, and are increased by seed or by seedlings at the roots.

Crimthun maritimum, the common samphaire, 4578.

Crocus, trian. monog. and irideae, H. peren. Asia and Eur. bulbs of the easiest culture, 6585.

Cromartyshire, in respect to gardening, 7643.

Crone, G. his work on gardening, page 1127. A. D. 1841.

Crome Court, Worcestershire, 7566.

Crossandia, didyany. and acantetheae, a S. tr. P. 49, which thrive in rich, light soil, and cuttings root in sand under a hand-glass. Crosswort, see Crucianella. Croatalaria, diad. decan. and leguminoseae, S. and tr. bien. and an. Eur. Ind. and Afr. which grow in loam and peat, and are increased by young cuttings in sand under a bell-glass; some of these thrive in seeds. Croton, monog. monad. and euphorbiaceae, S. tr. and Ind. Amer. and Eur. which grow in loam and peat, and cuttings with their leaves are not root in sand under a hand-glass.

Crowberry, see Eupenium.

Crowes, decan. monog. a G. tr. N. S. W. which grows in sandy loam and peat, in an airy situation, and not over-watered, and cuttings root freely in sand under a bell-glass. Crowfoot, see Ranunculus.

Croxdale Hall, Durham, 7584.

Crucianella, cross-wort, tetran. monog. and rubia-
Cyclopedia, pentan. monog. and campylosumae, G. peren. C. B. S. which thrive in loam and peat, and cuttings root readily under a bell-glass in sand. Cypripedium, the gold carp fish, 6856. 
Cyprinid, lady's slipper, gynan. dian. and or- chideae, H. peren. Eng. and N. Amer. which will thrive in peat soil and in the shade, and are the better of protection during winter; they are difficult to increase, but sometimes they perfect seeds. Cyrenaica, gardens of, 6. 
Cyrilla, pentag. monog. and ericeae, G. tr. Cari- lina, which grows in sandy loam, and young cut- tings root in sand under a bell-glass, but not freely. 
Cyrantus, hexan. monog. and amaryllideae, G. peren. C. B. S. bulbs which grow in sandy loam and peat, require plenty of water when in a growing state; are scarcely any when dormant. 
Cytropodium, gynan. moian. and orchideae, S. peren. Amer. requiring the same treatment as cymbicae, 
Cysticarpus, diadel. hexan. and papaveraeeae, a H. an. C. B. S. of common culture. 
Cytisus, diadel. decan. leguminoseae, G. F. and H. tr. — see Nell. and Amer. chiefly shrubs which prefer a light soil, and are propagated readily by seeds or layers. 
Cytisus alpinus, the tree or Scotch laburnum, 7113. Cytisus laburnum, the shrub laburnum, 7560. 
Caartoryska, Princess Isabella, her work on gar- dening, page 1131. A. D. 1808. 
Dahlia 6329 D. 
Dactylis, cocksfoot-grass, tr. dig. and gramineae, H. peren. Eur. of the easiest culture. 
Dennia, pentan. dig. and asclepiadeae, S. tr. E. Ind. which grows in loam and peat, and cuttings root in sand under a bell-glass. 
Daffodil, — see Narcissus. 
Dahlkovn, G. T., his works on gardening, page 1130. A. D. 1728. 
Daherons, a French author on gardening, page 1116. A. D. 1898. 
Dalsford, a seat in Worcestershire, 7566. 
Dais, decan. monog. and thymeleaeae, a G. tr. C. B. S. which thrive freely in loam and peat, and may be increased by cuttings of the roots placed in a warm situation. 
Daisy, — see Dahlia. 
Dabarqia, diadel. decan. and leguminoseae, S. tr. E. Ind. which do well in sandy loam, and ripened cuttings root under a bell-glass in sand. 
Dales, decan. and thymeleaeae, a N. Amer. and G. an. and H. peren. Ind. and Amer. of common culture. 
Dalechampia, monoeae, monad. and euphorbiaceae, a S. tr. E. Ind. an ind. which grows in sandy loam, and roots freely in sand under a hand-glass. 
Dahouise Castle, Midlothian, 7618. 
Dalibaria, decan. polyg. and rossaceae, a H. peren. N. Amer. a creeper which prefers peat soil, and a shaded situation. 
Dalketh Park, Midlothian, 7618. 
Dalsinger, Pruner, his works on gardening, page 1131. A. D. 1778. 
Dahamoy, a seat in Midlothian, 7618. 
Dalmar Basse N., his works on gardening, page 1130. A. D. 1809. 
Dahmeny Park, kitchen-garden at, 2455; hot-houses there, 2961. 
Dalystown, a seat in Galway, 7672. 
Damascena, the damson, and Damascenus plum, — see Prunus. 
Damasosum, hexan. polyg. and hydrocharidaceae, a S. peren. an aquatic. 
Dampiona, pentan. monog. and goodenoveae, a G. peren. N. S. W. which grows well in loam and peat, and young cuttings root freely under a hand-glass.

Dan y Park, a seat in Brecknockshire, 7613. 
Dancer's Court, a seat in Tipperary, 7667. 
Dandelion, — see Leontodon. 
Danson Castle, a seat in Kent, 7557. 
Dauphine, octan. dig. and thymeleaeae, a S. tr. which thrives in loam and peat, and roots by cuttings under a bell-glass; and H. tr. beautiful shrubs, which prefer peat soil, and are increased by seeds or grafting on the D. laurea, 6562. 
D'Argenteuil, Dezallier Ant Joseph, a French author on gardening, page 1117. A. D. 1713.
Diplazium, cryptog. filices and filicce, a S. peren. Jamaica, a fern which grows in loam and peat in the shade, and is increased by seeds or dividing at the root.

Dipsacus, teasel, tetran. monog. and dipssace, H. bien, Eurt. of common culture.

Dipteris, tourn. - bean, diadel, decam. and leguminosea, a S. tr. Guiana, which grows in light loam, and ripened cuttings root in sand under a handglass in moist heat.

Dirca, leather-wood, octan. dig. and thymeleae, a H. tr. Virginia, which grows best in peat earth, and is increased by layers: snails are particularly fond of this plant.

Disa, gyuan. monan. and orchidee, a G. peren. Madeira, a trailing plant of common culture.

Dasipus, gyuan. monan. and orchidee, a G. peren. C. B. S. which may be treated as disa.

Diss, orient. gard., Chambers’s Dissertation on Oriental Gard. Ditchley, a seat in Oxfordshire, 7538.

Dittany, origanum dictamnus. Dictyum, gyuan. monan. and orchidee, a G. peren. N. S. W. revering the same culture as disa.

Dock, — see Rumex.

Dodartia, didyn. angios. and scrophularineae, a H. peren. Levant, which thrives in rich light soil, and is increased by seeds or dividing at the root.

Dodder, — see Cuscuta.

Dodonea, the Cudrich cowslip, pentan. monog. and protoscirpea, a H. peren. Virginia, which thrives in light loam, and is increased by dividing at the root.

Dodonea, octan. monog. and terebinthaceae, S. and G. tr. Austral. Amer. and Africa, which thrive well in loam and peat, and are increased by cuttings under a bell-glass in sand.

Dodder, Robert, a British author on gardening, page 1106. A. D. 1764.

Dogmersfield Park, Hampshire, 7294.

Dogbane, — see Apoemenon.

Dog’s cabbage, thelygonum cyanocarbe.

Dogtail-grass, — see Cynosurus.

Dogtooth-violet, — see Erythronium.

Dogwood, — see Cornus.

Dolichos, diadel, decam. and leguminosea, S. and G. tr. bien. and an. which grow freely in light rich soil, and are increased by a handglass or by seeds, which many produce freely.

Dolichos soya, or soy plant, 6657.

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Donau, neal, doduce, and walvaceae, a S. tr. Mauritius, which grows in sandy loam, and ripened cuttings root in a pot of sand in moist heat under a hand-glass.

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Doryanthie, hexan. monog. and amaryllideae, a G. tr. N. S. W. which grows in loam and peat, and is increased by suckers.

Dorycium, diadel, decam. and leguminosea, G. tr. and peren. S. Eur. which thrive in loam and peat, and young cuttings planted under a bell-glass in sand, root freely, or they may be raised from seeds.

Douche-stocks, 4537.

Douglas-Richardson, his works on gardening, page 1121. A. D. 1808.

Down, county of, its gardens and residences, 7653.

Downing, his seat in Flinthshire, 7603.

Draja, whitlow-grass, tetrad. silice and cruci-
fereae, H. peren. bien. and an. Eur. of easy cul-
ture.

Dracena, dragon-tree, hexan. monog. and asphode-
leeae, S. tr. E. Ind. which thrive well in light loam, and large cuttings stuck in the bark-bed in the autumn, root freely.

Draecophnum, dragon’s head, didyn. gymnos. and labiatee, a G. tr. and H. peren. and an. Eur. and Amer. of common culture.

Droserum, linden, hexan. monog. and aroidice, a S. peren. India, which grow in light rich soil, and are increased by dividing at the roots.

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Dragon’s head, — see Draecophnum.

Dragon-tree, — see Dracena.

Draining, 1095.

Dreghorn Castle, near Edinburgh, 7638.

Dryegisg, his works on gardening, page 1127. A. D. 1805.

Drill (driliren, Dutc. to bore holes with a drill), a lengthwise excavation formed in gardening by the bow for the purpose of inserting seeds. Some-
times drills are formed across beds by a large wide-toothed rake, and the same rake serves, when the banks are sprung up, to stir the soil between the rows, 1783.

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Drinia, hexan. monog. and asphodeleae, G. peren. C. B. S. which grow in sandy loam and de-
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Dronninggald, a seat in Denmark, 61.

Drosera, — see Cuscuta.

Drosera, cinnabarin. pentan. and droseraceae, H. peren. Brit. which grow in watery bogs in peat earth, but which will thrive and flower well when kept in small pots in the green-house. 'The soil should be filled three parts full of peat earth, and some moss placed on it, the drosera then planted in the moss, and the pots placed in pans of water." (Sceeh.)

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Dryandra, tetran. monog. and proteaceae, G. tr. N. Holland. which require the same treatment as cunisia.

Dryas, low, polyg. and roseaee, a H. peren. Brit. which thrives best in a border of peat, and may be increased by cuttings dividing at the roots or by seeds, which it produces freely.

Dryburgh Orchards, in Berwickshire, 2220.

Drypis, pentan. tetrag. and Caryophyllaceae, a H. bien. Italy. of common culture.

Du Halde, a missionary who wrote on China and its gardening, 479.

Du Ham, Du Hamel’s Treatise on Fruit Trees.


Dublin, county of, its gardens and residences, 7633.

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Dubois, Louis, his works on gardening, page 1121. A. D. 1880.

Duck, Ant. Nicholas, his works on gardening, page 1118. A. D. 1760.

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Establishment of gardens, — see Pruning and Operations of Gardening.

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Echinophora, sea parsnep, pentan. dig. and umbelliferene, H. peren. Eur. which grow in light soil, and are increased by seeds.

Echinops, globelistle, syngen. polyg. segreg. and corymbosefere, H. peren. and an. Eur. of easy culture.

Echinus, pentan. monog. and apocynaean, S. and G. tr. W. Ind. which grow freely in loam and peat, and cuttings root readily under a hand-glass in sand.

Echiun, vipper’s bugloss. pentan. monog. and boraginee, S. tr. C. B. S. which grow in loam and peat, and may be raised from cuttings or seeds; and H. bien and an. Eur. of common culture.

Eclipta, syngen. polyg. super. and corymbosefere, a S. and H. an. of common culture.

Ed. Eeycey, the, Eechigh Encyclopaedia, edit. by Dr. Brewster.

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Elmagnus, tumares, monog. and eleagnaceae, S. and G. tr. Amer. and Ind. which grow in loam and peat, and ripened cuttings root freely in a pot under a sand-house.

Elmcorpus, elaeagnus and guttiferae, a S. and G. tr. E. Ind. and N. Holland which may be treated like eleagnus.


Elmsdenium, olive-wood, pentan. monog. and rhannaceae, Afr. and tropical, which grow in loam and peat, and ripened cuttings root freely in sand under a hand-glass.

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Hippocrepis, horeshoe-vetch, diasel. decan. and legumineae, A. S. tr. Minoreca, which thrives in loam and peat, and cuttings root readily under a hand-glass; and a H. peren. and an. Europe, of common culture.

Hippomannia, manchecile, monog. monad. and euphorbeaeae, S. tr. W. Ind. a powerful poison which grows in sandy loam, and cuttings root in sand under a hand-glass.

Hippophae, sea buckthorn, dicr. tetrad. and elag-aeae, H. tr. Eur. and Amer. which grow in any common soil, and are increased by layers or cuttings of the roots.


Hirschfeld, or Hirschfeld, Ch. Carolus L., his works on gardening, page 1134. A. D. 1764.

Hirtella, pentan. monog. and rosacea, A. S. tr. W. Ind. which grows in loam and peat, and cuttings root under a hand-glass.

Hill, Thomas, his works on gardening, page 1105. A. D. 1755.

Hoe, different sorts of, 1310.

Hoeing, 1752.

Hofmannseggia, decan. monog. and logumineae, A. S. tr. Chill; which grows in loam and peat, and cuttings, not too ripe, will root under a hand-glass in sand.

Hofland, Mrs., her writings on gardening, page 1114. A. D. 1830.

Hofwyl, an agricultural establishment near Berne in Switzerland, 1024.

Hog-plum, — see Spondias.

Hog-weed, — see Borrhavia.


Holme, a seat in Yorkshire, 7582.


Holwood House, Kent, 7557.
Hot-houses, contrivances for procuring water, wind, and air, 1288.

Hot-houses, details of the construction of their roofs, 1602; fixed roofs, moveable roofs, roofs partaking of both characters, materials of fixed roofs, moveable roofs, up-gaps, and objections to metallic roofs, 1063, to 1625.

Hot-houses, their pits, stages, shelves, doors, paths, &c. 1681; materials of the path, pits for tan or earth, beds and borders, shelves, stages, 1062, to 1687.

Hot-houses, their steam boilers and tubes, 1505; steam-covers of cast-iron, of wrought-iron, of copper, steam-pipes, hot water pipes, 1656, to 1670.

Hot-houses, their trellises, 1671; back wall trellis, middle trellis, front or roof trellis, fixed rafter trellis, movable rafter trellis, secondary trellis, cross trellis, 1672 to 1679; Hot-house entrance, 1680.

Hot-houses, their walls and sheds, 1649; front wall, holes for vine-stems, back wall, back shed, 1641, to 1647.

Hot-houses of the Chinese, specimen of, 480.

Hot-houses used in floriculture, 6161.

Hot-houses used in floriculture, their culture and management, 6202.

Hot-houses used in horticulture, 2944.

Hot-houses used in horticulture, their culture and management, 2946.

Hottentot cherry, cassinaria macrocarpa.

Hottentot fig, petal, monog. and primulacea, a R. peren. an aquatic.

Houghton Hall, Norfolk, 7555.

Hound's-tongue, see Eupatorium.

House, or mansion, situations best adapted for, 7293; aspect, 7553.

House, with carriage entrance, as a residence, 2059; with carriage entrance, 2620; house and conservatory, 3051; house and flower-garden, 2622; house and French parterre, 2633; house and front garden, 1654.

Houseleek, see Sempervivum.

Houstonia, tetran. monog. and rubiaceae, H. peren. N. Amer. rock-work plants, which do well in peat soil and water.

Hovea, diadeld. decem. and leguminosae, G. tr. Austral. which thrive in loam and peat, and young cuttings may be struck under a bell-glass in sand.

Hovenia, see Arctostaphylos.

Japan maple, or rhomachea, a G. tr. Japan; which grow in loam and peat, and ripened cuttings root readily under a hand-glass in sand.

Howick, seated in Northumberland, 7582.

Howe, a seat in Yorkshire, 7585.

Hoya, pentan. dig. and aclepiadea, a S. tr. Asia; a climber of easy culture.

Hucker, C., his works on gardening, page 1125.

Hucks, C. the plant, page 1101. A. D. 1665.

Huish, Robert, author and translator of some plays and novels, and of a work on bees, in which he seems to be an enthusiastic admirer and cultivator, 1573.

Hull botanic garden, 7581.

Humable plant, minima paludis.

Humulus, syngon. polyg. aegial and eoryombifera, G. binn. N. S. W. of easy culture.

Humulus lupulus, hop. duc. pentan. and urticae, a H. peren. Brit., see 1941.

Hunsdon, see Hunsdon.

Hunts, as garden buildings, 1751.

Hyneloth, see Hyneloth.
I. Iberis, a shrub, or a cult, tetrad. silic. and cruciferae, G. and F. tr. Amer. which grow in common soil, and are readily propagated by cuttings; and H. peren. and an. of easy culture.

II. Iep haus, its construction, 1789; management, 1730.

III. Ie-plant, meembyrranthemum crystallinum.

Iecolec, common Aegopodium, and apoecoeum, a S. tr. E. Ind. which thrive well in loam and peat, and cuttings root freely in sand under a hand-glass. Lekworth Park, 1725.

Ieolmullk, in 1826. Hebridies, early improvements there, 352.

Ihedphuson, near Madrid, gardens of, 294.

Ilex, horned, tetract., and rhomb. G. and F. tr. Amer. and Amer. which thrive well in loam and peat, and ripened cuttings root freely under a hand-glass in sand; the commoner H. tr. are increased by layers, and the finer sorts by grafting and budding.

IIe aquilicum, the common holly, 713.

Ilicecium, root-grass, pentan. monog. and amaranthaceae, a H. peren. Eng. a root which grows best in pots in light soil, and seeds ripen abundantly.

Illium, cut-and-tree, polyan. polyg. and magnol., a F. tr. Florida, which grows best in light loam, and is increased by layers, or ripened cuttings in sand under a hand-glass.


Impations balsamina, the garden balsam, 6479.

Imperatae, cut-and-root, pentan. and umbelliferae, a H. peren. Scot. of easy culture.

Implements, origin of, 31.

Implements of gardening, 1294; tools, 1895; the pick, lever, shovel, dibber, dibber's dibber, planter's back, planters's trowel, planters's pick-axe, garden trowel, transplanter, draw-hoe, prong-hoe, thrust-hoe, rake, drill-raise, hoe-raise, turfing-raise, turf-raise, turf-raiser, turf-scraper, wire-broom, dock-weller, besom, wire-besom, implement cleaner, 1296 to 1323.

Implement used in gardening, their further improvement, 1847.

Improvement, forming a plan of, 7364.

Improvement, rural, — see Landscape-gardening.

Implement, — see Landscape-gardener.


Indian corn, — see Zea.

Indian cress, — see Tropeolum.

Indian cuscuta, medicula virginica.

Indian fig, cactus opuntia.

Indian millet, sorghum vulgare.

Indian shot, conia indica.

Indigo, — see Indigofera.

Indigofera, indigo, diadel. decan. and leguminosae, S. tr. bien. and an. Ind. and C. B. S. which grow in loam and peat, and cuttings root readily in young wood under a bell-glass in sand; the H. an. are of easy culture.

Inga, polyg. monoc. and leguminosae, S. tr. E. and W. Ind. which grow in loam and peat, and cuttings root in sand in bottom heat under a bell-glass.

Ingestree Hall, Essex, 7542.

Ingestree Hall, Staffordshire, hawthorn-knife, asparagus-knife, grafting-chisel, forest-chisel, pruning-bill, forest-axe, pruning-saw, avvernuco.
but Pteridium, Inverary, Isola, Isles, Iron-tree, Iresine, Ipomopsis, Ixia, Isopogon, Isolepis, Isnardia, Isatis, Irrigation, Ireland, and an. glass, and peat, and same rains, and leaves bulbs, and young cuttings root readily under a hand-glass. 

Ipomea, pentan. monog. and convolvulaceae, S. peron, bien, and an. Ind. Amer. Eur. twiners which grow in rich light soil, and young cuttings root freely in sand under a hand-glass; the H. peren. and an. are the easiest culture. 

Ipomopsis, pentan. monog. and polemoniaceae, a G. bien and H. an. Amer. of common culture. 

Ireland, gardens and residences of, 703. 

Iresine, duce, pentan. and amaranthaceae, a F. peren. Amer. which grows in loam and peat, and is increased by dividing at the root. 

Iris, trian. monog. and irideae, G. and H. peren. Europ. and Amer. which grow in loam and peat, and increased by dividing at the root; some of them may be treated as marsh plants. 

Iris persica, tuberosa, susiana, xiphium, &c. 6394. 

Iron-tree, sideroconium triflorum, Iron-wort, — see Sideritis. 

Irrigation, 1868. 

Istroba, lepid. silic. and crucifereae, a H. peren. bien and an. Eur. of easy culture. 

Iscchium, polyg. marc. and gramineae, a S. peren. and an. Ind. of common culture. 

Isolepis, S. Isles of Anglesea, and gardens and residences of, 703. 

Isolepis of Man, as to gardening, 7588. 

Isles of Jersey and Guernsey, as to gardening, 7389. 

Istardia, tetran. monog. and onagraceae, a H. an. of easy culture. 

Ischocilus, gynan. monan. and orchideae, S. peren. and W. Ind. parasites which may be treated as aérilles, epidermum, &c. 

Isocit, quillwort, cryptoc. hydrog. and marsileaceae, a H. peren. Brit. a marsh plant. 

Isola bella, gardens of, 52. 

Isolani, trion. monog. typhaceae, a H. peren. and an. Brit. grasses of common culture. 

Isopocon, tetran. monog. and protaceae, G. tr. N. Holm. which grow in peat and sand well drained, and ripened cuttings root under a hand-glass, care being had to take off the glass occasionally to avoid damping. 

Ispopyrum, polyg. and ranunculaceae, a H. peren. and an. Eur. of easy culture. 

Italian books on gardening, 7049. 

Itea, pentan. monog. and saxifragaceae, a H. tr. N. Amer. which thrives well in sandy loam, and is increased by layers. 

Iva, syngon. polyg. necess. and corymbifereae, a S. tr. Can. Amer. both of common culture. 

Ivy, — see Hedera. 

Ixca, trian. monog. and irideae, G. peren. C. B. S. bulbs which grow best in sandy loam and decayed leaves of peat, and sand well drained, which have done flowering: they will do well in beds in the open garden treated in the same manner as cannas, guarding against frost and heavy rains, — see 6319. 

Ixodia, syngon. polyg. equal. and corymbifereae, a G. tr. N. Holm. which thrives best in sandy loam and sandy peat, and cuttings root freely in the same kind of soil under a hand-glass. 

Ixora, tetran. monog. and rubiaceae, S. tr. E. Ind. and, as a shrub, of greenhouse culture, which thrive well in loam and peat, and cuttings root freely in sand under a hand-glass. 

J. 

J. or Jus, A. J. de Jacquin's Genera Plantarum. 

Jacc, auct. J. Jacquin Flori Austriaca. 


Jac. vind., N. J. Jacquin Hortus botanicus Viennobonensis. 

Jacaea, arctocarpus integrifolia. 

Jacaranda, a-box, hennanica sonora. 

Jacksonia, dian. monog. and onagraceae, G. tr. N. Holm. which grow in sandy loam and peat, and young cuttings may be rooted in sand under a hand-glass or ripened on pots under a hand-glass. 

Jacob, R., his works on gardening, page 1123. A.D. 1797. 

Jacobseil, a seat in Sweden, 498. 

Jacqy, of Restad, a German gardener, employed by the Grand Seigneur at Constantinople, 398. 

Jacquinia, pentan. monog. and sapotaceae, S. tr. W. Ind. which thrive freely in loam and peat, and cuttings (with care) will root in sand under a hand-glass. 

Jadap, ipomoea jalapa. 

Jacintha, mass-eiser. 

Japonicola, octan. monog. and onagraceae, a S. tr. which grows in light loam, and cuttings root freely in sand under a hand-glass. 

Japon, gardens of, 469. 

Jardin electoral de Saxe, at Warsaw, 281. 

Jardin des Plantes, at Paris, described, 7331. 

Jasione, sneeze's scabious, pentan. monog. and campanulaceae, a H. peren. and an. Eur. which do well in common soil, or in pots (being rather tender of frost), and are increased by cuttings or seeds. 

Jasmine, — see Jasminum. 

Jasminum, dian. monog. and jasminaceae, S. and G. tr. E. Ind. and Amer. S. tr. which grow in loam and peat, and cuttings root readily in sand under a hand-glass; the H. tr Eur. grow in common soil, and are increased by layers or cuttings. 

Jatropha, physic-nut, monan. and euphorbiaceae, S. tr. peren. and an. W. Ind. which thrive well in loam and cuttings root best stuck in the tain in a good heat. 

Jawne, St. Hilaire, his works on gardening, page 1121. A.D. 1830. 

Jenner, F., his works on gardening, page 1122. A.D. 1816. 

Jeffersonia, octan. monog. and papaveraceae, a H. peren. N. Amer. which grows best in peat, and is increased by seeds or dividing at the root. 

Jet d'eau, spout or fountain of water, 1829. 

Jock's lodge nursery, Midlothian, 7618. 


Johnson, Thomas, M.D., his work on gardening, page 1099. A.D. 1829. 


Jonesia, heptan. monog. and .........., a S. tr. 12 Ind. which grows freely in light loam, and large cuttings root well in sand under a hand-glass. 

Jordens, J. H., his works on gardening, page 1125. A.D. 1739. 


Journeymen gardeners, 7390. 

Juglans, walnut, mono. polyg. and terebintaceae, H. tr. N. Amer. increased by layers or seeds, and some kindly budding and inarching. 

Juglandis, B. F., his work on gardening, page 7453; as a fruit-tree, 7066. 

Julien, A., — see his work on gardening, page 1122. A.D. 1819. 

Julius, nux, hexan. monog. and juncaceae, H. peren. Brit. grasses, generally marsh plants. 

Juniperus, duce. monag. and conifereae, F. and H. tr. Eur. a more delicate species prefers peat and soil; but the cedar and savin grow in common garden earth: they are best managed by seeds, but cuttings may be rooted under a hand-glass. 

Justic, Bernard de, his works on gardening, page 1117. A.D. 1739. 

Justicia, dian. monog. and acanthaceae, S. and G. tr. and an. Ind. and Amer. chiefly aquatics of common culture. 

Justice, James, Esq. F. R. S., his works on gardening, page 1104. A.D. 1734. 

Justice, dian. monog. and acanthaceae, S. and G. tr. and an. Ind. and Amer. of easy culture in loam and peat, and cuttings root freely in heat under a hand-glass.
K.

Kämpferia, galangale, dian., monog. and scitaminee, S. peren. E. Ind. which grow freely in rich light soil, requiring little water when not in a growing state, and are increased by dividing at the root.


Kaufmann, a Keldoscope of Dr. Bradley, 6109.

Kailan, gardens of, in the East Indies, 462.

Kalon, Peter, his works on gardening, page 1130. A.D. 1754.

Kalan, tuh. ocean. mohod and rhobarcan, H. tr. N. Amer. under shrubs which require peat soil, or very sandy loam, and are increased by layers or seeds.

Kanguri, vine, eissus antarectum.


Kreet, J. G., his works on gardening, page 1277. A.D. 1813.

Keddleston, a seat in Derbyshire, 7575.

Kehlin House, in Nottinghamshire, 2388.

Kellerman, A., his works on gardening, page 1127. A.D. 1813.

Kelmash, a seat in Northamptonshire, 7590.

Kempton Park, Middlesex, 7520.

Kenmore House, in Perth, 7620.

Kennemore Lodge, in Kerry, 7670.

Kennedy, diadel. decan. and leguminosae, G. tr. Austral., plants which grow in sandy loam and peat, and young cuttings root freely in sand under a bell-glass in a little bottom heat.

Kent, gardens and residences of, 7554.

Kettner, William, a painter and architect, and the father of landscape-gardening, 342.

Kensington gardens, Middlesex, 7523.

Kensington nursery, 7518.

Kendal, Burgh, a seat in Cumberland, 7525.

Kerim, Khan, gardens of, 460.

Kernel fruits, 4388.

Kerry, gardens and residences of, 7670.

Kew gardens, Surrey, 7529.

Kewley's alarum thermometer, 1489.

Kewley's automated gardener, 1490.


Kidneybean, — see Phaseolus.

Kiggelaria, diac. decan. and euphorbiaceae, a G. tr. C. B. S. which grows freely in loam and peat, and ripened cuttings root under a hard-glass in sand.

Kiladoon, a seat in Kildare, 7657.

Kilkare, gardens and residences of, 7657.

Kilmy, gardens, 7659.

Killarney, lakes of, in Kerry, 7670.

Killecoy, a seat in Tipperary, 7677.

Kilnamark nursery, Ayshire, 7627.

Kilmore, a seat in Tipperary, 7677.

Kilnacrook, a seat in Inverness-shire, 7648.

Kimmerby Hall, Norfolk, 7524.

Kimberton, as a garden, 7528.

Kinnaird, gardens of, 7528.

Kinyonye, gardens, of, 7528.

Kinsale, as an ornamental building, 1807.

Kisley nursery, Fifeshire, 7627.

Kirchfer, J. F., his works on gardening, page 1123. A.D. 1758.

Kirkleatham Hall, Yorkshire, 7582.

Kirklington Hall, Nottinghamshire, 7576.

Kitaibelia, monand. polyan. and malvaceae, a H. pe-ren. Hungary, of easy culture, and very prolific in seeds.

Kitchen-garden, formation of, 2381.

Kitchen-garden, its culture and management, 2345; culture of the soil, manure, recent dung, cropping, rotation of crops, thinning, pruning, and training, winter pruning, spring pruning, edging parterres and hedges, weeding, stirring the soil, protecting, supporting, shading, securing, preserving, keeping, incidents, accidents, gathering and preserving vegetables, and sending them to a distance, proportioning the quantity of vegetables to be grown, miscellaneous operations of culture and management, 2346, 7512.

Kitchen-garden, situation, exposure and aspect, extent, shelter and shade, soil, water, form, walls, aspect of walls, height of walls, construction of walls, materials of walls, open railings instead of walls, hot or fixed walls, cross-walls, of coloring walls, laying out the compartments, placing the culinary hot-houses, and melonry, situation of the melonery, laying out the area, laying out the compartments, making the borders, laying out the walls, laying out the slips, laying on the nursery, or reserve department, season for forming a garden, distribution of fruit-trees, selection and arrangement of wall-trees, sorts, selection, and arrangement of espaliers and dwarf standards, of dwarf-standards, distances, of tall standard fruit-trees, fruit-shrubs, choice of plants, record of sorts, 5383, to 2530.

Kleinhowell, legum. monog. and malvaceae, a S. tr. E. Ind. which grows in light loamy soil, and cuttings are not difficult to root under a hard-glass in sand.

Kleinia, syn. poly. equol. and ecorrhizam, a S. an. N. Amer. of easy culture.

Kliyihul, J— Alb., his works on gardening, page 1125. A.D. 1782.

Kn. Pom., Knoop's Pomologie.

Knappia, trian. dig. and graminaceae, a H. an. Wales, a grass of common culture.

Knappiow, a grass of genus.

Knautesia, tetran. monog. and disaeae, a H. bien. and an. Levant, of common culture.

Krawel, — see Soleranths.

Knife, gardens, different places, of, 1393.

Knight, Joseph, F. H. S., his works on gardening, page 1113. A.D. 1805.

Knight, T. A. Esq., the S., Pres. Hort. Soc., his essays on the apple culture, 2924; result, 2933; his works on gardening, page 1111. A.D. 1735.

Knocklofty, a seat in Tipperary, 7651.

Knoop, Jean, from his works on gardening, page 1129. A. D. 1771.


Knovtle, a seat in Kent, 7538.

Knowlesley, a seat in Lancashire, 7589.

Knowltonia, polyan. polyg. and ranunculeaceae, G. peren. plants which grow freely in loam peat, and are increased by dividing at the root or by seeds.

Kob, J., his work on gardening, page 1125. A. D. 1757.

Kochia, pentan. dig. and chenopodex, H. an. Amer. and Siberia, of common culture.

Koeleria, trian. dig. and graminaceae, H. peren. and bienn. common grasses of a very rare genus.

Koelreuteria, octan. monog. and squamidae, a H. tr. China, which grows well in common soil, and is propagated by layers or cuttings of the roots.

Koenigia, dig. and polygonaceae, a H. an. Ireland, of easy culture.

Kornmed, a seat in Hungary, 206.

Kraft, John, his works on gardening, page 1125. A. D. 1758.

Kraft, John Charles, his works on gardening, page 1121. A. D. 1810.

Krauss, L., his work on gardening, page 1124. A. D. 1777.

Kruse, L. Ph., his work on gardening, page 1123. A. D. 1758.

Krigia, syn. polyg. aquilus, and cleorchaceae, a H. an. N. Amer. of common culture.

Kuizezn, or Czulz Lest, Castle, Ayshire, 7627.

Kyle, Thomas, his work on gardening, page 1109. A. D. 1724.

Kyllinga, trian. monog. and cypressaceae, S. peren. India, grasses of a very rare genus.

Kyre Wyre, a seat in Worcestershire, 7565.

L.

Labels for naming plants, different kinds of, 1385.

Laborde, Alexander, Count de, his works on gardening, page 1121. A. D. 1814.

Laburnum, and garden, what they ought to be, 7584.

Laburnum, — see Cytisus.

Laizoin, a convoluted, plicated or otherwise rendered ornamented, disposition of walls, separated by hedges or shrubbery, sometimes called a wilderness, 7524.

Lachenalia, hexan. monog. and asphodelaceae, G. peren. C. B. S. bulbs, which thrive well in loam and peat, or loam and leaf-mould, and are increased by offsets or seeds.
Ledstone Lodge, Yorkshire, 7582.
Lee, deccin. monog. and rosolocaceae, H. tr. Eur. and Amer. dwarf shrubs, which grow in peat or sandy loam, and are increased by layers or seeds.
Lee, a seat in Kent, 7537.
Lee Castle, Worcestershire, 7566.
Lee-Chee, dimocarpus litchi.
Lee, Lam, of the Vineyard, 7518.
Leefre, a man who works on gardening, page 1105.
A.D. 1760.
Leea, pantan. monog. and meleaceae, S. tr. and peren. Disp. Ind. which grow freely in light loam, and breed from cuttings soon strike root under a hand-glass in heat.
Leck, — see Allium.
Lechtian, trian. gramineum, a H. peren. and an. Amer. grasses of common culture.
Leeswold, a seat in Flintshire, 7606.
Lefebre, E. ——, his writings on gardening, page 1150. A.D. 1801.
Leguminous culinary plants, 5396.
Leguminous wild plants, which are edible, 4309.
Lefmann, John Christian, his works on gardening, page 1153. A.D. 1752.
Leilaitzer, J. ——, his work on gardening, page 1125. A.D. 1794.
Leiboltz, his principle of a sufficient reason applicable to gardening as an art of design, 7164.
Leicester, gardens and residences of, 7573.
Leith walk nursery, 7618.
Leinhard, M. ——, of gardening, page 7674.
Leland, John, an English antiquary, who died about 1532.
Lemaitre, M. ——, curate of Joinville, a French author on gardening, page 1177. A.D. 1713.
Lemarie, F. ——, a French author on gardening, page 1116. A.D. 17—.
Lemina, duck-weed, monoc. dian. and naiadaceae, H. and Brit. aquatics which may be cultivated as callitriche.
Lemaune, Leonor, his work on gardening, page 1139. A.D. 1801.
Lemont, —— see Citrus.
Lemon-grass, andropogon schenianthus.
Lenfli, ervum lenfli.
Lentner, Fr. and J. H. Seidell, their work on gardening, page 1156. A.D. 1803.
Lerontis, lion's tail, didym. gymnos. and labiateae, G. tr. and a S. an. Ind. and C. B. S. which thrive in light loam soil, and young cuttings root readily under a hand-glass.
Lentice, hexan. monog. and berberidaceae, a G. tr. and H. peren. which grow freely in loam and peat, and cuttings root readily in the same soil under a hand-glass.
Lepidium, —— his work on gardening, page 1107. A.D. 1765.
Ligne, Prince de, a German soldier and statesman of great social acquirements, and a favorite at most of the courts of Europe. He published fourteen volumes on miscellaneous subjects, among which are various remarks on gardens, and especially on those of England. He flourished during the reigns of Frederick the Great of Prussia and Catharine II. of Russia, and died at an advanced age at Vienna, in 1714.
Lignum, the wood, qualianc. officinale.
The greatest part of its flowers, pantan. monog. and campanulaceae, a G. tr. and peren. Eur. and C. B. S. which grow freely in loam and peat, and cuttings root readily in the same soil under a hand-glass.
Lightfootia, —— his work on gardening, page 1115. A.D. 1750.
Liger, Louis, a French author on gardening, page 1116. A.D. 1703.
Light, the importance of, to vegetables, 1594.
Lightfootia, —— his work on gardening, page 1115. A.D. 1750.
Lilac, see Syringa.
Lilium, H. persicinum. and lilacaceae, H. tr. Brit. China, of the easiest culture, and increased by cuttings or seeds.
Lilac, see Syringa.
Lilium, H. persicinum. and lilacaceae, H. tr. Brit. China, of the easiest culture, and increased by cuttings or seeds.
Liliaceae, —— see Convallaria.
Lily-pink, aphyllanthes monospermia.
Lily-thorn, —— see Catesbaea.
Linum, the, —— see Tilia.
Lime-tree, —— see Tilia.
Limerick, gardens of, 7688.
Limeum, —— see Syringa.
Limnetis, a genus, pantan. monog. and graminaceae, H. peren. Eur. and a. Ind. eros. of easy culture.
Limodoreum, gynan. monan. and orchideae, a G. peren. Japan, which thrives best in peat and loam and some bits of sticks and stones mixed with it, and increased by dividing at the root.
Limonia, decan. monog. and aurantaeae, S. tr. India and China, which grow in loam and peat with some rotten dung; ripened cuttings root in sand under a hand-glass in a moist hest.
Limosella, mudwort, didym. angios. and scrophulariaceae, a H. an. Brit. a marsh plant of easy culture.
Linaria, toad-flax, didym. angios. and scrophulariaceae, F. and H. peren. and an. Eur. and Amer. which grow freely in common soil, and the more delicate kinds root readily by cuttings under a hand-glass.
Lucas, didym. gymnos. and labiateae, S. an. Ind. of common culture.
Lucocojum, snow-flake, hexan. monog. and amaryllideae, peren. Brit. bulbs of easy cultiva.
Lucopedon, pantan. monog. and epacridaceae, G. tr. N. S. W. which thrive in sandy loam and peat, and the tops of the very young shoots taken off for cuttings, will root in sand under a bell-glass.
Lucopernum, tetran. monog. and proteaceae, G. tr. which may be treated as leucadendron.
Level, different kinds of, 1398.
Levelling, 1854.
Lever, its form and uses in gardening, 1257.
Levile, a nurseryman, 7526.
Leysera, polyg. super. and corymbifereae, G. tr. C. B. S. which grow freely in peat soil with a little loam, and cuttings planted under a hand-glass in the same kind of soil will root freely.
Leyser, a man who works on gardening, page 1119. A.D. 1787.
Liancourt, Count de, his palaces and gardens, 161.
Liatris, syngen. polyg. aqual. and corymbifereae, a G. tr. and H. peren. Amer. which grow freely, rich, light soil, and may be increased by seed or dividing at the root.
Licorice, —— see Glycyrrhiza.
Licuala, hexan. monog. and palmaceae, a S. tr. E. Ind. a palm which may be treated like latonia.
Lidbeckia, syngen. polyg. super. and corymbifereae, a G. tr. and H. peren. which grows freely in loam and peat, and cuttings root readily in the same soil under a hand-glass.
Libbault, Stephen, his works on gardening, page 1115. A.D. 1750.
Libocedrus, —— his work on gardening, page 1107. A.D. 1765.
Lightfootia, —— his work on gardening, page 1115. A.D. 1750.
Light, the importance of, to vegetables, 1594.
Lightfootia, —— his work on gardening, page 1115. A.D. 1750.
Lime-tree, —— see Tilia.
Lime-tree, —— see Tilia.
Lime-tree, —— see Tilia.
Lime-tree, —— see Tilia.
loam and pest, and ripened cuttings in sand under a bell-glass.

Lycopsis, wild bugloss, pentan, monog. and borago, a. tr. M. Leish, H. peren. and Amer. bog-plants, which grow in peat soil in pools placed in pits or vats of water, and are increased by suckers or cuttings.

Lycopus, club-moss, cryptog. stachyopterides, and lycopodium, H. peren. Eur. and Amer. bog-plants, which grow in peat soil in pools placed in pits or vats of water, and are increased by suckers or cuttings.

Lycodynd, small bugloss, pentan. monog. and borago, H. peren. and Amer. bog-plants, which grow in peat soil in pools placed in pits or vats of water, and are increased by suckers or cuttings.

Lycodynd, squash, tes, and which seed. tr.

Lyco, a creeping plant, grows in sandy loam and peat, and may be increased by dividing at the root or by seed.

Lynd's Hall, Cheshire, 7590.

Lyons, Peter, his writings on gardening, page 1114. A.D. 1813.

Lyssichnis, loose-stripe, pentan. monog. and primrose, H. peren. bien. and Amer. most of them marsh plants, some trailers or creepers, and all of easy culture.

Lysimena, pentan. monog. and eparicidea, a. tr. N. America, which grows well in sandy loam and peat, and cuttings not too young, planted in sand under a bell-glass, root freely.

Lythrum, dodice. monog. and salicariae, a. peren. and Amer. peren. which grows freely in any rich, light soil, and are increased by cuttings under a hand-glass, by division at the root, or by seed.

M.

Maha, diee. hexan. and dioecorea, a. tr. E. Ind. which thrives well in loam and peat, and ripened cuttings root in sand under a hand-glass.

Mader, his tract on gardening, page 1129. A.D. 1817.

Macaw-tree, cocos fusiformis.

Macdonald, Alexander, a dictatorial name adopted by Dr. Dickson as the compiler of a gardener’s dictionary, page 1113. A.D. 1803.

Machines, mechanical, Sikes’s registering thermometer, Kewley’s, an thermometer, automaton gardener, 1488, to 1490.

Machines of defence, 1473: scar, bird-trap, bird-net, mouse-trap, garden rat-trap, mole-trap, earwig-trap, trap used for catching wasp and fly, man-trap, humane man-trap, spring-gun, concealed alarum, common gun or musket (from mangan, a warlike machine, used before the invention of fire-arms, or musket, from musquet, Fr.), flumigating bellows, various means, 1474. to 1496.

Machines of labor, 1440; common wheelbarrow, separating barrow, new ground-work barrow, water-barrow, hand-barrow, barrow watering-engine, curved barrel-engine, self-acting greenhouse engine, roller, carriage water-barrel, watering-roller, hand-spoked water-wheel, pad-scythe, grindstone, tree-plantantler, German devil, hydraulistic press, seed-separator, 1441. to 1474.

Machines used in gardening, 1439.

MeLeish, Alexander, a landscape-gardener, resident in Dublin, 7592.

MeMahon, B. B., his work on gardening, page 1151. A.D. 1806.

M’Phail, James, his works on gardening, page 1110. A.D. 1794.

Macracenump, pentag. monog. and rubicinaceae, a. tr. Jamaica, which grows in loam and peat, and strikes by cuttings freely.

Macropodium, tetradril. silig. and crucifereae, a. H. peren. Siber. which grows in light, rich loam, and cuttings root freely under a hand-glass.

Madder, see Rubia.

Mader, James, his works on gardening, page 1110. A.D. 1792.


Madley, a seat in Cronton, Westmorlde, 7551.

Madsfield, a seat in Worcestershire, 7566.

Madwort, — see Alyssum.

Maelough, a seat in Ros, common garden-ladder, rubied jointed ladder, step-ladder, wheel-platform, boat-scythe, grindstone, tree-plantantler, German devil, hydraulistic press, seed-separator, 1441. to 1474.

Magnolia, polyg. and magnoliaceae, G. and H. tr. Amer. which require a peat soil and a moist situ-

mation, and are generally increased by layers or sets; their leaves are large, and must not be cut off when the layers are removed from the stools; — see 6562.

Malhnern, pentan. pentag. and tiliacea, G. tr. C.B.S. which grow in loam and peat, and young cuttings taken off at a joint, and planted under a hand-glass, in the same soil, readily strike root.

Malhoughy, — see Svetenia.

Maiden-brown, cinnam. and labiate, H. peren. Brit. of common culture.

Maiden-flax, — see Comchelida.

Majah sugar-house, which on Baselia.

Malaltra, monadel. polyg. and malaltra, a. an. W. Ind. of common culture.

Malaxis, gynan. monon. and orchidaceae, H. peren. Eng. and Amer. of which grow in sandy loam and peat, and are increased by offsets from the root or seeds.

Maley apple, eupepsia malaccensis, 8986.


Mallet, Robert Xavier, his works on gardening, page 1119. A.D. 1753.

Mallows, — see Malva.

Malo, Charles, his work on gardening, page 1152. A.D. 1815.

Malope, monad. polyan. and malacaceae, a. G. bien. and barb. of easy culture.

Malpighia, Barbadoes cherry, decan. trig. and malpighiaceae, S. tr. W. Ind. and Amer. which grow in light soil, and ripened cuttings are not difficult to root under a hand-glass in sand.

Malva, gardening of, 506.

Malva, mallow, monad. polyg. and malacaceae, G. tr. Eur., Afr. and H. an. and bien. Eur. which succeed in any light, rich soil, and cuttings root freely under a bell-glass in sand, or under a hand-glass in any light soil; seeds are also frequently produced in the manure.

Mammee, mammee-tree, polyg. monan. and gut-
tiereae, a. tr. S. Amer. the mammee-tree, 5198.

Management of gardens, see Management.

Management of gardens, science of, 2334.

Manchinea, hippocampe manchilina.

Man德拉, — his works on gardening, page 1118. A.D. 1717.

Mandragora, mandrake, pentan. monog. and salicaceae, a. H. peren. Levant, which succeeds well in light, sandy soil, and is increased by seeds.

Mandrake, — see Mandragora.

Manetia, tetran. monog. and rubicinaceae, a. tr. S. Amer. Guiana, which grows in loam and peat, and cuttings root readily under a hand-glass.

Mangifer, mango-tree, pentan. monog. and tere-
bintaceae, a. tr. S. E. Ind. 5996.

Mango-tree, mangifer indica, 5996.

Mangosteen, Mangostana.

Manursis, polyg. monec. and gramineae, S. an. E. Ind. of common culture.

Mansion and offices, their situation, 7429.

Mansion-office, 7571; their management, 7443.

Manulea, didyn. angios. and scrophulariaceae, G. tr. bien. and an. C.B.S which grow in light rich soil, and are readily increased by young cuttings planted under a hand-glass.

Manures, 1111; of animal and vegetable origin, 1112; theory of their operations, from land plants, sea weeds, dry straw, inverte peaty matter, wood ashes, animal substances, bones, blood, urine, night-soil, dung of fowls, of cattle, preservation of manures of animal and vegetable origin, 1113. to 1116.

Manures of mineral origin, 1153; theory of their operation, different species, lime, chalk, marl, magnesia, gypsum, application of mineral ma-

Manure Hill, a seat in Middlesex, 7290.

Marble Hill Cottage, Middlesex, 7550.

Marcevania, polyg. monad. and capparaceae, a. tr. W. Ind. which grows in loam and peat, and roots by cuttings.

Marchand, — a French author on gardening, page 1116. A.D. 1701.


Marte’s tail, — see Hippuris.
GENERAL INDEX.

Myrica, cangleberry-myrtle, diosc. tetran. and ameetence, G. tr. C. B. S. which grow in loam and peat, and cuttings root freely under a bell-glass; the H. tr. Brit. and Amer. prefer a moist peat soil, and are annually increased by seeds or layers.

Myriophyllum, water-milfoil, monoe. polyandric and naledace, H. peren. Brit. aquatics increased by seeds.

Myristica, the nutmeg, diosc. monad, and myristicee, S. tr. Ind. which grow in light loam, and have yet been little propagated.

Myrothamnus, monad, polyan. and malvaceae, a S. tr. W. Ind. which grows readily in light, rich soil, and cuttings root readily in sand under a bell-glass.

Myrt, — see Myrth. Myrth, myrth, pentan. dig. and umbellifere, a H. peren. Brit. of easy culture.

Myrtus, myrtle, linn. monog. and myrtaceae, G. tr. C. B. S. evergreens which grow in loam and peat, and cuttings root readily in sand under a bell-glass.

Myrtophyllum, hexan. trig. and similaceae, G. peren. C. B. S. climbers which thrive in loam and peat, and are increased by division at the root.

Myrtus, myrtle, linn., monog. and myrtaceae, G. tr. Eur. and W. Ind. which grow freely in rich loam, and are increased by cuttings; M. tomentosa requires the heat of a dry stove, and the cuttings, which must not be too old, will root under bell-glasses.

N.

N. Cours, s. Nouveau Cours complet d’Agriculture, k. c. page 110. A.D. 1790.

Nails and other fastenings for wall-trees used in gardening, 1514.

Nairnshire, as to gardening, 7642.

Nama, pentan. dig. and convolvulaceae, a S. an. Jamaica, of common culture.

Nandina, hexan. monog. and berberideae, a G. tr. China, which thrives well in loam and peat, and ripened cuttings, with their leaves not shortened, will root in sand under a hand-glass.

Nannaw, a seat in Merionethshire, 7612.

Nana, monad, polyan. and malvaceae, H. peren. Virginia, which grow freely in common soil, and increase by seeds or dividing the roots.

Naravelia, polyan. polyg. and rhamnaceae, a S. tr. Ceylon, a climber which grows in loam and peat, and young cuttings planted thinly in a pot of sand, will root under a hand-glass.

Narcissus, hexan. monog. and amaryllidaceae, H. peren. Eur. bulbs of common culture: the daffodill narcissus, the white narcissus, the jonquil, and polyanthus narcissus, 6284.

Nardus, mat-grass, tris. monog. and garamniec, H. peren. Eur. grasses of easy culture.

Narthexium, hexan. monog. and asphodelaceae, H. peren. Brit. and Amer. of easy culture in peat, 6750.

Naseberry-tree, achras sapota, var. B. zapotiila.

Nasturtium, tetrad. siliqu. and cruciferaceae, H. peren. and an. Eur. two of which are aquatic, and the other a garden culture.

Nasturtium officinale, the common water-cress, 4652.

Native or neglected fruits which might be cultivated and improved, 4764.

Nauclea, pentan. monog. and rubiaceae, a S. tr. Ind. which grows well in loam and peat.

Nebeliea, syn. syngon. segr. and corimbifere, a H. an. S. Amer. of common culture.

Navelwort, — see Cotyledon.

Navestock Hall, Essex, 7645.

Necol’s seat in the county of Mayo, 7673.

Necol’s, Adam, his Orchid catalogue, 7588.

Neatness, its importance in gardening, 2551.

Nefiet, — see his work on gardening, page 1100.

A.D. 1791.

Nelt, Patrick, Esq. secretary to the Caledonian Horticultural Society, his writings on gardening, page 1114.

Nelumbium, sacred bean, polyan. polyg. and hydrocharideae, S. peren. India and Carolina, aquatics increased by seeds, and dividing at the root, 6750.

Nemesia, didyn. angios. and scrophulariaceae, G. peren. and an. C. B. S. which grow in any light rich soil; and young cuttings planted under a hand-glass, will soon strike root.

Neotia, gynan. monan. and orchideae, S. peren. W. Ind. which thrive best in loam and peat with little water, and the plants are increased by dividing at the root.

Nepenthes, pitcher-plant, a S. peren. China, an aquatics, as yet scarce in British gardens.

Nepeta, catmint, digyn. gymnos. and labiateae, H. peren. Eur. of the easiest culture.

Nephele, monan. pentan. and corimbifereae, a S. tr. E. Ind. which grows in loam and peat, and cuttings root in sand under a hand-glass.

Nephrodiun, kidney-fern, cryptog. filices et filices, S. and H. peren. ferns of common culture.

Nerium, oleander, digyn. dig. and apoecyceae, G. and S. tr. Eur. and Ind. which thrive in light, rich soil, and cuttings root readily in sand plunged under a hand-glass in moist heat.

Netting, for shelter, 1512.

Nettle-rose, — see Celta.

Nettleworth, a seat in Nottinghamshire, 7576.

Neuenhahn, K. Ch. Adf. his work on gardening, page 1125. A.D. 1796.

New Cross nursery, Deptford, 7536.

New-ground workmen, — see Contracting Gardeners.

New Jersey tea, — see Ceanothus.

New Tartar, a seat in Ross-shire, 7647.

New Zealand, leptosperm um scoparium.

Newbattle Abbey, Midlothian, 7618.

Newbrook House, a seat in the county of Mayo, 7673.

Newby Hall, Yorkshire, 7582.

Newlinton, a seat in Linliithgowshire, 7635.

Newpark House, a seat in the county of Mayo, 7673.

Newstead Abbey, Nottinghamshire, 7576.

Newton, a seat in Hampshire, 7504.

Newton, a seat in the county of Tipperary, 7657.

Newton Hall, Durham, 7584.

Newton House, a seat in Caernarvonthshire, 7514.

Newtown Mount Kennedy, a seat in Wicklow, 7645.

Newtown Park, a seat in the county of Dublin, 7653.

Nicandra, pentan. monog. and solanaeeae, a H. an. Peru, of common culture.

Niches, in arboreticume, 1813.

Nicker-tree, guillandina bondou.

Nicot, Walter, his works on gardening, page 1112. A.D. 1798.

Nicotiana, tobacco, pentan. monog. and solanaeaceae, a G. tr. peren. and H. an. America and China, which thrive in any light soil, and are readily increased by seeds.


Nigella sativa and arvensis, as culinary plants, 4035.

Nightschade, — see Solanum.

Nipplcowort, — see Lupana.

Nissolia, diadal. decan. and leguminoseae, a S. tr. S. Amer. which thrive in sandy loam, and cuttings may be rooted in sand under a hand-glass.

Nitraria, dodoc monog. and ficeolidae, a H. tr. Siberia, which thrives best in sandy loam, with some salt occasionally put round it, being a salt marsh plant; it may be increased by layers or cuttings under a hand-glass in sand.

Nivenia, tetran. monog. and proteaceae, tr. and peren. C. B. S. which grow in soft loam, peat, and sand, the pots well drained and placed in any situation; rooted cuttings taken off at a joint without shortening their leaves, will root in sand under a hand-glass, in a cool shady situation.


Nolans, pentan. monog. and boraginoseae, a H. an. Peru, of common culture.

Nolana, hexan. trig. and melannaceae, a H. peren. Georgia, which thrives best in peat soil, and is increased by seeds or dividing at the root.

Norwich Upland, 7588.

Norton Park, a seat in Berkshire, 7577.

North, S. Amer. which thrives in sandy loam, and cuttings may be rooted in sand under a hand-glass.
Northcourt House, Hampshire, 7394.
Northumberland, gardens and residences of, 7398.
Northwicke, Worcestershire, 7366.
Norwich, celebrated for its florists, 7532.
Nottinghamshire, gardens and residences of, 7756.
Novel, E. de Bot., Reichard's Nouveau Éléments de la Botanique, 7753.
Novar, a seat in Ross-shire, 7397.
Nunecham Courtenay, Oxfordshire, 7538.
Nummery, seat in Devonshire, 7548.
Nuphar, polyan. monog. and hydrocharidee, H. peren. Eur. and Amer. aquatics of easy culture, and increased by dividing at the root, or by shootings, 7342.
Nurseries, public, of Middlesex, 7518; of Surrey, 7293; of Kent, 7535.
Nurseries, public, its formation, 7335; management, 7498.
Nursey for trees, its formation, 6073; culture and management, 6082.
Nursery foreman, 7851.
Nursery gardeners or nurserymen, 7399.
Nut-bearling fruit-trees, 4732.
Nut-tree, — see Corylus.
Nutmeg, — see Myristica.
Nutwell, a seat in Devonshire, 7500.
Nyctanthes, dian. monog. and jasminenee, a S. tr. Per. which grow in soil and peat, and cuttings, not too ripe, root readily in sand under a hand-glass.
Nysa, tulopo, polyg. dioec. and sanctahæe, H. tr. Amer., which thrive in common soil, but prefer a damp situation; they are increased by layers or seeds.

O.

Oak, — see Quercus.
Oakley Grove, Gloucestershire, 7565.
Oakley Park, Shropshire, 7569.
Oaks, a seat in Surrey, 7298.
Oest, — see Avena.
Oatlands, Surrey, 7398.
Ochca, polyan. monog. and guttiferenee, a S. and G. tr. E. Ind. and C. B. S. which grow freely in low land and peat, and cuttings root in sand under a hand-glass.
Ochra, gland, decad, and leguminosee, a H. an. Eur. of common culture.
Ochtertyre, a seat in Perthshire, 7586.
Ockenden, — Esq., his work on gardening, page 1101. A.D. 1770.
Octomeria, gynan. monan. and orchidee, a S. peren. V. a parasite, which requires the same treatment as aires.
Ocymum, didyn. gynos. and labiatee, S. tr. bien, and an. and H. an. Ind. and China, of easy culture, and thrives in rich soil, as tender annuals.
Ocymum basilicum and minimum, the sweet basil, 4174.
Gleditsia oxyuon, polyg. segr. and coryntherfere, a G. tr. C. B. S. which grows in any light soil, and cuttings root readily under a hand-glass.
Ochetora, oenan. monog. and ognarenee, H. peren. bien. and an. A true monocotyl culture.
Ofelia, to propagate by, 1968.
Ofelia nut, hamiltoniaw olifera.
Oglyn, — see Sesamum.
Oglyn palmo, clai. guineenses.
Okeham Park, Surrey, 7398.
Oleaspy, Olaf, his works on gardening, page 1100.
Olef D., Olaf.
Old man's beard, — see Geropogon.
Oldenlandia, tetra. monog. and rubiaceae, a S. peren. and an. E. and W. Ind. of common culture.
Olea eurycarpa, the common olive, 5958.
Oleander, — see Nerium.
Oleaster, — see Elaeagnus.
Olive, — see Olea.
Olive bark-tree, buced bueras.
Olive-wood, — see Elaeodendrum.
Oliveria, panten. dig. and umbilliferenee, a H. an. Bagdad, — see Colnon culture.
Olyra, monoc. trian. and graninenee, a S. peren. W. Ind. a grass of easy culture.
Ombre, — see Ochrea. W. Worcester, cuttings, 7566.
Omphale, monan. monadel. and euphorbiaceae, a S. tr. Jamaica, which grows in light land, and cuttings root in sand under a hand-glass in heat, care being taken not to injure the leaves.
Oncidium, glynn. monan. and orchidee, S. peren. Ind. which require the same treatment as aires.
Onion, — see Allium.
Oniscus asellus, the wood-louse, 2273.
Onobloa, cryptog. ilices and filiceps, H. peren. Eur. and Amer. — see common culture.
Ononis, rest-harrow, diadel. decan. and leguminosee, G. tr. and peren. Eur. and C. B. S. which thrive in well drained peat, and are increased by seeds or young cuttings under a bell-glass in sand.
Onopordum, cotonothistyle, syninth. polyg. eucalyce, gynan. tr. bien. and an. Eur. of common culture.
Onopordum acanthum, 3560.
Onosma, monan. monog. and boraginee, a G. peren. and H. peren. Br. and S. Eur. which succeed best in rich, light soil, and are increased by cuttings under hand-glasses in sand.
Onosmodium, pentan. monogyn. and boraginee, a H. peren. N. Amer. which may be treated as ononos.
Operations of gardening, 1853; mechanical lifting, carrying, drawing, pushing, &c. 1856. to 1861.
Onions, laborious, on the soil, 1862; picking, digging, shovelling, excavating, levelling, marking with the line, trenching, ridging, forking, hoeing, raking, scraping, sweeping, wheeling, beating, rolling, sitting, &c. 1863. to 1881.
Operations, laborious, with plants, 1882; sawing, cutting, clipping, splitting, mowing, weeding, watering, &c. 1883. to 1895.
Operations in which skill is more required than strength, &c. transferring designs from ground to paper or memory, dimensions of simple objects, forms of surface, irregular figures, raised and depressed surfaces, delineating by ground-lines only, elevations, brochures, circular profiles, bird's-eye views, general views, &c. 1895. to 1912.
Operations, transferring figures or designs from paper to memory by plain surfaces, 1914; perpendiculars, angles, ovals, gardener's oval, a spiral line, centre of three points, polygons, polygonal gardens, fancytol figures, 1915. to 1924.
Operations of gardening; transferring figures and designs to irregular surfaces, 1925; straight lines, continuous lines, curved lines, level lines, &c. 1825. to 1920.
Operations for the arrangement of quantities, by trial and correction, by measure superficial, by solid measure, 1853. to 1892.
Operations, preparing designs into execution, 1940; removing surface encumbrances, smoothing surfaces, drawing off water by under-drains, by surface; forming excavations for retaining water, removal of earth, forming the bed or bottom, head, sluice; surfaces to imitate nature, artificial surfaces; walks, form of their surface, weeds, resistance of walks to animals, to weather, 1941. to 1968.
Operations of propagation, 1953; by seed, by bulbs, offsets, slips, division of the -plant, runners, suckers, twisters, twisting, ring-boring, and wire-layers, layering trees in the open garden, stools, Chinese layering, inarching, grafting,
theories of whip-grafting, cleft-grafting, crown-grafting, side-grafting, saddle-grafting, shoulder-grafting, root-grafting, terebration (laceratio, Lat. a boring with a Willie), stocks, free-growing stocks, and trained standards; grafting by budding, shield-budding, shield-budding reversed, scollop-budding, budding with double ligatures, stocks for budding, instruments and materials for, 2264 to 2266.

Operating for propagating by cuttings, 2053; choice, preparation, insertion, and management, 2064, to 2069.

Operations of rearing and culture, 2070.

Operations in sowing and planting, sowing, patches, broad-cast, planting, and watering, 2071 to 2078.

Operations in transplanting, 2077. The defoliation or partial removal of the plant, inserting, spade-planting, hole-planting, trench-planting, trenching in planting, slit-planting, holding in planting, digging into planting, cutting, frower-planting, dibble-planting, trowel-planting, planting with balls, planting by mudding in, paving, mulching, edgings, verges, turfing, transplanting stock, 2080, to 2108.

Operations in pruning, 2110; for promoting the growth and bulk of a tree, for lessening the bulk of a tree, for modifying the form of a tree, for forming dwarf standards, conical dwarfs, convex or conical dwarfs, horizontal dwarfs, spiral dwarfs, fan dwarfs, distals, natural dwarfs, pruning half and entire trees, thinning, retarding, or enlister, pruning for blossom-bud, pruning for the enlargement of the fruit, for adjusting the stem and branches to the roots, for renewal of the hedge, for pruning dwarfing, dwarfing stocks, for breeding herbaceous plants, seasons for pruning, summer pruning, 2111, to 2139.

Operations in training, 2140; object of training, modes of training trees with flexible stems, fan-training, horizontal training, horizontal training with screw stem, oblique training, perpendicular training, stellite training, open fan, wavy or curved training, vertical training, performing the operation on walls, sheds and nails, herbaceous training, 2141, to 2155.

Operations in blanching, 2156; by earthing, by tying together the leaves, by overlaying, by covering with utensils, 2157, to 2160.

Operations for inducing a state of fruitfulness, 2161; laying bare the roots, cutting the roots, notching the stem, partial decortication, stripping off pieces of the bark, ringing, renewal of the soil, bending down the branches, application to herbaceous plants, 2182, to 2173.

Operations for retaining vegetation, 2177; by the form of surface, by shade, by the ice-cold room, 2179, to 2180.

Operations for accelerating vegetation, 2181; by the form of surface, by shelter, by soil, by previous preparation of the plant, by inducing a state of dormancy, artificial green-houses, hot-houses, cold-frames, walls, by glass cases, by hot-beds, by walled pits, by hot-houses, temporary emplacement in hot-houses, permanent, 2182, to 2203.

Operations in hot and arid warm climates, 2201; general principles, green-house, dry-stove, bark-stove, watering, insects, 2205, to 2206.

Operations of protection from atmospheric influences, protecting by fronds and frond-like branches, by straw-rope, nets, canvass or bunting screens, mats, straw, and litter, oiled paper-frames, prescribing paper, preserving paper, parent covers, transparent screens, 2206 to 2218.

Operations relative to vermin diseases, and other casualities of plants, 2219; kinds of vermin, human enemies, vermin, hard vermin, soft vermin, gathered enemies, insects, coleoptera, hemiptera, lepidoptera, neuroptera, hymenoptera, diptera, apoder, worers, slugs, 2250, to 2279.

Operations relative to subduing vermin, 2276; insect vermin, preventative operations, palliative operations, destructive operations, 2277, to 2283.

Operations relative to diseases and other casualities, 2286 to 2288.

Operations of gathering, packing, preserving, and keeping, 2289; gathering fruits and seeds, preserving flowers or leaves, roots or bulbs, pears, and apples, sweating fruit, preserving seeds, roots, cuttings, grarts, roots, &c, 2290 to 2291.

Operations relating to the final products derived of gardens and garden-scenery, vegetable products, fruits, seeds, roots, stems and stalks, leaves, flowers, barks, woods, entire plants, 2325, to 2333.


Operations for the beauty and order of garden-scenery, 2343; color, propriety, decorum, neatness, importance of the profession of a gardener, &c, 2345 to 2373.

Opecularia, tetran. monig. and nyctaginaceae, a G. tr. N. 8. W., which thrives in loam and peat, and cuttings root freely in sand under a hand-glass.


Ophiopogon, snake's beard, hexandria monogyne. For the Japanese, and Smith, in the nursery, temporary and final distances, culture of the soil, of standard fruit-trees, only situation and soil, sorts, age of the plants, design for one to surround a kitchen-garden, 2548 to 2554.

Orchard, general culture and management of, 2610; manuring, cropping, watering, protecting and sheltering, clothing the stems, pruning aged trees, season of pruning, insects and diseases, gathering and storing orchard fruits, preserving, storing and packing for carriage, general culture and management, 2614, to 2643.

Orchardists, 2793.

Orchard, as a garden, its construction, 2171; for produce fruit, 2528.

Orchard, formation and planting of one subsidiary to the kitchen-garden, 2527; site, manure, screens, rotations of kinds, age of plants and the nursery, temporary and final distances, culture of the soil, of standard fruit-trees, only situation and soil, sorts, age of the plants, design for one to surround a kitchen-garden, 2548 to 2554.

Orchard, general culture and management of, 2610; manuring, cropping, watering, protecting and sheltering, clothing the stems, pruning aged trees, season of pruning, insects and diseases, gathering and storing orchard fruits, preserving, storing and packing for carriage, general culture and management, 2614, to 2643.

Orchardists, 2793.

Orchard, as a garden, its formation, 7455, and 7493; management, 7493.

Orchis, gynan. monan. and orchideae, G. and H. peren. Eur. and Barberry, which succeed best in a mixture of loam, peat, and chalk broken small; the best time to transplant them, as well as most other orchideous plants, is when they are growing; they are increased by seeds, which should begin as soon as they are ripe.

Ornmore Castle, a seat in Galway, 7612.

Orange, — see Citrus.

Oregny, ornamental, its construction, 2171; for producing fruit, 2528.

Ophrys, gynan. monan. and orchideae, G. and H. peren. Eur. and Barberry, which succeed best in a mixture of loam, peat, and chalk broken small; the best time to transplant them, as well as most other orchideous plants, is when they are growing; they are increased by seeds, which should begin as soon as they are ripe.

Ornmore Castle, a seat in Galway, 7612.

Orange, — see Citrus.

Oregny, ornamental, its construction, 2171; for producing fruit, 2528.

Orchard, general culture and management of, 2610; manuring, cropping, watering, protecting and sheltering, clothing the stems, pruning aged trees, season of pruning, insects and diseases, gathering and storing orchard fruits, preserving, storing and packing for carriage, general culture and management, 2614, to 2643.

Orchardists, 2793.
other plants. The common broom-rape, an. major, may be sown or planted at the root of the common broom, spartium, and the others at the roots of such plants as they are seen to affect in their wild state.

Orobus, bitter vetch, diadel. decan. and legumi-
nose, H. peren. Eur. of easy culture.

Orobus tuberosus, the tuberous-rooted bitter vetch, 4929.

Orontium, hexan. monog. and aroides, H. peren.

Amer. and Japan, which grow in light sandy soil, and are increased by division at the root.

Orpine, -- see Telephium.

Ortegia, trian. monog. and Caryophyllaceae, H. peren. Endr. which thrive in light rich soil, and cuttings root freely under a hand-glass.

Orthopogon, trian. dig. and gramineae, a s. tr. W. Ind. and Pakenham, which thrive in sandy soil, and are increased by cuttings.

Oryza, rice, hexan. dig. and gramineae, a s. an. Ethiopia, of easy culture as a marsh plant.

Oxaban, a seat in Derbyshire, 7577.

Oxax, P. A. Torren, and Captain Eckeburg, their voyage to China, page 1130. A. D. 1772.

Oxbeckia, octan. monog. and melastomeae, a s. bien. Ceylon, of common culture.

Oxier, -- see Salix.

Osmite, syngen. polyg. frustran. and corymbifereae, a G. tr. C. B. S. which grows well in light rich soil, and cuttings root freely under a hand-glass.


Ostings Hold, Nottinghamshire, 7576.

Osten, Van, his works on gardening, page 1129. A. D. 1703.

Ostospermum, syngen. polyg. necess. and corym-
biereae, G. tr. C. B. S. which may be treated as osmides.

Osterton House, Nottinghamshire, 7576.

Ostrya, hose-, dience. monog. polyan. and amen-
tecas, H. tr. Italy and N. Amer. which grow in any soil, and are increased by seeds or lay-
ering.

Ostroega tea, -- see Monarda.

Ostrois, poet's cassia, diac. trian. and santalaceae, a G. S. tr. Eur. which thrives in light soil, and ripened cuttings will root in sand under a hand-
glass.

Otaheite chestnut, inacarpus edulis.

Otaheite myrtle, securigeira nigita.

Othonia, ragwort, syngen. polyg. necess. and corym-
biereae, G. and F. tr. and peren. C. B. S. which grow in any light, rich soil, and cuttings root freely under a hand-glass.

Otto, Frederick, C. M. H. S., inspector of the botanic garden, Berlin, 219.

Owston, a seat in Yorkshire, 7582.

Oxyace, -- see Buphthalmum.

Oxy-eye daisy, chrysanthemum leucanthemum.

Oxy-lip, -- see Primula.

Oxy-tongue, -- see Ficris.

Oxys, -- see Sorex.

Oxys, saw-sorrel, dianvr. pentagyn. and gerani-
aceae, G. and H. peren. C. B. S. bulbs of easy culture.

Oxalis acetosella, the common wood-sorrel, 4075.

Oxto Garden, Oxford, 7559.

Oxfordshire, gardens and residences of, 7559.

Oxyanthus, pentan. monog. and rubiaeae, a s. tr. Sierra Leone, which thrives well in sandy loam and peat, and cuttings root in sand under a hand-glass.

Oxybophyllum, umbrell-a-wort. trian. monogyn. and nytigamineae, S. peren. and an. S. Amer. which grow in loam and peat, and are increased by young cuttings under a bell-glass in sand.

Oxyccoes, cranberry, octan. monog. and ericeae, a S. tr. and H. tr. Eur. and Amer. which require a peat soil, and moist situation.

Oxydendrum, macrocarpaeae, and palustris, 4708.

Oxylobium, decan. monog. and leguminoseae, G. tr. Austral. which grow in sandy loam and peat, and young cuttings root in sand under a hand-glass.

Oystelma, pentandria digynia and asclepiadeae, a S. peren. E. Ind. which thrives well in loam and peat, and cuttings root freely in sand under a hand-glass.

Oxytropis, diadel. decan. and leguminoseae, H. peren. and an. Eur. which prefers a light sandy soil, and are readily increased by seeds.

P.

Pachysandra, monoe-. tetran. and euphorbiaceae, a H. peren. N. Amer. which succeeds well in any common light soil, and increases freely by suckers from the roots.


Packenham Hall, a seat in Westmeath, 7665.

Paddock, puddock, or purrock, a country term, originally applied to a small space enclosed by pales from a park, for hounds to run matches in, now generally applied to the small grass enclosures commonly attached to a park, or kept in the hands of the resident on the demesne.

Pedaralia, monoe-. rubiaeae, a D. S. tr. China, a climber which thrives in loam and peat, and cuttings root readily.

Peonia, peony, polyan. dig. and ramunculaceae, the Chinese tree-peony, a F. tr. China, with numerous varieties, thrives in any rich, light soil; and ripened cuttings slipped off, and planted in the ground in a shady place, without cover, will root freely. The H. peren. Eur. requires a deep, rich, loamy soil, -- see 1639.

Peony, -- see Peonia.

Pine's Hill, a seat in Surrey, 7571.

Paisley, manufacturers, their gardens and florists' meetings, &c., 7658.

Palafoxia, monoe-. polyg. and malvasieae, a H. an. Perú, of common culture.

Paliade (pallisade, Fr.), any fence of poles, a palis; the term is generally used when an ornamental palisading is intended.

Palsely, Bernard de, a French author on gardening, page 1115. A. D. 1563.

Pallasia, syngen. polyg. frustran. and corymbifereae, a G. tr. which thrives well in any rich, light soil, and cuttings root freely under a hand-glass.

Palma Christi, -- see Ricinus.

Panax, polyg. dier. and arileae, S. tr. Amer. and China, which thrive well in light loam, and cuttings root readily in sand under a hand-glass; the H. peren. grow in similar soil, and are increased by seeds set to rooting in the sand at the root.

Pancreatium, hexan. monog. and amarillideae, S. and G. peren. and H. peren. Eur. Amer. and India, which thrive in light loam and vegetable mould, with little water when not in a growing state.

They are increased by seeds and suckers.

Pandanus, screw-jine, dicac. monan. and pandana-
cele, S. tr. Ind. and N. S. W. which thrive in

loamy soil; but rarely produce growths which admit of removal for propagation.

Panicum, -- see Panicum.

Panicum, panic-grass, trian. dig. and gramineae, S. tr. and bien. and H. peren. and an. Ind. Amer. and Eur. grasses of common culture.

Panneper, a term signifying the feed which swine or cattle may derive from the mast, acorns, or herbage of woods.

Panning, forming a pan or saucer-like hollow round newly planted trees, to receive and retain water, 2098.

Pansharper, a seat in Hertfordshire, 7544.

Panton House, Lincolnshire, 7577.

Papaver, poppy, polyan. monog. and papaveraceae, H. peren. Eur. of easy culture.

Papaw-tree, -- see Carapa.

Papaw-tree, Acer pseudobalanus, morus papyrifera.

Papilio, the butterfly, a lepidopterous insect, 2251.

Pappilio machaon, 6194.

Parasitic plants, their culture and management, 6736.

Parasitic plants, such as root into other living plants, and derive their nourishment from them; some root into the stem or branches, as viscus, the mistletoe; others attach themselves to the root, as hyphates, and some of the indocordae and acridae will grow either on living or dead trees.

Pardanthus, trian. monog. and iridesceae, a G. peren. Chi bi, a bush which is treated as Ixia.

Parke Hall, a seat in Sussex, 7561.

Pariana, monoe-. polyan. and gramineae, a S. tr. Cayennae, which grows in loam and peat, and cuttings root in sand under a bell-glass.

Parietaria, pollin. polyg. monoe. and urticaceae, a S. peren. and an. and H. peren. Eur. and India, of easy culture in light soil.

Amer. which succeed best in peat soil and a moist situation, and are increased by seeds. Peel Hall, Cheshire, 1590.

Peganum, dodec. monog. and rutaceae, H. peren. Eur. which thrive in rich, light soil, and cuttings root freely under hard-glasses. Pekra, a seat near Moskwa, 262. Pelargonium, stork's bill, monadelph. heptan. and geniculata, G. tr. geniculata, and an C. B. S. and some S. tr. and peren. all of easy culture in any rich, light soil, the succulent sorts well drained and not fertilized, 603.

Félice, M. de St. Maurice, a French author on gardening, page 1116. A. D. 17\text{--}.

Pelliontis, hexan. monog. and \ldots\ldots., S. peren. E. in peat root well and in loam, and are increased by dividing at the root. Pellepoir-Saune, M., his work on gardening, page 1122. A. D. 1813.

Peltophyllum, bell-glass, Peltaria. Peltaria, tetrad. silic. and cruciferae, a H. peren.

Austral. of common culture. Pembroke, gardens and residences of, 7609. Penza, teucrium and Jasminaceae, G. tr. C. B. S. which thrive in loam and peat, with the pots well drained, and young cuttings root without difficulty in sandy soil and sand.

Pendervase, a seat in Cornwall, 7601. Penguicul, a seat in Flintshire, 7606. Penicillium, pol. monog. and Gramineae, a S. and H. an. Beech, an Ind. of common culture, 7607.


Penthorum, decan. pentag. and S. peren. P. five-petalled, which grows freely in light, sandy soil, and is readily increased by dividing at the root, or by young cuttings under a hothouse. Pentro, a seat in Pembroke, 7609. Pentstemon, didyn. angios. and bignoniacceae, a F. tr. and H. peren. N. Amer. which grow in light, rich soil, and is increased by dividing at the root. Pepper, see Piperc. Pepper Harrow, a seat in Surrey, 7528.

Pepperwort, capsas., P. Pepworth, see Lepidium. Pericallis, monog. super. and corymbifereae, a H. peren. P. P. which grows well in rich, light soil, and cuttings root freely under a hothouse.


Pepis, water-purslane, hexan. monog. and salicaceae, a H. an. Brit. a marsh plant of easy culture. Peper, see Piperc. Pepper Harrow, a seat in Surrey, 7528.

Pepperwort, capsas., P. Pepworth, see Lepidium. Pericallis, monog. super. and corymbifereae, a H. peren. P. P. which grows well in rich, light soil, and is increased by dividing at the root. Perfect, Thomas, his works on gardening, page 1102. A. D. 1779.

Perforated piers, piers for fruit-tree walls, the projecting part of which are perforated to admit of training the shoots through the pier, instead of stopping them there, or bending them over it. It is an ingenious mode, but the rounded pier (1727, \textit{ibid.}, p. 172) which is practicable, is to be preferred, as more readily admitting the taking down and replacing of the branches at the pruning season.
are increased by cuttings under a hand-glass or seeds.

Phlox, lychnidea, pent. monog. and polyanthroseae, | H. peren. This prefers a loamy soil, and is increased by cuttings or dividing at the roots.

Phlox paniculata, dixie, trian. and palmeae, S. tr. and G. tr. Levant, C. B. S. and E. Ind. which require a light soil, and are increased by seeds.

Phlox Park, Dublin, 7633.

Phormium: 1. Bright, easy to propagate, monog. and asphodelaceae, a G. peren. N. Zeland, which thrives in any light, rich soil, and is increased by offsets from the roots.

Phryma, didym. gymnos. and labiateae, a H. peren. N. Amer. which thrives well in rich, light soil, and cuttings root freely in sand under hand-glass.

Phyllum, monan. monog. and cannae, S. peren. E. Ind. which thrive in rich, light soil, and are increased by dividing at the root.

Phylica, pentandria monogynia and rhamnaceae, G. tr. C. B. S. which grow best in sandy peat, and young cuttings root readily under a bell-glass in sand.

Phyllanthus, monac. monad. and euphorbiaceae, S. tr. and an. chiefly W. Ind. which succeed well in loam and peat, and cuttings root freely in soil under a hand-glass.

Phyllis, pentan. dig. and rubiaceae, a G. tr. Canar. which grows in loam and peat, and cuttings root in sand under a hand-glass.

Phyllopsoma, hexan. monog. and asphodelaceae, a S. tr. Bourb, which thrives well in sandy loam, requires very little water, and is increased by suckers.

Phys. des Arts, Dulhame sur le Physique des Arbes.

Physalis, winter cherry, pentan. monog. and solanaceae, S. tr. and G. tr. and H. peren. and an. chiefly N. Amer. which thrive well in rich, light soil, and are increased by young cuttings under a hand-glass or seeds.

Physic-gardeners, herbalists, or simplicists, 7464.

Physic-mut, see Jatropha.

Physic-mutes, or gardeners, their formation, 5360.

Physutena, rampon, pentan. monog. and campulaceae, a G. peren. and H. peren. and a bien. chiefly Europe, which thrive in rich, light soil, do well in pots, and are increased by dividing at the root: the garden rampon is a campanula.

Phytolacca, dodec. decag. and chenopodiaceae, S. tr. Amer. and Amer. which thrive well in loam and peat, and are increased by cuttings or seeds.

Phytolaccaceae, 4196.

Phyllanthus, monac. monad. and euphorbiaceae, S. tr. and an. chiefly W. Ind. which succeed well in loam and peat, and cuttings root freely in soil under a hand-glass.

Picking, 1296.

Picking, 1863.

Pierandria, dioec. pentan. and .........., a S. tr. Amer. which thrives in loamy soil, and large cuttings root freely in sand under a hand-glass.

Pieridium, syngen. polyg. squam. and eichoreaceae, a H. peren. and an. France and Barb. of common culture.

Picris, syngen. polyg. squam. and eichoreaceae, H. peren. and an. chiefly Europ. of common culture.

Picris hieracioides, hawkweed-like ox-tongue, 4951.

Pitton, a seat in Pembrokehire, 7609.

Pierard, Charles Francis, his work on gardening, page 1122. A. D. 1839.

Pierrefield, a seat in Monmouthshire, 7567.

Pier尾, Louis-elle, his works on gardening, page 1106. A. D. 1772.

Pigeon-house, see Columbarium.

Pigeon-houses of Persia, 496.

Piggott, Richard, his work on gardening, page 1114. A. D. 1820.

Pileweed, House, Hampshire, 7594.

Pilewort, sicaria vernia.

Pilwort, pilularia globuliferia.

Pilularia, pilwort, cryptog. hydrophyte and mariesiaceae, H. peren. Brit. with an aquatic common culture.

Pimelea, dixie, monog. and thymelaeaceae, G. tr. Austral. which thrive best in loamy peat, and young cuttings root in sand under a bell-glass.

Pimpemelle, see Anagallis.

Pimpinella, burnet-saxifrage, pentan. dig. and um.
bollifereae, H. peren, and am. chiefly Europ., which grows in rich, light soil, and is increased by seeds.

Pimpinella anisum, the anise, 4213.

Pimpinella, pentan. monog. and E. baldianca, a F. tr. Genus, which grows in sandy loam and peat, and cuttings root in sand under a hand-glass.

Pimedont, Ipomolito, his works on gardening, page 1129. A.D. 1818.

Pimenta, 514. — see Bromelia.

Pine-tree, — see Pinus.

Pinery, its construction, 2645; general culture and management, 2597.

Pinguicula, butterwort, dian. monog. and lenticularis, a G. an. Carolin. and H. peren. Europ., which grow naturally in swamps, and succeed in pots of any species of sphagnum. With a little peat at the bottom, like drosera; they are increased by offsets from the heart of the plant, and from seed.

Pinguicula vulgaris, the common butterwort, 4320.

Pink, — see Dianthus.

Pinking House, East Lothian, 7219.

Pine, the pine-dr and larch, monoc. monad. and confereae, a F. tr. Amboya, G. tr. E. Ind. and H. tr. Eur. and Amer. ; the S. species succeed in light, loamy soil, and ripened cuttings taken off at a joint will root, though not readily, in sand under a hand-glass; the G. species require the same soil, and roots more freely; the H. species grow in light soil, and are commonly increased by seeds.

Pinus abies, the spruce-dr, and other firs in common cultivation, 7058, to 7087.

Pinus cedrus, and P. larix, the cedar-larch, and common larch, 7051. and 7033.

Pinus sylvestris, the Scotch or wild pine, and the other pines in common cultivation, 7101-7121.

Piper, pepper, dian. trig. and urticulas, S. tr. chiefly climbers, peren. and an. W. Ind. mostly succulents which grow in sandy loam and peat, and are readily increased by cuttings and suckers.

Pipewort, eric caulon septangulares.

Placera, syngon. polyg. aequal and corymbifereae, a G. peren. Mex. which grows freely in any light, rich soil, and cuttings root readily under a hand-glass.

Piscidea, Jamaica dogwood, diadel. decan. and leguminoseae, a S. tr. W. Ind. a strong fast-growing plant in sandy loam, and cuttings root in sand under a hand-glass.

Piscinaria, 1767.

Pisces, or ex pines, (ex pire or en pire), in the worst manner, that is, as a last resource, a mode of building mud walls, 1564.

Pisum, heptan. monog. and nasi caugiae, S. tr. Vic. a species of a G. tr. partly a G. tr. in loam and peat, and cuttings root in sand under a hand-glass.

Plataelia-tree, — see Pterostigma.

Platiflora, diece. pentag. and terebintinaceae, G. tr. Barb. and H. tr. S. Eur. the G. species grow in loam and peat, and ripened cuttings root in sand under a hand-glass. the H. tr. rather tender, but grow in common soil, and are increased by layers or cuttings under a hand-glass in sandy soil.


Pismium maritimum, the sea-pea, 4309.

Pismium saltatile, the garden-pis, 3597; to force the pea, 3539.

Pit, a structure with a glass cover or roof, used as a hot-bed, for plants of earth, of fire, and of puppy plants, M’Phail’s pit, Alderstone pit, with rising frame, West’s pit, &c. 1540. to 1544.

Pit, in the conservatory, the bed of earth in which the plants are planted, covering the principal part of the area of the house.

Pit of a stove or hot-house, an excavation in the moist or dry, containing inflammable materials in order to supply bottom heat.

Pitcairnia, hexan. monog. and bromeliaceae, S. tr. W. Ind. and S. Amer. which flower freely in light, rich soil, and are increased by suckers from the root.

Pitcheer-plant, nepenthis distillatoria, 293.

Pitlinstorm, a seat near Worcester, 352.


Plante-tree, — see Platanius.

Plank-plant, bossiaea scelopodarium.

Planter (Scotch), a maker of plans, — see Horticultural Architect.

Plans for improving country-residences, 7364; how to form, 7364; important uses of, 7569; how to carry into execution, 7370.

Plans of gardens and garden objects, how to form, 1892; to transplant them to ground, 1913; to execute them, 1940.

Plant, grass, — Histoire des Plantes Grasses. Par A. P. Decembre.

Planting package, different sorts of, 1404.

Plantage, plantain, tetran. monog. and plantagineae, a G. tr. and bien. C. B. S. and H. peren. and an. chiefly Eur. all of very easy culture in common soil.

Platango comosus, star of the earth, 4315.

Plantain, — see Plantago.

Plantain-tree, — see Musa.

Plantations, neglected, to improve, neglected hedge-rows, hedge-row timber, neglected ornamental plantations, 6291. to 6294.

Plantations, ornamental, their formation, 6532; form, extent, disposition, general form, situation, arrangement of species, size of plants, 6533. to 6576.

Plantations of trees, their uses, as to shelter and climate, improving soils, shade, separation, seclusion, distinction, appropriation, concealment, to heighten and adorn objects, direct the eye to objects, render indifferent objects agreeable, enhance the value of landed property, afford profit, 6703. to 6712.

Plantations, their different kinds, group, clamp, woods, copse woods, 6510. to 6514.

Plantations, their disposition in the ancient style, 7210; in the modern style, 7214.

Plantations, useful, their formation, 6815.; preparing the soil, form, enclosing, fences, species of tree, mixture, whether to be sown or planted, disposition of, the number of plants and distance, size of the plants, seasons for planting, operations of, 6816. to 6851.

Plantations, useful and ornamental, their culture and management, 6874.; culture of the soil, filling up blanks, pruning, for utility, for ornament, seasons for, for implements for, resinus trees, non-resinous trees, and the head, wind trees, pruning for bends, coppices, osier rolls, strips and screens, trees for shade, trees in parks, in pleasure-gounds and lawns, thinning, 6878. to 6913.

Plantations, valuation of, 6915.

Planting, — see Arboriculture.

Planting, different modes of performing the operation, 2077. to 2109.

Planting in horticulture, operation of, by pitting, by the diamond dibber, by the planter’s mattock, by the planter, by slitting, 6841. to 6851.

Plants, — see Vegetables.

Plants, as indicative of soils, list of, 1096.

Plants used as preserves and pickles, 4258.

Plants used in tarts, confectionary, and domestic medicine, 6916.

Plas Newydd, a seat in Anglesea, 7603.

Plat (plat, Fr. flat), a piece of ground of determinate form, small compared with a field, but larger than a border, bed, or stripe, — see Plat.

Plat-band (plat bande, Fr.), a border round a flat.

Platanius, plane-tree, monoe. polyan. and amentaceae, H. tr. Levant, and N. Amer. handsome timber trees which grow in common soil, and are propagated by layers and cuttings.

Platt, Sir John, his works on gardening, page 1099. A.D. 1594.

Plattes, Gabriel, his works on gardening, page 1100. A.D. 1635.

Platylobium, flat pea, diadel. decan. and leguminoseae, G. tr. Austral. which grow in sandy loam and peat, and cuttings root in sand under a hand-glass.

Plaz, Anthony William, his works on gardening, page 1123. A.D. 1764.

Pleacher (from plateo, to plait or weave), an arbormaker. — see Copiarus.

Pleasure-ground, garden-scenery devoted to show and recreation, generally placed near the house, and consisting of lawn, shrubbery, flower-gardens, walks, water, seats, &c.

Plectranthus, didym. gymnos. and labiateae, a S. tr. an. and G. tr. and a bien. Africa and E. Ind. of easy culture in light soil.
Electroota, pentan. monog. and rhamneece, a G. tr.

C. B. S. which thrives in loam and peat, and ripened cuttings root under a hand-glass in sand.

Picea, the Norway pine, juncece, a G. peren. Carol. of common culture.

Phayck, J. J., his work on gardening, page 1125.

Philec, limb, icones Plantarum, &c., or figures of plants, &c. by Dr. J. J. Plueck.

Pleurothalis, gynan. monan. and orchideae, a S. peren. W. Ind. A parasite which requires to be treated as aëricce, &c.

Placra, pentan. monog. and rubiaceae, a G. tr. Cannar. which grows in loam and peat, and ripened cuttings root in sand under a hand-glass. Plot (from computer, to contrive or design), a plot laid out in figures or contrivances, as a parterre.

Ploughed gardens and their management, 7433, to 7493.

Plunkman's spikenard, see Baccharis.


Pluk. phlyt., L. Plukennett Phytography.

Plukenedia, monec. monad. and euphorbiaceae, a S. tr. W. Ind. A climber which grows best in loamy soil, and cuttings root in sand under a hand-glass.

Plum-tree, see Prunus.


Plumeria, pentan. dig. and apocynce, S. tr. E. and W. Ind. which flower freely in light, loamy soil, and require but little water, especially when not in a growing state. Plant cuttings laid to dry for a considerable time, and stuck in the tan, will root freely.

Plumptre, scenery of, in Yorkshire, 7592.

Pluviometer, or rain-gauge, 1288.

Poa, meadow-grass, trian. dig. and gramminece, S. peren. and on. E. Ind. and H. peren. and an. E. Ind. and N. Amer. requires the easier culture.

Podalyria, decan. monog. and leguminoseae, G. tr. C. B. S. pretty plants which grow in loam and peat, and are increased by ripened cuttings in sand, under a hand-glass, or by seeds.

Podocarpus, monec. monadel. and coniferece, G. tr. China and C. B. S. which grow in loam and peat, and ripened cuttings root readily under a hand-glass in sand.

Podolepis, syngyn. polyg. super. and corymbiferece, G. tr. Amer. Austrail. which thrive well in loam and peat, and are increased by dividing at the root.

Podolobium, decan. monog. and leguminoseae, a G. tr. Amer. A plant which grows in loam and peat, and young cuttings may be rooted in sand under a bell-glass.

Podophylum, duck's-foot, polyg. and portulaceae, W. Ind. A plant which thrives in rich, light soil, and is increased by dividing at the root.

Peter, — I'aine, his works on gardening, page 1129. A.D. 1773.

Poet's cassia, osyris alba.

Pogonia, gynan. monan. and orchideae, a G. peren. and In. peren. N. Amer. which grows best in peat, and is increased by offsets from the bulbs.

Poisunia, Barbadoes flower-fence, decan. monog. and leguminoseae, S. E. Ind. which require a strong heat to make them flower. They grow in loam and peat, and are increased by cuttings in sand, under a hand-glass, or by seeds.

Potatis —, his work on gardening, page 1121. A.D. 1804.

Poison-nut, strychnos nux vomica.

Populus, aspen, rhus toxicodendron.

Poisonous plants, of common occurrence, in Britain, 4234.

Polemonium, Greek valerian, pentan. monog. and polyanthaceae, H. peren. N. Amer. and Brit. of the easiest culture.

Polosden, a seat in Surrey, 7527.

Pollenites, tuberose, hexan. monog. and hemerocalliceeae, a G. peren. E. Ind., 6328.

Policie, the Scotch term for pleasure-ground.

Polychest, the English manug. and fireman, 7527.

Polichius, monan. monog. and chenopodeae, a G. bien. C. B. S. of easy culture.
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Postos, tetran. monog. and aroides, S. peren. W. Ind. and a H. peren. N. Amer. all of which thrive well in loam soil, and are increased by dividing the roots, or by seed.
Potsdam, gardens of, 238.
Powell, see C. E. E. Pemberton, 7600.
Powe, Anthony, Esq. his work on gardening, page 1107. A. D. 1799.
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Pozzi, George, his works on the vine, page 1126.
A. D. 1810.
Praslin, didyn, gymnos, and labiateae, F. tr. S. Eur. which thrive in rich light soil, and young cuttings root under a hand-glass.
Praslin, formerly Vaux le Vicompte and v. le Vil-lars, now Vauosome Praslin, a seat near Paris, the first attempt of Le Nôtre’s to lay out grounds.
Preserving vegetables, operation for, 2389.
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Prestwood, a seat in Staffordshire, 7570.
Prestwood Hall, Leicestershire, 7573.
Price, Uvedale, Esq., his writings on gardening, page 1110. A. D. 1784.
Prick or prickler, a small dibber, — see Dibber.
Prickling, or prickling out, transplanting very young plants or seedlings, with a prick, or small dibber.
Primrose, primula vulgaris, — see Primula.
Primula auricula, primula auricula, auricula vulgaris, — see Primula.
Primula elatior, the cowslip, 6403.
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Primula vulgaris, the primrose, 6390.
Primula vulgaris var. polyanthus, the polyanthus, 6380.
Prince’s feather, amaranthus hypochondriasis.
Prinos, winter berry, hexan. monog. and rhamnaceae, F. and H. tr. N. Amer. which grow well in light soil, but prefer peat, and are increased by layers or seeds.
Priory, a seat in Hampshire, 7594.
Primrose seat in Bury st. Edmunds, 7527.
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Priyets, — see Ligustrum.
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Propriety, as a requisite beauty in gardening, 2337.
Prop for plants, different kinds of, used in gardening, 1570.
Proposis, decan. monog. and leguminoseae, a S. tr. E. Ind. a prickly plant of which the pods are eaten as a spice in India; it grows in loam and peat, and cuttings root in sand under a hand-glass.
Prospect towers, their use in gardening, 1806.
Prosopis, monog. and protocaceae, a G. tr. N. S. W. a beautiful plant which thrives in loam and peat, and cuttings root in the same soil under a hand-glass.
Protocaceae, tetran. monog. and proteaceae, G. tr. C. B. S. magnificent plants which grow best in light turfy soil, with one third fine sand; the pots well drained, and furnished with a stratum of shers or gravel; care must be taken not to let the plants drop for want of water, as they will soon recover. Ripened cuttings taken off at a joint, and pared quite smooth, and thinly planted in pots of sand, will root under a hand-glass, but not plumped; dump must be avoided by wiping the glasses frequently.
Protecting vegetables, 2306.
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Prunus, the plum and cherry, icos. di-pentag. and rowan, and the C. tr. F. W. and E. Ind. and H. tr. Eur. and N. Amer. The G. and F. sp. grow in loam and peat, and cuttings root in sand under a hand-glass: the H. sorts grow in any loamy soil, and are increased by all the modes of propagating trees.
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Psidium, gen. polyg. necess. and corymboseae, a S. tr. Maur. which grows freely in rich light soil and cuttings will root readily under a hand-glass.
Psidium guava, icos. monog. and myrtaceae, S. tr. W. Ind. grown there for their fruit: here they thrive in loamy soil and pineapple, and rich fruit soil; they are increased by cuttings in sand under a hand-glass, or by layers.
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Pisonia, cryptog. stachyopt. and lycopodiacea, a S. peren. W. Ind. a fern which grows in loam and peat, and cuttings will root under a hand-glass in sand.
Psoralea diadelph. decan. and leguminoseae, a S. bien. and G. tr. and peren. chiefly C. B. S. which grow freely in loam and peat, and are increased by cuttings in sand, or printed on a bell-glass, or by seeds, which they ripen abundantly.
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Pterocarpus, diadelph. decan. and leguminoseae, a S. tr. E. W. Ind. which thrive in light loamy soil, and cuttings not deprived of their leaves, root in sand under a hand-glass.
Pteronia, synygen. polyg. equal. and caryophyllaceae, G. tr. which thrive in loam and peat, and cuttings root freely under a hand-glass.
Pterospermum, monat. dodec. and malvaceae, G. tr. E. Ind. which thrive well in light soil, and cuttings not deprived of their leaves, root freely in sand under a hand-glass.
Pterostylis, genan. monan. and orchideae, a G. peren. S. W. which thrives in sandy loam and peat, without much water after it has done flower-
Pteropodium, genan. monan. and orchideae, a G. peren. C. B. S. which may be treated as ptero-
stylos.
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Pulmonaria, lungwort, pantan. monog. and boraginacea, H. peren. Eur. and N. Amer. of easy cult.
through in light soil.
Pulmonaria, lungwort, polyan. polyg. and ranun-
Epulmonaria, H. peren. Eur. which grow best in light sandy soil, and may be increased by division at the root.
Pulmonaria, decan. monog. and leguminoseae, S. tr. Austral. which grow in sandy loam and peat, and cuttings root readily under a bell-glass in sand.
Quaking grass, — see Briza.
Quassia, decan. monog. and magnoliaceous, S. tr. W. Ind. which grows freely in loam and peat, and ripened cuttings, taken off at a joint, not defoli- ated, root readily in sand under a hand-glass.
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Ramonda, pentan. monog. and solanaceae, a H. peren. Pyrenees, which thrives in dry rockwork or in pots, in loam and peat, and is increased by dividing the root, or by seeds.
Ramoon-tree, — see Trophis.
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Ranft, J. F., his works on gardening, page 1125.
A. D. 1788.
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Randunculus, crowfoot, polyg. polyg. and ranuncu- laceae, H. peren. bien. and an. of easy culture in common garden-soil, some requiring a moist situation, and others, as R. aquatilis, to be planted in shallow water.
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Reauumuria, polyan. pentag. and sciochex, a F. tr. Syria, a handsome flowering plant in sandy loam and peat, and young cuttings root under a hand-glass.
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Relf, John, his works on gardening, page 1101. A. D. 1683.
Relhania, syngen. polyg. super. and corymbiferese, a G. tr. C. B. S. which grows in rich, light soil, and cuttings root under a hand-glass.
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Retarding vegetation, operations for, 2177.
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Rhagadiolus, Rhagodia, Rhodiola, Rhododendron, Ribes, Phillipine, and other species, which thrive in moist places, and thrive in loam, and are increased by suckers.
Rhedin al., Hortus Indicus Malabaricus, Adonatus per Honr. van Rheede van Drakenstein.
Rhein, rhubarb, oncean. trig. and polygoneae, H. peren. Eur. and Asia, of easy culture.
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Rheum, ornan. monog. and melacace, a S. tr. S. Amer. and F. and H. peren. N. Amer. beautiful plants which grow best in peat soil, and are readily increased.
Rhinanthus, yellow rattle, didyn. angios. and scrophularineae, a H. an. which prefers a peat soil, and a moist situation.
Rhispalp, lecanon. monog. and cacteae, D. S. tr. W. Ind. and S. Amer. succulents of easy culture.
Rhodiola, rosea-root, dioec. octan. and sempervirec, a H. peren. Brit. of easy culture in dry soil.
Rhodendron, decan. monog. and rhodacaceae, G. F. and H. tr. chiefly N. Amer. which prefer peat soil, and are increased by layers or seeds, 9565.
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Rhododendron, tetran. monog. and proteaceae, S tr. which grow in sandy loam, with a little peat, and cuttings root in sand under a hand-glass.
Rhubarb,—see Rheum.
Rheum, which prefers a peat soil, and thrives in loam and sand, to increase cuttings, and cuttings root freely under a hand-glass, is increased by layers or seeds, and cuttings are increased by cuttings of the roots, or layers.
Rhynchospora, trian. monog. and cyperecaceae, H. peren, till/grass, or cereale culture.
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Ribat, terraced, and cruciferece, a H. an. Egypt, of common culture.
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Sarcophyllum, diadel. decan. and leguminosee, a G. tr. C. B. S. a succulent which grows in loam and peat, not overwatered, and cuttings root readily in sand under a bell-glass.
Sarcostemma, pentan. dig. and asclepiadeae, a S. tr. E. Ind. a climber which grows in loam and peat, and cuttings root in sand under a hand-glass.
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and cuttings
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Smyth, — see Limax.

Stoenus, their form and situation, 1531.

Small salads, 4076; to force, 4302.

Smith, hexam. monog. and simileace, H. peren North America, which succeed best in light sandy soil, and are increased by dividing the root.

Smith, dicere, hexam. and simileace, G. and F. tr. and peren. which grow freely in loam and peat on rich light soil, and are increased by dividing at the root, and the woody kinds also by cuttings.


Snow, diadel. decent and leguminosae, a S. an. E. Ind. of easy culture.

Snit, — see Ustilago.

Snow, fungi, alexanders, pentan dig. and umbelfe-
re, H. peren. and a bien. Eur. and N. Amer. of easy culture.

Smyrnium olusatrum, the garden alexanders or alliace, 9494.

Snaill, — see Helix.

Snake’s beard, phylopogon japonicus.

Snake’s tongue, lysodium scandens.

Snakewood, cercopis peltata.

Snap-dragon, antirrhinum majus.

Snap-tree, justicia hispinofolia.

Snowberry, white or purple flower.

Snow, its formation, 1554; heat from, &c. 1907.

Snow, T., his works on gardening, page 1105. A.D. 1715.

Snowberry, chioscoca racemosa.

Snow-drop, galanthus nivalis.

Snow-flake, — see Leucojum.

Soapberry, — see Sapopamia.

Society of Gardeners, their work on gardening, page 1165. A.D. 1750.

Society of Practical Gardeners, their work on gar-
dening, page 1192. A.D. 1802.

Sod, a turf, or thin layer of earth, covered with grass, taken from a lawn or pasture with a spade.

Sodcrini, G. and Bernardo Davazzati, their work on gardening, page 1128. A.D. 1622.

Sodercini, S., his works on gardening, page 1128. A.D. 1811.

Sorrel, the, — see Holcus.

Sorrel, wood-nymph, 7125.

Sorrel, mixed soils, 932; aquatic soils, 932; earthy soils, 930; vegetable soils, 938.

Sorrel, as indicated by spontaneous vegetables growing in fresh cuttings, 1031; of plants indicating the more common soils, 1037.

Sorrel, improvement of, 1068; by pulverisation, aeration, alteration, removal of superfluous ingredients, incinera-
tion changing the condition of lands as to water, draining, embanking, subterraneous irrigation, surface irrigation, changing the condition of lands in respect to atmospheric in-
fluence, solar influence, shelter, rotation of crops, Sir H. Davy’s opinion on rotations, Grien-
swhteave’s opinion, 1069. to 1110.

Soils, table of, their nomenclature and classification, 1094; discovering their qualities, 1033; uses of soil to vegetables, 1051.

Solandra, pentan. monog. and solaneace, S. tr. Ja-
maica, free-growing plants, which, when it is in-
tended they should flower, must be put in a state of rest by withholding water till their leaves drop. The plants are very easily rooted asexually.

Solana, nightshade, pentan. monog. and solane-
aceae; G. and S. tr. peren. and an. and H. peren. and an. all of easy culture in rich light soil.

Solana, lycopersicum, the love-apple, 4599.

Solana, melongena, the egg-plant, 4566.

Solana, tuberosum, the potatoe, 3044; to force the peren. 3581.

Soldanella, pentan. monog. and primulaceae, H. peren. Germ. alpines, pretty little plants, which grow well in rockwork or in pots, in two or three sandy loams; they are increased by parting the root.

Soldier-wood, inga purpurea.

Sonchus, golden rod, argirodesia polygonia super-
flua and corymbiferus, H. peren. N. Amer. and Eur. large cushionsome plants of the easiest cul-
ture.

Solomon’s seal, — see Phomanoma.

Somerfeldt, Christian, his work on gardening, page 1150. A.D. 1785.

Somesethire, gardens and residences of, 7599.

Somolus, brook-weed, pentan. monog. and primula-
ceae, G. tr. peren. N. S. W. and H. peren. Brit. The first grows in loam and peat, and cuttings root under glass; the other prefers a moist situation, and is increased by dividing at the root.

Sonchus, corydicus, syngen. polyg. aquil. and el-
chreanthera, G. tr. and H. peren. Madeira, N. Amer. and Eur. of easy culture.

Sonchus oleraceus, the common sow-thistle, 4299.

Somnun, — see P. S. S., his works on gardening, page 1121. A.D. 1894.

Sophiowski, a fine seat in Podolia, now much ne-
glected, 504.

Sophora, pentan. monog. and leguminosae, a S. tr. India, H. tr. Japan, and H. peren. Eur.; the tender species thrive well in light loam, and cut-
tings may be raised and set under a hand-glass; the hardy herbs require a rich loam, and are increased by seeds or dividing at the root.

Sorghum, polyg. monoc. and gramineae, a S. bien. and H. peren. and an. As. and Eur. of easy cul-
ture.

Sorocephalus, tetran. monog. and proteaceae, G. tr. C. B. S. which require to be treated as protea.

Sorrel, — see Rumex.

Sour gourd, adansonia digitata.

South America, fruits deserving cultivation, 6500.

South Lodge, Middlesex, 7525.

South Sea tea, ilex vomitoria.

Southam House, Gloucestershire, 1565.

Southernwood, artemisia abrotanum.

Southgate Grove, Middlesex, 7580.

Sow-thistle, — see Sonchus.

Sowthistle, pentan. monog. and asphodeleen, G. peren. N. S. W. which thrives in peat soil with plenty of water, and is increased by dividing at the root.

Sowerby, James, F. L. S., his works on gardening, page 1110. A.D. 1789.

Sowing, different modes of performing the opera-
tion, 2641.

Spade, Roman (lígo), Italian (sappa), French (beche), and Chinese, 31.

Spade, spí or spitter (spada, Lat. and Sax. spade, Dan.), an implement for penetrating and breaking up the soil, different kinds of, 1300.

Spananthe, pentan. dig. and umbelfeere, a S. bien. Caraccas, of easy culture.

Spanish elm, cordia gerasanthus.

Spanish nut, mora sisyrinchium.

Sparaxis, triand. monogyn. and irideae, G. peren. C. B. S. bulbs which require the same treatment as ixia.

Spardoni, Paulo, his work on gardening, page 1128. A.D. 1812.


Sparrmannia, polyan. and toldiceae, a G. tr. C. B. S. grows in sand and peat, and cut-
tings root readily under a hand-glass.

Sparrow-wort, — see Passerina.

Sparrow-berry, diadel. decent. and leguminosae, G. and H. tr. Europe and Africa, which thrive in loam and peat, and are readily increased by seeds, or by young cuttings in sand under a bell-glass.

Spatalla, tetran. monog. and proteaceae, G. tr. C. B. S. which require the same treatment as protea.

Squalia, pentan. trig. and terebinaceae, a S. tr. Jamaica, which thrives in light loam, and cut-
tings root readily under a hand-glass.

Spreckley, William, his works on gardening, page 1108. A.D. 1779.

Speedwell, — see Veronica.

Spergula, spanyren, decem. pentag. and caryophyllaceae, H. peren. and an. of easy culture in soft moist soil.

Spermacoce, button-weed, tetran. monog. and ru-
hicaceae, H. peren. and an. Brit. As. and C. B. S. which grow freely in loam and peat, and are in-
creased by cuttings under a hand-glass, or by seeds.

Sphacelanthus, syngen. polyg. segreg. and cynaroco-
phaceae, a S. peren. É. Ind. and G. an. C. B. S. of easy culture.

Sphacelochiton, decem. monog. and leguminosae, G. tr. N. Holl. pretty plants, which grow in sandy loam and peat, and young cuttings root readily in sand under a bell-glass.
Sphenogyne, syngon. polyg. frut. and corymbifl., G. tr. and a H. an. C. B. S. which thrives well in light rich soil, and cuttings root readily under a hand-glass, root freely.
Sphinx elpenor, the elephant hawk-moth, 6193.
Spiderwort, — see Tradescantia.
Spinacia, didyn. angios. and verbenaeeae, a G. tr. C. B. S. which may be treated as sphenogyne.
Spinellia, worm-grass, pentan. monog. and gentianaeae, a S. an. W. Ind. and H. peren. Amer. which are best grown in sandy loam and peat, and are readily in- creased by cuttings.
Spinellia, — see Athamanta.
Spike-rush, — see Eleocharis.
Spinacea palustris, Valeriana satamansi. V. celtica and officinalis may be used as substitutes by those who prefer this sort of perfume.
Spiranthes, syngon. monog. and corymbifl., a S. peren. C. B. S. which grows in rich light soil, and cuttings root readily under a hand-glass.
Spatula, — see Athamanta.
Spathiphyllum, — see Chrysothemis.
Sparrow-rose, — see Trachelospermum.
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Stock, — see Mathiola.


Stokesia: polyg. segreg. and corymbiferae, G. tr. C. B. S. which may be treated as stizolium.

Stoke; a seat in Herefordshire, 7568.

Stoke-hole, the excavation in one side of which hot-house furnaces are often built, and the hole contains fuel for its supply.

Stone House, Gloucestershire, 7565.

Stoke Park, Buckinghamshire, 7547.

Stoke Park, Wiltshire, 7597.

Stokefield, Yorkshire, 7597.

Stokesia, syngen. polyg. equal. and corynacophala, a G. peren. Carolin. a pretty plant which grows in rich, light soil, and roots freely under a hand- glass.

Stoke-town, a seat in the county of Roscommon, 7530.

Stolton, from stol, Lat. a shoot or twig, trees which, when cut over by the surface, shoot up again.

Stone-crop, — see Sedum

Stone-fruit, catalogue of, 4480.

Stoneham Park, Hampshire, 7594.

Stones, how to operate with in gardening-scenery, 7230.

Storax, — see Styrax.

Storr's hill, — see Pelargonium.

Stornberg, his plan of a Chinese garden, 478.

Stourhead, a seat in Wiltshire, 7597.

Stout Hall, Glamorganshire, 7598.

Stout's Hill, Gloucestershire, 7565.

Stove, dry, — see Dry-stove.

Stove-plants, or bark-stove, — see Bark-stove.

Stove-plant, — see Bark-stove and Dry-stove.

Stowe, a seat in Buckinghamshire, 7548.

Stowels, a seat in Gloucestershire, 7565.

Strange Hall, in Queen's County, 7609.

Stradmore, or bennet cranberry, 7283.

Strawberry, — see Fragaria.

Strawberry, trit., see Rubus.

Strawberry-bite, — see Blitum.

Strawberry Hill, Middlesex, 7590.

Strawberry-tree, — see Arbutus.

Stream of water, how to improve in garden-scenery, 7235.

Strathearn, Surrey, 7297.

Street-gardens, 7596; their management, 7496.

Strelitzia, peand. monogyn., and musaceæ, S. tr. C. B. S. which grow in sandy loam, and are increased slowly by suckers. By rubbing the pollen on the stigma, the plants are in bloom, perfect seeds are readily obtained. (Sweat.)

Streptopus, hexan. monogyn. and sinuaceæ, H. peren. Hung. and N. Amer. with succulent best in light, sandy soil, and are increased by dividing at the root.

Structures, in gardening, 1393; portable or moveable structures, canvas screen, canvas curtain, oiled paper frame netting screen, common glass case, glass tent, common hot-bed frame, separating frame, moveable bottomed frame, Mallet's frame, &c, 1524, to 1538.

Structures, partly moveable, 1399; earth-pit, bark-pit, flued pit, M'Palt's pit, A. d'Leon's pit; pit with rising frame, pits in, 1540, to 1544.

Structures, fixed, 1355; garden walls, brick, stone, or mud walls, solid brick wall, flued wall, cellular wall, mud wall, earth walls, soil wall, wall, wavy wall, gular wall, zigzag wall, square pier wall, nurseryman's wall, pier wall, sheltering pier, arched or roofed walls, espalier rails, wooden espaliers, framed wooden espalier rail, cast-iron espalier rail, horizontal espalier rail, oblone espalier rail, 1536. to 1585.

Structures, permanent, 1853; hot-house, accumulated semi-globe, accumulated semi-dome, semi- ellipse, parallelogram with curved roof and ends, with ridge and furrow roof, polyprosopic hot-house, mushroom-houses, sleeve mushroom-houses, German mushroom-house, cold-houses, 1554. to 1657.

Structures, their further improvement, 1850.

Sumach, hexan. monogyn. and amaryllidææ, G. peren. C. R. S. bulbs which thrive in sandy loam and decayed leaves, require little water when not in a growing state, and are increased by offsets or seeds.

Struthiola, tetrandria monogynia and thyme- lea, G. tr. C. B. S. which grow in sandy peat, and young cuttings root freely in sand under a bell-glass.

Strycnos, pentand. monogyn. and apocynaceæ, S. tr. E. Ind. which grow in sand and peat, and cuttings root in sand under a bell-glass.

Stuartia, polyg. sect. tillicaeæ, H. tr. Amer. handsome plants which thrive in peat soil or very sandy loam; they flower after attaining a good size, and are increased by layers in peat.

Sub House, Durham, 7384.

Studley Royal, Yorkshire, 7582.

Suez, Egypt, 7592.

Stylium, gynan. dian. and styleideæ, a G. tr. and peren. Austral. which grow in sandy loam and peat, of increased by seeds or parting at the root: the shrubby species by cuttings under a hand-glass.

Styphelium, pentand. monogyn. and epcideææ, G. tr. N. S. W. beautiful plants which grow in sandy loam and peat, and young cuttings root in sand under a bell-glass.

Styrax, stratox, hexan. monogyn. and ephedraceææ, H. tr. Italy and N. Amer. which thrive and flower freely in light sandy loam, and are increased by layers or seeds.


Suburban villa, 7285; suburban house, 7286; their improvements, 1543, to 1544.

Sugar-cane, repellant (from succeda, Lat. to cut down, and repululata, Lat. to bud or sprout), trees which stoil, or which being cut over spring again.

Sucrey, see Churum.

Succovia, tetrasilic. and crucifereæ, H. an. Nicora, of common culture.

Suckers to plant by, 1539.

Sudborne Hall, Suffolk, 7592.

Suffocation, see Eruca.

Sugar-cane, increased, 7568.

Suffolk, gardens and residences of, 7529.

Sultan Court, Herefordshire, 7568.

Sugar-cane, - see Saccharum.

Suir Castle, a seat in Tipperary, 7607.

Sulphur-wort, — see Peucedanum.

Sultan's garden at Constantinopile, 508. 1108.

Summer Hill, a seat in Kent, 7538.

Sun-dew, see Drosera.

Sun-dials, as garden-decorations, 1834.

Sun-fern, polypodium phegotepis.

Sun-flower, — see Helianthus.

Sun-rue, — see Helianthus.

Supple-jack, phegopteris.

Surrey, gardens and residences of, 7294.

Sutherland, Buckinghamshire, to 7592.

Sussex, gardens and residences of, 7509.

Sutherlandia, diacl. delcan. and leguminoseææ, C. B. S. which thrives in loam and peat, and is readily increased by seeds.

Sutherland, gardens of, 7466.

Swallow-wort, — see Asclepias.


Sweet flag, acorus calamus.

Sweet gale, myrica gale.

Sweet gum tree, Liquidamar striatcula.

Sweet herbs, 4131.

Sweet pea, lathyrus odoratus.

Sweet peas, 1108.

Sweria, felwort, pentan. dig. and gentianaceææ, H. peren. Eng. a marsh plant which prefers a peat soil.

Swietenia, mahogany-tree, decan. monogyn. and me- laceææ, S. tr. W. and E. Ind. which grow in loam and peat, and rip cuttings, with their leaves not shortened, root freely in sand under a hand-glass in moist heat.

Swinden, N., his work on gardening, page 1108. A. D. 1778.

Swine's meucory, see Hypoëris.

Swings as garden decorations, 1831.

Switzer, Stephen, his works on gardening, page 1102. 1774.

Symphoria, St. Peter's wort, pentan. monogyn. and ca- pilarifolium, a H. tr. N. Amer. a dwarf shrub which grows in the shade of other trees in any soil, and is increased by cuttings in the open ground.

Symphytum, comfrey, pentan. monogyn. and boraginaceææ, H. peren. Edit. of easy culture.
Syndrela, syngenesis polygamia superflua and corymbiferae, a S. an. W. Ind. of common culture, 1749.

Syrian rue, peganum harmala.

Syringa, Iliac, dian., monog. and oleincra, H. tr. Persia and China, of easy culture.

Syringa, common, see Philadelphia.

Syringe, garden, different sorts of, 1418.

T.

Tabern., lceons plantator (eaden ac in tabernamentanei Krauterbuch).

Tabernanthes, pentan., dig. and aceplacea, S. tr. W. and S. Ind. of loam and peat, and cuttings root in sand under a hand-glass.

Tacca, hexan., monog. and aroidice, S. peren. E. Ind. which grow in loam and peat, and are increased by suckers.

Tazacacham, populus balsamifera.

Tagetes, syngen., polyg., supr., and corymbiferae, a G. peren. and H. an. S. Amer. of easy culture.

Tallie d'ete, summer pruning, 2138.

Tallari, vegetables or crops, see Gathering.

Taliaris, a seat in Caermarthenshire, 7614.

Talinum, docec., monog. and portulacaceae, S. tr. and bien. W. Ind. and S. Amer. of a succulent nature, which grow in light sandy loam, and cuttings root freely.

Tallies, or numbering instruments, different kinds of, 1577.

Tallow-tree, stillingia sibifera.

Tamarind, see Tamarindus.

Tamarindus, tamarind-tree, monadelph. tr. and leguminosae, a S. tr. W. Ind. which grows in loam and peat, and cuttings root under a bell-glass in sand.

Tamarisk, see Tamarix.

Tamarix, ornamental, tr. and portulacaceae, a S. tr. E. Ind. and H. tr. Eur. of easy culture, and increased by cuttings.

Tamus, black briony, dicot. hexan. and smilacaceae, a G. tr. Cor., S. and H. peren. Eur. The G. species T. elephantipes, or elephant’s foot, is a curious plant which thrives in light, rich soil, not overwatered when the plant is in a dormant state. Great recommendation is made of conservatories, the plants being taken off at a joint, and planted in pots of sand in bottom heat under a hand-glass. (Bot. Cult. 202.)

The H. sorts are of easy culture.

Tunica covalens, the common black briony, 4285.

Tan, see Bark for the use of tanners.

Tun-y-Bwlch, a seat in Merionethshire, 7614.


Tannacetum vulgare, the common tansy, 1517.

Tee, see Tannacetum.

Tarchonanthus, African fleabane, syngen. polyg. aequal., and corymbiferae, a G. tr. C. B. S. of easy culture.

Tea, see Ervum.

Tea, A., his works on gardening, page 1120. A. D. 18—.

Tattton Park, Cheshire, 7591.

Tawdria, gardens of, 259.

Tavistock, a seat in Devonshire, 7600.

Taxus, yew-tree, dicot. monad. and confereae, a G. tr. China, and G. tr. B. S. and H. peren. Eur. The G. species T. chinensis, or Chinese yew, is a very fine tree, and thrives exceedingly well in loam and peat, and are increased by cuttings root freely in sand under a hand-glass.

Teedia, didyn. angios. and scrophulariaceae, G. bien. Eur. or S. Amer. of easy culture.

Teesdale, tetrad, silic. and cruciferacea, a H. an. Brit. of common culture.

Telipolium, orange, pentan., tr. and portulacaceae, a H. peren. S. Eur. well adapted for rockwork, and easily increased.

Telocep, waratah, tr. monog. and proteaceae, a G. tr. N. S. W. one of the most beautiful of green-house plants, which grows in equal parts of loam, peat, and sand, well drained, not over-watered, and is at its best in an airy situation; ripened cuttings, taken off at a joint, just before growth commences, root in sand under a bell-glass, but not plunged in best.

Temple, Sir William, his works on gardening, page 1101. A. D. 1685.

Temple Grove, formerly Sheen Grove, near East Sheen, Surrey, the seat of Sir William Temple’s horticultural operations referred to by Evelyn and himself. The house is now a boardingschool, 1686.

Templemore, a seat in Tipperary, 7607.

Temples, 1812.

Templetonia, diadel. decan. and leguminosae, a G. tr. N. Holl. which grows in sandy loam and peat, and young cuttings root freely under a bell-glass in sand.

Temporary country-residence, 7821.

Tenthredinicideae, a natural order of insects, comprizing chidly the Linnsean genus tenthrered, or saw-dy.

Tephrosia, diadel. decan. and leguminosae, S. and G. tr. peren. and bien. C. B. S. and Amer. which thrives in loam and peat, and are increased by cuttings in sand under a bell-glass.

Terebinhinate trees, such as have a resinous, or turpentine odor.

Terebration, or blade of grafting, 2038.

Terebinthus pinorium, the noctua pinastri, L. a moth whose caterpillar feeds on the leading shoot of the common pine, and often leaves that tree without a leader, 7044. and 990.

Terminalia, polyg. monosc. and combretaceae, S. tr. E. Ind. which grow in sandy loam, and ripened cuttings, not defoliated, root in sand under a bell-glass.

Terraces, 7566.

Tessier, A. H., his works on gardening, page 1120. A. D. 1791.

Tetragonia, io. di-pentag. and ficoidea, G. tr. peren. bien. and an. C. B. S. and Austral, some-what succulent, which prefer sandy soil, and root readily by cuttings.

Tetragonia expansa, New Zealand spinage, 7594.

Tetragonothea, syngen. polyg. superflue, and corymbiferae, a H. peren. Virgin. which grows in light, rich soil, is increased by dividing at the root, or by seed.

Tetratheca, octan. monogyn. and tremandreae, a G. tr. N. S. W. very pretty plant, which thrives in loam and peat, and cuttings root in sand under a bell-glass.

Tetseady Park, Cornwall, 7601.

Tetruncium gramineum, digit. gymnos. and labiateae, G. F. and H. tr. and H. peren. and an. Eur. and Amer. of easy culture in almost any soil.

Thalia, monan. monogyn. and connexae, a G. peren. S. Carolia, an aquatic, rather hardly, and increased by dividing at the root.

Thalictrum, meadow-rue, polyan. polyg. and ranunculaceae, H. peren. and S. Amer. some of which are adapted for rockwork, or growing in pots, and all are of easy culture.

Thame Park, Oxfordshire, 7588.

Thapsia, deadly carrot, pentan. dig. and umbel lifereae, H. peren. Eur. of easy culture.

Thelygonum, monosc. polyan. and urticaeae, a H. an. S. Eur. of easy culture.

Thelmitra, iron pond, pinnatula. and orchideaee, a G. peren. N. S. W. which grows in sandy loam and peat, and requires little water when not in a growing state.

Theobalbis, a seat in Hertfordshire, 7544.

Thecorhona, chocolate-nut, polyan. decan. and mal- vaceae, S. tr. S. Amer. which grows in light, rich soil, and cuttings root in sand under a hand-glass.

Thermometer, different sorts of, for gardens, 1488, 1498, and 1490.

Thermopsis, diadel. monog. and leguminosae, a H. peren. Siberia, a pretty plant, rather difficult of culture; it grows best in light loam, and is increased by seed.

Thebus, a seat in toad-flax, pentan. monog. and santallocaeae, a G. tr. and H. peren. Eur. Amer. and C. B. S. of which the H. species grow best in chalky soil, and are increased by seeds, and the G. tr. is of common culture in light loam.

Thevus, Theodore, his works on gardening, page 1125. A. D. 1695.
Thier-garten, (wild beast garden) at Berlin, 208.

Thierrot, — his works on gardening, page 1118. A. D. 1769.

Thistle, — see Carduus.

Thlaspi, shepherd's purse, tetrad. silic. and cruci-flora, a H. peren. and of easy culture.

Thompson, John, his work on gardening, page 1105. A. D. 1757.

Thoresby Park, Nottinghamshire, 7516.

Thorn-apple, — see Rubus.

Thornbury Castle, in Gloucestershire, 399.

Thornhill, Essex, 7542.

Thorn Grove, a seat in Worcestershire, 7566.

Thory, Claude Antoine, his works on gardening, page 1192. A. D. 1819.

Thouin, André le Chevalier de, his works on garden- ing, page 1147. A. D. 1757.

Thouin, Mons. Gabriel, his works on gardening, page 1192. A. D. 1819.

Thomson, M. Jean, his works on gardening, page 1152. A. D. 1816.

Throckmorton, Sir Charles Peter, M. D. his works on gardening, page 1130. A. D. 1799.

Thunbergia, dicyan. angios. and acanthaceae, a S. tr. E. Ind., a pretty climbing plant, in flower the greater part of the year, which grows in low soil and peat, and young cuttings root readily under a hand-glass.

Thurso Castle, a seat in Caithness, 7644.


Thyme, — see Thymus.

Thymus, thyme, dicyan. gymnosperm. and labiatea, G. F. and H. tr. Eur. very low shrubs, all of easy culture in dry soil, and increased by cuttings or seeds.

Thymus vulgaris, the common thyme, 4102.

Thorntree, &c. a hemicycl. and asphodelaceae, a G. peren. N. S. W. which grows in low soil and peat, and is increased by dividing at the roots.

Tiarre, decan. dig. and saxifragaceae, a P. peren. and H. peren. N. Amer. which grow in light soil, rockwork or small pots, and are increased by dividing at the root.

Tiecke, — see Conopomum.

Tiger-flower, — see Tigridea.

Tigridia, tiger-flower, monad. trian. and irideae, a H. peren. Mex. a splendid plant which thrives in common soil, but the bulbs must be taken up as soon as they have done flowering, kept dry and free from frost during winter, and planted again in the following spring.

Tiken Hall, a seat in Worcestershire, 7506.

Tilbury Hill, a seat in Surrey, 7527.

Tille-root, — see Geissorhiza.

Tilia, Balsam. monog. and tiaceae, H. tr. Eur. and N. Amer. which grow in any soil, and are increased by layers.

Tiliaceae, a family of species tree-lee, 7128.

Tilia, Tilia, hemicycl. and monog. and tiaceae, H. tr. Eur. and W. Ind. of which some species are parasitical, and may be treated as acridies, the others may be treated like the pine-apple or pit-calamia.

Tillboide, a seat in Clackmannanshire, 7533.

Tiltware, different kinds and qualities of, 6770.

Timber-measurer, 1364; Montefelti's 6770.

Timperary, gardens of, 7667.

Tiptop, the crane-fly, a genus of dipterous insects, 1529; T. oleracea, 4873.

Toad-flax, — see Linaria.

Tobacco, — see Nicotiana.

Toel, George, his work on gardening, page 1114. A. D. 1812.

Toddington House, Gloucestershire, 7565.

Tofeldia, hexan. trig. and melanthaceae, H. peren. Brit. and N. Amer. which do best in a peat soil in a moist situation, and are increased by dividing the root.

Tollagh Palace, in the county of Dublin, 7653.

Tolpis, syngen. polyc. equal. and cichoraceae, a H. tr. France, of easy culture.

Tonquin bean, dip terix odorata.

Toulon, — see Toulon.

Touch me not, imputatios nolantere.

Toulon, botanic garden of, 153.

Tourretia, didyn. angios. and bignoniaceae, a S. au. Peru, of common culture.


Tournefortia, pentan. monog. and boraginaceae, S. and G. tr. and a H. peren. which grow in rich, light soil, and cuttings root freely in sand under a hand-glass.

Touchau de Linseny, Charles Francois, his work on plantations, page 1118. A. D. 1789.

Tower-mustard, 1757.

Tower, Mr. — see Turris.

Tower, 1706.

Towney Hall, Lancashire, 7588.

Tractéc, October Targioni, M. D., his work on gardening, page 1128. A. D. 1777.

Tozzetti, trian. dig. and gramineae, a H. an. of common culture.

Trachelium, throatwort, pentan. monog. and campanulaceae, a G. tr. and H. bien. France and Brit. of common culture.

Trichocarpus, his writings on gardening, page 1109. A. D. 1656.

Tradesman-gardener, 7588.

Tradesman's villa, 7583; their management, 7494.

Tragia, monoc. tetran. and euforbiaceae, a S. peren. and an. and H. an. W. Ind. and H. peren. and S. Amer. all of easy culture in light, rich soil.

Tradesman-gardener, 7588.

Tradescantia, — see Conopomum.

Tree-celandine, — see Tournesol.

Tree-transplanter, 7547.

Tree-planting, 2140.

Trees, and their uses in different sorts of, used in gardening, 1435 and 1473.

Tree-saw, a seat in Westmeath, 7662.

Travelling gardener, 7385.

Trachelium, — see Tradescantia.

Trachilium, — see Tradescantia.

Tragopogon porrifolius, the salby, 5750.

Treasing trees and plants, different methods of, 5140.

Transplanter, for herbaceous plants, 1369.

Transplanting, different methods of performing,

Trapa, water-calitrops, tetran. monog. and hydrocharideae, a G. peren. and H. an. aquaticis of easy culture, 6537.

Trapa natans and bicornis, 6537.

Traps for vermin, different sorts of, used in gardening, 1435 and 1473.

Tresternough, a seat in Westmeath, 7662.

Trellis, — see Rowel.

Tree-mallow, lavatera arborea.

Tree-surveyor, 7461.

Tree, — see Rowel.

Trees, their uses individually, 6744; in civil architecture, military architecture, naval architecture, construction of machines, implements, utensils, fuel, tanning, dying, various uses, food, medicine, poison, 6745 to 6760.

Trees, classification of, according to their uses, 6760; for timber, building, charcoal, ashes, pales and fencing, hoops, &c. shelter, shade, improving bad soil, separation and defence, exclusion, &c., 6760 to 6769.

Trees, their uses in ornamental scenery, 6785; form, mode of growth, duration, and expression, 6756 to 6801.

Trees, their wounds, bruises, casualties, and defects, 6925.

Trees, insects and vermin by which they are infected, 6926.

Trees, their products, 6935; pruning, thinnings,
U.

Udun salictum (aulus, a, um), wet or moist, and saliva, i, a widow-ground), a proper situation for growing willows.

Ulex, liruce, diadel. deean. and leguminosaes, H. tr. Brit. which grow best in dry soil, and are increased by seeds.

Ulmus, elm-tree, pentan. dig. and amantaceae, H. tr. Brit. and N. Amer. and a G. tr. China, all of which thrive in loamy soil, and the G. is increased by cuttings under a hand-glass.

Umbrella-wort, Valiantia, Upsal, Underley Ulex, a carnation-saucer, sphagnum pump, glass, W. Eur. peren. thrives herb, and is increased for growing by dividing and outgrowths, in the next day, 548, to 554.

Vegetable kingdom, origin and progress of the study of, 547; among the ancients, in modern times, in the present day, 548, to 554.

Vegetable glossology, or the names of the parts of plants, 556.

Vegetable photography, or the nomenclature and description of plants, 557; vulgar mode of naming plants, scientific rules for names, names of classes and orders, names of general classes, of varieties and subvarieties, description of plants, herbariums, methods of study, &c. 558, to 582.

Vendler, G. tr. Brit. and amantaceae, H. tr. the common stinging nettle as a potherb, and to force, 4362.

Vegetables, a small fungus, which is thought to occasion the gout and smut, 878.

Utena, sp. 580; mould with an open sieve, mould-scuttle, mould-basked, flower-pot, store-pot, pot for bulbous roots, classic pot, stone-ware pot, glazed pot, flowerpot-gauge, square pot, saucer, carnation-saucer, propagation-pot, blanching-pot, plant-box, plant-basket, planter's basket, watering-pot, watering-tube, garden-yringe, hand-forcing-glass, portable canuous or grass case, oil-paper shade, straw-net, garden-net, horizontal shelter, plant-umbrella, earthenware shelter, leaden hand-glass, cast-iron hand-glass, wrought-iron hand-glass, green bell-glass, crystal bell or receiver, utensils for entrapping vermin, the common snail, 14378.

Utensil, as expressive of design in landscape-garden, 7109.

Utricularia, hooded milfoil, dian. monog. and len-tilaceae, H. peren. Brit. marsh plants, which prefer peat soil, or they will grow in pots of sphagnum with a little peat earth at bottom, set in pans of water.

Uvularia, sp. polyg. and annemoseae, S. E. and W. Ind. which thrive best in sandy loam, and ripened cuttings root in sand under a hand-glass in heat.

Uvulária, hexan. monog. and melanthaceae, H. peren. N. Amer. which grow in light sandy soil, and are increased by dividing at the root.

Valerian, valerian, trian. monog. and dicaceae, H. peren. and an. Eur. of easy culture; the smaller sorts grow best in light soil, and answer well for pots or rockwork.

Van Houtstia, or lambs-lettuce, — see Fedia.

Van Winkle, a seat in Fifeshire, 7855.

Van Dieman's Land, gardening of, 504.

Van Kameren's list, their works on gardening, page 1129. A. D. 1768.

Van Sterbeck, Francis, his works on gardening, page 1129. A. D. 1682.


Vanes as decorations, 1835.

Vanguardia, sp. monog. and rubiaeae, a S. tr. Ind. which grows in sandy loam and peat, and cuttings root freely in sand in heat under a hand-glass.

Vanilla, gynan. monoch. and orchideaes, S. tr. trailers and parasitic which root at every joint, and in the bark of the trees, on which they grow. They may be treated as aëries, and are readily increased by cuttings.

Various British authors, who have touched incidentally on gardening, page 1105. A. D. 1760.

Vegetable kingdom, origin and progress of the study of, 547; among the ancients, in modern times, in the present day, 548, to 554.

Vegetable glossology, or the names of the parts of plants, 556.

Vegetable photography, or the nomenclature and description of plants, 557; vulgar mode of naming plants, scientific rules for names, names of classes and orders, names of general classes, of varieties and subvarieties, description of plants, herbariums, methods of study, &c. 558, to 582.

Vegetable kingdom, origin and progress of the study of, 547; among the ancients, in modern times, in the present day, 548, to 554.

Vegetable glossology, or the names of the parts of plants, 556.

Vegetable photography, or the nomenclature and description of plants, 557; vulgar mode of naming plants, scientific rules for names, names of classes and orders, names of general classes, of varieties and subvarieties, description of plants, herbariums, methods of study, &c. 558, to 582.

Vegetable organology, or the external structure of plants, 500. Perfect plants: their conservative organs — root, trunk, branches, leaf, food; conservative appendages — germs, plants, tendrils, stipula, petiol, lamina, arachis, anther, operculum, anther-scales, male-structures; reproductive organs — flower, flower-stalk, receptacle, inflorescence, fruit; reproductive appendages; appendages proper to the flower of the fruit. Imperfect plants: filices, equisitateae, and lycopodineae — conservative organs, reproductive organs; mucii — conservative organs, reproductive organs; hepaticae — conservative organs, reproductive organs; algae and lichens — conservative organs, reproductive organs, utility of the algae fungi — conservative organs, reproductive organs, reproductive uses of the fungi, 501, to 604.

Vegetable anatomy, or the internal structure of plants, 603. Decomposite organs — seed, nucleus, pericarp, exocarp, mesocarp, stach, leaf, fibre, leaf-stalk, leaf-blade, layer, lamina, lenticule, lenticel, appendages, epicarp, mesocarp, endocarp, propogus, gongylus, caudex, appendages; composite organs — epidermis, pulp, pith, cortical layers, ligneous layers, concentric layers, concentric layers; elementary or vascular organs — utricles, tubes, large tubes, small tubules, apertures, pores, gaps, appendages, 606, to 632.

Vegetable chemistry, or primary principles of plants, 635. Mechanical processes; chemical processes; compound products — gum, sugar, starch, gluten, albumen, quinina, extracbe, of quinone, of quinquinum, of safron, colorating matter, tan- nins, bitter principle, narcotic principle, oxalic acid, citric acid, malic acid, gallic acid, tartaric acid, benzoic acid, prussic acid, fixed oils, volatile oils, wax, butter of cacao, of coca, of nutmeg, tallow of croton, wax of myrtle, resin, rosin, gum, bloom, gum-resins, balsams, cam- phor, catouche, cork, wool, resin, charcoal, sap, proper juice, ashes, alkales, earths, silicone, magnesia, metallic oxides; simple products, 635, to 714.

Vegetable physiology, or the functions of plants, 715. Germination of the seed, physical phenomena, chemical phenomena, food of the plants, and the trans- planting plant — water, gases, carbonic acid gas, oxygen, nitrogen, hydrogen, extracts, salts, earths, manures; process of nutrition — intrasus- ception, conception, absorption of the sap; the ascent, elaboration of the sap, of carbonic acid, of oxygen, decomposition of water, descent of the proper juice, causes of descent; process of vegetal development; elementary organs — compo-
Vegetables, to form new varieties of, 1013.
Vegetables, to preserve for future use, 1019.
Vegetables compos'd by the Hortus Britannicus, ar-
ranged according to the Linnaean system, 588; the
Jussieuan system, 589; to the departments of horticulture, 858.
Vegetables which first attracted man's attention as
food, 96.
Vegetation to accelerate or force, operations for, 376.
Vegetation to retard, operations for, 2177.
Vecelea, pentan. dig. and caryophylleae, a H. an.
Spain, of common culture.
Voltheima, hexan. monog. and hemerocallidea, G.
peren. C. B. S. bulbs, which grow in light soil, and
are readily increased by offsets; or the leaves pulled
close to the bulbs, and planted, will de-
pose themselves as their base, as will many other
scaly and coated bulbs.
Venerie, a royal residence at Turin, 77.
Vent. mal, Jardin de la Malmaison: Par E. P. Ven-
ton.
Venus's comb, scandix pecten.
Venus's flytraps, dionea muscipula.
Veratrum, polygam. monog. and melancholeae, H.
peren. Eur. and N. Amer. which grow best in
rich sandy soil, and are increased by dividing at
the root, or by seeds, which should be sown
as soon as ripe.
Verbascum, mullein, pentan. monog. and solanum,
G. peren. and H. peren. bien. and an.
all of easy culture on light soil.
Verbena, vervain, dydian. angios. and verbenacea,
H. peren. bien. and an. Eur. and N. Amer. which
thrive in light and common soil, and are increased
by dividing at the root.
Verbesina, syngen. polyg. supr. and corymbiferia,
S. and E. Ind. and W. Ind. and G. peren. and
H. peren. Amer. which grow in common soil, and
are readily increased by cuttings, seeds, or
dividing at the root.
Vermin and snakes used for, in gardening, 1433. and
1473.
Vernonia, syngen. polyg. aequal. and corymbiferia,
a S. bien. E. Ind. and H. peren. N. Amer. which
grow well in rich loam, and make a fine show in
autumn.
Veronica, speedwell, dian. monog. and scrophulari-
nea, G. tr. and peren. N. Hol. and H. peren. and
an. E. Ind. of easy culture in light soil: the
species are propagated by cuttings under a hand-
glass, and all the rest by seeds, or dividing the root.
Veronica beccabunga, brookline, 600.
Vervain, see Verbena.
Vesicaria, tetrad. alicate and corymbiferia, H. peren.
and an. E. Ind. of common culture.
Vespa vulgaris, the common wasp, 4837.
Vestia, pentan. monog. and polonionica, a G. tr.
Chili, which thrives in loam and peat, and cuttings
root best in a hand-glass.
Vetch, see Vicia.
Viert, his works on gardening, page 1122.
Vibert, his work on gardening, page 1122.
A.D. 1819.
A.D. 1820.
Viburnum, pentan. trig. and caprifolae, a G. tr.
Canaries, and H. tr. Eur. and N. Amer. which
thrive in common soil, and are increased by
layers or cuttings under a hand-glass in a shady
situation; both the G. and H. kinds are early
flowerers, which render them very desirable.
Vicia, a dian. digladiata, dian. and leguminosea, a S.
of easy culture in light soil.
Vicia faba, the common bean, 3612.
Vigne de la Reine, a seat near Turin, 77.
Vilain, Madame, her villa near Ghent, 125.
Villa-farm, 7279; management of, 7430 and 7433.
Villa-ruralis, management of, 7433.
Villaneuve, a seat near Warsaw, 389.
Villarsia, pentan. monog. and gentianella, a G. peren.
and H. peren. aquatics which flower freely.
Vipinum, peren. trig. and monocotyleon, a deca.
and leguminosea, a G. tr. which grows in sandy
loam and peat, and is readily increased by seeds or
cuttings under a bell-glass in sand.
Vinea, peren. trig. monog. and apocynae, a S.
tr. and an. E. Ind. and H. peren. and an. shrub.
Eur. The species grows in light, rich earth, and
flowers the greater part of the year; the cut-
tings are increased by seeds or cuttings under a
bell-glass. The H. sorts are trailers, and are increased by cuttings,
layers, or dividing at the root.
Vine, see Viola.
Vine, a seat in Hampshire, 7594.
Vinery, its construction, 2666.
Vineyard-nursery, at Hammersmith, 7518.
Viola, peren. trig. monog. and violacea, a G. tr.
and H. peren. and an. N. Amer. and Eur. which
grow in light soil, are well adapted for rockwork
or pots, and are readily increased by seeds or
partly divided plants.
Violet, see Viola.
Viper's bugloss, see Echium.
Viper's grass, see Scorzonera.
Virginia, decin. monog. and leguminosea, G. tr.
Afr. and a H. tr. N. Amer. which thrive in loam
and peat, and young cuttings root in sand under a
bell-glass.
Virginian poke, phytolacca decandra.
Virgin's bow, see Clematis.
Viscum, mistletoe, dioec. tetran. and caprifolae, a H.
tr., Euro, 2889.
Visnaga, toothpick, pentan. dig. and umbelliferae, a H.
an. Eur. of common culture.
Visnea, dodce. trig. and ebeebaeae, a G. tr.
Canaries, which grow in loam and peat, and ripened cut-
tings root in sand under a hand-glass.
Vipse, Francis Xavier, his dissertation on the
growth of wine in England, page 1109. A.D.
1786.

Wallachendorf, trian. monog. and hemodoracce, G. peren. C. B. S. bulbs which grow in sandy loam and peat, with little or no water when not in a growing state, and are increased by offsets.

Walter, Walter, M. D., his tracts on gardening, page 1114. A. D. 1811.

Wakefield Lodge, Northamptonshire, 7580.

Walden, W., his works on gardening, page 1125. A. D. 1712.

Waldsteinia, icis. di-pentag. and rosaceae, H. peren. Hungary; very suitable for rockwork or pots; it grows in sandy loam and peat, and is increased by parting at the roots.

Wales, gardens and residences of, 7602.

Walford House, Devonshire, 7600.

Wales, their formation, 1936; in horticulture, 2400; in floriculture, 6105; in landscape-gardening, 7245.

Wall-cress, — see Arabis.

Wall-flower, — see Chelanthus.

Wall-tree nials and other fastenings, 7514.

Wall-trees, their planting and management, 2499.


Wallerius, J. G., his works on gardening, page 1130. A. D. 1792.

Walls in gardening, structures for defence, enclosure, shelter, and the culture of the more delicate fruit-trees, different kinds of, 1550.


Walthall, — his works on gardening, page 1127.

Walthamstow House, Norfolk, 7554.


Walters, monad. pentan. and tilaccce, S. tr. and a bien, E. Ind. and S. Amer, which grow in light, rich soil, and cuttings root in sand under a handglass.

Waltou, a seat in Radnorshire, 7610.

Wampee-tree, cookea punctata.

Wanstead House, Essex, 7592.

Waratah, camellia, — see Camellia.

Waratah, telepa speciosissima.

Wardour Castle, Wiltshire, 7597.

Warsaw, gardens of, 282.

Wart-crush, Coronopus.

Wart-wort, euphorbia helioscopia.

Warton, a seat in Westmoreland, 7592.

Warwick Castle, Warwickshire, 7592.

Warwickshire, gardens and residences of, 7571.


Water, as its constituent parts, how obtained in hot-houses, 1601 and 1883; different modes of procuring and preserving in the open air, 1713 and 1822; forming excavations for, 1719; operating on in landscape, 7210.

Water-cultroo, — see Trapa.

Water-chickweed, months fontana.

Water-cress, — see Nasturtium.

Water-dropwort, — see Eranthis.

Water-henland, phellandrum aquaticum.

Water-horehound, — see Lycopus.

Water-lily, — see Nymphaea and Nuphar.

Water-milfoil, — see Myriophyllum.

Water-plantain, — see Alliana.

Water-soldier, stratolites aloides.

Water-starwort, calibirta aquatica.

Water-terebinth, behindum paliatrum.

Water-wort, elaine hydropiper.

Waterbourne Harrington, a seat in Dorsetshire, 7598.

Waterfalls, their kinds and construction, 1820, and 7295.

Waterford, county of, as to gardening, 7505.

Water-glasses, different kinds of, 1448.

Watering-pot, different kinds of, 1414.

Wattled hurdle (Sat.); a hurdle spaced or wrought of small poles, used to shade beds or rows of young plants, or new-sown seeds, in gardening.

Watton Woodhall, Hertfordshire, 7544.

Watsonia, trian. monog. and iridece, G. peren. C. B. S. which may be treated as isia in the greenhouse, or like the common ranunculus in the open air.

Wax-tree, ligustrum lucidum.

Wayfarer-tree, viburnum lantana.

Weald Hall, Essex, 7542.


Webera, pentan. monog. and rubaccce, S. tr. E. Ind. which thrive in loam and peat, and cuttings root in sand under a hand-glass.

Wedge, wedge, 1322; weaving pincers, 2071.

Weeks, Edward, his works on gardening, page 1114. A. D. 1785.

Weiss, F. W., his works on gardening, page 1121. A. D. 1755.


Weissmantel, J. N., his works on gardening, page 1124. A. D. 1799.

Welbeck Abbey, Nottinghamshire, 7576.

Wellfield House, a seat in Radnorshire, 7610.

Wells for water, 1713.

Wembly Manor House, Middlesex, 7520.

Wenray Castle, a seat in Shropshire, 7635.

Wenney House, or Gosford House, a seat in East Lothian, 7619.

Wencker, Jean George, his works on gardening, page 1121. A. D. 1769.

Wenelt, G. T. K., his works on gardening, page 1126. A. D. 1804.

Wendlingia, hexan. polyg. and menisperme, a H. tr. N. Amer. which grows in peat soil, and is increased by layers.

Wentworth Castle, Yorkshire, 7582.

Wentworth House, Yorkshire, 7582.

West Beechworth, Surrey, 7527.

West Grinstead Park, Sussex, 7501.

West India, fruits desirable cultivation, 6012.

Westmoreland, county of, as to gardening, 7602.

Westmoreland, gardens and residences of, 7592.

Weston, Sir Richard, his works on gardening, page 1100. A. D. 1704.

Weston, Richard, Esq., his works on gardening, page 1108. A. D. 1770.

Westringia, idyn. gymnos. and labienae, G. tr. Australian, which thrive in sandy loam and peat, and young cuttings root freely under a bell-glass in sand.
Zadntha, syngen. polyg. aequal. and cichoraceae, a H. an. S. Eur. of common culture.
Zaluzania, syngen. polyg. super. and corymboseee, a F. peren. Mex. which grows in rich, light soil, and cuttings root readily under a hand-glass.
Zamia, dicot. polyan. and cycadee, S. and G. tr. C. B. S. W. Ind. and Austral, which grow in light sandy soil, and some species may be increased by suckers.
Zamoyst, a seat in Poland, 283.
Zannichellia, pond-weed, monoe. monandria and naideae, a H. an. an aquatic.
Zanthorrhiza, yellow root, pentan. polyg. and ranunculaceae, a H. tr. which grows in common soil, and is increased by suckers.
Zanthoxylum, toothach-tree, dioecia pentand. and terebinthaceae, a S. and G. tr. and a H. tr. The tender species grow in sandy loam, and cuttings will root in sand under a hand-glass; the hardy sorts in any soil, and cuttings of the roots will shoot into plants in bottom heat.
Zapana, didyn. anglos. and verbenaceae, a S. and G. peren. W. Ind. and Amer. which grow in light, rich soil, and cuttings root freely under a hand-glass.
Zarriztina, or Tzaritzina, a palace and gardens near Moscow, 292.
Zarskoje-selo, or Tzarskoje-selo, an imperial residence near Petersburg, 157.
Zea, Indian corn, monoe. trian. and graminea, a H. an. Amer. of easy culture, 4335.
Zieria, tetran. monoe. and rutaceae, a G. tr. N.S.W. a pretty plant, which grows in sandy loam and peat, and young cuttings root in sand under a bell-glass.
Zingiber, ginger, monan. monoe. and scitamineae, S. peren. which grow in light, rich soil, and are increased by dividing at the root.
Zimia, syngen. polyg. super. and corymboseee, H. an. S. and N. Amer. of common culture.
Zizania, monoe. hexan. and gramineae, a H. an. N. Amer. an aquatic which only requires to be sown in shallow water or on the margin of a pond.
Ziziphora, dian. monoe. and labiateae, H. tr. peren. and an. Eur. which grow freely in rich, light soil, and are increased by seeds or cuttings.
Zizyphus, pentan. monogynia and rhamnea. S. G. and H. tr. As. Af. and Eur. of which the tender kinds grow well in loam and peat, and cuttings root in sand under a hand-glass; the H. species are increased by seeds or ripened cuttings under a hand-glass.
Zizyphus lotus, the true lotus, and Z. jujuba, the jujube-tree, 6016.
Zoega, syngen. polyg. frut. and cynarocaphelae, a H. an. Levant, of the usual culture.
Zornia, diadel. decan. and leguminoseae, a S. tr. and an. E. Ind. which grow freely in rich, light soil, and cuttings root easily under a hand-glass.
Zopfi, K., his work on gardening, page 1126. A. D. 1798.
Zygophyllum, bean-caper. decan. monoe. and rutaceae, G. tr. and a H. peren. C. B. S. which thrive in loam and peat, and cuttings root readily under a hand-glass.

THE END.
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